

STARTERS

Beetroot, Mandarin, Goat Cheese & Rocket Salad	£8	Griddled Scottish Scallops	£14
<i>With cumin dressing</i>		<i>Diver-caught scallops, chilli-spiked pineapple broth & coconut & beetroot chutney</i>	
Baked Vegetable Samosa	£10	Tandoori Seabass Fish	£14
<i>Handmade pastry filled with spicy & tangy potatoes, onion & green peas</i>		<i>Cloaked in yoghurt, seasoned with carom seeds, cracked black peppercorns & Indian pickling spices</i>	
Raj Kachori	£10	Crab Cake	£10
<i>Wheat puri filled with goodies & chutneys</i>		<i>Lime chilli & mixed peppers with Indian cocktail sauce</i>	
Broccoli, Cauliflower, Chickpea Seekh Kebab	£8	Afghani Chicken Tikka	£10
<i>Broccoli, cauliflower, chickpea & oat kebab, spiced with garam masala, stuffed with sundried tomatoes, beetroot ketchup</i>		<i>Fennel, black cardamom-spiced chicken, marinated in yoghurt & cheese</i>	
Tandoori pickled cauliflower	£8	Angar Chicken Tikka	£10
<i>With cauliflower chutney</i>		<i>Robust chicken thigh tikka slow cooked in tandoor</i>	
Roast Portobello Mushroom with Lime & Garlic	£10	Gilafi Lamb Seekh Kebab	£10
<i>Filled with buttery ginger-spiced potatoes & topped with golden crumbs, chilli oil</i>		<i>Marinated mince, seasoned with aromatic spices & rolled in diced peppers & onion, tandoor-cooked</i>	
Tandoori Paneer Tikka	£6	Wild Madagascan Tiger Prawns	£18
<i>Fresh homemade cheese, seasoned with yellow chilli powder & stuffed with spiced apricots</i>		<i>Green marination of coriander, mint & chilli</i>	

MAINS

INDIAN GRILLS

SEAFOOD

Wild Madagascan Tiger Prawns	£28
<i>Green marination of coriander, mint & chilli</i>	
Tandoori Seabass Fish	£24
<i>Cloaked in yoghurt, seasoned with carom seeds, cracked black peppercorns & Indian pickling spices</i>	

CHICKEN

Angar Chicken Tikka	£16
<i>Robust chicken thigh tikka slow cooked in tandoor</i>	
Afghani Chicken Tikka	£16
<i>Fennel, black cardamom-spiced chicken, marinated in yoghurt & cheese</i>	

MEAT

Gilafi Lamb Seekh Kebab	£16
<i>Marinated mince, seasoned with aromatic spices & rolled in diced peppers & onion, tandoor-cooked</i>	
Tandoori Lamb Chop	£25
<i>Steeped in vinegar with chilli, nutmeg & garam masala with punchy Bengali mustard sauce</i>	

VEGETARIAN

Tandoori Paneer Tikka	£12
<i>Fresh homemade cheese, seasoned with yellow chilli powder & stuffed with spiced apricots</i>	
Broccoli, Cauliflower, Chickpea Seekh Kebab	£12
<i>Broccoli, cauliflower, chickpea & oat kebab, spiced with garam masala, stuffed with sundried tomatoes, beetroot ketchup</i>	

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.

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.

CURRY & BIRYANI

INDIAN ROYAL RECIPES

Hyderabadi Lamb Shank	£24	Laal Maas	£22
<i>Simmered overnight in aromatic stock scented with smoky black cumin & finished with rose petals</i>		<i>A fiery lamb neck curry with rustic flavour cooked with yoghurt, garlic & dried red chillies</i>	
Shahi Badami Chicken Korma	£20		
<i>A classic dish from Lucknow's royal palace kitchens, served in fragrant almond, cardamom & saffron sauce</i>			

SLOW COOKED

Goan Prawn Curry	£21	Courgette Kofta Curry	£14
<i>Cooked with fragrant spices, dried chilli & coconut milk in a garlic masala sharpened with tamarind</i>		<i>Soft dumplings filled with sweetly spiced prunes & simmered in a yoghurt, cashew nut & cardamom sauce</i>	
Green Lobster Curry	£26	Kadai Paneer	£16
<i>Lobster cooked with fresh green herbs & unripe green pepper corn</i>		<i>Bell pepper & cottage cheese cooked in spicy masala</i>	
Methi Butter Chicken	£20	Baby Aubergine & Parsnip Vegetable Biryani	£22
<i>Caramelised tomatoes & fresh fenugreek, spicy & intense flavour</i>		<i>Fragrant aged basmati rice low cooked with gram flour dumplings, coconut and lilva beans</i>	
Kerala Chicken Biryani	£24		
<i>Fragrant aged basmati rice slow cooked "Dum" with curry leaf & pepper chicken</i>			

SIDES

Yellow Dal	£7	Bhindi Do Piyaza	£7
<i>Home-style red lentils sharpened with tamarind, crackling curry leaves & popped mustard seeds</i>		<i>Stir-fried okra, cooked with softened onions, tomatoes & ginger</i>	
Dal Amritsari	£10	Lasooni Palak	£7
<i>Overnight slow-cooked black & yellow lentils & kidney beans</i>		<i>With tempering of cumin, ginger & garlic</i>	
Southern Spiced Crispy Baby Potatoes	£7	Kachumber Salad	£5
<i>Double-fried crunchy potatoes, with mustard seeds, curry leaf & pickling spices</i>		Steamed Rice	£5
Smoked Aubergine Bharta	£7	Boondi Raita	£5
<i>Tandoor-roasted aubergine & green peas in a spicy onion-tomato masala</i>		Naan	£4
		Multigrain Roti	£4

