



BITES

Trio Of Pappadum **Vg** 5.50
Gooseberry Relish, Red Pepper Coulis

Homemade Purple Potato Crisps **Vg** 3.50

CHAAT

Pyaz Kachori Chaat **V** 7.50
Flaky-Savoury Potato & Onion Stuffed Pastry,
Yoghurt-Mint-Tamarind

Spinach & Kale Chaat **V** 9.50
Baby Spinach & Curly Kale Fritters,
Yoghurt-Mint-Tamarind

Golgappa **Vg** 8
Crispy Hollow Semolina Balls, Potato & Chickpea Mix,
Lemon Chilly & Sweet-Tangy Water

Farzified Dahi Bhale **V** 7.50
Lentil Air-Sponge, Pearl Barley Mix, Sweet Yoghurt

Kurkure Bhindi Chaat **Vg** 7
Crispy Okra, Bell-Pepper Slivers, Chaat Masala

SIDES (v)

Rawalpindi Chole, Pindi Masala **Vg** 8

Double Butter, Dal Makhani 7

Dal Palak 6

Naan 3

Butter Naan 3.50

Garlic Naan 4.50

Truffle & Cheese Naan 8

Tandoori Roti **Vg** 3

Laccha Paratha 4

Pineapple Raita 5

Desi Salad 5

Chutney Selection **Vg** 4
Smoked Tomato, Mint and Tamarind Chutney

Saffron Pulao Rice 5

Steamed Basmati Rice **Vg** 4

SMALL PLATES

 Indian street classics, reinvented.

Spicy Cauliflower **Vg** 7.50
Crispy Cauliflower Florets, Chilli Garlic Sauce,
Toasted Sesame

Butter Chicken Bao 9
Butter Chicken Slider, Green Chilli Mayo

Chevre Kebab **V** 7
Goat Cheese & Yoghurt Patties, Red Pepper Coulis

Galouti Pate, Air-Sheermal 11.50
Lamb Pate, Caramelised Sugar, Saffron Sponge

Dal Chawal Arancini **V** 8.50
Lentil & Rice Croquettes, Achar-Papad-Chutney

Pan Seared Scallops 15
Scottish Scallops, Cherry Vine Tomato Shorba

Kalimirsch Bone Marrow, Sago Crisps 12.50
Beef Marrow, Black Pepper, Sago Pappadum

Old Delhi Baby Goat Kheema 14.50
Goat Mince, Green Peas, Fenugreek Flatbread

Amritsari Jheenga 13.50
Alaskan Prawns, Gram Flour, Carom Seeds,
Pickled Mayo

Steamed Chicken Momos 8
Himalayan Dumplings, Fiery Tomato & Sesame Chutney

Steamed Vegetarian Momos **Vg** 7.50
Himalayan Dumplings, Fiery Tomato & Sesame Chutney

GRILL

 Kebabs and other grilled goodies.

Tandoori Soya Chaap **Vg** 11
Grilled Mock Meat, Red Pepper Masala

Beef Boti Kebab 15.50
Robata Grilled Scottish Beef, Herbed Clotted Cream

Jumbo Tiger Prawns 28
Madagascar Tiger Prawns, Nigella Garlic Butter

Hariyali Sea Bream 19
Mediterranean Sea Bream, Fresh Green Herbs,
Fennel & Green Apple Salad

Bihari Lamb Chops 32
Tender Lamb Chops, Tenderstem Broccoli, Mint Chutney

Tandoori Paneer & Pardon Pepper **V** 14.50
Cottage Cheese Steaks, Lababdar Sauce

Grilled Chicken Wings 9.50
Smoky Flavoured Wings, Blue Cheese Sauce

Gilafi Mallard Shami Kebab 14.50
Wild Duck Patty, Lentils, Laccha Onion, Mint Chutney

Bhatti ka Murg 13.50
Tandoori Free-Range Chicken, Mustard
& Brown Onion Marinade

CURRIES

Paneer Makhani **V** 16.50
Cottage Cheese, Rich Creamy Tomato Sauce

Methi Chicken 19
Tender Chicken, Sweet-Nutty Fenugreek

Aubergine Salan **Vg** 15.50
Grilled Aubergine Steak & Baby Aubergine,
Coconut & Peanut Sauce

Guinea Fowl, Goshtaba 24
Guinea Fowl Meatballs, Kashmiri Yoghurt &
Cardamom Sauce

Punjabi Kadhi Pakora **V** 13.50
Onion Fritters, Yoghurt & Gram Flour Curry

CTM 18
Chicken Tikka Masala

SLOW

Chicken Parda Biryani 19
Saffron, Basmati Rice, Pastry Lid, Pineapple Raita

Goat Shawarma Biryani 28
Goat Shoulder, Saffron, Basmati Rice, Pineapple Raita

“Champan” Venison Handi 23
Marinated Venison Chunks, Mustard, Bihari Spices

Lamb Shank, Nihari 28
Slow Cooked Welsh Lamb Shanks, Nihari Spices,
Rich & Spicy Onion Sauce

A Discretionary Service Charge Of 12.5% Will Be Added To Your Bill. Please Let Us Know If You Have Any Food Allergies, Intolerance Or Sensitivity And Require Any Extra Information. **V** Suitable For Vegetarians, **Vg** Suitable For Vegan. Menu Is Subject To Changes.

