

GOURMET MENU £79

Rajasthani Churi Chaat

*Indian street food, with
sweet & tangy chutneys*

Slobodné, "Cutis Deviner" 2015.

Coconut & Chilli Seabass

with coconut & fresh red chilli glaze

Black Peppercorn Chicken Tikka

*light, creamy chicken tikka cooked
with black pepper*

Domaine Jean-Louis Chavy, Puligny-Montrachet 2016.

Crispy Lobster

tossed in a spicy red chilli jam

Char-grilled Lamb Chop

spiced marinade & pistachio crust

R. Lopez de Heredia, "Viña Tandonia", Rioja Reserva 2006.

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

Vergelegen, "Reserve" Cabernet Sauvignon 2013.

Warm Fondant

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

Bertani, Recioto della Valpolicella 2015

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.
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*

Curly Kale Salad

Griddled Scottish Scallops

KEBAB PLATTER

Chicken Tikka Hasnu

Tandoori Konkan Prawn

Rabbit Seekh Kebab

Chettinad Chicken Biryani

Kathiyawadi Lamb Curry

Hyderabadi Dal Katli

Beetroot Raita

Naan

Chocolate Rasmalai

VEGETARIAN TASTING MENU *£59*

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.

SMALL PLATES

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

GRILLS

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

VEGETARIAN

CURRY & BIRYANI

Green Chicken Curry <i>succulent chicken curry with fresh green herbs, toasted spices & 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 & curry leaf-flavoured chicken</i>	26
Vegetable Kofta Curry <i>vegetable dumplings stuffed with prunes, served in a yellow tomato & roasted pepper sauce</i>	18	Methi Malai Paneer <i>lotus seed & cottage cheese curry in a fresh fenugreek sauce</i>	18

VEGETABLES

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

BREADS & RICE

Naan	4	Basmati Rice	4
Multigrain Roti	4	Lemon Rice	4