

SMALL PLATES

Small / Regular		Small / Regular	
Curly Kale Salad	14	Compressed Cucumber with Smoked Salmon	28
<i>crunchy salad with toasted almonds, date slivers & kokum dressing</i>		<i>oscietra caviar, lime & chilli dressing, crème fraiche</i>	
Mango Avocado Salad	14	Coastal Crab Cake	19 / 28
<i>mâché, rocket, frisée, red currant, white balsamic glaze</i>		<i>handpicked crab flakes, lime & chilli chutney</i>	
Compressed Watermelon Salad	14	Griddled Scottish Scallops	20 / 30
<i>tamarind glazed marinated seasonal fruits, olives & feta</i>		<i>mildly spiced red lentil & curry leaf sauce, green apple salsa, oscietra caviar</i>	
Rajasthani Churi Chaat	15	Allahabadi Baked Samosa	10 / 14
<i>indian street food, with sweet & tangy chutneys</i>		<i>homemade pastry filled with vegetables, served with tangy chutneys</i>	

GRILLS

Small / Regular		Small / Regular	
Coconut & Chilli Seabass	18 / 26	Zaffrani Chicken Reshmi Kebab	12 / 18
<i>coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa</i>		<i>chicken seekh, royal cumin, dry ginger, homemade spices & saffron</i>	
Crispy Lobster	39	Chicken Kalmi Kebab	12 / 18
<i>tossed in a spicy red chilli jam</i>		<i>freshly grounded whole spices, burnt kashmiri chilli flakes</i>	
Tandoori Konkan Prawn	26 / 38	Tandoori Chicken Wings Lollipop	14
<i>wild prawns, blend of pickled chillies & tamarind</i>		<i>pomegranate juice reduction, cinnamon</i>	
Spicy Chargrilled Jumbo Prawn	28	VEGETARIAN	
<i>cooked over an open fire, pickled chilli</i>			
Tandoori Octopus	28	Grilled Aubergine	9 / 13
<i>garlic & black peppercorn, sweetcorn & water chestnut yoghurt</i>		<i>tomato & chilli chutney marinade, dill & cucumber yoghurt</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>	
Char-grilled Lamb Chops	28 / 42	Tandoori Paneer Tikka	12/ 17
<i>new season lamb, spiced marinade, pistachio crust</i>		<i>homemade cottage cheese, kashmiri red chilli, yoghurt, punjabi garam masala</i>	
Chilli Goat Ribs	24	Nutty Yoghurt & Corn Kebab	9 / 13
<i>slow-cooked on charcoal grill, kokum glazed</i>		<i>almond, panko crust</i>	
Malai Chicken Tikka	14 / 20	Tandoori Artichoke Heart	9 / 13
<i>light, creamy chicken tikka, mace & cardamom</i>		<i>yoghurt, green cardamom, mascarpone cheese</i>	
		Grilled Asparagus	12
		<i>indian mustard chutney</i>	

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
Alleppey Prawn Curry <i>black tamarind, raw mango, red chilli & coconut</i>	33	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	Spring Vegetable Biryani <i>slow-cooked rice, beetroot, parsnip, purple potato & red pepper</i>	24
Lamb Rogan Josh <i>welsh lamb, kashmiri whole chilli, dry ginger & fennel powder</i>	35		
Safed Murgh <i>corn fed chicken breast slow cooked, almond, melon seeds & white pepper</i>	32	Mewa Mawa Kofta Curry <i>vegetable dumplings, pistachio, cashew, caramelized onions & tomato sauce</i>	24
Goan Green Chicken Curry <i>succulent chicken curry with fresh green herbs, toasted spices & coconut</i>	32	Methi Malai Paneer <i>cottage cheese, fresh fenugreek, punjabi spices</i>	24

VEGETABLES

Mewari Dal Tadka <i>trio of lentils, tempered with cumin & chilli</i>	9 / 16	Raj Aloo <i>tangy potatoes with five pickling spices</i>	8
Stir-fried Okra <i>fresh okra, onion seeds & raw mango</i>	10	Lasooni Palak <i>fresh spinach with tomato & garlic</i>	8
Tenderstem Broccoli <i>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.