

## SMALL PLATES

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	Small / Regular		Small / Regular
<b>Curly Kale Salad</b>	12	<b>Coastal Crab Cake</b>	16 / 22
<i>crunchy salad with toasted almonds, date slivers &amp; kokum dressing</i>		<i>handpicked crab flakes, lime &amp; chilli chutney</i>	
<b>Compressed Watermelon Salad</b>	12	<b>Griddled Scottish Scallops</b>	19 / 28
<i>tamarind glazed marinated grapes &amp; plum</i>		<i>mildly spiced red lentil &amp; curry leaf sauce, green apple salsa, oscietra caviar</i>	
<b>Mango Avocado Salad</b>	12	<b>Allahabadi Baked Samosa</b>	8 / 12
<i>mâché, rocket, frisée, red currant, white balsamic glaze</i>		<i>homemade pastry filled with vegetables, served with tangy chutneys</i>	
<b>Rajasthani Churi Chaat</b>	12	<b>Stuffed Padron Chilli Pepper</b>	12
<i>indian street food, with sweet &amp; tangy chutneys</i>		<i>puff rice-coated crispy peppers, yoghurt &amp; almond</i>	

## GRILLS

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	Small / Regular		Small / Regular
<b>Coconut &amp; Chilli Seabass</b>	17 / 25	<b>Chicken Reshmi Kebab</b>	12 / 18
<i>with coconut &amp; fresh chilli glaze, dehydrated black olives &amp; salmon roe salsa</i>		<i>flavoured with royal cumin, dry ginger &amp; homemade spices</i>	
<b>Crispy Lobster</b>	36	<b>Malai Chicken Tikka</b>	12 / 18
<i>tossed in a spicy red chilli jam</i>		<i>light, creamy chicken tikka, mace &amp; cardamom</i>	
<b>Tandoori Konkan Prawn</b>	26 / 38	<b>Tandoori Chicken Wings Lollipop</b>	14
<i>wild prawns marinated with a blend of pickled chillies &amp; tamarind</i>		<i>pomegranate juice reduction, cinnamon</i>	
<b>Spicy Chargrilled Jumbo Prawn</b>	26		
<i>cooked over an open fire with pickled chilli paste</i>			
<b>Tandoori Octopus</b>	28	<b>Grilled Aubergine</b>	8 / 12
<i>garlic &amp; black peppercorn marinade, sweetcorn &amp; water chestnut yoghurt</i>		<i>babycorn &amp; edamame marinated in a pickled dressing</i>	
<b>Lamb Kakori</b>	18	<b>Tandoori Sweet Potato</b>	12
<i>delicately spiced royal kebab from Lucknow</i>		<i>slow-cooked with dried pomegranate &amp; chilli flakes</i>	
<b>Chilli Goat Ribs</b>	22	<b>Grilled Asparagus</b>	12
<i>slow-cooked, glazed with tamarind</i>		<i>indian mustard sauce</i>	
<b>Char-grilled Lamb Chops</b>	28 / 42	<b>Tandoori Paneer Tikka</b>	11 / 16
<i>kokum spiced marinade, pistachio crust</i>		<i>homemade cottage cheese, Kashmiri red chilli, yoghurt, punjabi garam masala</i>	
<b>Herb Marinated Chicken Tikka</b>	12 / 18	<b>Nutty Yoghurt &amp; Corn Kebab</b>	8 / 12
<i>fresh coriander, basil, green chilli chicken tikka</i>		<i>with an almond &amp; panko crust</i>	
<b>Chicken Tikka Hasnu</b>	12 / 18	<b>Tandoori Malai Artichoke</b>	8 / 12
<i>royal kebab with a complex spice mix</i>		<i>marinated with yoghurt, green cardamom &amp; mascarpone cheese</i>	

## VEGETARIAN

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## CURRY & BIRYANI

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<b>Grilled Duck Breast Vindaloo</b> <i>a piquant goan delicacy flavoured with pickled chillies</i>	32	<b>Lobster Biryani</b> <i>slow-cooked basmati rice, lobster morsels, chilli, curry leaf, mint, saffron</i>	36
<b>Calcutta Prawn Curry</b> <i>slow-cooked tender prawns, coconut &amp; Indian mustard kasundi</i>	30	<b>Hyderabadi Lamb Biryani</b> <i>slow-cooked saffron rice with aromatic lamb morsels</i>	34
<b>Halibut Fish Curry</b> <i>light aromatic curry from kerala, coconut, banana shallots &amp; tamarind</i>	32	<b>Awadhi Chicken Biryani</b> <i>slow-cooked in a sealed pot, fragrant chicken biryani, saffron &amp; himalayan Screw Pine flower</i>	32
<b>Kashmiri Lamb Rogan Josh</b> <i>welsh lamb osso-bucco slow-cooked, fennel, dry ginger &amp; saffron</i>	32	<b>Mewa Mawa Kofta Curry</b> <i>vegetable dumplings, pistachio, cashew, caramelized onions &amp; tomato sauce</i>	24
<b>Safed Murgh</b> <i>fragrant &amp; creamy chicken korma, cashew &amp; yoghurt sauce</i>	30	<b>Vegetable Moilee</b> <i>classic south indian curry with vegetables, turmeric, ginger</i>	22
<b>Goan Green Chicken Curry</b> <i>succulent chicken curry with fresh green herbs, toasted spices &amp; coconut</i>	29	<b>Punjabi Mater Paneer</b> <i>spring english garden peas, cottage cheese, rich tomato &amp; onion sauce</i>	24

## VEGETABLES

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<b>Mewari Dal Tadka</b> <i>trio of lentil tempered with cumin &amp; asafoetida</i>	8 / 16	<b>Raj Aloo</b> <i>tangy potatoes with five pickling spices</i>	7
<b>Stir-fried Okra</b> <i>okra tempered with onion seeds &amp; raw mango</i>	10	<b>Lasooni Palak</b> <i>fresh spinach with tomato &amp; garlic</i>	7
<b>Crispy Sprouting Broccoli</b> <i>laced with a chilli-garlic glaze</i>	10	<b>Kachumber Salad</b>	5
		<b>Beetroot Raita</b>	5

## BREADS & RICE

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<b>Naan</b>	5	<b>Basmati Rice</b>	5
<b>Multigrain Roti</b>	5	<b>Jeera Pulao</b>	6

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.