

TASTING MENU £55

Beetroot, Mandarin, Goat Cheese & Rocket Salad

With balsamic & tamarind dressing

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Griddled Scottish Scallops

Diver-caught scallops, chilli-spiked pineapple broth & coconut & beetroot chutney

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Meat platter

Tandoori Seabass Fish

Cloaked in yoghurt, seasoned with carom seeds, cracked black peppercorns and Indian pickling spices

Afghani Chicken Tikka

Fennel, black cardamom-spiced chicken, marinated in yoghurt & cheese

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Kerala Chicken Biryani

Fragrant aged basmati rice slow cooked "Dum" with curry leaf & pepper chicken

Rampuri Lamb Korma

Influenced by the royal palaces of the Mughals; classic korma slow-cooked osso buco, fragrant cardamom, rose water & saffron

Southern Spice Baby Potatoes

Double-fried crunchy potatoes with mustard seeds, curry leaf & pickling spices

Yellow Dal

Home-style red lentils sharpened with tamarind, crackling curry leaves & popped mustard seeds

Boondi Raita

Naan

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Chocolate Rasmalai

Set Valrhona 70% dark chocolate tart with rasmalai & homemade rabri ice cream

Executive Chef Karunesh Khanna

Wine pairing available for an additional £35 per person

We regret that we cannot advise customers with nut allergy & intolerances to eat at our restaurants as we cook with nuts. There could be accidental cross-contamination from cooking oils, utensils or nut particles. Menu is offered for the entire table only. Minimum order of 2 diners.

Service is discretionary but a recommended 12.5% will be added to your bill, all of which is distributed to our staff. All prices include VAT at current rate. Major credit cards accepted. No Cheques accepted. No food, interiors, or flash photography please.

SMALL PLATES

Beetroot, Mandarin, Goat Cheese & Rocket Salad £8
With balsamic & tamarind dressing

Raj Kachori £9
Wheat puri filled with goodies & chutneys

Vegetable Samosa £10
Handmade pastry filled with spicy & tangy potatoes, onion & green peas

Griddled Scottish Scallops £14
Diver-caught scallops, chilli-spiked pineapple broth & coconut & beetroot chutney

GRAND PLATTER TO SHARE (min 2 people)

Mixed Kebab Platter (2 people / 3 people) £32/£48
Tandoori lamb chop, Tandoori seabass, Afghani chicken tikka

Vegetarian Platter (2 people / 3 people) £30/£45
Tandoori paneer tikka, vegetable & chick pea seekh kebab, vegetable samosa

INDIAN GRILLS (2pcs/3pcs)

SEAFOOD

Wild Madagascan Tiger Prawns £18/£27
Green marination of coriander, mint & chilli

Tandoori Seabass Fish £16/£24
Cloaked in yoghurt, seasoned with carom seeds, cracked black peppercorns & Indian pickling spices

Crab Cake £10/£15
Lime chilli and mixed peppers with Indian cocktail sauce

CHICKEN

Afghani Chicken Tikka £10/£15
Fennel, black cardamom-spiced chicken, marinated in yoghurt & cheese

Angar Chicken Chop £10/£15
Robust chicken thigh tikka slow cooked in tandoor

Pistachio Chicken Tikka £10/£15
Lightly spiced, pistachio crust

MEAT

Gilafi Lamb Seekh Kebab £10/£15
Marinated mince, seasoned with aromatic spices & rolled in diced peppers & onion, tandoor-cooked

Tandoori Lamb Chop £16/£24
Steeped in vinegar with chilli, nutmeg & garam masala with punchy Bengali mustard sauce

VEGETARIAN

Tandoori Paneer Tikka £12
Fresh homemade cheese, seasoned with yellow chilli powder & stuffed with spiced apricots

Roast Portobello Mushroom with Lime & Garlic £12
Filled with buttery ginger-spiced potatoes & topped with golden crumbs, chilli oil

Broccoli, Cauliflower, Chickpea Seekh Kebab £8/£12
Broccoli, cauliflower, chickpea & oat kebab, spiced with garam masala, stuffed with sundried tomatoes, beetroot ketchup

CURRY & BIRYANI

INDIAN ROYAL RECIPES

Shahi Badami Chicken Korma

£20

A classic dish from Lucknow's royal palace kitchens, served in fragrant almond, cardamom & saffron sauce

Hyderabadi Lamb Shank

£24

Simmered overnight in aromatic stock scented with smoky black cumin & finished with rose petals

Rampuri Lamb Korma

£22

Influenced by the royal palaces of the Mughals; classic korma slow-cooked osso buco, fragrant cardamom, rose water & saffron

SLOW COOKED

Courgette Kofta Curry

£14

Soft dumplings filled with sweetly spiced prunes & simmered in a yoghurt, cashew nut & cardamom sauce

Kadai Paneer

£16

Bell pepper & cottage cheese cooked in spicy masala

Goan Prawn Curry

£21

Cooked with fragrant spices, dried chilli & coconut milk in a garlic masala sharpened with tamarind

Old Delhi butter Chicken

£20

Caramelised tomatoes & fresh fenugreek, spicy and intense flavours

Kerala Chicken Biryani

£24

Fragrant aged basmati rice slow cooked "Dum" with curry leaf & pepper chicken

Vegetable Pulao

£10

Green peas, carrots and beans

SIDES

Pindi Chana Masala

£8

White chickpeas tempered with onion, tomato and spices

Yellow Dal

£8

Home-style red lentils sharpened with tamarind, crackling curry leaves & popped mustard seeds

Black Dal

£10

Overnight slow-cooked black & yellow lentils & kidney beans

Southern Spiced Crispy Baby Potatoes

£7

Double-fried crunchy potatoes, with mustard seeds, curry leaf & pickling spices

Smoked Aubergin Bharta

£7

Tandoor-roasted aubergine & green peas in a spicy onion-tomato masala

Bhindi Do Piyaza

£7

Stir-fried okra, cooked with softened onions, tomatoes & ginger

Wok Spinach

£7

With tempering of cumin, ginger & garlic

Kachumber Salad

£5

Steamed Rice

£5

Boondi Raita

£5

Naan

£4

Multigrain Roti

£4

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