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APPETISERS

Vegetable Pakoda Quartet 🌶️ 🌿	£3.95
Crispy spiced vegetable fritters - cauliflower, potatoes, aubergine & onions served with chutney	
Bhalla Papadi Chaat 🌿	£4.95
Soft lentil dumplings with crisp semolina chips; topped with cool, silky yoghurt, and tamarind chutney	
Asparagus and Corn Samosa 🌿	£4.95
Golden fried Samosas made with traditional home made pastry and served with mixed berry chutney	
Paneer Tikka Achaari 🌶️ 🌿	£5.95
Soft Indian cheese, coated in tongue tingling spices, chargrilled with onions, tomatoes and peppers	
Amritsari Fish	£5.95
Carom seed infused crispy fried white fish fillets accompanied with mint and lime dip	
Chicken Malai Tikka 🌶️ 🌿	£4.95
Tender morsels of chicken breast in a creamy white marinade, roasted over charcoal	
Lamb Seekh Kabab 🌶️	£5.95
Traditional minced lamb kababs with green chillies, ginger and cardamom cooked in the tandoor	
Chef's Sampler Plate (minimum 2 persons) 🌶️	per person £9.95
Each plate - Shahi Salmon, Amritsari Fish, Chicken Malai Tikka, Lamb Chop	

Chef's Signature Appetisers

Seared Scallops 🌿	£7.95
Melt in the mouth King Scallops, seared with garlic, pepper, coriander and served with lotus root crisps	
Coconut Soft Shell Crab	£7.95
Crispy soft shell crab, tossed with toasted coconut, accompanied with pickled tomato & shrimp dip	
Shahi Salmon 🌿	£6.95
Velvety chunks of salmon, marinated with royal cumin, garlic and dill then roasted in the tandoor	
Roasted Mushroom and Tinker Pepper 🌿 🌿 🌶️	£6.95
Large marinated mushroom, roasted baby pepper stuffed with spiced mushroom pate	
Chicken Tikka Salad 🌿	£5.95
Char grilled chicken breast, mixed leaves and mango tossed with a honey and ginger dressing	
Lamb Chops 🌶️	£8.95
Tender lamb cutlets in a ginger, fenugreek and yoghurt marinade, grilled over charcoal	
Tandoori Chicken 🌶️	Half £5.95 Full £10.95
Spring chicken on the bone, marinated with ginger, garlic & chaat masala, roasted in the tandoor	

🌿 = Healthier option 🌿 = Vegetarian 🌶️ = Spicy 🔥 = Spicier n = Contains Nuts

All prices inclusive of VAT. Optional service charge of 10%. All dishes may contain traces of nuts.

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MAINS

Methi Chicken	£8.95
Diced chicken breast smothered in a creamy fresh fenugreek sauce	
Chicken Chettinard 🌶️	£8.95
Traditional South Indian chicken curry cooked with aromatic spices, curry leaves, tamarind and coconut	
Karahi Chicken 🌶️ 🥗	£8.95
Chicken morsels tossed with tomatoes, crunchy green peppers, crushed coriander and ginger	
Lamb Roghanjosh 🌶️	£10.95
Tender chunks of lamb in a Kashmiri sauce spiced with fennel, Kashmiri chillies and dry ginger	
Saag Lamb 🌶️	£10.95
Succulent pieces of lamb laced with ginger infused spinach	
Lazeez lamb n	£10.95
Tender lamb pieces in a saffron and cardamom flavoured creamy cashew nut sauce	
Keema Mattar 🌶️	£10.95
Lean lamb mince braised with onion, tomatoes, ginger, spices and green peas	
Karahi Paneer 🌶️ 🥗 🌿	£8.95
Soft Indian cheese tossed in with tomatoes, crunchy green peppers, crushed coriander and ginger	
Navrattan Korma n 🌿	£8.95
Asparagus, French beans, broccoli, courgettes, cauliflower, raisins and nuts in a smooth creamy sauce	

Chef's Signature Dishes

Malvani Fish 🥗 🌶️	£10.95
Soft white fish simmered in a sauce of mustard, curry leaf and coconut, from India's west coast	
Grilled Sea Bass 🥗	£12.95
Sea bass fillets grilled with mint and coriander chutney served with South Indian lime rice	
Goan Prawn Curry 🌶️	£11.95
Tiger prawns simmered in a hot sweet and sour mangosteen and coconut sauce	
Chicken Tikka Laphroaig Masala	£9.95
The Nation's favourite dish flambéed with smokey single malt Laphroaig whiskey	
Lamb Nalli	£12.95
Tender lamb shank, slowly pot roasted in a cardamom, cloves and cinnamon sauce	
Pork Belly Vinha d'alhos 🌶️	£11.95
Commonly known as 'Vindaloo', slow cooked pork belly in a tongue tickling spicy sauce	
Moplah Beef Curry	£11.95
South Indian curry made with prime cuts of beef, roasted ground spices and curry leaves	
Bagar e Baingan 🌿 n	£7.95
Aubergine chunks in a tangy peanut, sesame and coconut sauce	

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BIRYANIS

Hyderabadi Lamb Biryani (served with cucumber and mint yoghurt - Raita) £13.95

Tender morsels of lamb and aromatic basmati rice 'Dum' cooked with saffron and mint

Lucknavi Chicken Biryani (served with cucumber and mint yoghurt - Raita)  £11.95

Marinated pieces of chicken and basmati rice 'Dum' cooked with cardamom and saffron

VEGETARIAN MAINS AND SIDES

Channa Masala    Main £5.95 Side £2.95

Chickpeas braised Punjabi style with onion, tomatoes, green chillies, ginger, garlic and spices

Lasooni Spinach   Main £7.95 Side £3.95

Smooth lightly spiced spinach sautéed with garlic and dill

Bhindi Panch Poran   Main £7.95 Side £3.95

Softly crunchy chopped okra flavored with 5 spice mixture in a tangy coating Masala

Dal Makhani  Main £5.95 Side £2.95

Black lentils simmered overnight and finished with tomatoes, ginger and cream

Zeera Aloo  Main £5.95 Side £2.95

Chunks of potatoes gently cooked with cumin and ginger

BREAD AND RICE

Plain Naan £1.95

Tandoori Roti £1.95

Laccha Paratha – a light flakey unleavened bread £2.45

Seeded Sour Dough Naan (n)  – with Sunflower, Melon, Poppy, Sesame and Linseed £2.45

Garlic Naan £2.45

Peshawari Naan (n) – Stuffed with dry fruits and nuts £2.95

Cheese and Onion Naan £2.95

Steamed Basmati Rice £1.95

Saffron Pulao – Aromatic saffron flavoured rice £2.95






ACCOMPANIMENTS

Cucumber and mint Raita or Plain Yoghurt £1.95

Simple Salad - Mixed Leaves, tomatoes and onions with a honey and lime dressing £1.95

Indian Green Salad – Sliced onions, tomatoes, cucumber and green chillies £1.95

Papad, Pickle and 3 home made dips £1.95

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DESSERTS

Mango Kulfi - Creamy mango flavoured Indian dairy ice cream garnished with mango and pistachio	£3.95
Gulab Jamun – sweet, soft, warm dumpling served with cardamom ice cream	£3.95
Rasmalai – saffron infused traditional Indian milk based dessert – every Indian’s favourite	£4.50
Darjeeling Tea Crème Brûlée - silky smooth Crème Brûlée infused with Darjeeling tea served with home-made cardamom cookie	£4.50
Chocolate Fondant - a luscious rum drenched rich chocolate cake served with Madagascan vanilla Ice Cream	£4.50
Chocolate Samosa - Warm chocolate samosa with chilled creme Malibu	£4.50
Mango Sorbet - Intensely mangoey sorbet with a passion fruit coulis	£3.95
Honey and Ginger Ice Cream	£3.95






HOT DRINKS AND LIQUEUR COFFEE

Tea - “15 minute” organic teas	£1.95
Coffee - Americano, Latté, Cappuccino, Espresso, Macchiato	£1.95
Classic Liqueur coffee - Irish, French, Bailey's, calypso	£3.95

PORT AND DESSERT WINE

	Glass	Bottle
Harvey’s Bristol Cream (100ml-Sherry)	£3.95	
Dow’s fine tawny port (100ml-Port)	£3.95	
Château Briatte Sauternes, 2003 (125ml-sweet wine)	£6.95	£25.00
Saint- Albert Pacherenc du Vic-Bilh 2005 (125ml-sweet wine)	£5.95	£20.00

A wide selection of soft drinks, wines, cognacs, whiskey and other after dinner liquors are available. Please ask your server for the drinks list.

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Chef's Tasting Menu

Chef's Value Tasting Menu £19.95 per person (Minimum for 6)

STARTERS Mini Vegetable Samosa, Chicken Malai Tikka, Amritsari Fish

MAINS Chicken Tikka Laphroaig Masala, Saag Lamb

Dal Makhani, Zeera Aloo, Plain Naan, Steamed Basmati Rice
Pickle/Papad/Chutney

Chef's Choice Tasting Menu £24.95 per person (Minimum for 6)

STARTERS Amritsari Fish, Chicken Malai Tikka, Lamb Seekh Kabab

Palate Cleanser - Strawberry & Basil Sorbet

MAINS Goan Prawn Curry, Chicken Tikka Laphroaig Masala, Lamb Roghanjosh

Lasooni Spinach, Dal Makhani, Zeera Aloo

Naan, Laccha Paratha, Saffron Basmati Rice, Mint and Cucumber Raita

Chef's Favorite Tasting Menu £29.95 per person (Minimum for 6)

STARTERS Coconut Soft Shell Crab, Malai Chicken Tikka, Lamb Chop






Palate Cleanser – Strawberry & Basil Sorbet

MAINS Grilled Sea Bass, Saag Lamb, Chicken Chettinard,

Navrattan Korma, Bhindi Panch Poran, Dal Makhani

Naan, Laccha Paratha, Saffron Basmati Rice, Mint and Cucumber Raita

Please ask member of staff for full menu.

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