

SMALL PLATES

	Small / Regular		Small / Regular
Curly Kale Salad	12	Coastal Crab Cake	18 / 26
<i>crunchy salad with toasted almonds, date slivers & kokum dressing</i>		<i>handpicked crab flakes, lime & chilli chutney</i>	
Rajasthani Churi Chaat	14	Griddled Scottish Scallops	19 / 28
<i>indian street food, with sweet & tangy chutneys</i>		<i>mildly spiced red lentil & curry leaf sauce, green apple salsa, oscietra caviar</i>	
Allahabadi Baked Samosa	9 / 13	Baked Venison Samosa	12
<i>homemade pastry filled with vegetables, served with tangy chutneys</i>		<i>handmade pastry filled with spicy venison mince & raisins</i>	
Stuffed Padron Chilli Pepper	12		
<i>puff rice-coated crispy peppers, yoghurt & almond</i>			

GRILLS

	Small / Regular		Small / Regular
Coconut & Chilli Seabass	18 / 26	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	14 / 20
<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	15
<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>fennel & ginger served with avocado & spinach salsa</i>		<i>babycorn & edamame, pickled dressing</i>	
Lamb Kakori	19	Tandoori Sweet Potato	12
<i>delicately spiced royal kebab from lucknow</i>		<i>slow-cooked with dried pomegranate & chilli flakes</i>	
Tandoori Pork Ribs	20 / 30	Tandoori Paneer Tikka	11 / 16
<i>beetroot chutney, caramelised kokum glaze</i>		<i>homemade cottage cheese, Kashmiri red chilli, yoghurt, punjabi garam masala</i>	
Char-grilled Lamb Chops	28 / 42	Nutty Yoghurt & Corn Kebab	8 / 12
<i>kokum spiced marinade, pistachio crust</i>		<i>with an almond & panko crust</i>	
Herb Marinated Chicken Tikka	14 / 20	Tandoori Malai Artichoke	8 / 12
<i>fresh coriander, basil, green chilli chicken tikka</i>		<i>marinated with yoghurt, green cardamom & mascarpone cheese</i>	
Chicken Kalmi Kebab	12 / 18	Caramelised Brussel Sprouts	12
<i>freshly grounded whole spices, burnt kashmiri chilli flakes</i>		<i>pan-fried with chestnuts, bengal mustard sauce</i>	

VEGETARIAN

CURRY & BIRYANI

Grilled Duck Breast Vindaloo <i>a piquant Goan delicacy flavoured with pickled chillies</i>	34	Hyderabadi Lamb Biryani <i>slow-cooked saffron rice with aromatic lamb morsels</i>	36
Mangalore Prawn Curry <i>slow cooked tender prawns, coconut, red chilli, tamarind</i>	32	Awadhi Chicken Biryani <i>slow-cooked in a sealed pot, fragrant chicken biryani, saffron & himalayan Screw Pine flower</i>	34
Halibut Fish Curry <i>light aromatic curry from Kerala, coconut, banana shallots & tamarind</i>	34	Vegetable Biryani <i>slow-cooked rice, parsnips, peppers, purple potatoes, chantenay carrot</i>	24
Lamb Nihari <i>delicate buttery flavoured welsh lamb osso-bucco, kashmiri chilli, robust spices</i>	35	Mewa Mawa Kofta Curry <i>vegetable dumplings, pistachio, cashew, caramelized onions & tomato sauce</i>	24
Chicken Kundan Kaliya <i>slow cooked royal delicacy, cardamom, cashew, yoghurt, saffron</i>	32	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>	32	Saag Paneer <i>homemade cottage cheese, seasonal greens tempered with cumin & ginger</i>	24

VEGETABLES

Dal Amritsari <i>green lentils & bengal gram tempered with cumin & chilli</i>	8 / 16	Raj Aloo <i>tangy potatoes with five pickling spices</i>	8
Stir-fried Cauliflower & Peas <i>cauliflower florets, onion seeds & ginger</i>	10	Sarson Ka Saag <i>mustard leaf, spinach, turnip & sorrel tempered with caramelised onions, tomatoes & garlic</i>	8
Crispy Broccoli <i>laced with a chilli-garlic glaze</i>	10	Kachumber Salad	5
		Beetroot Raita	6

BREADS & RICE

Naan	6	Basmati Rice	5
Multigrain Roti	6	Jeera Pulao	7

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.