

SMALL PLATES

Small / Regular	Small / Regular
Curly Kale Salad <i>crunchy salad with toasted almonds, date slivers & kokum dressing</i>	14
Allahabadi Baked Samosa <i>homemade pastry filled with vegetables, served with tangy chutneys</i>	10 / 15
Rajasthani Churi Chaat <i>indian street food, with sweet & tangy chutneys</i>	17
Nutty Yoghurt & Corn Kebab <i>almond, panko crust</i>	9 / 13
Coastal Crab Cake <i>handpicked crab flakes, lime & chilli chutney</i>	19 / 28
Griddled Scottish Scallops <i>mildly spiced red lentil & curry leaf sauce, green apple salsa, oscietra caviar</i>	20 / 30
Baked Venison Samosa <i>handmade pastry filled with spicy venison mince & raisins</i>	15

GRILLS

Small / Regular	Small / Regular
Coconut & Chilli Seabass <i>coconut & fresh chilli glaze, dehydrated black olives & salmon roe salsa</i>	18 / 27
Crispy Lobster <i>tossed in a spicy red chilli jam</i>	39
Tandoori Konkan Prawn <i>wild prawns, blend of pickled chillies & tamarind</i>	26 / 39
Spicy Chargrilled Jumbo Prawn <i>cooked over an open fire, pickled chilli</i>	29
Tandoori Octopus <i>garlic & black peppercorn, sweetcorn & water chestnut yoghurt</i>	28
Lamb Kakori <i>delicately spiced royal kebab from lucknow</i>	21
Char-grilled Lamb Chops <i>slow cooked over applewood charcoal spiced marinade, pistachio crust</i>	30 / 45
Malai Chicken Tikka <i>light, creamy chicken tikka, mace & cardamom</i>	14 / 21
Zaffrani Chicken Reshmi Kebab <i>chicken seekh, royal cumin, dry ginger, homemade spices & saffron</i>	12 / 18
Chicken Kalmi Kebab <i>freshly grounded whole spices, burnt kashmiri chilli flakes</i>	12 / 18
Tandoori Chicken Wings Lollipop <i>pomegranate juice reduction, cinnamon</i>	15
VEGETARIAN	
Grilled Aubergine <i>tomato & chilli chutney marinade, dill & cucumber yoghurt</i>	10 / 14
Tandoori Sweet Potato <i>slow-cooked with dried pomegranate & chilli flakes</i>	12
Tandoori Paneer Tikka <i>homemade cottage cheese, kashmiri red chilli, yoghurt, punjabi garam masala</i>	12 / 18
Tandoori Artichoke Heart <i>yoghurt, green cardamom, mascarpone cheese</i>	9 / 13

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>	37
Konkan Prawn Curry <i>slow cooked tender prawns, coriander seeds, coconut & tamarind</i>	33	Awadhi Chicken Biryani <i>slow-cooked in a sealed pot, fragrant chicken biryani, saffron & himalayan screw pine flower</i>	34
Lamb Nihari <i>welsh lamb osso-bucco, kashmiri chilli, robust spices</i>	36	Banarasi Kofta Curry <i>vegetable dumplings, dates, cashew, almond & tomato sauce</i>	24
Chicken Kundan Kaliya <i>slow cooked royal delicacy, cardamom, cashew, yoghurt, saffron</i>	32	Methi Malai Paneer <i>cottage cheese, fresh fenugreek, punjabi spices</i>	24
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>	9 / 16	Raj Aloo <i>tangy potatoes with five pickling spices</i>	9
Stir-fried Okra <i>crispy Bengal gram, onion seeds & raw mango</i>	10	Lasooni Palak <i>fresh spinach with tomato & garlic</i>	9
Crispy Broccoli <i>laced with a chilli-garlic glaze</i>	10	Kachumber Salad	5

BREADS & RICE

Naan	6	Basmati Rice	6
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.