

SMALL PLATES

	Small / Regular		Small / Regular
Curly Kale Salad	12	Crab Xec Xec	10 / 15
<i>crunchy salad with toasted almonds, date slivers & kokum dressing</i>		<i>backfin crab cake with coconut, curry leaf, chilli & tomato chutney, cucumber salsa</i>	
Watermelon & Mixed Fruit Salad	12	Griddled Scottish Scallops	19 / 28
<i>with nuts and tamarind dressing</i>		<i>mildly spiced red lentil & curry leaf sauce with a green apple salsa topped with oscietra caviar</i>	
Allahabadi Baked Samosa	8 / 12	Crispy Stuffed Padron Chilli Pepper	10
<i>homemade pastry filled with vegetables, served with tangy chutneys</i>		<i>puff rice coated crispy peppers, stuffed with yoghurt & almond powder</i>	
Rajasthani Churi Chaat	12		
<i>Indian street food, with sweet & tangy chutneys</i>			

GRILLS

	Small / Regular		Small / Regular
Coconut & Chilli Seabass	16 / 24	Herb Marinated Chicken Tikka	12 / 18
<i>with coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa</i>		<i>fresh coriander, basil, green chilli chicken tikka</i>	
Crispy Lobster	32	Bell Pepper Chicken Tikka	12 / 18
<i>tossed in a spicy red chilli jam</i>		<i>light, creamy chicken tikka laced with mixed bell peppers</i>	
Tandoori Konkan Prawn	22 / 32	Chicken Reshmi Kebab	12 / 18
<i>wild prawns marinated with a blend of pickled chillies & tamarind</i>		<i>flavoured with royal cumin, dry ginger & homemade spices</i>	
Spicy Chargrilled Jumbo Prawn	24	Tandoori Chicken Wings Lollipop	14
<i>cooked over an open fire with pickled chilli paste</i>		<i>pomegranate juice reduction, cinnamon</i>	
Tandoori Octopus	28		
<i>garlic & black peppercorn marinade, sweetcorn & water chestnut yoghurt</i>			
Lamb Kakori	16		
<i>delicately spiced royal kebab from Lucknow</i>			
Chilli Goat Ribs	22		
<i>slow-cooked, glazed with tamarind</i>			
Char-grilled Lamb Chops	28 / 42		
<i>spiced marinade & pistachio crust & kokum</i>			
Tandoori Lamb Rump Steak	25		
<i>hot pepper paste & mango chutney glaze</i>			
Chicken Tikka Hasnu	12 / 18		
<i>royal kebab with a complex spice mix</i>			

VEGETARIAN

Grilled Asparagus	12
<i>fennel-infused tomato chutney</i>	
Crispy Sprouting Broccoli	10
<i>laced with a chilli-garlic glaze</i>	
Tandoori Paneer Tikka	10 / 15
<i>homemade cottage cheese, kashmiri red chilli, yoghurt, punjabi garam masala marinade</i>	
Tandoori Malai Artichoke	8 / 12
<i>marinated with yoghurt, green cardamom & mascarpone cheese</i>	
Nutty Yoghurt & Corn Kebab	8 / 12
<i>with an almond & panko crust</i>	

CURRY & BIRYANI

Grilled Duck Breast Vindaloo <i>a piquant Goan delicacy flavoured with pickled chillies</i>	30	Hyderabadi Lamb Biryani <i>slow-cooked saffron rice with aromatic lamb morsels</i>	34
Alleppey Fish Curry <i>halibut fish in light aromatic curry from Kerala, coconut, tamarind, raw mango, banana shallots</i>	32	Awadhi Chicken Biryani <i>slow-cooked in a sealed pot, fragrant chicken biryani with saffron & Himalayan Screw Pine flower</i>	32
Calcutta Prawn Curry <i>tender prawns coated with a creamy sauce of coconut milk, flavoured with Indian mustard "kasundi"</i>	30	Gobi Methi Biryani <i>slow-cooked rice with fresh fenugreek, cauliflower, purple potato & broad beans</i>	22
Kashmiri Lamb Rogan Josh <i>Welsh lamb osso-bucco slow-cooked with fennel, dry ginger & saffron</i>	32	Mewa Mawa Kofta Curry <i>mawa kofta in delicate cashew & yoghurt curry with caramelized figs</i>	20
Safed Murgh <i>fragrant & creamy chicken korma, cooked in cashew & yoghurt sauce</i>	30	Paneer Lababdar <i>cottage cheese in a delectable, creamy & rich tomato & onion sauce</i>	22
Goan Green Chicken Curry <i>succulent chicken curry with fresh green herbs, toasted spices & coconut</i>	28		

VEGETABLES

Mewadi Dal <i>a trio of lentils, tempered with cumin & chilli</i>	8 / 16	Raj Aloo <i>tangy potatoes with five tangy pickling spices</i>	7
Smoked Aubergine <i>tempered with garlic & shallots</i>	8	Lasooni Palak <i>fresh spinach with tomato & garlic</i>	7
Crispy Sprouting Broccoli <i>laced with a chilli-garlic glaze</i>	10	Kachumber Salad	5
		Beetroot Raita	5

BREADS & RICE

Naan	5	Basmati Rice	5
Multigrain Roti	5	Green Pea Pulao	6
Fresh Wild Garlic & Chilli Naan	6		

Please speak to the 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 nuts. There could be accidental cross-contamination from cooking oils, utensils or nut particles.