

SMALL PLATES

	Small / Regular		Small / Regular
Curly Kale Salad <i>crunchy salad with toasted almonds, date slivers & kokum dressing</i>	12	Coastal Crab Cake <i>handpicked crab flakes, lime & chilli chutney</i>	12 / 18
Allahabadi Baked Samosa <i>homemade pastry filled with vegetables, served with tangy chutneys</i>	8 / 12	Griddled Scottish Scallops <i>mildly spiced red lentil & curry leaf sauce, green apple salsa, oscietra caviar</i>	19 / 28
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
Tandoori Sweet Potato <i>slow-cooked with dried pomegranate & chilli flakes</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 Reshmi Kebab <i>flavoured with royal cumin, dry ginger & homemade spices</i>	12 / 18
Crispy Lobster <i>tossed in a spicy red chilli jam</i>	36	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>	26 / 38	Tandoori Chicken Wings Lollipop <i>pomegranate juice reduction, cinnamon</i>	14
Spicy Chargrilled Jumbo Prawn <i>cooked over an open fire with pickled chilli paste</i>	28		
Tandoori Octopus <i>garlic & black peppercorn marinade, sweetcorn & water chestnut yoghurt</i>	28		
Lamb Kakori <i>delicately spiced royal kebab from Lucknow</i>	18		
Chilli Goat Ribs <i>slow-cooked, glazed with tamarind</i>	22		
Char-grilled Lamb Chops <i>kokum spiced marinade, pistachio crust</i>	28 / 42		
Herb Marinated Chicken Tikka <i>fresh coriander, basil, green chilli chicken tikka</i>	12 / 18		
Chicken Tikka Hasnu <i>royal kebab with a complex spice mix</i>	12 / 18		

VEGETARIAN

Grilled Aubergine <i>babycorn & edamame marinated in a pickled dressing</i>	8 / 12
Caramelised Brussel Sprouts <i>pan-fried with chestnuts in a Bengal sauce</i>	12
Crispy Broccoli <i>laced with a chilli-garlic glaze</i>	10
Tandoori Paneer Tikka <i>homemade cottage cheese, Kashmiri red chilli, yoghurt, Punjabi garam masala</i>	11/ 16
Tandoori Malai Artichoke <i>marinated with yoghurt, green cardamom & mascarpone cheese</i>	8 / 12
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>	32	Awadhi Chicken Biryani <i>slow-cooked in a sealed pot, fragrant chicken biryani, saffron & himalayan screw pine flower</i>	32
Calcutta Prawn Curry <i>slow-cooked tender prawns, coconut & Indian mustard kasundi</i>	30	Jackfruit Biryani <i>slow-cooked rice, baby jackfruit, fresh fenugreek</i>	24
Lamb Nihari <i>delicate buttery flavoured welsh lamb Osso-bucco</i>	32	Mewa Mawa Kofta Curry <i>vegetable dumplings, pistachio, cashew, caramelized onions & tomato sauce</i>	22
Safed Murgh <i>fragrant & creamy chicken korma, cooked in cashew & yoghurt sauce</i>	30	Vegetable Moilee <i>classic south Indian curry with vegetables, turmeric, ginger</i>	22
Goan Green Chicken Curry <i>succulent chicken curry with fresh green herbs, toasted spices & coconut</i>	29	Paneer Lababdar <i>cottage cheese in a delectable, creamy & rich tomato & onion sauce</i>	24
Hyderabadi Lamb Biryani <i>slow-cooked saffron rice with aromatic lamb morsels</i>	34		

VEGETABLES

Frontier Dal <i>green lentils & Bengal gram tempered with cumin & chilli</i>	8 / 16	Raj Aloo <i>tangy potatoes with five tangy pickling spices</i>	7
Stuffed Baby Aubergine <i>coconut, sesame, fennel seeds & black peppercorn</i>	10	Sarson Ka Saag <i>seasoned fresh mustard leaf, sorrel & spinach</i>	7
Crispy 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	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.