

## STARTERS

<b>Mulligatawny Soup</b> Indian national soup reminiscent of lentils & curry favours	£9
<b>English Strawberry &amp; Mango Salad</b> English strawberries, fresh mangoes with seasonal leaves, fresh herbs, delicate house dressing	£12
<b>Baked Vegetable Samosa</b> Handmade pastry filled with spicy & tangy potatoes, onion & green peas	£10
<b>Raj Kachori</b> King of street food, wheat poori filled with goodies & chutneys	£14
<b>Tandoori Malai Broccoli</b> With broccoli chutney	£10
<b>Beetroot Chop</b> Crumbed beetroot kebab, mango mustard chutney	£9
<b>Grilled Scottish Scallop Moilee</b> Hand-dived seared scallops, coconut sauce, mango relish & spicy coral tuile	£16
<b>Crab Cake</b> Lime, chilli & mixed peppers with Indian cocktail sauce	£12

## STARTERS – INDIAN GRILLS

### SEAFOOD

<b>Tandoori Seabass Fish</b> Chargrilled seabass marinated with dill, yoghurt & aromatic Indian spices	£15
<b>Wild Tandoori Green Prawns</b> Wild Madagascan Tiger prawns marinated with coriander, mint & chilli	£24

### CHICKEN

<b>Angar Chicken Tikka</b> Robust chicken thigh tikka slow-cooked in tandoor	£12
<b>Afghani Chicken Tikka</b> Fennel, black cardamom-spiced chicken, marinated in yoghurt & cheese	£12

### MEAT

<b>Gilafi Lamb Seekh Kebab</b> Marinated mince, seasoned with aromatic spices & rolled in diced peppers & onion, tandoor-cooked	£12
<b>Lamb Mutta Kebab</b> Home-spiced fine hand-chopped Welsh lamb & Quail Scotch egg kebabs, tossed with chilli & ginger glaze	£12

### VEGETARIAN

<b>Zafrani Tandoori Artichoke Hearts</b> Tender artichoke hearts marinated with saffron & aromatic Indian spices	£11
<b>Chandani Paneer Tikka</b> 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 15% 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

<b>Hyderabadi Lamb Shank</b>	<b>£31</b>
Slow-cooked in tandoor, crusted with filo, served with sauce scented with smoky black cumin & finished with rose petals	
<b>Patiala Lamb Chop</b>	<b>£34</b>
A recipe from the legendary royal kitchen of Patiala - Welsh lamb chops with clove, fennel & rose petals	
<b>Kosha Mangsho</b>	<b>£31</b>
Spicy Bengali style lamb bhuna, warm spices & mustard oil	
<b>Chicken Pistachio Korma</b>	<b>£27</b>
Chicken breast in a delicate sauce with pistachio and cardamom	
<b>Lobster Malabar Curry</b>	<b>£34</b>
From the "God's own country" lobster cooked with fresh turmeric root, home-blended roasted spices & raw mango	

<b>Prawn Curry</b>	<b>£28</b>
Kodampuli (black tamarind), coconut, shallots & Malabar spices	
<b>Karwar Fish Curry</b>	<b>£30</b>
Subtly spiced, grilled halibut simmered in fresh turmeric, ginger & ground coconut sauce	
<b>Methi Butter Chicken</b>	<b>£28</b>
Caramelised tomatoes & fresh fenugreek, spicy & intense flavour	
<b>Bohri Chicken Biryani</b>	<b>£28</b>
From the home of the Bohra community In Western India - aged basmati rice, chicken thigh & a medley Of aromatic spices, cooked together In a sealed pot to perfection	
<b>Hyderabadi Lamb Biryani</b>	<b>£30</b>
A combination of aged Basmati rice from India & succulent Welsh lamb cooked with spices	
<b>Coromandel Kofta Curry</b>	<b>£21</b>
Soft vegetable dumplings filled with sweetly spiced apricot & simmered in roasted coconut sauce	
<b>Malvani Aubergine Curry</b>	<b>£21</b>
Classical Maharashtrian-flavoured stuffed baby aubergines, cooked in tangy Malvani Masala	
<b>Khade Masala ka Paneer</b>	<b>£22</b>
Homemade cottage cheese & a trio of bell peppers cooked in a rich, spicy tomato-cashew gravy, finished with whole crushed spices	

### SIDES

<b>Dal Chouk</b>	<b>£9</b>	<b>Bhindi do Piyaza</b>	<b>£10</b>
Comforting lentils with a classic Indian tempering of cumin, garlic & aromatic spices		Stir-fried okra tossed with softened onions, tomatoes & ginger	
<b>Dal Amritsari</b>	<b>£9</b>	<b>Lasooni Palak</b>	<b>£9</b>
Overnight slow-cooked black & yellow lentils & kidney beans		With the tempering of cumin, ginger & garlic	
<b>Bombay Roast Potatoes</b>	<b>£9</b>	<b>Kachumber Salad</b>	<b>£5</b>
Sautéed baby potatoes tossed In a flavourful Bombay spice mix		<b>Lemon Rice</b>	<b>£6</b>
<b>Pineapple Curry</b>	<b>£10</b>	Curry leaves & mustard seeds tempered lemon-infused rice	
Unusual west coastal dish - Honey glow pineapple curry cooked with mustard, coconut, turmeric, ginger & curry leaves		<b>Steamed Rice</b>	<b>£5</b>
		<b>Cucumber Raita</b>	<b>£5</b>
		<b>Naan / Multigrain Roti</b>	<b>£5</b>

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