

APPETISERS

<i>Tandoori Ratan</i> Smoked Kashmiri Chilli Welsh Lamb Chop, Kasundi King Prawn, Bird Seekh Kebab	37
<i>Malabar Scallops</i> Hand Dived Scottish Scallops Baked on Shell, Coconut Curry, Malabar Paratha	36
<i>Oyster Vindaloo</i> Carlingford Oysters and Goan Lamb Chorizo Vindaloo, served with Steamed Sanna	21
<i>Dum Ka Truffle Shorba</i> Sealed and Baked Mughlai Stew of Luxurious Winter Truffle, Roasted Chestnuts and Cornfed Chicken	26
<i>Hiran Boti Tikka</i> Green Chilli and Moringa Leaves Marinated Morsels of Fallow Deer Fillet, Garlic Crème Fraîche, Drumstick Chutney	27
<i>Rajasthani Gatte</i> Gram Flour and Ricotta Cheese Flat Bread, Smoked Clove and Yogurt Curry, Fenugreek Leaf Oil	25
<i>Puchka</i> Wheat Bubbles, Sour Apple Water, Apple Chutney	18
<i>Paneer Galouti</i> Goat's Milk Paneer Tikka, Grape Murabba, Bhakri, Pecan Nut	23

TRADITIONAL DISHES

<i>Murg Makhani</i> Chicken Tikka Cooked with Tomato and Fenugreek Sauce	38
<i>Meat Curry (House Recipe)</i> Fennel and Dry Ginger Flavoured Welsh Lamb Curry	40
<i>Jhinga Moilee</i> Green Chilli and Curry Leaf Prawn Stew	40
<i>Fish and Egg Curry</i> Sea Bass and Clarence Court Farm Free Range Eggs in Kokum Curry	35
<i>Kabuli Chickpea Masala</i> Carom Seed Flavoured Chickpea Curry	32

Food Allergies and Intolerances:

Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Before ordering, please speak to our staff about your requirements.

MAIN DISHES

<i>Tandoori Murg Experience for Two</i> Cornfed Chicken Crown, Carved Tableside, Drumstick Tikka Masala, Coronation Chicken Thigh <i>(Last Order Monday to Saturday at 2215hrs & Sunday 2115hrs)</i>	88
<i>Gosht Kalimirch</i> Welsh Shank of Lamb, Simmered and Glazed in Sarawak Black Pepper, Sweet Corn Haleem	45
<i>Meen Dakshini</i> Tawa Masala Halibut, Poached Smooth Clam Moilee, Miyagawa Citrus, Curry Leaf Rogan	46
<i>Batak Nihari</i> Pan Roasted Gressingham Duck Fillet, Grilled Delicia Squash, Pear and Endive Salad, Nihari Curry	45
<i>Chukundar Kofta Korma</i> Beetroot Hash Brown in Fennel and Cashewnut Korma	36
<i>Khumb Miloni Pulao</i> Long Grain Basmati Rice Cooked in Aromatic Mushroom Yakhani with Slow Roasted Mushrooms (Chef Recommends Shaved Winter Truffle Supplement for £5)	37

SIDES

<i>Palak Paneer</i> Cottage Cheese Cooked with Spiced Spinach	16
<i>Podi Aloo</i> Tempered New Potatoes	13
<i>Bhindi Do Pyazaa</i> Stir-Fried Okra with Onions	14
<i>Dal Makhani</i> Benares Signature Black Lentils	16
<i>Dal Tadka</i> Cumin Tempered Yellow Lentils	14
<i>Raita</i> Cumin/ Boondi	6
<i>Assorted Papad</i> Sour Yogurt Mint Chutney, Mango & Wild Berry Chutney, Pickle Oil	6

BREADS AND RICE

<i>Roti</i> Plain/Butter /Missi (Gluten Free) @£7	6
<i>Paratha</i> Whole Wheat	7
<i>Naan</i> Plain/ Buttered/Garlic and Coriander	8
<i>Kulcha</i> Vegetable/Chilli and Cheese/Peshawari	10
<i>Charwal</i> Steamed Rice	7
<i>Zaffran Pulao</i> Saffron & Cumin Tempered Rice	8
<i>Punjabi Onion Salad</i>	5

Dishes are subject to availability

All prices are inclusive of VAT. A Cover Charge of 5% and a discretionary Service Charge of 10% will be added to your bill