

SMALL PLATES

| | Small / Regular | | Small / Regular |
|------------------------------------------------------------------------------|-----------------|--------------------------------------------------------------------------------------------|-----------------|
| Curly Kale Salad | 12 | Coastal Crab Cake | 16 / 22 |
| <i>crunchy salad with toasted almonds, date slivers & kokum dressing</i> | | <i>handpicked crab flakes, lime & chilli chutney</i> | |
| Compressed Watermelon Salad | 12 | Griddled Scottish Scallops | 19 / 28 |
| <i>tamarind glazed marinated grapes & plum</i> | | <i>mildly spiced red lentil & curry leaf sauce, green apple salsa, oscietra caviar</i> | |
| Mango Avocado Salad | 12 | Allahabadi Baked Samosa | 8 / 12 |
| <i>mâché, rocket, frisée, red currant, white balsamic glaze</i> | | <i>homemade pastry filled with vegetables, served with tangy chutneys</i> | |
| Rajasthani Churi Chaat | 12 | Stuffed Padron Chilli Pepper | 12 |
| <i>indian street food, with sweet & tangy chutneys</i> | | <i>puff rice-coated crispy peppers, yoghurt & almond</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 | Malai Chicken Tikka | 12 / 18 |
| <i>tossed in a spicy red chilli jam</i> | | <i>light, creamy chicken tikka, mace & cardamom</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 | 26 | | |
| <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 | Tandoori Sweet Potato | 12 |
| <i>delicately spiced royal kebab from Lucknow</i> | | <i>slow-cooked with dried pomegranate & chilli flakes</i> | |
| Chilli Goat Ribs | 22 | Grilled Asparagus | 12 |
| <i>slow-cooked, glazed with tamarind</i> | | <i>indian mustard sauce</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 | Nutty Yoghurt & Corn Kebab | 8 / 12 |
| <i>fresh coriander, basil, green chilli chicken tikka</i> | | <i>with an almond & panko crust</i> | |
| Chicken Tikka Hasnu | 12 / 18 | Tandoori Malai Artichoke | 8 / 12 |
| <i>royal kebab with a complex spice mix</i> | | <i>marinated with yoghurt, green cardamom & mascarpone cheese</i> | |

VEGETARIAN

CURRY & BIRYANI

| | | | |
|------------------------------------------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------------------------------------------------------------------|----|
| Grilled Duck Breast Vindaloo <i>a piquant goan delicacy flavoured with pickled chillies</i> | 32 | Hyderabadi Lamb Biryani <i>slow-cooked saffron rice with aromatic lamb morsels</i> | 34 |
| Calcutta Prawn Curry <i>slow-cooked tender prawns, coconut & Indian mustard kasundi</i> | 30 | Awadhi Chicken Biryani <i>slow-cooked in a sealed pot, fragrant chicken biryani, saffron & himalayan Screw Pine flower</i> | 32 |
| Halibut Fish Curry <i>light aromatic curry from kerala, coconut, banana shallots & tamarind</i> | 32 | Jackfruit Biryani <i>slow-cooked rice, baby jackfruit, fresh fenugreek</i> | 24 |
| Kashmiri Lamb Rogan Josh <i>welsh lamb osso-bucco slow-cooked, fennel, dry ginger & saffron</i> | 32 | Mewa Mawa Kofta Curry <i>vegetable dumplings, pistachio, cashew, caramelized onions & tomato sauce</i> | 24 |
| Safed Murgh <i>fragrant & creamy chicken korma, 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 | Punjabi Mater Paneer <i>spring english garden peas, cottage cheese, rich tomato & onion sauce</i> | 24 |

VEGETABLES

| | | | |
|---------------------------------------------------------------------------------------|--------|-----------------------------------------------------------------------|---|
| Mewari Dal Tadka <i>trio of lentil tempered with cumin & asafoetida</i> | 8 / 16 | Raj Aloo <i>tangy potatoes with five pickling spices</i> | 7 |
| Stir-fried Okra <i>okra tempered with onion seeds & raw mango</i> | 10 | 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 | 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.