

ROMY GILL
at *The Pen.*



À LA CARTE
Neemat



MUSTARD FIELDS, KASHMIR

A note from Romy

Neemat means blessing, generosity, and gratitude—but to me, it is also the quiet threads of family that bind everything together, woven from the names of my daughters.

This menu is an offering of those very blessings. Inside each dish is a spice blend crafted entirely by us in-house, giving every plate its own distinct voice and unique character. From our daily chutneys—ground fresh each morning with the best of the season's harvest to the rich and varied spice profiles that carry you across India, every detail is a celebration of warmth, care, and the joy of sharing a meal.



AMRITSAR

SHARING PLATES

I always think the beginning of a meal should be playful. The first plate should wake up the senses. Crisp, tangy, smokey, spicy and fresh.

These dishes carry memories of the street food, family kitchens, train journeys and market stalls as well as the excitement of the first bite shared.

FEASTING MENU

Created for a minimum of two guests. Indulge in Romy's selection of two starters, two mains served with breads, rice and salad, and two desserts all designed to be passed around and shared at your table.

62 pp



STARTERS



◆◆	SAMOSA CHAAT (V)	10
	<i>Crisp samosa, spiced chickpeas, yoghurt, mint & coriander chutney, tamarind, pomegranate, sev, chaat masala / 550 kcal</i>	
	SWEET & SOUR PANEER (V)	12
	<i>Spiced paneer, chillies & soy glaze, apple, mint & coriander chutney and onions / 520 kcal</i>	
	GOBI MASALAM (VG)	14
	<i>Whole small, roasted cauliflower in cashew, coconut & coriander marinade, cabbage, onion and pomegranate salad / 480 kcal</i>	
	MURGH MALAI TIKKA	17
	<i>Chicken thigh marinated in cream, paneer and mild spices, baked naan and daily chutney / 620 kcal</i>	
◆◆	TANDOORI LAMB CHOP	21
	<i>Tender lamb rack chop marinated in yoghurt, aromatic ground spices, chillies, avocado chutney and pickled onions / 380 kcal</i>	

(V) - Vegetarian / (VG) - Vegan

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, or special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All prices are in Pounds Sterling and include VAT at the current rate. A discretionary service charge of 12.5% will be added to every order.

Samosa chaat reminds me of the joy of breaking into something crisp and watching it become something completely new with yoghurt, chutney, chickpeas, sev and pomegranate. The paneer, cauliflower, prawns, scallops and crab all hold the same spirit of contrast.

◆◆	PANCH PHORON & TAMARIND OCTOPUS	19
	<i>Poached octopus with tamarind, black mustard and sweet potato purée / 540 kcal</i>	
	TANDOORI KING PRAWN	16
	<i>Charred, spiced king prawn, seasonal chutney, fennel and apple salad / 130 kcal</i>	
	ORKNEY HAND-DIVED SCALLOP	18
	<i>Pan friend scallop with kasundi chutney, green chillies and mustard seeds / 160 kcal</i>	
	SUKHA CRAB	14
	<i>Spiced crab with mustard seeds, curry leaves and coconut on toasted bread / 430 kcal</i>	

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SPICE MARKET, AMRITSAR



There is something deeply emotional about the smell of food cooking over fire. It takes me back to gatherings of friends and family.

The tandoor dishes on this menu are rooted in those memories. Chicken softened with cream, lamb chops charred until smokey, prawns catching the heat of the coals.

Fire changes food, but it also changes the room where people lean in to share the food.

MAINS

The mains are where comfort sits. These are the dishes I return to when I think about home, patience and the quiet art of slow cooking.

	SUKOON PANEER (V)	20
	<i>Paneer marinated in spiced yoghurt, onion, ginger and green chilli gravy / 690 kcal</i>	
	BAINGAN MASALA (VG)	20
	<i>Aubergines cooked with peanut, coconut, sesame, shallots and chillies / 360 kcal</i>	
◆◆	DAL MAKHANI (V)	18
	<i>Whole urad lentils slow cooked with ginger, garlic, tomatoes and spices / 310 kcal</i>	
◆◆	BUTTER CHICKEN	26
	<i>Chargrilled chicken in creamy tomato and cashew nut sauce / 590 kcal</i>	
	METHI MURGH	28
	<i>Chicken cooked with fresh fenugreek, spinach and aromatic spices / 410 kcal</i>	
◆◆	GUCCHI GOSHT	32
	<i>Slow-braised lamb shank with Kashmiri morel mushrooms and ground fennel / 760 kcal</i>	
	ANARDANA LAMB	28
	<i>Spiced sauced lamb with dried pomegranate, shallots, chillies / 520 kcal</i>	
	LAMB BIRYANI	26
	<i>Fragrant basmati rice layered with tender lamb, caramelised onions and warming spices / 710 kcal</i>	
◆◆	HAKE MOILEE	29
	<i>Pan-fried hake in a light coconut curry leaf broth / 430 kcal</i>	
	PRAWN MASALA	26
	<i>Roasted prawns finished in sukha masala / 470 kcal</i>	



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ACCOMPANIMENTS

TADKA DAL (V)	6
<i>Yellow lentils with garlic, ginger and chilli tempering / 290 kcal</i>	
RICE (V)	7
<i>Steamed basmati rice / 260 kcal</i>	
FLATBREADS (V)	14
<i>A selection of baked breads from our charcoal tandoor / 400 kcal</i>	
KACHUMBER SALAD (VG)	5
<i>Onion, cucumber, green apple, cabbage / 90 kcal</i>	
APPLE & FENNEL SALAD (VG)	5
<i>Sliced apples, fennel bulbs in a mustard & lime dressing / 110 kcal</i>	
RAITA (V)	6
<i>Yoghurt dip with seasonal vegetables / 89 kcal</i>	

A good gravy needs time. It cannot be rushed, and perhaps that is why its flavours stay with us. They remind me of long afternoons in the kitchen, of spices blooming slowly, of onions turning golden, of the moment when the dish finally becomes itself.

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LADAKH

Dessert, for me, is about comfort, celebration, and the flavours that stay with you after the meal has ended.

Quince, rose, pistachio, saffron, pear, fennel, ajwain, warm fruit, ghee, milk and cardamom, these flavours all carry a kind of nostalgia. Some remind me of celebration, others of winter evenings, others of kitchens filled with the smell of something sweet being stirred slowly on the stove.

I love desserts that feel familiar but still surprise you: churros scented with ajwain and fennel seeds, rose and pistachio cake, poached pear with black cardamom, panjiri crumble with seasonal fruit.

The end of a meal should leave you with something sweet, generous, and lingering.

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KASHMIR

DESSERTS

	QUINCE TART	12
	<i>Delicate buttery tart with chai spiced ice-cream / 375 kcal</i>	
◆◆	ROSE & PISTACHIO CAKE	14
	<i>Light, milk-soaked sponge with fennel and cardamom mousse / 356 kcal</i>	
◆◆	SAFFRON & BLACK CARDAMOM PEAR	16
	<i>Gently poached pear scented with black cardamom and saffron ice-cream / 298 kcal</i>	
	FENNEL & AJWAIN CHURROS	12
	<i>Crisp golden churros with warm chocolate dipping sauce / 450 kcal</i>	
	SEASONAL FRUIT PANJIRI CRUMBLE	12
	<i>Warm seasonal fruit topped with a rich, nutty panjiri crumble / 310 kcal</i>	



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LEH LADAKH

*As I travel through the most
beautiful landscapes, I feel
a sense of peace and belonging.*



ROMY'S TASTING JOURNEYS

Embark on a six-course journey through India with Romy Gill, inspired by the regions, flavours and culinary traditions that have shaped her remarkable career.

Every course reflects a moment from her travels, celebrating the vibrant diversity of Indian cuisine, through stories of bustling markets, treasured family recipes and unforgettable experiences, all reimagined with creativity and authenticity.

Romy's Tasting Journey - 90 pp
Romy's Vegetarian Tasting Journey - 85 pp





KOLKATA

ROMY'S PAIRINGS

Wine Pairing Options

Bulbul - 65 pp

Neelkanth - 105 pp

Jujurana - 155 pp

Alcohol-free drinks pairing

Koyal - 55 pp



ROMY'S TASTING JOURNEY

BONDA

*Deep fried potato with coconut, spices, chillies, white poppy seeds
and avocado chutney*

SAMOSA CHAAT

*Crisp samosa, spiced chickpeas, yoghurt, mint & coriander chutney, tamarind,
pomegranate, sev, chaat masala*

TANDOORI LAMB CHOP

*Tender lamb rack chop marinated in yoghurt, aromatic ground spices and
chillies, avocado chutney and pickled onions*

PANCH PHORON & TAMARIND OCTOPUS | OPTIONAL 10 PP

*Poached octopus with tamarind and black mustard and sweet potato purée
wine pairing enhancement - 10pp*

SUKHA CRAB

Spiced crab with mustard seeds, curry leaves and coconut on toasted bread

BUTTER CHICKEN

Chargrilled chicken in creamy tomato and cashew nut sauce

QUINCE TART

Delicate buttery tart and chai spiced ice-cream

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AMRITSAR



SHANTINIKETAN TOWN



ROMY'S VEGETARIAN TASTING JOURNEY

BONDA

*Deep fried potato with coconut, spices, chillies, white poppy seeds
and avocado chutney*

SAMOSA CHAAT

*Crisp samosa, spiced chickpeas, yoghurt, mint & coriander chutney, tamarind,
pomegranate, sev, chaat masala*

SWEET & SOUR PANEER

Spiced paneer, chillies & soy glaze, apple, mint & coriander chutney and onions

SUKHA ENOKI MUSHROOMS

Spiced enoki mushroom with mustard seeds, curry leaves, coconut on toasted bread

BAINGAN MASALA

Aubergines cooked with peanut, coconut, sesame, shallots and chillies

QUINCE TART

Delicate buttery tart and chai spiced ice-cream

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