

BITINGS

Papad & Chutneys ^{D* G* V}

Basket of plain and chilli papad with tempered yoghurt chutney & sweet mango chutney 5.5

STARTERS

Samosa Chaat ^{D* G V}

Crushed samosa, chickpeas drizzled with sweet yoghurt, mint & coriander chutney, tamarind chutney 9.5

Beetroot Tikki ^{D* G V}

Spiced beetroot patties served with tempered yoghurt, mint & coriander chutney 8.5

Sticky Pork Ribs ^G

Chindian spiced braised baby pork ribs, scallions 11

Vegetable Samosa ^{D* G V}

Pastry stuffed with spiced potato, green peas, tamarind chutney, mint & coriander chutney 7

Amritsari Fish ^{D*}

Crispy fish, ginger, garlic, mint & coriander chutney 9

Spinach & Kale Bhajiyas ^{D* V}

Curly kale, spinach, potato and onion bhajiyas, mint & coriander chutney, tamarind chutney 8

Chicken Lollipops

Crisp chicken tulips, tomato, chilli & garlic chutney 9.5

GRILLED STARTERS

Our clay oven tandoor cooks at an extremely high heat infusing the food with a unique smoky flavour.

Chicken Chop ^DClove & pickled spice marinated chicken thigh, laccha onion & kasundi mooli, mint & coriander chutney 7 *per piece*Chicken Tikka ^D

Spice & yoghurt marinated chicken, mint & coriander chutney 14.5

Lamb Chop ^{D*}Kashmiri chilli marinated best end lamb chop, mint & coriander chutney, pickled onion 12 *per piece*Tandoori Roast Cauliflower ^{D V}

Pickled spice marinated baby cauliflower, tempered makhani sauce, mint & coriander chutney 11.5

Chutney Paneer Tikka ^{D V}

Spicy mint & coriander chutney marinated paneer, tomato, chilli & garlic chutney 12

Kasundi Prawns ^D

Mustard & yellow chilli marinated fresh water prawns, tomato, chilli & garlic chutney 18

Duck & Chicken Seekh Kebab ^{D*}

Duck and chicken, garam masala, chilli, pineapple & chilli murabba, mint & coriander chutney 14.5

CURRIES

Malvani Fish

Sea bass, coastal spices & coconut sauce 16.5

Paneer Makhani ^{D V}

Paneer, buttery tomato & fenugreek sauce 13.5

Saag Gosht ^{D*}

Lamb cooked with spinach & spices 17.5

Lamb Rogan Josh

Lamb braised in onion & tomato, Kashmiri chilli, fennel 17

Lamb Shank Nihari

Slow cooked lamb shank, nihari spices 19.5

Makrut Lime Prawn

Prawns, lime leaf & lemongrass infused coconut & tomato sauce 16.5

Butter Chicken ^D

Tandoor cooked chicken marinated in chilli & yoghurt, tomato & fenugreek sauce 16.5

Chicken Kolhapuri

Chicken cooked in Kolhapuri spices, onion & tomato masala, coconut 16

Pork Vindaloo

Pork, onion & tomato masala, toddy vinegar, vindaloo spices 15.5

Amritsari Chole ^{VE}

Chickpeas, onion & tomato masala, mango powder 12

BREAD

Laccha Paratha ^{D* G}

Layered whole wheat bread 4.5

Tandoori Roti ^G

Whole wheat bread 4

Plain / Butter Naan ^{D G}

4 / 4.5

Garlic Naan ^{D G}

4.5

Peshawari Naan ^{D G}

Bread stuffed with raisins, coconut & mango 5

RICE

Pulao Rice

Whole spice tempered Basmati rice, saffron, fried onions, coriander 5.5

Steamed Rice

5

VE Vegan • V Vegetarian

G Gluten • D Dairy • N Nuts • E Egg

D* Contains dairy, can be made without

G* Contains gluten, can be made without

N* Contains nuts, can be made without

Please speak to one of our team about any allergies or dietary requirements. A discretionary 10% service charge will be added to your bill. All prices are in GBP and include VAT. Whilst every effort is made to ensure your safety, we cannot guarantee that every dish is free of allergens including peanuts.

BIRYANI

Our carefully applied puff pastry seal helps create steam that infuses flavour into the rice giving the biryani its unique aroma. Served with raita.

Chicken Tikka Biryani ^{D G*}

Puff pastry crust, chicken tikka cooked with aromatic Basmati rice & spices 18.5

Wild Mushroom Biryani ^{D G* V}

Puff pastry crust, wild mushrooms cooked with aromatic Basmati rice & spices 17.5

SIDES

Baingan Bharta ^{VE}

Tandoor roasted aubergine mash, green peas, onion & tomato masala 8.5 / 12

Dal Makhani ^{D V}

8 hour slow cooked black lentils 8.5 / 12

Masala Wedges ^{VE}

5

Tadka Dal ^{VE}

Cumin & garlic tempered yellow lentils 7 / 11

Khumb Palak ^{D* V}

Spinach & wild mushroom, garlic, cumin, dry red chilli 9 / 13.5

Indian Salad ^{VE}

Cucumber, cherry tomatoes, carrot, radish 3.5

Raita ^{D V}

Grated cucumber & mint yoghurt 3.5