



A LA CARTE

APPETISERS

HARA KABAB (v): Spinach & fenugreek leaves, cheddar cheese, onion, coriander	£7
BHARWAN KHUMB (v): Tandoori stuffed mushrooms, cottage cheese, ginger	£7
TANDOORI PHOOL (v): Broccoli florets, cumin, dried fenugreek, mustard paste, yoghurt	£8
ALOO CHANNA CHAAT (v): Potato patty, chickpeas, yoghurt, mint & tamarind chutneys	£8
DAHI PURI (v): Pastry puffs, spiced potato, chickpeas, tamarind, mint, yoghurt	£7
SAMOSA CHAAT (v): Spiced potato, peas, channa, chutneys, yoghurt	£7
PAPDI CHAAT (v): Crispy wafers, chick peas, potatoes, yoghurt, tamarind chutney	£7
KASUNDI MONKFISH (2 pcs): Tandoori monkfish, mustard, garlic	£12
KOTHMIRI SCALLOP (4 pcs): Scallop tikka, mint, coriander, curry leaf, green chilli	£12
DAKSHINI KEKDA (2 pcs): Baby crab, gram flour, curry leaf, green coriander, mustard oil	£14
MURGH MALAI: Tandoori chicken breast, cream, black pepper	£9
AWADHI SEEKH: Spiced minced lamb kababs with ground spices, ginger, garlic, cheese	£9

SELECTIONS :

VEGETARIAN: Paneer Tikka, Hara Kabab, Tandoori Phool, Bharwan Khumb	£14
SEAFOOD / FISH: Kasundi Monkfish, Lahsooni Salmon, Hariyali Prawn, Kothmiri Scallop	£20
MEAT / POULTRY: Murgh Malai, Awadhi Seekh, Guinea Murgh, Murgh Tikka	£17
MIX STARTERS: Hara Kabab, Bharwan Khumb, Awadhi Seekh, Scallop, Lahsooni Salmon	£15

CHARCOAL / GRILLS

HARIYALI BLACK COD: Black cod fillet, banana leaf, basil, curry leaf, chilli, garlic, coriander	£35
AJWAINI JHINGA: Bengali jumbo prawn, carom, saffron, coriander powder	£29
LAHSOONI SALMON: Salmon tikka, garlic, mustard oil	£18
STONEBASS TIKKA: Stonebass fillet, garlic, ginger, chilli	£22
HIRAN KE SHOLAY: Roasted venison, coconut slices, onions, garam masala	£24
GUINEA-MURGH: Guinea fowl, mustard, ginger, garlic, fresh coriander	£18
MURGH TIKKA: French corn-fed chicken pieces, basil, mustard paste, black pepper	£18
AFGHANI CHAMP (3 pcs): Scottish lamb chops, royal cumin, ginger, garlic, garam masala	£21

PLEASE SPEAK TO YOUR SERVER FOR ALLERGENS INFORMATION.

A discretionary service charge of 12.5% applies. All dishes may contain traces of nuts. VAT included.



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CURRIES / BIRYANI

KONKANI RATAN: Scallop, squid, tilapia, king prawn, Malabar style	£20
JHINGA LIME-LEAF: Bengali king prawns, kafir lime-leaf, chilli, fennel, mustard seed	£20
MEEN MOILEE: Seabass fillet, coconut, onion, mustard, curry leaves	£20
CHETTINADI BATHAK: Gressingham duck, poppy seeds, dill, cloves, black pepper, coconut	£20
KHARGOSH ACHAARI: Rabbit pieces, mustard seeds, chilli, fennel, onion seeds	£20
MURGH BEMISAAL: French corn-fed chicken breast tikka, dried fenugreek, tomato gravy	£16
KOZHI KUZHAMBU: French corn-fed chicken pieces, ginger, cinnamon, garlic, cloves, chilli	£18
NALLI ROGANJOSH: Scottish lamb shank, nutmeg, mace, cinnamon, bay leaf, onions, chilli	£22
DUM-PUKHT BIRYANI: Somerset lamb & Basmati rice with spices, steamed in a sealed pot Dum-Pukht (locking the steam) is one of the most refined forms of cooking on very low flame, allowing the meats to cook, as much as possible, in their juices.	£20

VEGETARIANS

ACHAARI PANEER TIKKA: Grilled cottage cheese, lemon pickle, ginger, garlic	£14
BAINGAN MIRCHI KA SALAN: Baby aubergines, whole chilli, peanut, sesame, tamarind	£13
PANEER MAKHANI: Cottage cheese, dried fenugreek, tomato gravy	£12
SUBZ KOFTA: Mix vegetable dumplings, cashew nut, sultanas, spicy tomato gravy	£10
BHINDI MASALENDAR: Okra, tomato, onion & sun-dried spices	£10

SIDES

METHI ALOO: Baby potatoes, fresh fenugreek, chilli, mustard, poppy seeds	£6
PALAK KI KATLI: Sautéed spinach leaves, garlic, onion	£6
DAL MAKHANI: Black lentils, tomato, ginger, garlic, spices & butter	£6
DAL TADKA: Yellow lentils, turmeric, cumin & garlic	£6

RICE & BREADS

Saffron rice with cumin	£6	Steamed rice	£5
Selection of breads (4 pcs)	£6	Kachumber Salad	£5

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