



TWO COURSES £43, THREE COURSES £49

Duo of Pairing Wines £28, Additional Dessert Paired Wine £14



STARTERS

Bird Seekh Kebab
or
Oyster Vindaloo and Steamed Sanna
or
Samosa Ragda Tartlet



MAINS

Karaikudi Inspired Chicken Roast, Yorkshire Pudding
or
Game Keema, ST Eve Free Range Slow Cooked Egg
or
Beetroot Kofta Korma

*All Mains are accompanied with Bread, Rice,
Dal and Vegetable of the Day*



DESSERT

Khoya Kulfi, Kaju Katli Foam
or
Baked Rice Pudding
or
Sweet Corn Ice-Cream, Young Coconut, Finger Lime



Assorted Papad @£6
Punjabi Onion Salad @£5

MONDAY TO SATURDAY

Lunch: 12:00hrs to 14:30hrs
Dinner: 17:30hrs to 18:30hrs

*Food Allergies and Intolerances:
Please speak to our staff about your requirements*

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



LUNCH TASTING MENU £89

PAIRED WINES £85

Street Snack



Samosa Ragda Tartlet
NV Pommery Cuvée Apanage Brut Champagne-France



Scallop Malabar
2023 Riesling Spatlese Benrnkasteler Badstube Dr. Thanisch, Mosel -Germany



Hiran Boti Tikka
2020 Monthelie Domaine de Montille, Burgundy, France



Tandoori Lamb Chop
(Served with Good old Indian Staples)
2020 Marques Murrieta Reserva Rioja-Spain



Rasmalai
2019 5 Puttonyos Aszu Grand Tokaj, Tojaji-Hungary



Petit Fours

This menu is offered for the entire table only

Last order by 13:30hrs

Vegetarian Menu is available.

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APPETISERS

<i>Tandoori Ratan</i>	44
Smoked Kashmiri Chilli Welsh Lamb Chop, Kasundi King Prawn, Somerset Brie Chicken Boti, Herb Marinated Fish Tikka	
<i>Malabar Scallops</i>	37
Hand-dived Scottish Scallops Baked on Shell, Coconut Curry, Malabar Paratha	
<i>Oyster Vindaloo</i>	22
Carlingford Oysters and Goan Lamb Chorizo Vindaloo, Served with Steamed Sanna	
<i>Hiran Boti Tikka</i>	28
Green Chilli and Moringa Leaves Marinated Morsels of Fallow Deer Fillet, Garlic Crème Fraîche, Drumstick Chutney	
<i>Paneer Galouti</i>	24
Goat's Milk Paneer Tikka, Grape Murabba, Bhakri, Pecan Nuts	
<i>Puchka</i>	18
Wheat Bubbles, Sour Apple Water, Apple Chutney	
<i>Samosa Ragda Tartlet</i>	22
Crushed Warm Potato on Carom Seed Tartlet	

TRADITIONAL DISHES

<i>Murg Makhani</i>	38
Chicken Tikka Cooked with Tomato and Fenugreek Sauce	
<i>Meat Curry (House Recipe)</i>	44
Fennel and Dry Ginger Flavoured Welsh Lamb Curry	
<i>Jhinga Moilee</i>	43
Green Chilli and Curry Leaf Prawn Stew	
<i>Kabuli Chana Masala</i>	32
Carom Seed Flavoured Chickpea Curry	

MAIN DISHES

<i>It's All About Quail (Thali)</i>	59
Chilli Pepper and Butter Milk Grilled Quail Crown, Legs Cooked Two Ways Morel Mushroom Pulao, Kulchette and Egg Curry	
<i>Meen Dakshini</i>	47
Tawa Masala Halibut, Poached Smooth Clam Moilee, Miyagawa Citrus, Curry Leaf Rogan	
<i>Chukundar Kofta Korma</i>	36
Beetroot Hash Brown in Fennel and Cashewnut Korma	
<i>Batak Nihari</i>	47
Pan Roasted Gressingham Duck Fillet, Grilled Delicia Squash, Pear and Endive Salad, Nihari Gravy	
<i>Khumb Miloni Pulao</i>	38
Long Grain Basmati Rice Cooked in Aromatic Mushroom Yakhani with Slow Roasted Mushrooms (Chef Recommends Shaved Winter Truffle Supplement for £5)	

SIDES

<i>Palak Paneer</i>	16
Cottage Cheese Cooked with Spiced Spinach	
<i>Podi Aloo</i>	14
Tempered New Potatoes	
<i>Dal Tadka</i>	14
Cumin Tempered Yellow Lentils	
<i>Dal Makhani</i>	16
Benares Signature Black Lentils	
<i>Raita</i>	6
Cumin/ Boondi	
<i>Punjabi Onion Salad</i>	5

BREADS AND RICE

<i>Roti</i>	6
Plain/Butter /Missi (Gluten Free) @£7	
<i>Paratha</i>	9
Whole Wheat	
<i>Naan</i>	8
Plain/ Buttered/Garlic and Coriander	
<i>Zaffran Pulao</i>	8
Saffron & Cumin Tempered Rice	
<i>Charwal</i>	7
Steamed Rice	
<i>Assorted Papad</i>	6
Sour Yogurt Mint Chutney, Mango & Wild Berry Chutney, Pickle Oil	

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.

Dishes are subject to availability

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