

SMALL PLATES

	Small / Regular		Small / Regular
Curly Kale Salad <i>crunchy salad with toasted almonds, date slivers & kokum dressing</i>	12	Allahabadi Baked Samosa <i>homemade pastry filled with vegetables, served with tangy chutneys</i>	12
Crispy Noodle Salad <i>crispy noodles, cabbage, nuts with tangy balsamic dressing</i>	12	Rajasthani Churi Chaat <i>Indian street food, with sweet & tangy chutneys</i>	12
Watermelon & Mixed Fruit Salad <i>mixed fruit chaat with feta cheese, roasted pistachio & tamarind dressing</i>	12	Griddled Scottish Scallops <i>mildly spiced red lentil & curry leaf sauce with a green apple salsa topped with oscietra caviar</i>	19 / 28
Crab Xec Xec <i>backfin crab cake with coconut, curry leaf, chilli & tomato chutney, cucumber salsa</i>	10 / 15	Venison Samosa <i>handmade pastry filled with spicy venison mince & raisins</i>	12

GRILLS

	Small / Regular		Small / Regular
Coconut & Chilli Seabass <i>with coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa</i>	14 / 20	Chicken Tikka Hasnu <i>royal kebab with a complex spice mix</i>	11 / 16
Crispy Lobster <i>tossed in a spicy red chilli jam</i>	32	Dungar Chicken Tikka <i>smoked & spicy chicken tikka</i>	11 / 16
Spicy Char-grilled Jumbo Prawns <i>char-grilled jumbo prawns marinated with pickled chillies</i>	24	Bell Pepper Chicken Tikka <i>light, creamy chicken tikka laced with mixed bell peppers</i>	11 / 16
Tandoori Konkan Prawn <i>wild prawns marinated with a blend of pickled chillies & tamarind</i>	22 / 32	Tandoori Chicken Wings Lollipop <i>pomegranate juice reduction, cinnamon</i>	14
Lamb Kakori <i>delicately spiced royal kebab from Lucknow</i>	16	VEGETARIAN	
Gilafi Duck Seekh Kebab <i>pepper-coated, tandoor-cooked, stuffed with dried tomato & raisin chutney</i>	12 / 18	Grilled Asparagus <i>English asparagus with tomato chutney</i>	12
Char-grilled Lamb Chops <i>new season lamb, spiced marinade & pistachio crust</i>	22 / 32	Grilled Portobello Mushroom <i>stuffed with smoked & pickled aubergine</i>	12
Chilli Goat Ribs <i>slow-cooked, glazed with tamarind & kokum</i>	22	Tandoori Paneer Tikka <i>homemade cottage cheese & pickle marinade</i>	10 / 15
		Vegetable & Kale Seekh Kebab <i>vegetable seekh stuffed with black fig chutney</i>	8 / 12
		Nutty Yoghurt & Corn Kebab <i>with an almond & panku crust</i>	8 / 12

CURRY & BIRYANI

Grilled Duck Breast Vindaloo <i>a piquant Goan delicacy flavoured with pickled chillies</i>	30	Jerusalem Artichoke & Parsnip Biryani <i>caramelized artichokes & parsnip slow-cooked with fragrant rice</i>	26
Kerala Prawn Curry <i>infused with aromatic spices</i>	28	Hyderabadi Lamb Biryani <i>slow-cooked saffron rice with aromatic lamb morsels</i>	32
Kathiyawadi Lamb Curry <i>spicy new season lamb osso bucco curry with freshly ground spices</i>	32	Chettinad Chicken Biryani <i>slow-cooked rice & curry leaf-flavoured chicken</i>	30
Goan Green Chicken Curry <i>succulent chicken curry with fresh green herbs, toasted spices & coconut</i>	28	Methi Malai Paneer <i>lotus seed & cottage cheese curry in a fresh fenugreek sauce</i>	22
Vegetable Kofta Curry <i>vegetable dumplings stuffed with prunes served in a saffron & roasted cashew nut sauce</i>	20		

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	4.50	Basmati Rice	4.50
Multigrain Roti	4.50	Lemon Rice	4.50

Please speak to server for allergens information. 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.