

Small Plates

Inspired by the street-food markets of Northern & Southern India

Chatpata Tawa Salad (v) masala quinoa, seasonal vegetables, chopped apricot & chilli-honey dressing	8
Bharwan Mirchi (v) paneer-stuffed sweet peppers, chopped purple potato & Indian mustard	9
Dal Chawal Aur Achaar (v) crispy lentil & rice dumplings, green chutney & heritage carrot pickle	9
Chandni Chowk Ki Aloo Tikki (v) potato tikki, honey yoghurt, white radish, tamarind & mint chutney	10
Lobster Idli Sambhar black pepper spiced lobster, rice & lentil cakes & vegetable stew	13
Malabar Prawns sautéed prawns, white turmeric, onion & curry leaves	12
Tellicherry Pepper & Garlic Soft Shell Crab damson chutney, garlic chips	12
Scallops Bhel hand-caught seared scallops on puffed rice, tamarind & date chutney	15
Pheasant Kempu yoghurt, honey, garlic & fennel	12
Kid Goat Shami Kebab black cardamom, mint chutney & chur chur paratha	13
Hyderabadi Beef Haleem broken wheat, kabab chini & lentil	13
Venison Anda Samosa crispy cauliflower, chutney & pickle	11

Please speak to your server for allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts. Shots may be found in game dishes.

Prices include VAT. A discretionary service charge of 12.5% will be added.

Tandoor

Charcoal-grilled in our traditional clay ovens

Kasundi Paneer Tikka (v) mint & raw papaya chutney	12
Dakshini Jheenga southern spiced prawns, peanut & curry leaf chutney	22
Malai Stone Bass Tikka mace, green cardamom & avocado chutney	20
Tulsi Chicken Tikka sweet basil, pickled radish & raita	17
Bhatti Spice Rabbit Tikka rose petals, cinnamon, minted peas, blueberry & tamarind chutney	18
Roe Deer Chops sun-dried chillies, caramelised onions, pineapple relish & sprout salad	30
Adraki Lamb Chops royal cumin, crushed onion, fennel & ginger	28

Mains & Biryanis

Achaari Baingan (v) pickling spices, purple aubergines & potato	18
Gucchi Mutter (v) morels, green peas, fresh tomato & star anise	20
Lobster Nerulli southern spiced coconut milk & pearl onions	30
Jheenga Moilee prawns, curry leaf, mustard seeds & shallots	24
Alleppey Fish Curry southern spices, seabass, green mango & coconut milk	22
Old Delhi Butter Chicken Suffolk corn-fed, char-grilled & pulled chicken, fresh tomato & fenugreek	22

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Duck Nihari braised wild duck, gram flour & fried onion	24
Sindhi Methi Gosht kid goat, spinach, cinnamon & fresh fenugreek leaves	24
Laal Maas 8 hours slow cooked Hampshire lamb shank & Rajasthani chilli	26
Dum Tarkari Biryani (v) seasonal vegetables, basmati rice, crispy onions & fresh mint	20
Dum Nalli Biryani Hampshire lamb, basmati rice, crispy onions & fresh mint	26

Sides & Vegetables

All sides are available as Mains for 14.50

Jamavar Dal - slow-cooked black lentils	8
Dhungar Dal - char-smoked, tempered yellow lentils, ginger & tomato	7
Palak Paneer - cottage cheese, spinach, tomato, fenugreek & fresh chilli	8
Gobhi Mutter - cauliflower, green peas, tomato & green chilli	8
Jeera Aloo - cumin spiced potatoes	8
Ghar Ki Bhindi - stir-fried okra, onions, tomato & cumin	8

Accompaniments

Safed Chawal - steamed basmati rice	5
Pulao Rice - saffron basmati rice	5
Choice of Kulcha – Three cheese & paneer / Sun-dried tomato & basil / Peshawari	5
Assorted Bread Basket	9
Cucumber Raita	3
Cucumber & Sprout Salad	3
Home-Preserved Indian Pickle / Pickled Red Onions	2
Mixed Papads & Chutneys	3.50

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