



Starters
Non-Vegetarian

Bombay Tali Machli £12

Popular street food dish from Maharashtra with crispy fried tilapia, Marathi Goda spices, asafoetida messy peas, curry tartar & lemon

Tandoori Dill Salmon £14

Scottish Salmon fillet marinated with roasted red pepper, dill, honey, garlic, served with dill, mustard yogurt mayo

Punjim Karake Kakra £14

Crispy soft-shell crab, curry leaf, Goan spiced, celeriac, carrot & apple coleslaw, plum chutney & carrot pickle

Tave ki Bhuni Seabream £14

Pan grilled East Indian colonial inspired spiced glazed seabream fillet, Jersey royal new potatoes, fennel salad & apple & mint chutney

Kasoori Chicken Tikka £12

Chicken breast, white pepper, cashew nut, kasoori methi. kachumber salad & plum chutney

Chatpata Chicken Kebab £12

Tandoori chicken thigh kebab coated with kashmiri chillies, pomegranate, coram seed, radish & beet salad & mint chutney

Rajasthani Lamb Chops £14

Free-range Welsh lamb chops marinated with kashmiri chilli, yoghurt, clove & cardamom

Khash Khash Lamb Seekh Kebab £14

Minced lamb coated with poppy seeds, rolled on skewers & served with mint chutney

Dhaka Beef Boti Kebab £14

Tende chunk of tandoori grilled beef blade chunk, aromatic Bangladeshi spices, sirka onion, mint sauce

If you have any special dietary requirements, please let a member of the team know
full allergens list and vegan menu available
12.5% service charge will be added to your bill

Vegetarian

Onion Bhaji (V)

£9

Deep fried onion & spinach bhaji with tamarind sauce

Khubani Paneer Tikka

£12

Tandoori roasted Indian paneer filled with apricot, mint chutney & pear pickle

Banarsi Palak Patta Chaat

£10

Crispy spinach leaf sprouted moong dal, tangy potatoes, tamarind & mint sauce, sweet yogurt nylon sev & pomegranate

Tandoori Malai Broccoli

£10

Tandoor grilled broccoli, marinated with parmesan, green cardamon, fig compote

Railway Sabzi Croquettes

£10

Crushed seasonal mixed vegetables croquettes filled the mozzarella cheese served with tomato chutney

Samosa Chaat (V)

£10

Punjabi samosa, served with chickpea masala, pomegranate seeds, mint tamarind chutney

Meat Platter for Two

£34

Rajasthani lamb chops, chicken tikka, tandoori salmon & khash khash lamb seekh kebab served with mint tamarind chutney

Vegetarian Platter for Two

£26

*Paneer tikka, vegetable samosas, onion pakoras,
& Banarasi aloo tikki served with mint & coriander chutney*

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Mains

Seafood Moilee

£25

Succulent tiger prawns, scallops, salmon & sea bass cooked in a coconut milk sauce tempered with mustard seeds & Ramnad Mudu chillies

Mangalorean Gassi

£24

Fresh water king prawns cooked with coriander seeds, red chilli, fennel seeds, cumin & coconut, finished with lime juice

Neel Giri Monk Fish

£24

Tandoori monk fish marinated with English mustard, kaffir lime leaf, served with neel giri korma sauce & coconut khichadi

Sarso ka Jhinga

£24

Tandoori king prawns marinated with yellow chilli powder, kasundi mustard & dill, served with korma sauce, lemon rice & beans porial

Malabari Ghee Roast chicken

£18

Slow cooked chicken cubes with South Indian spiced, curry leaf, ginger & green chilies served with Malabar paratha

Smoked Masala Lamb Ribs

£20

Slow cooked tender lamb ribs with Awadhi spice, spring onion, black pepper, served with Malabar paratha

Lamb Rarrah Ghost

£22

Pan seared, glazed tandoori spiced Welsh lamb rump, keema masala, wilted spinach, pickled carrot & rogan jus

Nalli Gosht

£24

Tender slow braised Welsh lamb shank in an aromatic Lucknowi nihari spice infused with caramelized onion & tomato sauce

Keralan Ox Cheeks

£20

Keralan spiced slow cooked ox cheeks served with tandoori broccoli & carrot pickle

Murgh Lababdar

£22

Tandoori grilled free-range Somerset corn fed chicken supreme served with lababdar sauce, raisin & mint khichadi & bean porial

Artichoke Malai Kofta

£18

Globe artichoke & cottage cheese dumpling, cooked in caramelized onions, cashew & fenugreek sauce

Mirch Baigan ka Salan

£18

Baby aubergines & padron peppers cooked in peanut & sesame seed sauce infused with curry leaf & mustard

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Traditional Curries

Old Delhi Chicken Tikka Masala £16

Classic old Delhi chicken tikka masala, simmered in tomatoes sauce infused with green cardamon & ginger

Maharaja Shahi Korma £16

Chicken breast in a cashew nut sauce, saffron, green cardamon, mace & infused with kewara water

Highway Chicken Curry £16

Chicken breast, cooked in homemade ground spices, inspired by India's GT Road Line hotel

Murgh Jalfrezi £16

Chicken cooked with onion, fresh green chillies, mixed peppers & pickling spices

Kashmiri Rogan Josh £18

Cubed Welsh lamb cooked in Kashmiri chillies, caramelized onion, tomatoes & aromatic spices

Saag Gosht £18

Welsh lamb pieces cooked with spinach puree & spiced with cumin, garlic & methi

Lamb Vindaloo £18

Welsh lamb's leg cubed in a Portuguese era infused vindaloo sauce with potatoes

Paneer Makhan Wala £15

Paneer cooked in a tomato sauce infused with green cardamon & ginger sauce

Biryani

Awadhi Khumb Biryani £16

Organic mushrooms & bean curd cooked with layers of Basmati rice, served with boorani raita

Hyderabadi Lamb Biryani £20

Diced Welsh lamb cooked with layers of Himalayan Basmati rice served with boorani raita

Kolkata Chicken Biryani £18

Chicken cooked with layers of Himalayan Basmati rice, served with boorani raita

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Sides

Green Vegetable Thoran	£8
<i>Seasonal mixed vegetables sautéed with mustard seeds & curry leaf</i>	
Bhindi do Pyaza	£8
<i>Okra sautéed with red onion, ginger in an onion tomato masala</i>	
Saag Paneer	£9
<i>Indian cottage cheese cooked in spinach puree, cumin & garlic</i>	
Andhra Aloo	£7
<i>Baby potatoes tossed with mustard seeds, curry leaf, cumin & fresh coriander</i>	
Peshwari Chole	£7
<i>Classic chickpea curry with tomatoes, onion & garam masala</i>	
Tarka Dal	£7
<i>Mixed yellow lentils tempered with garlic, cumin & red chilies</i>	
Dal Makhani	£9
<i>12-hour cooked black urad dal</i>	
Kachumber Salad	£6
<i>Chopped tomato, cucumber, onion & coriander leaves with honey mustard dressing</i>	

Rice / Breads

<i>Mushroom Pulao Rice</i>	£4
<i>Saffron & Peas Pulao Rice</i>	£4
<i>Plain Rice</i>	£3
<i>Plain Naan</i>	£3
<i>Garlic Naan</i>	£4
<i>Cherry Peshawari Naan</i>	£4
<i>Chilli & Cheese Naan</i>	£5
<i>Keema Kulcha</i>	£5
<i>Lachha Mint Paratha</i>	£4
<i>Plain Roti</i>	£3
<i>Kalonji Naan</i>	£4

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