

SMALL PLATES

	Small / Regular		Small / Regular
Curly Kale Salad <i>crunchy salad with toasted almonds, date slivers & kokum dressing</i>	13	Coastal Crab Cake <i>handpicked crab flakes, lime & chilli chutney</i>	19 / 28
Rajasthani Churi Chaat <i>indian street food, with sweet & tangy chutneys</i>	15	Griddled Scottish Scallops <i>mildly spiced red lentil & curry leaf sauce, green apple salsa, oscietra caviar</i>	20 / 30
Allahabadi Baked Samosa <i>homemade pastry filled with vegetables, served with tangy chutneys</i>	9 / 13	Baked Venison Samosa <i>handmade pastry filled with spicy venison mince & raisins</i>	13

GRILLS

	Small / Regular		Small / Regular
Coconut & Chilli Seabass <i>coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa</i>	18 / 26	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>	38	Tandoori Chicken Wings Lollipop <i>pomegranate juice reduction, cinnamon</i>	14
Tandoori Konkan Prawn <i>wild prawns, blend of pickled chillies & tamarind</i>	26 / 38	VEGETARIAN	
Spicy Chargrilled Jumbo Prawn <i>cooked over an open fire, pickled chilli paste</i>	28	Grilled Aubergine <i>babycorn & edamame, pickled dressing</i>	8 / 12
Tandoori Octopus <i>garlic & black peppercorn, sweetcorn & water chestnut yoghurt</i>	28	Tandoori Sweet Potato <i>slow-cooked with dried pomegranate & chilli flakes</i>	12
Lamb Kakori <i>delicately spiced royal kebab from lucknow</i>	19	Tandoori Paneer Tikka <i>homemade cottage cheese, Kashmiri red chilli, yoghurt, Punjabi garam masala</i>	11 / 16
Char-grilled Lamb Chops <i>kokum spiced marinade, pistachio crust</i>	28 / 42	Nutty Yoghurt & Corn Kebab <i>almond & panko crust</i>	8 / 12
Chicken Kalmi Kebab <i>freshly grounded whole spices, burnt kashmiri chilli flakes</i>	12 / 18	Tandoori Malai Artichoke <i>yoghurt, green cardamom & mascarpone cheese</i>	8 / 12
Malai Chicken Tikka <i>light, creamy chicken tikka, mace & cardamom</i>	14 / 20	Caramelised Brussel Sprouts <i>pan-fried with chestnuts, bengal mustard sauce</i>	12

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>coconut, banana shallots & tamarind</i>	34	Vegetable Biryani <i>slow-cooked rice, parsnips, peppers, purple potatoes, chantenay carrot</i>	24
Lamb Nihari <i>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		

VEGETABLES

Mewari Dal Tadka <i>trio of lentils, tempered with cumin & chilli</i>	8 / 16	Raj Aloo <i>tangy potatoes with five pickling spices</i>	8
Stir-fried Okra <i>fresh okra, onion seeds & raw mango</i>	10	Sarson ka Saag <i>mustard leaf, spinach, turnip & sorel 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.