

## SMALL PLATES

	Small / Regular		Small / Regular
<b>Curly Kale Salad</b> <i>crunchy salad with toasted almonds, date slivers &amp; kokum dressing</i>	12	<b>Allahabadi Baked Samosa</b> <i>homemade pastry filled with vegetables, served with tangy chutneys</i>	12
<b>Mango &amp; Avocado Salad</b> <i>salad of micro leaves with mango and avocado, laced with cumin dressing</i>	12	<b>Griddled Scottish Scallops</b> <i>mildly spiced red lentil &amp; curry leaf sauce with a fennel &amp; green apple salsa</i>	18 / 27
<b>Noodle Salad</b> <i>crispy noodle salad with tamarind dressing</i>	12	<b>Rajasthani Churi Chaat</b> <i>Indian street food, with sweet and tangy chutneys</i>	11

## GRILLS

	Small / Regular		Small / Regular
<b>Coconut &amp; Chilli Seabass</b> <i>with coconut &amp; fresh red chilli glaze</i>	13 / 19	<b>Chicken Tikka Hasnu</b> <i>royal kebab with a complex spice mix</i>	10 / 15
<b>Crispy Lobster</b> <i>tossed in a spicy red chilli jam</i>	28	<b>Dungar Chicken Tikka</b> <i>smoked &amp; spicy chicken tikka</i>	10 / 15
<b>Tandoori Konkan Prawn</b> <i>wild prawns marinated with a blend of pickled chillies &amp; tomatoes</i>	19 / 28	<b>Black Peppercorn Chicken Tikka</b> <i>light, creamy chicken tikka cooked with black pepper</i>	10 / 15
<b>Awadhi Duck Galouti</b> <i>from the royal kitchen of Lucknow, served with onion chutney &amp; layered tawa paratha</i>	15 / 22		
<b>Crab Cake Xec Xec</b> <i>griddled crab cakes with a coconut &amp; roasted spice sauce</i>	9 / 14		
<b>Lamb Kakori</b> <i>delicately spiced royal kebab from Lucknow</i>	16		
<b>Rabbit Seekh Kebab</b> <i>tandoor-cooked, stuffed with dried tomato &amp; raisin</i>	11 / 16		
<b>Chilli Goat Ribs</b> <i>slow-cooked and glazed with tamarind &amp; kokum</i>	20		
<b>Char-grilled Lamb Chops</b> <i>new season lamb, spiced marinade &amp; pistachio crust</i>	19 / 28		

## VEGETARIAN

<b>Caramelised Brussel Sprouts</b> <i>pan-fried with chestnuts in a Bengal mustard sauce</i>	12
<b>Tandoori Paneer Tikka homemade</b> <i>cottage cheese &amp; pickle marinade</i>	8 / 12
<b>Vegetable &amp; Kale Seekh Kebab</b> <i>vegetable seekh stuffed with black fig chutney</i>	8 / 12
<b>Nutty Yoghurt &amp; Corn Kebab</b> <i>with an almond &amp; panko crust</i>	8 / 12
<b>Crispy Tandoori Cauliflower</b> <i>with cauliflower chutney</i>	10
<b>Griddled Portobello Mushroom</b> <i>stuffed with smoked and pickled aubergines</i>	10

## CURRY & BIRYANI

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<b>Green Chicken Curry</b>	25	<b>Parsnip &amp; Jerusalem Artichoke Biryani</b>	22
<i>succulent chicken curry with fresh green herbs, toasted spices &amp; coconut</i>		<i>slow-cooked fragrant rice with caramelised parsnip &amp; Jerusalem artichoke</i>	
<b>Kerala Prawn Curry</b>	26	<b>Hyderabadi Lamb Biryani</b>	27
<i>infused with aromatic spices</i>		<i>slow-cooked saffron rice with aromatic lamb morsels</i>	
<b>Grilled Duck Breast Vindaloo</b>	26	<b>Chettinad Chicken Biryani</b>	26
<i>a piquant Goan delicacy flavoured with pickled chillies</i>		<i>slow-cooked rice &amp; curry leaf-flavoured chicken</i>	
<b>Kathiyawadi Lamb Curry</b>	27	<b>Methi Malai Paneer</b>	18
<i>spicy, lamb osso bucco curry with freshly ground spices</i>		<i>lotus seed &amp; cottage cheese curry in a fresh fenugreek sauce</i>	
<b>Vegetable Kofta Curry</b>	18		
<i>vegetable dumplings stuffed with prunes, served in a creamy korma sauce</i>			

## VEGETABLES

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	Side / Main		
<b>Hyderabadi Dal Katli</b>	8 / 16	<b>Raj Aloo</b>	7
<i>red lentils &amp; spinach, tempered with mustard &amp; curry leaf</i>		<i>crispy Maris Piper potatoes tossed in a traditional spicy and tangy panch phoron sauce</i>	
<b>Marwari Bhindi</b>	8 / 16	<b>Lasooni Palak</b>	7
<i>starry eyed okra with onion &amp; tomato, topped with black &amp; white sesame</i>		<i>fresh spinach with tomato &amp; garlic</i>	
		<b>Kachumber Salad</b>	5
		<b>Beetroot Raita</b>	5

## BREADS & RICE

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<b>Naan</b>	4	<b>Basmati Rice</b>	4
<b>Multigrain Roti</b>	4	<b>Lemon Rice</b>	4