# **SMALL PLATES**

Small / Regular		Small / Regular
Curly Kale Salad crunchy salad with toasted almonds, date slivers & kokum dressing	12	Allahabadi Baked Samosa 12 homemade pastry filled with vegetables, served with tangy chutneys
Mango & Avocado Salad salad of micro leaves with mango & avocado, laced with cumin dressing	12	Rajasthani Churi Chaat 12 Indian street food, with sweet and tangy chutneys
Crab Xec Xec backfin crab cake with coconut, curry leaf, chilli & tomato chutney, cucumber salsa	10 / 15	Griddled Scottish Scallops 19 / 28 mildly spiced red lentil & curry leaf sauce with a green apple salsa topped with oscietra caviar

# **GRILLS**

Small / Regular		Small / Regular	
Coconut & Chilli Seabass with coconut & fresh chilli glaze, dehyd black olives & salmon roe salsa	14 / 20 drated	smoked & spicy chicken tikka	1 / 16
Crispy Lobster tossed in a spicy red chilli jam	32	Bell Pepper Chicken Tikka 1 light, creamy chicken tikka laced with mixed bell peppers	1 / 16
Tandoori Konkan Prawn wild prawns marinated with a blend of pickled chillies & tamarind	19 / 28	VEGETARIAN	
Lamb Kakori delicately spiced royal kebab from Lucknow	16	Stir-Fried Zucchini Spaghetti cooked with ginger, chilli flakes & parmesan cheese	12
Gilafi Duck Seekh Kebab pepper-coated, tandoor-cooked, stuffed with dried tomato & raisin chutney	12 / 18 d	Grilled Portobello Mushroom stuffed with smoked & pickled aubergine	12
Char-grilled Lamb Chops new season lamb, spiced marinade & pistachio crust	20 / 30	Tandoori Paneer Tikka 1 homemade cottage cheese & pickle marinade	0 / 15
Chilli Goat Ribs slow-cooked, glazed with tamarind & kokum	22	Vegetable & Kale Seekh Kebab vegetable seekh stuffed with black fig chutney	8 / 12
Chicken Tikka Hasnu royal kebab with a complex spice mix	11 / 16	Nutty Yoghurt & Corn Kebab with an almond & panko crust	8 / 12

### **CURRY & BIRYANI**

Grilled Duck Breast Vindaloo a piquant Goan delicacy flavoured with pickled chillies	28	Maharashtrian Vangi Biryani slow-cooked fragrant rice with baby aubergine & homemade goda masala	24
Kerala Prawn Curry infused with aromatic spices	28	Hyderabadi Lamb Biryani slow-cooked saffron rice with aromatic lamb morsels	30
Kathiyawadi Lamb Curry spicy new season lamb osso bucco curry with freshly ground spices	29	Chettinad Chicken Biryani slow-cooked rice & curry leaf-flavoured chicken	28
Goan Green Chicken Curry succulent chicken curry with fresh green herbs, toasted spices & coconut	28	lotus seed & cottage cheese curry in a fresh	20 h
Vegetable Kofta Curry vegetable dumplings stuffed with prunes and served in a saffron and roasted cashe nut sauce	18 w	fenugreek sauce	

#### **VEGETABLES**

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

### **BREADS & RICE**

Naan	4.50	Basmati Rice	4.50
Multigrain Roti	4.50	Lemon Rice	4.50

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.