

SMALL PLATES

CRISPY KHAKHRA, Mustard & Bird eye chilli pickle	7
PAPADI CHAT, Yoghurt, Delica pumpkin, Merinda tomato, pomegranate, beetroots, mint & tamarind chutney	14
HARA KEBAB, Spinach, Cicoria, Rosevale potato & bird eye chilli & tamarind chutney	13
PONDICHERRY FRIED SQUID, Violino Pumpkin, Guntoor chilli chutney, Amalfi lemon	15
MANGALORE BUN & SCOTTISH CRAB SUKKHA, Fennel seeds & ginger	16
COORG PORK SHOULDER, Black pepper, cloves, corriander seeds, curry leaves & Kachampuli Vinegar	18
KULCHA, Mushrooms, fontina, bird eye chilli, chives & Périgord black truffles (4g)	22

TANDOOR & GRILL

BRAISED ARTICHOKE TEMA, Bhaang jeera (hempseed) chutney, cumin & Bird's eye chilli	14
PALE AUBERGINE BHARTA, Toasted cumin, tomatoes, pine nuts, yoghurt & chives	15
PAHLI HILL TANDOORI CHICKEN TIKKA, Cucumber, coriander & mint salad, grated fresh horseradish	21
CHARGRILLED SCOTTISH LANGOUSTINES, Spicy shellfish shorba with fennel & tribal green pepper	21
GRILLED SCALLOPS, PALOURDE CLAMS, Kabuli chickpeas, fresh coconut, curry leaves, coriander	28
CHARGRILLED CORNISH LAMB RUMP, Dried rose petals, stone flower, crispy curry leaves & mint	34
TANDOORI CORNISH MONKFISH, Blistered corn, chicory shoots, wild garlic vinegar & dried shrimps salad	34
CHARGRILLED AGED BEEF SIRLOIN, Kerala black pepper fry sauce, grilled baby spinach	34

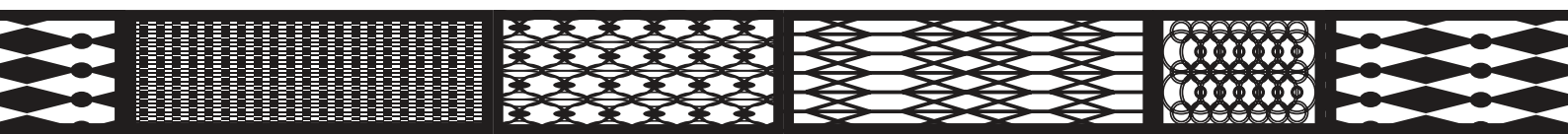
BIG PLATES

"PAPER" DOSA, Drumstick & root vegetable sambar, turmeric potatoes, coconut & tomato chutney	21
SAAG PANEER, Spinach, turnip tops, onion, cumin & Kasoori methi	22
BOTTLE GOURD KOFTA, Cashewnut cream, mace, Iranian saffron & toasted pine nuts	24
HOMESTYLE FISH CURRY, Wild Halibut, mussels, green mango, ginger, tamarind & coconut	32
HOMESTYLE CHICKEN CURRY, Yoghurt, star anise, stone flower & fennel	32
WILD SEA BASS STEAMED IN BANANA LEAF, Raw mango, mint, coriander & crispy straw potatoes	32
CHETTINAD STYLE VEAL SHIN, Copra, black pepper, cinnamon & chilli	34
CORNISH LAMB BIRYANI, Bombay onion & cucumber raita, banana chilli & baby aubergine Salan	34

SIDES

GUNTOOR CHILLI & GARLIC CHUTNEY	3	SAFFRON PULAO	7
PAHLI HILL PICKLE	3	DAL TADKA	10
SEASONED YOGHURT	3	HISPY & SAVOY CABBAGE PORIYAL	12
TANDOORI SOURDOUGH ROTI	4.5	CAULIFLOWER & POTATO SUBZI	12
PAHLI HILL FLAKY FLAT BREAD	4.5	BLACK DAL	16
PLAIN CONE DOSA	6		

A £1 discretionary donation is added to every bill in support of our partnered charity 'WHY'. Please speak to your waiter if you wish for this to be removed or if you would like further information on charity 'WHY'. All dishes come as they're ready. Our menu is designed to share. We make every effort to avoid cross-contamination, but cannot guarantee dishes and drinks are allergen-free. If you have any food related allergies or dietary requirements, please let us know. 12.5% discretionary service charge.



COCKTAILS

ORANGE	12
Macallan 12, Kinahans, Double Jus, R.R. Lively White, Amaro	
APRICOT	12
Macallan 12, Kinahans, Benedictine, Double Jus, Apricot Cordial	
SAFFRON	12
El Rayo Reposado, Apple Saffron Cordial, Lime Juice	
APPLE	12
Portobello Gin, Bergamot Liqueur, Spiced Syrup, Appletiser	
MANGO	13
Desi Daru Mango Vodka, Mango Liqueur, Mango Juice, Sugar, Greek Yoghurt	
COFFEE	12
Konik's tail vodka, coffee liquer, burnt banana	

NON - ALCOHOLIC

MINT	7
Mint Cordial, Sparkling Water	
HIBISCUS	7
Coldbrew Hibiscus Ice Tea	
LIME	7
Everleaf Marine, Monin Triple Sec	
POMEGRANATE	7
Everleaf Mountain, Pomegranate Molasses, Lime, Aquafaba, Sugar	
RHUBARB SPRITZ	7
Rhubarb Cordial, Sparkling Water	

BEERS

On tap-schooner	
THORNBRIDGE HELLES LUKAS LAGER 4.2%	7
STONE & WOOD PACIFIC ALE 4.4%	7
Bottles	
WHITE RHINO PALE ALE 4.3% 330ML	7
WHITE RHINO INDIA PALE ALE 5.5% 330ML	7
WHITE RHINO LAGER 4.8% 330ML	7

SOFT DRINKS

STILL/SPARKLING WATER	4.5
COKE/DIET COKE/LEMONADE	4.5
APPLE/ CRANBERRY JUICE	4.5



Please ask for a full spirits list.
Wine by the glass is a 125ml serving, 175ml is available on request.
12.5% discretionary service charge.



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