

STARTERS

Mulligatawny Soup Indian national soup reminiscent of lentils and curry flavours	£9
Char-grilled Chicken Salad Pulled chicken breast, rainbow crunchy salad with smoked sesame oil and lemon-chilli dressing	£11.50
Baked Vegetable Samosa Handmade pastry filled with spicy and tangy potatoes, onion and green peas	£10
Raj Kachori King of street food, wheat poori filled with goodies and chutneys	£14
Tandoori Malai Broccoli With broccoli chutney	£10
Beetroot Chop Crumbed beetroot kebab, mango mustard chutney	£9
Grilled Scottish Scallop Moilee Hand-dived seared scallops, coconut sauce, mango relish and spicy coral tuile	£16
Crab Cake Lime, chilli and mixed peppers with Indian cocktail sauce	£12

STARTERS – INDIAN GRILLS

SEAFOOD

Tandoori Seabass Fish Cloaked in yoghurt, seasoned with carom seeds, Cracked black peppercorns and Indian pickling spices	£15
Tandoori Green Prawns Wild Madagascan Tiger prawns marinated with coriander, mint and chilli	£24

CHICKEN

Angar Chicken Tikka Robust chicken thigh tikka slow-cooked in tandoor	£11.50
Afghani Chicken Tikka Fennel, black cardamom-spiced chicken, marinated in yoghurt and cheese	£11.50

MEAT

Gilafi Lamb Seekh Kebab Marinated mince, seasoned with aromatic spices and rolled in diced peppers and onion, tandoor-cooked	£11.50
Handi Kebab Home-spiced fine hand-chopped leg of lamb & Quail Scotch kebabs, tossed with chilli & ginger glaze	£12

VEGETARIAN

Sweetcorn & Vegetable Seekh Kebab Sweetcorn, cauliflower, carrot & sweetheart cabbage, spiced with garam masala, stuffed with sundried tomatoes, beetroot ketchup	£11
Chandani Paneer Tikka Homemade organic paneer, white spices & silver leaf	£14

Items on this page are only available as starters

We regret that we cannot advise customers with nut allergies & 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 the current rate. Major credit cards are accepted. No Cheques accepted. No food, interiors, or flash photography please.

MAIN COURSES
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CURRY AND BIRYANI

INDIAN ROYAL RECIPES

Hyderabadi Lamb Shank	£30
Slow-cooked in tandoor, crusted with filo, served with sauce scented with smoky black cumin and finished with rose petals	
Patiala Lamb Chop	£34
A recipe from the legendary royal kitchen of Patiala - Welsh lamb chops with clove, fennel and rose petals	
Kashmiri Rogan Josh	£29
Welsh lamb knuckles, homemade Kashmiri spices, saffron, cockscomb	
Chicken Pistachio Korma	£28
Chicken breast in a delicate sauce with, pistachio and cardamom	
Lobster Malabar Curry	£36
From the "God's own country" lobster cooked with fresh turmeric root, home-blended roasted spices and raw mango	

SLOW COOKED

Fort Kochi Prawn Curry	£28
Kodampuli (black tamarind), coconut, shallots and Malabar spices	
Karwar Fish Curry	£28
Subtly spiced, grilled halibut simmered in fresh turmeric, ginger and ground coconut sauce	
Methi Butter Chicken	£26
Caramelised tomatoes and fresh fenugreek, spicy and intense flavour	
Moplah Chicken Biryani	£28
From the home of Mappilas community in Southern India	
Hyderabadi Lamb Biryani	£30
A combination of aged Basmati rice from India and succulent Welsh lamb cooked with spices	
Coromandel Kofta Curry	£19
Soft vegetable dumplings filled with sweetly spiced apricot and simmered in roasted coconut sauce	
Malvani Aubergine Curry	£18
Classical Maharashtrian-flavoured stuffed baby aubergines, cooked in tangy Malvani Masala	
Lazeez Mirch Paneer	£25
Homemade cottage cheese and trio of bell peppers cooked in rich spicy tomato sauce	

SIDES

Dal Miloni	£9	Bhindi Do Piyaza	£9
Slow-cooked trio of lentils, tempered with caramelized Bombay onion, cumin and garlic		Stir-fried okra, cooked with softened onions, tomatoes and ginger	
Dal Amritsari	£9	Lasooni Palak	£9
Overnight slow-cooked black and yellow lentils and kidney beans		With the tempering of cumin, ginger and garlic	
Chettinad Roast Potatoes	£9	Kachumber Salad	£5
Sundried and home-made Chettiars spices combined with potatoes, shallots and curry leaf		Lemon Rice	£5
Pineapple Sansav	£11	Curry leaves and mustard seeds tempered lemon-infused rice	
Unusual west coastal dish - Honeyglow pineapple curry cooked with mustard, coconut, turmeric, ginger and curry leaves		Steamed Rice	£5
		Cucumber Raita	£5
		Naan / Multigrain Roti	£4.50

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