

## SMALL PLATES

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

## GRILLS

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	Small / Regular		Small / Regular
<b>Coconut &amp; Chilli Seabass</b>	16 / 24	<b>Char-grilled Lamb Chops</b>	28 / 42
<i>with coconut &amp; fresh chilli glaze, dehydrated black olives &amp; salmon roe salsa</i>		<i>spiced marinade &amp; pistachio crust</i>	
<b>Sea Bream Pollichathu</b>	24	<b>Chicken Tikka Hasnu</b>	12 / 18
<i>from the backwaters of Kerala, wrapped, coated with green pepper, curry leaf &amp; shallots paste</i>		<i>royal kebab with a complex spice mix</i>	
<b>Crispy Lobster</b>	32	<b>Dungar Chicken Tikka</b>	12 / 18
<i>tossed in a spicy red chilli jam</i>		<i>smoked &amp; spicy chicken tikka</i>	
<b>Tandoori Konkan Prawn</b>	22 / 32	<b>Bell Pepper Chicken Tikka</b>	12 / 18
<i>wild prawns marinated with a blend of pickled chillies &amp; tamarind</i>		<i>light, creamy chicken tikka laced with mixed bell peppers</i>	
<b>Spicy Chargrilled Jumbo Prawn</b>	24	<b>Tandoori Chicken Wings Lollipop</b>	14
<i>cooked over an open fire with pickled chilli paste</i>		<i>pomegranate juice reduction, cinnamon</i>	
<b>Chargrilled Australian Wagyu Sirloin</b>	45		
<i>mildly flavoured, tender textured steak served with roasted coconut sauce</i>			
<b>Lamb Kakori</b>	16		
<i>delicately spiced royal kebab from Lucknow</i>			
<b>Venison &amp; Mix Pepper Kebab</b>	12 / 18		
<i>venison mince kebab with warm aromatic spices coated with peppers</i>			
<b>Chilli Goat Ribs</b>	22		
<i>slow-cooked, glazed with tamarind &amp; kokum</i>			

## VEGETARIAN

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<b>Caramelized Brussels Sprouts</b>	12
<i>with chestnut</i>	
<b>Grilled Portobello Mushroom</b>	12
<i>stuffed with smoked aubergine, laced with truffles</i>	
<b>Tandoori Paneer Tikka</b>	10 / 15
<i>homemade cottage cheese &amp; pickle marinade</i>	
<b>Green Pea &amp; Watercress Seekh Kebab</b>	8 / 12
<i>stuffed with black fig chutney</i>	
<b>Nutty Yoghurt &amp; Corn Kebab</b>	8 / 12
<i>with an almond &amp; panku crust</i>	

## CURRY & BIRYANI

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<b>Grilled Duck Breast Vindaloo</b> <i>a piquant Goan delicacy flavoured with pickled chillies</i>	30	<b>Mewa Mawa Kofta Curry</b> <i>mawa kofta in delicate cashew &amp; yoghurt curry with caramelized figs</i>	20
<b>Kerala Prawn Curry</b> <i>infused with aromatic spices</i>	30	<b>Hyderabadi Lamb Biryani</b> <i>slow-cooked saffron rice with aromatic lamb morsels</i>	34
<b>Lamb Rogan Josh</b> <i>Welsh lamb osso buco curry cooked with Kashmiri fennel, dry ground ginger &amp; saffron</i>	30	<b>Chettinad Chicken Biryani</b> <i>slow-cooked rice &amp; curry leaf-flavoured chicken</i>	32
<b>Kundan Kaliya</b> <i>cornfed chicken cooked in a sauce with a combination of flavours of saffron, vetiver &amp; cardamom</i>	28	<b>Methi Malai Paneer</b> <i>lotus seed &amp; cottage cheese curry in a fresh fenugreek sauce</i>	22

## VEGETABLES

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<b>Frontier Dal</b> <i>green lentils &amp; Bengal gram tempered with cumin &amp; chilli</i>	8 / 16	<b>Raj Aloo</b> <i>crispy Maris Piper potatoes tossed in a traditional spicy &amp; tangy panch phoron sauce</i>	7
<b>Crispy Broccoli</b> <i>laced with a chilli garlic glaze</i>	10	<b>Lasooni Palak</b> <i>fresh spinach with tomato &amp; garlic</i>	7
		<b>Kachumber Salad</b>	5
		<b>Beetroot Raita</b>	5

## BREADS & RICE

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<b>Naan</b>	5	<b>Basmati Rice</b>	5
<b>Multigrain Roti</b>	5	<b>Lemon Rice</b>	5

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.