

Weekender Lunch (Sat, 12pm - 2:30pm & Sun, 12pm – 3pm)

Early Bird Dinner (Fri - Sat, 5:30pm - 6:30pm and Sun, 6pm – 7pm)

3 Course £35 / 4 Course £40

Chandni Chowk Ki Aloo Tikki (v)

potato tikki, honey yoghurt, white radish, tamarind & mint chutney

Malabar Prawns

sautéed prawns, white turmeric, onions & curry leaves

Murgh Kempu

tender boneless chicken, yoghurt, honey, garlic & fennel



Kasundi Paneer Tikka (v)

mint & raw papaya chutney

Malai Stone Bass Tikka

mace, green cardamom & avocado chutney

Adraki Lamb Chops

royal cumin, crushed onion, fennel & ginger



Achaari Baingan (v)

pickling spices, purple aubergines & potato

Gucchi Mutter (v)

morels, green peas, fresh tomato & star anise

Jheenga Moilee

prawns, curry leaf, mustard seeds & shallots

Old Delhi Butter Chicken

Suffolk corn-fed char-grilled & pulled chicken, tomato & fenugreek

Sindhi Methi Gosht

kid goat, spinach, cinnamon & fresh fenugreek leaves

Served with Dhungar Dal, Palak Paneer, Basmati Rice or Breads



Mango Rasmalai

mango pulp, mixed berry chutney, wheat biscuit base

Rhubarb Chuski Falooda

basil seeds, rhubarb & saffron rabri kulfi

Available for maximum 8 guests per table.

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.

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