

SMALL PLATES

	Small / Regular		Small / Regular
Curly Kale Salad	12	Coastal Crab Cake	12 / 18
<i>crunchy salad with toasted almonds, date slivers & kokum dressing</i>		<i>handpicked crab flakes, lime & chilli chutney</i>	
Allahabadi Baked Samosa	8 / 12	Griddled Scottish Scallops	19 / 28
<i>homemade pastry filled with vegetables, served with tangy chutneys</i>		<i>mildly spiced red lentil & curry leaf sauce, green apple salsa, oscietra caviar</i>	
Rajasthani Churi Chaat	12	Baked Venison Samosa	12
<i>Indian street food, with sweet & tangy chutneys</i>		<i>handmade pastry filled with spicy venison mince & raisins</i>	
Tandoori Sweet Potato	12	Lamb Haleem	10
<i>slow-cooked with dried pomegranate & chilli flakes</i>		<i>slow-cooked lamb stew, white cardamom, clarified butter</i>	

GRILLS

	Small / Regular		Small / Regular
Coconut & Chilli Seabass	17 / 25	Chicken Reshmi Kebab	12 / 18
<i>with coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa</i>		<i>flavoured with royal cumin, dry ginger & homemade spices</i>	
Crispy Lobster	36	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	26 / 38	Tandoori Chicken Wings Lollipop	14
<i>wild prawns marinated with a blend of pickled chillies & tamarind</i>		<i>pomegranate juice reduction, cinnamon</i>	
Spicy Chargrilled Jumbo Prawn	28		
<i>cooked over an open fire with pickled chilli paste</i>			
Tandoori Octopus	28	Grilled Aubergine	8 / 12
<i>garlic & black peppercorn marinade, sweetcorn & water chestnut yoghurt</i>		<i>babycorn & edamame marinated in a pickled dressing</i>	
Lamb Kakori	18	Caramelised Brussel Sprouts	12
<i>delicately spiced royal kebab from Lucknow</i>		<i>pan-fried with chestnuts in a Bengal sauce</i>	
Chilli Goat Ribs	22	Crispy Broccoli	10
<i>slow-cooked, glazed with tamarind</i>		<i>laced with a chilli-garlic glaze</i>	
Char-grilled Lamb Chops	28 / 42	Tandoori Paneer Tikka	11 / 16
<i>kokum spiced marinade, pistachio crust</i>		<i>homemade cottage cheese, Kashmiri red chilli, yoghurt, Punjabi garam masala</i>	
Herb Marinated Chicken Tikka	12 / 18	Tandoori Malai Artichoke	8 / 12
<i>fresh coriander, basil, green chilli chicken tikka</i>		<i>marinated with yoghurt, green cardamom & mascarpone cheese</i>	
Chicken Tikka Hasnu	12 / 18	Nutty Yoghurt & Corn Kebab	8 / 12
<i>royal kebab with a complex spice mix</i>		<i>with an almond & panko crust</i>	

VEGETARIAN

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.