

TASTING MENU £75 PER PERSON

Amuse-bouche

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Tandoori Seabass Fish

Cloaked in yoghurt, seasoned with carom seeds, cracked black peppercorns & Indian pickling spices

Angar Chicken Tikka

Robust chicken thigh tikka slow-cooked in tandoor

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Served as a Silver Crescent with 4 silver bowls filled with:

Methi Butter Chicken

Caramelised tomatoes & fresh fenugreek, spicy & intense flavour

Kashmiri Rogan Josh

Welsh lamb knuckles, homemade Kashmiri spices, saffron, cockscomb

Chettinad Roast Potatoes

Sundried, home-made Chettiars spices combined with potatoes, shallots & curry leaf

Dal Miloni

A slow-cooked trio of lentils, tempered with caramelised Bombay onion, cumin & garlic

Lemon Rice

Curry leaves & mustard seeds tempered lemon-infused rice

Naan

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Cardamom Cheesecake

English rhubarb & strawberries, malt crumble

The menu is offered for the entire table only. Minimum order of 2 diners. Last orders: Lunch 1.30 pm & dinner 10 pm (9pm on Sundays).

STARTERS

Mulligatawny Soup Indian national soup reminiscent of lentils & curry flavours	£9
Mango & Avocado Salad Mango & avocado with lightly spiced summer refreshing dressing	£12
Baked Vegetable Samosa Handmade pastry filled with spicy & tangy potatoes, onion & green peas	£10
Raj Kachori King of street food, wheat poori filled with goodies & 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 & spicy coral tuile	£16
Crab Cake Lime, chilli & mixed peppers with Indian cocktail sauce	£12

STARTERS – INDIAN GRILLS

SEAFOOD

Tandoori Seabass Fish Cloaked in yoghurt, seasoned with carom seeds, Cracked black peppercorns & Indian pickling spices	£15
Wild Tandoori Green Prawns Wild Madagascan Tiger prawns marinated with coriander, mint & 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 & cheese	£11.50

MEAT

Gilafi Lamb Seekh Kebab Marinated mince, seasoned with aromatic spices & rolled in diced peppers & 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

INDIAN ROYAL RECIPES

Hyderabadi Lamb Shank	£30
Slow-cooked in tandoor, crusted with filo, served with sauce scented with smoky black cumin & finished with rose petals	
Patiala Lamb Chop	£34
A recipe from the legendary royal kitchen of Patiala - Welsh lamb chops with clove, fennel & 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 & cardamom	
Lobster Malabar Curry	£36
From the "God's own country" lobster cooked with fresh turmeric root, home-blended roasted spices & raw mango	

Ambur Lobster Biryani	£36
Succulent lobster chunks cooked with aromatic Jeeraga Samba short grain rice and spices	
Fort Kochi Prawn Curry	£28
Kodampuli (black tamarind), coconut, shallots & Malabar spices	
Karwar Fish Curry	£28
Subtly spiced, grilled halibut simmered in fresh turmeric, ginger & ground coconut sauce	
Methi Butter Chicken	£26
Caramelised tomatoes & fresh fenugreek, spicy and intense flavour	
Moplah Chicken Biryani	£28
From the home of the Mappilas community in Southern India	
Hyderabadi Lamb Biryani	£30
A combination of aged Basmati rice from India & succulent Welsh lamb cooked with spices	
Coromandel Kofta Curry	£19
Soft vegetable dumplings filled with sweetly spiced apricot & 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
A slow-cooked trio of lentils, tempered with caramelised Bombay onion, cumin & garlic		Stir-fried okra, cooked with softened onions, tomatoes & ginger	
Dal Amritsari	£9	Lasooni Palak	£9
Overnight slow-cooked black & yellow lentils & kidney beans		With the tempering of cumin, ginger & garlic	
Chettinad Roast Potatoes	£9	Kachumber Salad	£5
Sundried, home-made Chettiars spices combined with potatoes, shallots & curry leaf		Lemon Rice	
Pineapple Sansav	£11	Curry leaves & mustard seeds tempered lemon-infused rice	
Unusual west coastal dish - Honeyglow pineapple curry cooked with mustard, coconut, turmeric, ginger & curry leaves		Steamed Rice	£5
		Cucumber Raita	£5
		Naan / Multigrain Roti	£4.50

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