

## GOURMET MENU £79

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Rajsthani Churi Chaat  
*Indian street food, with sweet  
& tangy chutneys*

Copenhagen Sparkling Tea Company, "Vintner" NV.

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Coconut & Chilli Seabass  
*with coconut & fresh red chilli glaze*

Black Peppercorn Chicken Tikka  
*light, creamy chicken tikka cooked  
with black pepper*

Domaine Alain Chavy, Puligny-Montrachet 2015.

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Crispy Lobster  
*tossed in a spicy red chilli jam*

Char-grilled Lamb Chop  
*spiced marinade & pistachio crust*

Ségla, Margaux 2011.

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Green Chicken Curry  
*succulent chicken curry with fresh green herbs, toasted spices & coconut*

Hyderabadi Lamb Biryani  
*slow-cooked rice & curry leaf- flavoured lamb*

Hyderabadi Dal Katli  
*red lentils & spinach, tempered with  
mustard & curry leaf*

Beetroot Raita  
Naan

Pago de los Capellanes, Crianza 2016.

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Warm Fondant  
*bitter chocolate fondant with a liquid cardamom caramel centre,  
pistachio sabayon, milk sorbet*

Quinta do Crasto, Colheita Port 2000.

*Executive Chef Karunesh Khanna*

Wine pairing available for an additional £65 per person

*Customers with nut allergies / intolerances eating  
in our restaurants do so entirely at their own  
risk. All our dishes can contain traces of nut.  
There could be accidental cross-contamination  
from cooking oils, utensils or nut particles.*

*Menu is offered for the whole table. Minimum  
order of 2 diners, maximum order of 8 diners.  
Available Monday to Sunday 12pm-2pm  
Monday to Saturday 5:30pm-9:30pm, Sunday 5:30pm-9pm  
Service is discretionary but a recommended 12.5% will be added  
to your bill, all of which is distributed  
to our staff. All prices include VAT at current rate.*

## TASTING MENU £69

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Curly Kale Salad

Griddled Scottish Scallops

### KEBAB PLATTER

Chicken Tikka Masala

Tandoori Konkan Prawn

Rabbit Seekh Kebab

Chettinad Chicken Biryani

Kathiyawadi Lamb Curry

Hyderabadi Dal Katli

Beetroot Raita

Naan

Chocolate Rasmalai

## VEGETARIAN TASTING MENU £59

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Curly Kale Salad

Allahabadi Baked Samosa

### VEGETARIAN KEBAB PLATTER

Tandoori Paneer Tikka

Vegetable & Kale Seekh Kebab

*Nutty Yoghurt & Corn Kebab*

Green Asparagus Biryani

Vegetable Kofta Curry

Hyderabadi Dal Katli

Beetroot Raita

Roti

Mango Kulfi

*Executive Chef Karunesh Khanna*

*Wine pairing available for an additional £45 per person*

*Non-alcoholic cocktail pairing available for an additional £25 per person*

*Menu is offered for the whole table. Minimum order of 2 diners.*

*Available Monday to Sunday 12pm-2:30pm,*

*Monday to Saturday 5:30pm-9:45pm,*

*Sunday 5:30pm-9:15pm*

## SMALL PLATES

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

## GRILLS

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	Small / Regular		Small / Regular
Coconut & Chilli Seabass <i>with coconut &amp; fresh red chilli glaze</i>	13 / 19	Dungar Chicken Tikka <i>smoked &amp; spicy chicken tikka</i>	10 / 15
Crispy Lobster <i>tossed in a spicy red chilli jam</i>	28	Black Peppercorn Chicken Tikka <i>light, creamy chicken tikka cooked with black pepper</i>	10 / 15
Tandoori Konkan Prawn <i>wild prawns marinated with a blend of pickled chillies &amp; tomatoes</i>	19 / 28		
		<b>VEGETARIAN</b>	
Lamb Kakori <i>delicately spiced royal kebab from Lucknow</i>	16	Grilled Asparagus <i>English asparagus with tomato chutney</i>	12
Rabbit Seekh Kebab <i>tandoor-cooked, stuffed with dried tomato &amp; raisin</i>	11 / 16	Tandoori Paneer Tikka <i>homemade cottage cheese &amp; pickle marinade</i>	8 / 12
Char-grilled Lamb Chops <i>spiced marinade &amp; pistachio crust</i>	19 / 28	Vegetable & Kale Seekh Kebab <i>vegetable seekh stuffed with black fig chutney</i>	8 / 12
Chicken Tikka Hasnu <i>royal kebab with a complex spice mix</i>	10 / 15	Nutty Yoghurt & Corn Kebab <i>with an almond &amp; panko crust</i>	8 / 12

## CURRY & BIRYANI

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Green Chicken Curry <i>succulent chicken curry with fresh green herbs, toasted spices &amp; coconut</i>	25	Green Asparagus Biryani <i>slow-cooked rice with fresh English asparagus</i>	22
Kerala Prawn Curry <i>infused with aromatic spices</i>	26	Hyderabadi Lamb Biryani <i>slow-cooked saffron rice with aromatic lamb morsels</i>	27
Kathiyawadi Lamb Curry <i>spicy, lamb osso bucco curry with freshly ground spices</i>	27	Chettinad Chicken Biryani <i>slow-cooked rice &amp; curry leaf-flavoured chicken</i>	26
Vegetable Kofta Curry <i>vegetable dumplings stuffed with prunes, served in a yellow tomato &amp; roasted pepper sauce</i>	18	Methi Malai Paneer <i>lotus seed &amp; cottage cheese curry in a fresh fenugreek sauce</i>	18

## VEGETABLES

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

## BREADS & RICE

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Naan	4	Basmati Rice	4
Multigrain Roti	4	Lemon Rice	4