

## SMALL PLATES

	Small / Regular		Small / Regular
Curly Kale Salad crunchy salad with toasted almonds, date slivers & kokum dressing	12	Coastal Crab Cake handpicked crab flakes, lime & chilli chutney	12 / 18
Tamarind Chicken Salad slow-cooked chicken, pickled cucumber & cabbage, sesame, tamarind & chilli dressing	12	Griddled Scottish Scallops mildly spiced red lentil & curry leaf sauce, green apple salsa, oscietra caviar	19 / 28
Allahabadi Baked Samosa homemade pastry filled with vegetables, served with tangy chutneys	8 / 12	Crispy Stuffed Padron Chilli Pepper puff rice coated crispy peppers, stuffed with yoghurt & almond	10
Rajasthani Churi Chaat Indian street food, with sweet & tangy chutneys	12	Baked Venison Samosa handmade pastry filled with spicy venison mince & raisins	12

## GRILLS

	Small / Regular		Small / Regular
Coconut & Chilli Seabass with coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa	17 / 25	Chicken Reshmi Kebab flavoured with royal cumin, dry ginger & homemade spices	12 / 18
Crispy Lobster tossed in a spicy red chilli jam	36	Bell Pepper Chicken Tikka light, creamy chicken tikka laced with mixed bell peppers	12 / 18
Tandoori Konkan Prawn wild prawns marinated with a blend of pickled chillies & tamarind	23 / 34	Tandoori Chicken Wings Lollipop pomegranate juice reduction, cinnamon	14
Spicy Char grilled Jumbo Prawn cooked over an open fire with pickled chilli paste	28		
Tandoori Octopus garlic & black peppercorn marinade, sweetcorn & water chestnut yoghurt	28		
Lamb Kakori delicately spiced royal kebab from Lucknow	18		
Chilli Goat Ribs slow-cooked, glazed with tamarind	22		
Char-grilled Lamb Chops kokum spiced marinade, pistachio crust	28 / 42		
Herb Marinated Chicken Tikka fresh coriander, basil, green chilli chicken tikka	12 / 18		
Chicken Tikka Hasnu royal kebab with a complex spice mix	12 / 18		

## VEGETARIAN

Grilled Aubergine babycorn & edamame marinated in a pickled dressing	8 / 12
Caramelised Brussel Sprouts pan-fried with chestnuts in a Bengal sauce	12
Crispy Broccoli laced with a chilli-garlic glaze	10
Tandoori Paneer Tikka homemade cottage cheese, Kashmiri red chilli, yoghurt, Punjabi garam masala	11 / 16
Tandoori Malai Artichoke marinated with yoghurt, green cardamom & mascarpone cheese	8 / 12
Nutty Yoghurt & Corn Kebab with an almond & panku crust	8 / 12

## CURRY & BIRYANI

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Grilled Duck Breast Vindaloo a piquant Goan delicacy flavoured with pickled chillies	30	Hyderabadi Lamb Biryani slow-cooked saffron rice with aromatic lamb morsels	34
Alleppey Fish Curry halibut fish in light aromatic curry from Kerala, coconut, tamarind, raw mango, banana shallots	32	Awadhi Chicken Biryani slow-cooked in a sealed pot, fragrant chicken biryani with saffron & Himalayan Screw Pine flower	32
Mangalore Prawn Curry slow-cooked tender prawns in a coconut & red chilli sauce	30	Gobi Methi Biryani slow-cooked rice with fresh fenugreek, cauliflower, purple potato & broad beans	24
Kundan Kaliya Welsh lamb osso-bucco slow-cooked, saffron, vetiver & cardamom	32	Mewa Mawa Kofta Curry vegetable dumplings, pistachio, cashew, caramelized onions & tomato sauce	22
Safed Murgh fragrant & creamy chicken korma, cooked in cashew & yoghurt sauce	30	Vegetable Moilee classic south Indian curry with vegetables, turmeric, ginger	22
Goan Green Chicken Curry succulent chicken curry with fresh green herbs, toasted spices & coconut	29	Paneer Lababdar cottage cheese in a delectable, creamy & rich tomato & onion sauce	24

## VEGETABLES

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Cholar Dal split Bengal gram, raisins, toasted coconut & tempered with cumin	8 / 16	Raj Aloo tangy potatoes with five tangy pickling spices	7
Smoked Aubergine tempered with garlic & shallots	10	Lasooni Palak fresh spinach with tomato & garlic	7
Crispy Broccoli laced with a chilli-garlic glaze	10	Kachumber Salad	5
		Beetroot Raita	5

## BREADS & RICE

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Naan	5	Basmati Rice	5
Multigrain Roti	5	Jeera 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.