

## SMALL PLATES

Small / Regular		Small / Regular	
<b>Curly Kale Salad</b>	14	<b>Nutty Yoghurt &amp; Corn Kebab</b>	9 / 13
<i>crunchy salad with toasted almonds, date slivers &amp; kokum dressing</i>		<i>almond, panko crust</i>	
<b>Compressed Watermelon Salad</b>	14	<b>Coastal Crab Cake</b>	19 / 28
<i>tamarind glazed marinated seasonal fruits, olives &amp; feta</i>		<i>handpicked crab flakes, lime &amp; chilli chutney</i>	
<b>Allahabadi Baked Samosa</b>	10 / 15	<b>Griddled Scottish Scallops</b>	20 / 30
<i>homemade pastry filled with vegetables, served with tangy chutneys</i>		<i>mildly spiced red lentil &amp; curry leaf sauce, green apple salsa, oscietra caviar</i>	
<b>Rajasthani Churi Chaat</b>	16	<b>Baked Venison Samosa</b>	15
<i>indian street food, with sweet &amp; tangy chutneys</i>		<i>handmade pastry filled with spicy venison mince &amp; raisins</i>	

## GRILLS

Small / Regular		Small / Regular	
<b>Coconut &amp; Chilli Seabass</b>	18 / 27	<b>Zaffrani Chicken Reshmi Kebab</b>	12 / 18
<i>coconut &amp; fresh chilli glaze, dehydrated black olives &amp; salmon roe salsa</i>		<i>chicken seekh, royal cumin, dry ginger, homemade spices &amp; saffron</i>	
<b>Crispy Lobster</b>	39	<b>Chicken Kalmi Kebab</b>	12 / 18
<i>tossed in a spicy red chilli jam</i>		<i>freshly ground whole spices, burnt kashmiri chilli flakes</i>	
<b>Tandoori Konkan Prawn</b>	26 / 39	<b>Tandoori Chicken Wings Lollipop</b>	14
<i>wild prawns, blend of pickled chillies &amp; tamarind</i>		<i>pomegranate juice reduction, cinnamon</i>	
<b>Spicy Chargrilled Jumbo Prawn</b>	28	<div>VEGETARIAN</div>	
<i>cooked over an open fire, pickled chilli</i>			
<b>Tandoori Octopus</b>	28		
<i>garlic &amp; black peppercorn, sweetcorn &amp; water chestnut yoghurt</i>			
<b>Lamb Kakori</b>	21		
<i>delicately spiced royal kebab from lucknow</i>			
<b>Char-grilled Lamb Chops</b>	28 / 42		
<i>slow cooked over applewood charcoal spiced marinade, pistachio crust</i>			
<b>Chilli Goat Ribs</b>	24		
<i>slow-cooked on charcoal grill, kokum glazed</i>			
<b>Malai Chicken Tikka</b>	14 / 21		
<i>light, creamy chicken tikka, mace &amp; cardamom</i>			

## CURRY & BIRYANI

---

<b>Grilled Duck Breast Vindaloo</b> <i>a piquant goan delicacy flavoured with pickled chillies</i>	34	<b>Hyderabadi Lamb Biryani</b> <i>slow-cooked saffron rice with aromatic lamb morsels</i>	36
<b>Konkan Prawn Curry</b> <i>slow cooked tender prawns, coriander seeds, coconut &amp; tamarind</i>	33	<b>Awadhi Chicken Biryani</b> <i>slow-cooked in a sealed pot, fragrant chicken biryani, saffron &amp; himalayan screw pine flower</i>	34
<b>Halibut Fish Curry</b> <i>coconut, banana shallots &amp; tamarind</i>	35	<b>Vegetable Biryani</b> <i>slow-cooked rice, cauliflower, baby corn purple potato, beetroot</i>	24
<b>Lamb Nihari</b> <i>welsh lamb osso-bucco, kashmiri chilli, robust spices</i>	35	<b>Banarasi Kofta Curry</b> <i>vegetable dumplings, dates, cashew, almond &amp; tomato sauce</i>	24
<b>Chicken Kundan Kaliya</b> <i>slow cooked royal delicacy, cardamom, cashew, yoghurt, saffron</i>	32	<b>Methi Malai Paneer</b> <i>cottage cheese, fresh fenugreek, punjabi spices</i>	24
<b>Goan Green Chicken Curry</b> <i>succulent chicken curry with fresh green herbs, toasted spices &amp; coconut</i>	32		

## VEGETABLES

---

<b>Mewari Dal Tadka</b> <i>trio of lentils, tempered with cumin &amp; chilli</i>	9 / 16	<b>Raj Aloo</b> <i>tangy potatoes with five pickling spices</i>	9
<b>Stir-fried Okra</b> <i>crispy Bengal gram, onion seeds &amp; raw mango</i>	10	<b>Lasooni Palak</b> <i>fresh spinach with tomato &amp; garlic</i>	9
<b>Crispy Broccoli</b> <i>laced with a chilli-garlic glaze</i>	10	<b>Kachumber Salad</b>	5
		<b>Beetroot Raita</b>	6

## BREADS & RICE

---

<b>Naan</b>	6	<b>Basmati Rice</b>	6
<b>Multigrain Roti</b>	6	<b>Jeera Pulao</b>	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.