



A La Carte



Poppadom Basket (v)(d) 8

Assorted roasted & fried poppadoms served with a sweet & spicy mango chutney, mint yoghurt



STARTERS

Masala Chana, Potatoes & Papdi Chaat (v)(d)(g) 9
Honey yoghurt & mint sauce

Roasted Sweet Pepper Ghotala (v)(d)(g) 10
Bombay buttered pao, vegetable crisps

Goan Crab Caldine (d)(g) 15
Ground spiced podi, Malabar paratha

Togarashi Grilled Scallop (d)(g) 16
Coconut butter, citrus podi

Tandoori Achari Chicken (d) 14
Kachumber salad & spiced barberry chutney

Yaatra Kebab Platter – Tandoori Prawn, Achari Chicken, Lamb Chop (d)(g) 22
Served with kachumber salad, mint yoghurt chutney

Vegetarian Kebab Platter – Tandoori Paneer, Malai Soya Chaap, Vegetable Seekh (v)(d)(g) 20
Served with kachumber salad, mint yoghurt chutney



FRESH BREADS

Truffle Ghee, Cheddar & Onion Kulcha (v)(d)(g) 6

Assorted Bread Basket (v)(d)(g) 10


Garlic Naan (v)(d)(g) 4

Butter Naan (v)(d)(g) 4

Roti (vg)(g) 4

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol

Prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. Please inform us of your specific allergy or dietary requirement when ordering. Allergen information available on request. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.



MAINS

Tandoori Fresh Water Tiger Prawns (d) 25
Turmeric & lemon rice, Malabar sauce

Kerala Tawa Fry Turbot 25
Prawns & clam kiri hodi, coconut sambhal

Herdwick Kashmiri Spiced Lamb Chop (d) 24
Sautéed spinach, aloo chokha, masala lamb sauce

Garhwal Goat Osso Buco 24
Ginger & turmeric gravy, caramelised onion
Executive Chef Amit Bagyal's favourite dish – his grandmother's recipe using Himalayan hand-crushed spices and salt

Roasted Black Carrot & Kohlrabi Kofta (vg) 19
Cooked in a vegetable korma, garnished with lotus seeds

Tawa Spiced Chicken Biryani (d) 22
Served with cucumber & pomegranate raita

Delhi Style Butter Chicken Makhani (d)(n) 20
Tandoori chicken tikka cooked in a rich & creamy tomato gravy

Paneer Methi Malai (v)(d)(n) 20
Cooked in a rich & creamy tomato gravy, garnished with lotus seeds



SEASONAL PICKS

Kale Saag Aloo (v)(d) 7

Smoked Black Dal & Kidney Beans (vg) 7

Pomegranate, Cucumber & Mint Yoghurt (v)(d) 3

Punjabi Onion Salad (vg) 3

Saffron Rice (v)(d) 4

Steamed Rice (vg) 4

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