

Rice




Steamed 2.95 Pulao 3.25 Lemon rice with cashews N 3.95

Breads

Plain nan 1.95 Garlic and onion nan 2.75  
Peshawari nan N 2.95 Cheese and chilli nan 2.95  
Laccha paratha 2.50  
Tandoori roti 1.95  
Mini bread basket 4.50  
(laccha paratha, garlic nan and plain nan)

SUNDAY LUNCHTIME

Why not take a break from the kitchen and give yourself a real treat!  
Our “help yourself” buffet lunch is a great way to spend Sunday.  
15.95 per person children 7-12 years 9.95 under 7s eat FREE

 Hot   Roaring hot V Vegetarian N Nuts


Prices include VAT Service not included.

Please ask to see our dairy-free, gluten-free, halal or vegan menus. While we make every effort, we cannot guarantee that each dish is free from traces of allergens.



Starters


Cod cheeks 7.95  
Sautéed in ginger garlic butter, coriander and saffron  
*Plantagenet Great Southern Chardonnay 2013, Australia 🐯*

Griddled scallops, crushed garlic 8.75  
Roasted cumin and onion cauliflower puree  
*Layers, Peter Lehman 2014, Adelaide, Australia 🐯*  
*Conundrum, Rutherford 2014, California, USA 🐯*

Chicken tikka takatin  7.25  
Black leg chicken breast tossed with peppers and spices on a tawa  
*Conundrum, Rutherford 2014, California, USA 🐯*

Quail breast with black sesame seed masala N 7.50  
Served with green papaya salad  
*Riesling, Alex Pauly ‘Generations’, 2014, Lieser, Mosel, Germany 🐯*  
*Conundrum, Rutherford 2014, California, USA 🐯*

Gurkhali ostrich tikka, mooli sesame chutney   N 8.50  
Nepali marination with Szechwan pepper ‘timur’ and celery  
*Pinot Noir, Calusari 2015, Romania 🐯*  
*Conundrum, Rutherford 2014, California, USA 🐯*

Venison soole, cucumber raita  7.95  
Passanda cuts Infused with clove and warm spices, from the tandoor  
*Negroamaro, San Marzano ‘IlPumo’ 2014, Puglia, Italy 🐯*

Duck shami with apple chutney 7.95  
Minced duck spiced with cinnamon, cardamom, clove and mace  
*Conundrum, Rutherford 2014, California, USA 🐯*  
*Primitivo, Fataleone ‘Gioia del Colle’ 2014, Puglia, Italy 🐯*

Clove-smoked lamb chops 8.25  
Best end baby chops from the tandoor, with roasted garlic yoghurt  
*Riesling, Alex Pauly ‘Generations’, 2014, Lieser, Mosel, Germany 🐯*  
*Malbec, Dona Paula Estate, 2014, Mendoza, Argentina 🐯*

Beetroot cutlet, papaya chutney V 6.75  
In crispy sago, warm masala spicing, bit of heat and sweetness  
*Conundrum, Rutherford 2014, California, USA 🐯*  
*Pinot Noir, Calusari 2015, Romania 🐯*

Punjabi paneer sandwich V 7.25  
Char-grilled cottage cheese sandwiched with mint chutney  
*Koenig, Pinot Gris 2013, Alsace, France 🐯*  
*Plantagenet Great Southern Chardonnay 2013, Australia 🐯*

Spinach and sweet potato shingara V 6.95  
Wrapped in homemade Bengali pastry  
*Conundrum, Rutherford 2014, California, USA 🐯*

Papadom basket with home-made pickles and chutneys 1.75 per person

We're very proud of our wine list and in order for you to be able to more thoroughly enjoy them; we've matched our entire menu to our wine list. In each of the matches, we've placed the best match first. We've tried wherever possible to include a red and a white, as well as always offering at least one of the wines by the glass.

Mains

Pan-seared stone bass, fennel chutney With South Indian fennel, green beans, chana dal, fennel pollen <i>Cotes des Gascogne, Domaine de Saint Lannes 2015, France 🍷</i> <i>Viognier, Altas Cumbres, 2015, Luján de Cuyo, Argentina 🍷</i>	16.95
Kalaunji jumbo prawns, prawn pattice, prawn pickle puree Twice-marinated prawns with roasted gram flour and black onion seeds <i>Amalya, Torontes-Riesling 2015 Valle Calchaqui, Argentina 🍷</i> <i>Plantagenet Great Southern Chardonnay 2013, Australia 🍷</i>	19.50
Chicken Chettinad 🐯 Peppery Chettiyar masala from South India, in a rice dosa fool's cap <i>Gamay, Macon-Cruzille 'Manganite' 2010, Burgundy, France 🍷</i> <i>Koenig, Pinot Gris 2013, Alsace, France 🍷</i> <i>Primitivo, Fataleone 'Gioia del Colle' 2014, Puglia, Italy 🍷</i>	15.75
Chicken lababdar Traditional Mughlai chicken in creamy tomato with fenugreek <i>Pinot Noir, Calusari 2015, Romania 🍷</i> <i>Koenig, Pinot Gris 2013, Alsace, France 🍷</i>	14.95
Somerset organic chicken supreme, black chickpea rice Pan seared chicken supreme served with cooked yoghurt sauce <i>Cotes des Gascogne, Domaine de Saint Lannes 2015, France 🍷</i>	17.25
Lucknowi chicken biryani, mustard raita N Scented with saffron, spices, browned onion, steamed in a sealed pot <i>Cotes des Gascogne, Domaine de Saint Lannes 2015, France 🍷</i>	15.95
Rabbit rezala, laccha paratha 🐯 N Simmered in yoghurt, green chilli, ground poppy seeds and spices <i>Cotes des Gascogne, Domaine de Saint Lannes 2015, France 🍷</i> <i>Koenig, Pinot Gris 2013, Alsace, France 🍷</i>	16.25
Seared Gressingham duck Duck breast with orange and clove, slow braised spiced cabbage, spiced orange and toddy vinegar gastrique <i>Priorat Plus 7, Bodegas Pinord 'organic' 2009, Priorat, Spain 🍷</i> <i>Negroamaro, San Marzano 'IlPumo' 2014, Puglia, Italy 🍷</i>	16.95
Mangshor piaj curry, steamed rice 🐯 Kid goat cooked with cumin, cassia, clove, black pepper onion and green capsicum <i>Carmenere, Vina Edmera 2013, Chile 🍷</i>	17.50

Steamed spice crusted shoulder of lamb, beetroot rice 🐯 Marinated for 100 hours in a spice-rich Punjabi masala <i>Primitivo San Marzano 'Falo' 2014, Puglia, Italy 🍷</i> <i>Shiraz/Viognier, Willunga 100 McLaren Vale 2014, Australia 🍷</i>	17.25
Laverstoke Park buffalo lalmaas, crispy okra, ghee rice 🐯🐯 Clove-smoked buffalo cooked in a Rajasthani-spiced hot masala <i>Primitivo San Marzano 'Falo' 2014, Puglia, Italy 🍷</i> <i>Malbec, Dona Paula Estate, 2014, Mendoza, Argentina 🍷</i>	17.75
Wild mushroom and pea dosa V Keralan crispy pancake filled with peas, potato and wild mushroom <i>Layers, Peter Lehman, Adelaide, Australia 2014 🍷</i> <i>Conundrum, Rutherford 2014, California, USA 🍷</i>	14.95
Baby aubergines, peanut sauce, upma N V Stuffed with spinach and paneer, satay-style peanut sauce, seasoned Indian semolina cake <i>Viognier, Altas Cumbres, 2015, Luján de Cuyo, Argentina 🍷</i> <i>Shiraz/Viognier, Willunga 100 McLaren Vale 2014, Australia 🍷</i>	15.75
Vegetarian thali V Paneer makai tawa masala, green bean fogath, dal makhni, gobi capsicum, mustard raita, pulao rice and mini nan bread <i>Curious Brew, Chappel Down IPA, England 5.6% 330ml 🍷</i> <i>Koenig, Pinot Gris 2013, Alsace, France 🍷</i>	16.95

Wine available by the glass 🍷 or by bottle 🍷

Sides

Gobi capsicum Stir-fried cauliflower florets and green pepper	5.50
Dhingri palak Garlicky spinach and mushroom	5.50
Green bean fogath Fresh green beans with sweet coconut and spices	5.95
Dal makhni Slowly cooked, creamy – rich black lentils	5.50
Paneer makai tawa masala 🐯 Stir fried cottage cheese, corn, organic green peas, kadai spices	6.50
Pindi chana Assam tea soaked chickpea cooked with warm spices	5.95
Baghare baigan 🐯 N Baby aubergine with peanut sauce	6.50
Crispy fried potatoes Thinly sliced, seasoned with dried mango powder	4.95