

## Starters

### **Dilli 6 Wali Aloo Chaat**

Crispy fried cubed potatoes and chickpeas tossed with tamarind & mint chutney drizzling with sweet yogurt, ripe banana and pomegranate seeds

£6.50

### **Tandoori Simla Mirch Aur Paneer**

A combination of Tandoori mix bell peppers, Indian cottage cheese, mint sauce and pear chutney

£8.00

### **Kekada Jhalmuri**

Crispy soft-shell crab, tangy crispy puff rice, Bombay mix, red radish salad and kiwi dressing

£8.95

### **Scallop Neelgiri**

Butter poached Atlantic scallops glazed in mixed peppers with coconut infused green herb sauce and a cauliflower pickle

£10.95

### **Kolis Koliwada**

Crispy deep-fried tilapia from a colony of Kolis, (fishermen) from the city of Mumbai, onion & chilli mayo-yogurt and lemon

£8.00

### **Kashundi Rai Chicken Tikka**

Tandoori grilled chicken breast tikka coated with Kashundi mustard, fennel & green cardamom served with green apple chutney and sprouting lentils

£8.00

### **Gilafi Sangam Seekh Kebab**

Welsh Lamb & Yorkshire grain fed chicken minced And coated with diced peppers, rolled on skewers and served with a fresh mint chutney

£7.95

### **Murgh Malai Tikka**

Tandoori glazed grain fed chicken breast with soft cheese, green cardamom & mace served with a plum chutney

Starter £8.00 Main £12.95

## **Mains**

### **Ajwani Jhinga**

Wild tiger prawns, fragrant smoked garlic,  
carom seeds and red peppers with a sweetcorn salad and garlic pickle  
£18.95

### **Tandoori Malai Salmon**

Tandoori Scottish salmon marinated in creamy cheese, black pepper  
Served with mint sauce & dill Pachari  
£16.95

### **Tawe ki Machil**

Pan fried Yorkshire seabass  
aromatic Kerala Coast fish curry and fragrant coconut rice  
£16.95

### **Pork Ribeye**

Barbecue grilled pork ribeye with mustard, braised cabbage with apple,  
cumin potatoes and vindaloo sauce  
£16.95

### **Rara Ghost**

Rump of Yorkshire lamb with lamb mince masala, spinach and baby carrots  
£18.95

### **Kabutar ki Shikaar**

Charcoal grilled pigeon breast, pigeon curry pie,  
texture of mushroom Khichari and Mint sauce  
£18.95

### **Chettinad Bathak**

Pan seared Gressingham Duck breast infused with Chettinard spice with asparagus & carrot  
porial, spring onion muraba and curry leaf infused duck jus  
£16.95

### **Nalli Ghosht**

Slow braised Yorkshire lamb shank in an aromatic Lucknowi Nihari spice infused with  
caramelized onion & tomato sauce  
£16.95

For allergen information, please ask any member of staff. All prices include VAT.

**Murgh Tikka Butter Masala**

Classic old Delhi style grain fed chicken thigh tikka masala,  
flavoured with fenugreek and honey

£11.95

**Chicken Xacuti**

A classic recipe of Goa, chicken cooked in coconut flavoured with Goan spice

£12.95

**Rajasthani Lal Maans**

Diced Yorkshire lamb leg  
braised with caramelised onion and aromatic Rajasthani spices

£12.95

**Venison Biryani**

Diced Scottish venison cooked with Himalaya basmati rice  
and a refreshing cucumber & mint raita

£18.95

**Asparagus Paneer**

Indian cottage cheese tikka, Kadhai sauce with wilted asparagus (V)

£10.95

***Artichoke Kofta (V)***

Artichoke and mixed vegetable dumplings with Awadhi korma sauce

£10.95

**Paneer Makhani Masala (V)**

Cottage cheese cube cooked in Makhani sauce

£10.95

## **Sides**

### **Saag Mutter**

Green peas cooked with cumin, garlic and spinach. (V)

Main £9.95 / Side £6.95

### **Mirch aur Baingan ka Salan**

Baby aubergines and sweet green chillies in a peanut and sesame seed sauce. (V)

Main £9.95 / Side £6.00

### **Dal Makhani**

Black Urad dal, cooked overnight

Main £8.00 / Side £6.00

### **Jerra Aloo**

Baby potatoes with cumin (V)

£ 6.00

### **Bread Basket**

naan, roti and garlic naan

£ 6.00 (V)

**PLAIN NAAN £2.00**

**GARLIC NAAN £2.95**

**BUTTER NAAN £2.50**

**ROTI £2.00**

**PLAIN RICE £2.25**

**PULAO RICE £2.95**

**PUNJABI LACHHA ONION SALAD £2.00**

**RAITA £2.00**

**HOMEMADE PICKLE £2.00**

**PAPAD SERVED WITH CHUTNEY £3.50**

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