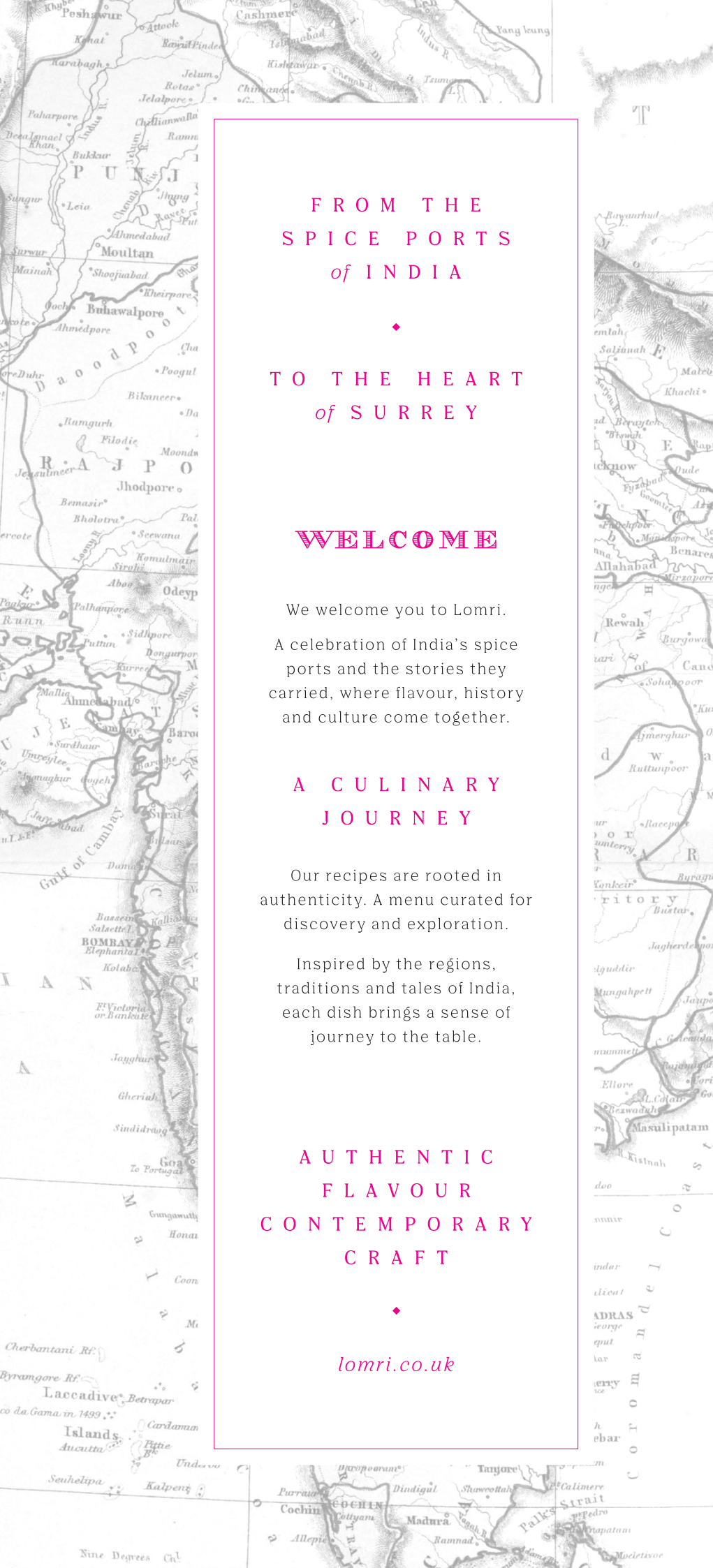


A detailed historical map of India and its surrounding regions, including Persia, the Arabian Sea, and the Bay of Bengal. The map shows various cities, rivers, and geographical features. The text is overlaid on a central white rectangular area.

FROM THE
SPICE PORTS
of INDIA

♦

TO THE HEART
of SURREY

WELCOME

We welcome you to Lomri.

A celebration of India's spice
ports and the stories they
carried, where flavour, history
and culture come together.

A CULINARY
JOURNEY

Our recipes are rooted in
authenticity. A menu curated for
discovery and exploration.

Inspired by the regions,
traditions and tales of India,
each dish brings a sense of
journey to the table.

AUTHENTIC
FLAVOUR
CONTEMPORARY
CRAFT

♦

lomri.co.uk

SMALL PLATES

Prawn Bhajia (366kcal)

Crispy fried prawn, lime chutney (e, cr, mu) **£7**

Ghee Roast Lamb (507kcal)

Lamb neck dices cooked with curry leaf, organic ghee & spices (d) **£11**

Chicken '65' (448kcal)

Crispy fried chicken, curry leaf, green chillies (mu) • *One of India's most famous fried chicken dishes, first created in 1965 at the historic Hotel Buhari in Chennai. crisp, spicy and addictive, it quickly became a nationwide favourite* **£9**

Aloo Tikki Chaat (424kcal)

Potato cake, tamarind & coriander chutney, sweet yoghurt (ve) (mu) **£8**

Pani Poori (139kcal)

Wheat bubbles, tamarind sauce, mint water (v)(g,mu) **£7**

TANDOOR

Salmon Tikka (286kcal)

Herb marinated, yellow mustard chutney (d, f, mu) **£16.5**

Wagyu Beef Pepper Fry (345kcal)

Black pepper, curry leaf, tamarind (d) • A bold southern Indian dish traditionally served as street food, re-imagined using premium British Wagyu beef and fragrant cracked black pepper **£24.5**

Lamb Chops (756kcal)

Lamb chops, Mathania chilli paste, garlic chutney (d,mu)
• A dish inspired by Rajasthan in Northwest India. Lamb chops are flattened thin so they cook quickly and absorb the spices, creating a tender and intensely flavoured grilled dish **£22.5**

Chicken Chaap (430kcal)

Saffron, fennel, cardamom, cream cheese marinated chicken cooked in tandoor (d, n) **£15**

Vegetable Seekh Kebab (306kcal)

Seasonal vegetable on soy cooked together on a skewer, tomato & jaggery chutney (ve)(so, mu) **£13**

Dahi Ka Kebab (388kcal)

Hung yoghurt, paneer, green chillies, cardamom, Saffron, Mint Chutney (v)(d) **£14.5**

Allergen: (d) milk, (g) gluten, (se) sesame, (so) soya, (e) egg, (cr) crustacean, (f) fish, (pn) peanuts, (c) celery, (sd) sulphur dioxide, (l) lupin, (mo) molluscs, (n) nuts, (mu) mustard

Dietary: (ve) vegan, (v) vegetarian

Allergens are present across our menu and are identified on each dish. Please refer to the first page for the allergen key. If in doubt, ask a member of the team. All prices are inclusive of VAT at current rate and a 10% service charge will be applied to your final bill.

SLOW COOKED

Goan Prawn Curry (450kcal)

Scottish king prawns, goan kokum & coconut sauce (cr) • *A mild coastal curry inspired by Goa, one of India's most famous seafood regions. Made with delicate spices and fresh prawns, it reflects the vibrant flavours of India's western coastline* **£28.5**

Alleppey Fish Curry (696kcal)

Flavourful sword fish curry with mango, tamarind, coconut sauce (f, mu) • *From the Alleppey region in southern part of India, this delicate fish curry has a distinct flavour of raw mango and fresh turmeric* **£31.5**

Kashmiri Lamb Kofta (1533kcal)

Hand-pounded meat dumplings simmered in saffron, aromatic spices & yoghurt gravy (d, e, mu) • *A delicacy from Kashmir region in India, this dish is regarded as the king of lamb dishes and is traditionally served as the final course of a Wazwan wedding feast* **£35.5**

Chicken Beliram (689kcal)

Aromatic spices, yoghurt, garlic clove, fresh herbs and chicken cooked together in a sealed pot (d, g) • *From the royal kitchen of Punjab, this dish is named after the chef who cooked for the king* **£28.5**

Muntjac Laal Maas (680kcal)

Grilled venison loin, red chilli & yoghurt gravy (d) • *From the Northwest Royal Kitchens of Rajasthan, known for its rich colour which comes from Mathania Chillies* **£35.5**

Paneer Malai (587kcal)

Tandoori paneer, creamy cardamom and fenuGREEK (v) (d) **£20**

Spinach & Mushroom Kofta (470kcal)

Onion & tomato masala tempered with garlic (ve) **£18.5**

GRILL

Olive Fed British Wagyu Beef Burger Steak 6oz
(922kcal) **£35**

Sirloin 8oz (823kcal) **£37.5**

Plant Based Mushroom Rib Eye Steak (536kcal) **£27.5**

Served with Chips, Squash Salad, Broad Bean Ragout

Choice of Sauce: Peppercorn Sauce (120kcal) (d), Red Wine Jus (59kcal) (d, su), Béarnaise Sauce (232kcal) (e, d) **£4**

Atlantic Monk Fish (178kcal)

Honey Mustard Glaze Plum Tomato & Olive Salsa (f, mu, d) **£29**

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BIRYANI

Oxtail Biryani (891kcal)

Beef marrow braised oxtail, aromatic basmati rice onion pachadi (d, g) •
Known as Nadan Erachi Biriyanī, from Malabar region in Southern India **£30**

Herdwick Lamb Biryani (645kcal)

Marinated lamb & fragrant rice cooked in a sealed pot, unveiled at the table
(d, g) **£35**

Norfolk Chicken Tawa Biryani (916kcal)

Tender tandoori chicken, aromatic basmati rice, ginger & green chillies (d,e)
£26

Kofta Pulao (457kcal)

Awadhi-style spiced chickpea, soy dumplings, seasonal vegetables,
aromatic rice (v)(d, so) **£24**

TASTING THALI

A traditional Indian feast designed to be explored on one platter. Thalys are designed to provide balance and variety, offering a complete meal with multiple flavours and textures in one experience **£60**

Non-Vegetarian
(1563kcal)

- ◆ Ghee roast lamb
- ◆ Vegetable seekh kebab
- ◆ Goan prawn curry
- ◆ Chicken beliram
- ◆ Tandoori aloo
- ◆ Saag
- ◆ Dal makhani
- ◆ Kachumber raita
- ◆ Cumin rice
- ◆ Butter naan

Vegetarian
(1563kcal)

- Aloo tikki chaat
- Vegetable seekh kebab
- Paneer malai
- Spinach & mushroom kofta
- Aubergine bharta
- Tandoori aloo
- Dal makhani
- Kachumber raita
- Cumin rice
- Butter naan

Dessert served with the Thali malai kulfi

Please note: Our Thali will contain any of 14 allergens – please ask your server for specific allergen advice on today’s menu. ***For today’s menu, please see our Thali menu.***

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TANDOORI BREADS

FROM THE CLAY OVEN

Naan (323kcal)

A soft flatbread traditionally baked inside a clay tandoor oven. The technique originated when early cooks baked bread in clay-lined pits over fire

Laccha (g,e,d) £4.4 | Butter (g,e,d) £4.4 | Garlic (g,e,d) £4.4 | Plain (g,e,d) £3.7

Roti (223kcal)

Butter (g,d) £4.4 | Mint laccha parantha (g) £4.4 | Plain (g,d) £3.3

Kulcha (453kcal)

Cheese (g,e,d) £6 | Lamb keema (g,e,d) £8

REGIONAL BREAD

Bean Chilla (257kcal)

Savoury gram flour pancake, grated paneer, coriander & carrot (v)(d) £5

Mughlai Paratha (351kcal)

Flaky bread stuffed with coconut, raisin, almond, cashew nut (v)(d, g, n) • *This bread became part of Bengali cuisine during the Mughal Empire in India. Traditionally stuffed with eggs or vegetables, our version adds a unique twist with a filling of dried fruit* £5.5

SIDES

Aubergine Bharta (358kcal)

Tandoori aubergine, tomato, onion & garlic, tempered with mustard oil (mu) £6.5

Tandoori Aloo (132kcal)

Gun powder spice, cooked in clay oven (d,mu) £6

Saaḡ (277kcal)

Tempered spinach puree, wild garlic, mustard seeds (d,mu) £6

Masala Okra (255kcal)

Onion, tomato, green chillies & dry mango powder tossed okra (g) £6.5

Steam Basmati Rice (116kcal) (v) £4.5

Dal Makhani (430kcal)

Slow cooked black lentils, fenuḡreek & tomato (v) (d) • *A rich lentil dish slowly cooked for up to 24 hours on the tandoor, allowing the flavours to deepen before being finished with butter and dried fenuḡreek* £7

Hand Cut Fries (495kcal)

Spiced parmesan cheese (d) £5

YOGHURT DIPS

Boondi Raita (162kcal)

Gram flour dumpling soaked in yoghurt (d) £4

Kuchumber Raita (162kcal) (d) £4

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DESSERTS

Kulfi Lollies (871kcal)

India's traditional frozen dessert made from slow-reduced milk.

Richer and denser than ice cream, it has been enjoyed across India for centuries

Malai (d) **£8** | Mango (d) **£8** | Pistachio (d,n) **£8.5**



Kulfi Platter (871kcal)

Mango & pistachio kulfi, falooda, rose syrup, activated basil seeds (d) **£14**



Carrot Halwa Cake (589kcal)

Red carrot cooked with milk & cardamom, topped with reduced milk & honeycomb (d, n, su) **£9**



Chocolate Berry Pot (433kcal)

Chocolate mousse mixed with wild berries & mint compote, chocolate soil (d, g, so, e) **£9**



Banoffee Pie (561kcal)

Caramelised bananas, vanilla cheesecake topping, sea salt caramel (d, g, so) **£9**



Bebinca (455kcal)

Originating from the Indo-Portuguese cuisine of Goa, this multi-layered cake is made with eggs, coconut milk and nutmeg. Served with mango bomb (d, g, e) **£9**

Allergen: (d) milk, (g) gluten, (se) sesame, (so) soya, (e) egg, (cr) crustacean, (f) fish, (pn) peanuts, (c) celery, (sd) sulphur dioxide, (l) lupin, (mo) molluscs, (n) nuts, (mu) mustard

Dietary: (ve) vegan, (v) vegetarian

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COCKTAILS

Jasmine Jalebi £16

MUMBAI MULE MEETS FOXHILLS MULE, SWEET AND CITRUSY WITH GENTLE SPICE, EASY DRINKING HIGHBALL

White Rum, Mandarin, Turmeric, Lime, Ginger Ale, Mini Jalebi
Available Alcohol Free with Jasmine White Tea



Cucumber Raita £16

COOL AS A CUCUMBER, CRYSTAL CLEAR, HERBAL AND SILKY, CLARIFIED TO LOOK LIKE A GLASS OF WINE, GREAT TO CUT THROUGH RICH FOOD

Gin, Vodka, Cucumber, Mint, Cumin, Agave, Lemon, Yoghurt,
Clarified Available Alcohol Free with Everleaf Marine



Mango Chutney Margarita £16

A MARGARITA IN A BIT OF A CHUTNEY, SMOKY BUT FRUITY MARGARITA WITH SPICY SALT RIM

Tequila Reposado, Mezcal, Passionfruit, Mango, Lime, Salt

WHITE WINE 125ml | 375ml | Btl

AROMATIC, FRESH & LIVELY WHITES WITH FLAVOUR

Allegri £35 (Btl)

Grillo 'di Sicilia', Italy

Rukwind £18.5 (375ml) **£37.5** (Btl)

Chenin Blanc, Western Cape, South Africa

Bodegas Azabache £40 (Btl)

Rioja Blanco, Spain • *Murg Malai Kebab, White Lamb Stew*

Roche de Belanne £8.4 | £21 | £42

Marsanne Viognier, Languedoc, France • *Goan Prawn Curry, White Lamb Stew*

Paraiso Sur £9 | £22.5 | £45

Reserve Gewurztraminer, Emiliana (Organic), Chile • *Tandoori King Prawns, Paneer Tikka, Salmon Moilee, Matar Mushroom*

La di Motte Estate £46 (Btl)

Pinot Grigio, Friuli, Italy • *Saag Paneer, Tandoori Broccoli*

Ruppertsberger £10 | £24 | £50

Riesling Trocken 'Medium Dry' Pfalz, Germany • *Salmon Moilee, Goan Prawn Curry*

Harmonie £50 (Btl)

Chenin Blanc, Complices de Loire, France • *Murg Malai Kebab*

Little Darling Wines £11 | £27.5 | £55

Sauvignon Blanc, Marlborough, New Zealand • *Tandoori Broccoli, Goan Prawn Curry, Saag Paneer*

Condes de Albarei £62.5 (Btl)

Albarino 'Rias Baixas' Galicia, Spain • *Crispy Squid, Salmon Moilee, Seafood Biryani*

Pauletts Vineyard £65 (Btl)

Dry Riesling 'Polish Hill River' Clare Valley, Australia • *Tandoori King Prawns, Salmon Moilee*

Domaine Andre

Neveu £16.5 | £38 | £82.5

Sancerre 'Calcaire' Loire Valley, France • *Tandoori Broccoli, Saag Paneer, Atlantic Monkfish*

RICHER, CONCENTRATED & COMPLEX WHITES

Beneventano £8.8 | £22 | £44

Fiano 'Dal Vulcano' Campania, Italy • *Murg Malai Kebab, Salmon Moilee, Goan Prawn Curry*

Familia Schroeder £10.4 | £26 | £52

Chardonnay 'Alpataco' Patagonia, Argentina • *White Lamb Stew, Chicken Tawa Biryani*

Mt Difficulty £11.6 | £29.5 | £58

Pinot Gris 'Roaring Meg' Central Otago, Central Otago, NZ • *Tandoori King Prawns, Tandoori Broccoli, Seafood Biryani, Gobi Manchurian*

Weingut Kemetner £60 (Btl)

Gruner Veltliner 'Grafeneegg' (Organic), Kamptal, Austria • *Matar Mushroom, Royal Stuffed Baby Chicken*

Wairau River Family

Vineyards £12.4 | £31 | £62

Reserve Viognier 'Black label' Marlborough, NZ • *SWhite Lamb Stew, Goan Prawn Curry, Malabar Seafood Biryani*

Vergelegen Estate £67.5 (Btl)

Reserve Chardonnay, Stellenbosch, South Africa • *White Lamb Stew, Chicken Tawa Biryani*

Hoffmann Vineyards £14 | £35.5 | £70

Riesling Spatlese 'Medium' (Organic), Mosel Valley, Germany • *Tandoori King Prawns, Tandoori Broccoli, Seafood Biryani*

Chalk Hill Estate £85 (Btl)

Chardonnay, Sonoma Coast, California, USA • *White Lamb Stew, Atlantic Monkfish*

Domaine des Moirots £100 (Btl)

Montagne 1er Cru Le Vieux Chateau, Burgundy, France

Etna Bianco £19.5 (125ml) **£98** (Btl)

SRC Family Vineyards, Sicily, Italy

Domaine Joseph Pascal

£30 (125ml) **£150** (Btl)

Domaine Joseph Pascal, Puligny Montrachet, Burgundy, France

RED WINES 125ml | 375ml | Btl

LIGHTER BODIED FRUIT FORWARD STYLE REDS

Los Senores £35 (Btl)

'Vina Espana' Tinto, Spain NV

Bonfaro £7.4 | £18.5 | £37

'The Beautiful Lighthouse' Tinto, Lisboa, Portugal • *House Pour*

Regarde d'Artiste £8.4 | £21 | £42

Rouge 'Clair' Cinsault & Grenache, Languedoc, France • *Salmon Moilee, Paneer Tikka, Tandoori King Prawn*

Caves Ardechois £44 (Btl)

Gamay 'Classique' Ardeche, France • *Paneer Tikka, Kashmiri Gucchi Mushroom*

Paraiso Sur £9.2 | £23 | £46

Reserve Merlot, Emiliana (Organic), Chile • *Paneer Tikka, Lamb Biryani*

L'Artiste £48 (Btl)

Pinot Noir, Loire Valley, France • *Saag Paneer, Chicken Musallam, Matar Mushroom*

Tranquille Pinard £10 | £25 | £50

Grenache & Syrah, Rhone, France • *Lamb Soole, Wagyu Beef Pepper Fry*

Wairau River Estate £12.4 | £30 | £62

Pinot Noir, Marlborough, New Zealand • *Lamb Chops, Wagyu Beef Pepper Fry*

Domaine Patrick

Tranchand £14.5 | £33 | £72.5

Fleurie 'Cote Poncié' Cru Beaujolais, France • *Royal Stuffed Baby Chicken, Pork of Coorg, Lamb Biryani*

Domaine des Moirots £75 (Btl)

Bourgogne Pinot Noir, Burgundy, France • *Saag Paneer, Lamb Biryani*

Domaine Georges Lignier £150 (Btl)

Gevrey Chambertin, Burgundy, France

ROBUST, INTENSE AND STRONGER REDS

Hamilton Heights £8 | £20 | £40

Shiraz, Australia • *Lamb Chops, Wagyu Beef Pepper Fry, Grilled Meats*

Cape Wine Company £52 (Btl)

Pinotage 'Frank' (Fairtrade), Western Cape, South Africa • *Chicken Tawa Biryani, Wagyu Beef Pepper Fry*

Familia Schroeder £10.8 | £27.5 | £54

Malbec 'Alpataco' Patagonia, Argentina • *Lamb Chops, Grilled Meats*

Cantine Orsoğna £11.6 | £28.5 | £58

Primitivo 'Ruminat' (Organic), Puglia, Italy • *Pork of Coorg, Grilled Meats*

Bodegas Taron Rioja

Reserva £64 (Btl)

Rioja Alta, Spain • *Lamb Soole, Wagyu Beef Pepper Fry, Grilled Meats*

Cantine Gorgo £14 | £35 | £70

Valpolicella 'Ripasso' Classico Superiore, Lake Garda, Italy • *Crispy Fried Chicken, Murg Malai Kebab, Atlantic Monkfish*

Chateau Louvie £17 | £43 | £85

Grand Cru Saint Emilion, Bordeaux, France • *Lamb Chops, Wagyu Beef Pepper Fry, Grilled Meats*

Vite Colte £105 (Btl)

Barolo 'Paesi Tuoi' Piedmont, Italy

Finca Sopenia £15 (125ml) | £75 (Btl)

Reserve Malbec 'Gualtallary' Mendoza, Argentina

Chateau de Valois

£25 (125ml) | £125 (Btl)

Pomerol, Bordeaux, France

Donatella

Colombini £28 (125ml) | £140 (Btl)

Brunello di Montalcino, Tuscany, Italy

ROSE & SKIN CONTACT 'ORANGE' WINE

125ml | 375ml | Btl

**LIGHT OR TEXTURED ROSE
BOTH DRY AND OFF DRY**

La Marquise £20 (375ml) **£40** (Btl)

'Haut Gleon' Rose, Terre du Midi, Languedoc, France ♦ *House Pour*

Vergelegen Estate £9.6 | £23 | £48

'Florence' Rose, Western Cape, South Africa
♦ *Lamb Kebab, Seafood Biryani, Lamb Biryani, Tandoori Broccoli*

Famile Bougrier £50 (Btl)

Rose d'Anjou 'Off Dry', Loire Valley, France ♦
Hot Spicy dishes

**SKIN CONTACT WINES 'KNOWN
AS ORANGE WINE'**

Parra Jiminez £9 | £22.5 | £45

Verdejo Orange 'Ancestralopitekus' La Mancha, Spain ♦ *Lamb Chops, Goan Prawn Curry, Kashmiri Gucchi Mushrooms*

Cantine Orsoğna £60 (Btl)

Malvasia 'Ancestral' White (Biodynamic), Italy

DESSERT SPARKLING WINE

Vite Colte £9 (125ml)

Moscato di Asti 'La Gatta' (lightly sparkling), Piedmont, Italy

DESSERT WINE

Mira La Mar Pedro

Ximenez £11.5 (100ml)

"PX" Sweet Sherry (750ml bottle), Jerez, Spain NV

La Bella Estate £14.5 (100ml)

Moscato 'Passito' (375ml half), Italy

LOW & NO

Contrasena £8 (125ml) | **£32** (Btl)

Sauvignon Blanc 0% Bodegas Luzon, Spain NV

Contrasena £8 (125ml) | **£32** (Btl)

Monastrell Tinto 0% Bodegas Luzon, Spain NV

Noughty £8 (125ml) | **£40** (Btl)

Sparkling Chardonnay Brut, Thomson & Scott (Organic) Spain NV

Please note that our wine list is dynamic, even when ordering multiple bottles. While we make every effort to keep the same vintage this may not always be possible. Please confirm the current vintage with our team before ordering. 10% service charge is included on the bill. VAT is included in the listed prices at current rates.

Some of the dishes on our menu may contain food allergens. Please check our allergen information each time you dine with us, as ingredients may change from visit to visit. While certain items are prepared with gluten-free ingredients, please be aware that all fried foods are cooked in the same fryer, so cross-contamination with gluten may occur. As allergens are present in our kitchen, we cannot guarantee that any menu item is completely free from a particular allergen. If you need more information about the ingredients in a specific dish, please don't hesitate to ask a member of our team.

10% service charge is included on the bill.
VAT is included in the listed prices at current rates.

www.lomri.co.uk