

SMALL PLATES

	Small / Regular		Small / Regular
Curly Kale Salad <i>crunchy salad with toasted almonds, date slivers & kokum dressing</i>	12	Crab Xec Xec <i>backfin crab cake, coconut, curry leaf, chilli & tomato chutney, cucumber salsa</i>	10 / 15
Watermelon & Mixed Fruit Salad <i>with nuts and tamarind dressing</i>	12	Griddled Scottish Scallops <i>mildly spiced red lentil & curry leaf sauce with a green apple salsa, oscietra caviar</i>	19 / 28
Allahabadi Baked Samosa <i>homemade pastry filled with vegetables, served with tangy chutneys</i>	8 / 12	Crispy Stuffed Padron Chilli Pepper <i>puff rice coated crispy peppers, stuffed with yoghurt & almond powder</i>	10
Rajasthani Churi Chaat <i>Indian street food, with sweet & tangy chutneys</i>	12	Baked 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>	17 / 25	Chicken Tikka Hasnu <i>royal kebab with a complex spice mix</i>	12 / 18
Crispy Lobster <i>tossed in a spicy red chilli jam</i>	34	Bell Pepper Chicken Tikka <i>light, creamy chicken tikka laced with mixed bell peppers</i>	12 / 18
Tandoori Konkan Prawn <i>wild prawns marinated with a blend of pickled chillies & tamarind</i>	23 / 34	Chicken Reshmi Kebab <i>flavoured with royal cumin, dry ginger & homemade spices</i>	12 / 18
Spicy Chargrilled Jumbo Prawn <i>cooked over an open fire with pickled chilli paste</i>	26	Tandoori Chicken Wings Lollipop <i>pomegranate juice reduction, cinnamon</i>	14
Tandoori Octopus <i>garlic & black peppercorn marinade, sweetcorn & water chestnut yoghurt</i>	28	VEGETARIAN	
Lamb Kakori <i>delicately spiced royal kebab from Lucknow</i>	16	Grilled Asparagus <i>fennel-infused tomato chutney</i>	12
Chilli Goat Ribs <i>slow-cooked, glazed with tamarind</i>	22	Crispy Sprouting Broccoli <i>laced with a chilli-garlic glaze</i>	10
Char-grilled Lamb Chops <i>spiced marinade & pistachio crust & kokum</i>	28 / 42	Tandoori Paneer Tikka <i>homemade cottage cheese, kashmiri red chilli, yoghurt, punjabi garam masala marinade</i>	11 / 16
Tandoori Lamb Rump Steak <i>hot pepper paste & mango chutney glaze</i>	25	Tandoori Malai Artichoke <i>marinated with yoghurt, green cardamom & mascarpone cheese</i>	8 / 12
Herb Marinated Chicken Tikka <i>fresh coriander, basil, green chilli chicken tikka</i>	12 / 18	Nutty Yoghurt & Corn Kebab <i>with an almond & panko crust</i>	8 / 12

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>	24
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>	22
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>	24
Goan Green Chicken Curry <i>succulent chicken curry with fresh green herbs, toasted spices & coconut</i>	29		

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

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.