



ROOMALI ROTI AKA HANKIES 1.75

A classic Indian roti. Hand spun till it's thin enough to read through, cooked on a burning hot roomali tawa and folded into 'hankies'

PESHWARI ROOMALI (COCONUT, ALMONDS, SULTANAS AND HONEY) 4.0

ACHARS/CHUTNEY 3.50

Traditional Indian pickles, flavoured with our house spices and preserved in oil - *MUSHROOM, CHICKEN AND TOMATO 'N' SULTANA*

SEASON SPECIAL

TRUFFLE NAAN 6.0

Vintage cheddar and cumin, shaved truffles

KEEMA NAAN 4.0

Mint and coriander marinated Goat mince naan, maple and cumin raita

GRILLS & MORE

CHILLI LAMB CHOP 1pc....5.0 2pc....9.0

Marinated in kashmiri chillies, paprika and mustard oil

MUSTARD FISH 7.0

Steamed, wrapped in banana leaf

SMALL BITES

GOL GUPPA 5.0

Wheat puffs, green mango and sprouted lentils, tangy sweet chutney water

DAHI BHALLA 4.5

Lentil dumplings, sweet yoghurt, tamarind, pomegranate and sev

BHINDI BHEL 4.5

Crispy okra, rice puff, sweet chutney, onions and fresh coriander

SWEET POTATO BOMB 5.5

Sprouts, spicy chickpeas, jaggery and chilli jam

BONE MARROW CHAPLI 6.0

Venison, ground spices and fresh red chillies, fig chutney

MANTU 6.5

Spicy chicken and spring onion ravioli, chilli oil and yoghurt, Lentil salsa

CRISPY 'Gold' COD 7.5

Turmeric, amrilsari spices, sour mango dip

BOTTOM LESS DRINKS

HOUSE PROSECCO

£ 12.99

Beer

Cobra Indian Lager

£ 9.99

NON ALCOHOLIC

Choice of juices and soft drinks

£ 6.99

MEETHA & MORE

£6.50

Our selection of homemade desserts and puddings

Dessert Buffet

SUNDAY ROAST

£8.50

ROASTED LAMB LEG

Honey and Mint glazed, slow braised overnight From the royal kitchens of lucknow, a true delicacy,

ACHARI CHICKEN 'TANGDI'

Tandoor roasted chicken drumsticks, pickling spices and lemon chilli drizzle

STUFFED PORTOBELLO

Seasonal Vegetable, maple and thyme, baked

Selection of salads and home made chutneys

STREET EGG TROLLEY

£6.50

Egg carts are one of the most popular of all street foods in India. Served paratha topped with a dollop of butter, chutney or sour dipping sauce in many roadside stalls.

Ask the chef to make your style of fried, scramble, omeletteetc

PAN FRIES

JUNGLEE MURGA GOLMIRCH 8.5

Cherry peppers, prickly peppercorns and dash of honey

CRISPY SOFT SHELL CRAB 9.5

Stir fried masala crab meat, potatoes and spicy peppers

SEABASS 8.0

Flash roasted. Coriander stem, chilli flake and garlic

POTS

BUTTER CHICKEN 8.5

Classic Delhi style, Roasted chicken, buttery tomato sauce

BELLPEPPER 'LAMB' 9.0

Slow braised Lamb stirfried with baby peppers, ginger and tomatoes

PULAO 7.5

Chicken or Prawn or Seasonal Vegetable
Braised Basmati rice and saffron

VEGETABLES

TARRAGON PANEER SALAN 6.5

Padron peppers, walnuts, peppery tomato and curry leaf sauce

KOFTA 7.5

Five bean 'kofta', saffron yoghurt sauce with baby morels

HANKIES DAL 4.5

Traditional black lentil stew

SAAG KHUMB 6.0

Spinach and fresh fenugreek, braised mushrooms

WINTER ROAST SUBZYIAN 5.5

Pan roasted winter vegetables, stir fried with honey and garlic

MUTTER 'CHOLEY' 5.5

Braised peas, spices and mango powder, dressed with chilli 'n' lemon



All Prices are inclusive of VAT at the prevailing rate. Please note a discretionary service charge of 12.5% will be added to your bill. Please notify us of your dietary requirements to ensure we are able to provide accurate information and advise on the ingredients and allergens in our dishes.
Terms and conditions apply, sharing of plates from the live stations and buffet will be full chargeable