

DINNER

THE GRAND TRUNK ROAD DISHES ARE SHOWN IN PURPLE FONT GRAZING SMALL PLATES

A showcase of food bursting with local flavour & colour from India’s streets

Sonepat Masala Papad v/vGN Sprinkled with fresh tomato and onion	5.60
Chilli Garlic Desi Potato Chips v Chips with masala sprinkle & chaat ketchup. “Desi” means real Indian	7.30
Amritsari Mixed Veg Pakodas v/vGN (v) Veggies in crispy batter - favourite teatime snack of Punjab	8.00
Amritsari Angrezi Cheese Balls with Green Chilli v (v) Angrezi means English. A favourite Anglo-Indian monsoon grazing snack. From the famous clubs	8.00
Lucknow Pani ke Batashe (Pani Puri) v/vGN (v) Six hollow, crispy-fried puffed balls with a small filling of sprouts & spices – you add tamarind water & pop it in your mouth. Endlessly popular.	8.00
Bhalla Papadi Chaat (Delhi) v A classic Delhi street-food favourite featuring soft lentil bhallas (dumplings) and crisp papadi crackers, layered with sweet yogurt, tangy tamarind chutney, fresh mint chutney, and a sprinkle of aromatic spices	8.00
Delhi Jalebi Chaat vGN Modern Indian street food with savoury crispy jalebi (swirls of deep-fried flour batter) combined with tamarind, spices & fresh herbs	8.00
Onion Flower Bhajia (7 min preparation time) v/vGN Crispy, pretty, yummy with chaat chutney	8.00
Vegetable Samosas v/vGN Homemade Punjabi whole wheat pastry stuffed with spiced veg, served with curried chickpeas	8.30
Calcutta Beetroot Chops v A beloved Kolkata-style snack made with grated beetroot, carrot, potatoes, and a blend of fragrant spices fried in crisp breadcrumbs	8.30
Pau Bhaji v (v) Spicy potato mash & veg with warm bread	8.30
Benarasi Aloo Muttar Tikki v A traditional Banarasi-style potato and green pea patty, delicately spiced with aromatic Indian herbs and seasonings.	8.30
Bombay Sprouted Lentil Bhel – a Crispy Salad with Tamarind v/vGN Exciting & complex, dressing of three chutneys – from the famous Chowpatty beach	8.40
Chittagong Fish Croquettes Spicy and robust – part of the delicious Anglo-Bengal cuisine in the days of the Mog cooks	9.30
Chicken 65 (v) Crispy chicken, ginger & red chilli; a Chennai favourite	8.85
Old Delhi Fried Chicken (v) Gram flour fritters .. a favourite in Old Town Delhi	9.50
Punjabi Lamb Samosa Crisp, golden wheat pastry parcels stuffed with seasoned minced lamb, onions, and aromatic spices	9.35
Baby Squid Chilli Fry from Cochin (v) Served with tomato chutney	9.35
Karwari Crispy Fried Prawns Served with raw mango mayo with a drop of garlic.	9.35

SHARING GRAZING SELECTION

(Minimum 2 persons)

Graze through our selection of small plates to make a two course meal or to make a main course

7 Item selection £26.60 per person

Mixed

Sprouted Lentil Bhel, Lamb Samosa, Cheese Balls, Bhalla Papadi Chaat, Baby Squid Chilli Fry, Delhi Fried Chicken, Chittagong Fish Croquettes

Veg

Sprouted Lentil Bhel, Beetroot Chop, Pau Bhaji, Chilli Garlic Desi Potato Chips, Bhalla Papadi Chaat, Delhi Jalebi Chaat, Lucknow Pani ke Batashe

5 Item selection £18.70 per person

Mixed

Sprouted Lentil Bhel, Bhalla Papadi Chaat, Cheese Balls, Baby Squid Chilli Fry, Punjabi Lamb Samosa

Veg

Sprouted Lentil Bhel, Delhi Jalebi Chaat, Pau Bhaji, Beetroot Chop, Bhalla Papadi Chaat

THALI

Experience the comforting tastes of home tastes of home

This is how Indians eat at home. An explosion of tastes, spectacularly served on a stainless-steel platter. Each irresistible little dish adds its own magic to a perfectly balanced, nutritious meal. Choose one from the curries section below. The other items are set & change weekly

REGULAR THALI

Vegetable Thali	21.85	Each Thali includes:
Chicken Thali	22.15	4 oz of curry
Fish Thali	22.95	2 fresh made vegetables
Lamb Thali	22.95	1 freshly made dal (lentil)
Black Dal supplement: £0.50		Basmati rice (or 2 chapattis)
Raita supplement: £2.10		Papad & Chutney

CURRIES

Every curry tells a story

Our curries map a mouth-watering journey across India’s diverse regional cuisine. Each crafted with local knowledge and love for their individual traditions, to preserve their deliciously distinct character.

Undhiyo – Gujarati Favourite	17.75	Butter Chicken	18.25
Very special dish with nine different exotic veggies, including raw banana, suran, yam, val dal - cooked with garlic & fresh green herbs		The proper Delhi masterpiece-grilled chicken thigh tikka in a slow cooked tomato curry, finished with sundried fenugreek. Thigh meat is widely preferred in curries in India as it does not dry out before spices are cooked through	
Kanpur Kathal Kofta-Curry	17.50	Wedding Fish Curry	18.75
Crushed jackfruit in a rich and delicious golden curry		A celebratory Bengali specialty, traditionally served at weddings, featuring tender fish, potato & cauliflower cooked in a rich, aromatic stew infused with warming spices and classic Bengali flavours	
Paneer Makhanwalla	17.75	Patiala Saag Murgh	18.25
Freshly kitchen made Indian pressed cheese in a spicy, rich tasting, slowly caramelised, tomato curry. It is finished with fresh fenugreek leaves		A hearty Punjabi specialty from Patiala, featuring tender chicken simmered in a rich blend of slow-cooked mustard green leaves, spinach, and traditional spices.	
Calcutta Chicken Chop	17.75	Dhaka Prawn Curry	18.75
Luxurious tasting curry-chicken thighs marinated with fresh herbs and spices		A classic Bengali seafood delicacy featuring succulent prawns gently simmered in a fragrant, lightly spiced curry infused with traditional spices and a rich, flavourful sauce.	
Chicken Mangalore	17.95	Dhaaba Duck Egg Masala	17.75
Heat of red chilli and warming spices – black pepper, clove, ginger - is balanced out with coconut milk & lime to produce delicious & intense flavour		Egg curry is a much loved comfort dish in northern and eastern India	
Chicken Saffron Korma	18.25	Lamb Rogan Josh	19.00
Zero chilli dish with highly – prized saffron, turmeric & cardamom		Staple dish of north India – Kashmiri chilli & a blend of 15 spices together with onion, fresh herbs, tomato are slow cooked over 4 hours for a rich & complex tasting lamb curry	
Grand Trunk Bhuna Gosht	18.25		
Made all along the Grand Trunk Road, This slow cooked and rich tasting curry is one of the most popular lamb dishes of northern India			

GRILLED & GRIDDLED

Each marinated, some overnight, with carefully blended spices, then grilled or cooked to order. 15 minute wait

Malai Chicken Tikka	18.00
Marinated chicken thighs in a sophisticated combination of spices including cardamom, fresh coriander stems & cashew nut with yoghurt & fresh cream	
Konkan Grilled Seabream with Fisherman’s Spices	18.75
Including ginger, tamarind, chilli	
Khyber Pass Plate Size Chapli Kebab	16.00
Served on naan - it is the signature dish of the Khyber Pass region	
Paneer Tikka	17.80
Freshly kitchen made paneer marinated in yoghurt, fresh Fenugreek leaves, yellow chilli	

HOUSE BIRYANIS

Konkan Green Veg Biryani	19.95
Rice and mixed vegetables dum slow cooked with fennel, star anise, cardamom, curry leaf, coconut & green chillies.	
Shahi Mughlai Chicken Biryani	20.25
North Indian spices, chicken and basmati rice is cooked in a sealed pot and perfumed with saffron & ittar - served with raita	
Traditional Lucknow Lamb Biryani	22.25
Boneless lamb & spices slow cooked with basmati rice till the flavours infuse and the rice is cooked - served with raita	

SIDES

Papad & Chutney	5.30	Chole (chickpeas) Masala	5.30
Black Dal Makhni (Lentil)	6.00 / 9.60	Kachumber Salad	5.30
Dal of the Day (Lentil)	5.30 / 8.50	Steamed Rice	5.25
Homemade Raita	5.30 / 8.50	Chapattis (2)	5.25
Potato of the day	5.90 / 9.50	Plain Naan	5.45
Veg of the day	5.30 / 8.50	Garlic Naan	5.70
Baby Spinach with Garlic	6.50	Cheese Naan	6.40
Onion, Lemon & Chillies	2.00 (per portion)	Peshawari Naan	6.70

KIDS MENU

For 7 & Under	
Main Course	8.15
Main course & Dessert	11.00
Please ask for details	

Service charge of 12.5% is added to your total bill, of which 6.5% is discretionary & 6% is fixed.

Food Allergies & Intolerances: Please scan this QR code or ask one of our staff.



Medium spice Highly spiced – Vegetarian options VGN – Vegan options VGN* – Changes daily – Please see app. Every effort is made to avoid cross-contamination, but regretfully we cannot guarantee food & drinks are allergen-free