

## Starters

### **Ajwani prawns** L 11.95

Tandoori king prawns in creamy marinade, carom seeds

### **Soft-shell kekada** G 9.95

A duo of soft-shell crab coated with crisp vermicelli & semolina crusted crab ball, pineapple chutney

### **Chilli squid** L G 9.50

Pan-fried squid rings tossed with garlic, chilli, peppers & onions

### **Chicken 3-ways** L 9.95

Omisha chicken tikka infused with royal cumin, black pepper & cream tikka, Hariyali chicken chop in mint & coriander

### **Gelafi seekh** 8.95

Minced lean-leg-of-lamb kebab rolled in mixed peppers & red onion, mint sauce

### **Adraki chops** L 10.95

Welsh lamb chops marinated in spiced hung yoghurt & ginger

### **CS Cinnamon grill** L 11.95

A trio of achari ostrich fillet, omisha chicken tikka & adraki lamb chop

### **Paneer pasanda** V N L 8.95

Oven-baked Indian cheese layered with cashews, almonds, pistachios & coconut, mixed berry sauce

### **Shakarkandi chaat** V G L 8.50

A tangy 'salad' of sweet potatoes, chickpeas, tamarind, mint & sweet yoghurt in a pastry basket  
(Vegan & gluten-free version available on request)

### **Butternut & poppy patties** Vg 8.95

Blue & white poppy seed-coated squash patties, green coconut chutney

### **Kale pakora** Vg 7.95

Kale & red onion fritter, pineapple & tamarind chutney

### **Wild mushroom potlee samosa** Vg G 8.50

Homemade crispy pastry parcel filled with wild mushrooms, potatoes & peas

## Mains

### **CS Meen moilee** 19.95

Pan-seared sea bass fillet in a Keralan coconut milk-based sauce, steamed rice

### **CS Wild Madagascan prawns** 35.95

An award-winning speciality of wild prawns, Alleppey sauce, mushroom rice & a baby leaf salad

### **Scallops lababdaar** **N** 23.95

Pan-seared scallops in a spicy onion, tomato & cashew nut masala, pilau rice

### **Chicken Chettinad** 16.95

Aromatic diced chicken breast in tomato, onion & coconut masala – a dish of the Chettiar community of Tamil Nadu

### **Chicken makhani** **N L** 16.95

Punjab's favourite chicken tikka cooked in creamy fenugreek, tomato & cashew nut sauce with a touch of honey

### **Sesame duck** **N S** 19.95

Oven-baked Gressingham duck breast glazed with honey, red chillies & sesame, quinoa mash, tamarind & nutty mint sauce

### **CS Kid goat vindaloo** 18.95

Slow-cooked, spicy kid goat in a classic Goan white wine vinegar, freshly-ground naga chilli & garlic masala, steamed rice

### **Hyderabadi biryani** **G L** 18.95

Layers of Welsh lamb & aromatic rice, traditionally cooked in a paratha dough-sealed pot, cucumber raita (contains whole spices)  
(Dairy-free & gluten-free biryani available on request)

### **Lamb rack** **L** 25.95

Welsh spiced rack of lamb on a bed of smoked crushed aubergines

### **Kashmiri lamb** 17.95

An authentic lamb rogan josh tempered with ratan jot

### **Laal maas** 17.95

A fiery hunter-style wild boar curry with Rajasthani spice blend

### **CS Saag burrata** **V L** 16.25

Fresh burrata with cumin & garlic-tempered spinach purée

### **Baingan Chettinad** **Vg** 15.50

Pan-seared aubergine steaks, Chettinad sauce

### **Beetroot kofta** **Vg N** 16.25

Beetroot dumplings in almond & cashew nut sauce

### **Jackfruit biryani** **Vg** 16.95

Layers of aromatic rice & spiced jackfruit, vegetable sauce

## Sides

### **Bhindi** **Vg** 7.95

Tangy stir-fried okra in tomato & onion

### **Crispy spinach** **Vg** 7.95

Gram flour-tempered spinach leaves dusted with chaat masala

### **Kurkure aloo** **Vg** 7.25

Gunpowder-marinated fried sliced potatoes, red onion & chaat masala

### **Palak aloo** **Vg** 7.95

The classic Indian side of spinach & potatoes

### **Baingan bhartha** **Vg** 7.95

Crushed smoked aubergines with peas

### **Mattar paneer** **V L N** 8.25

Indian cheese & peas in a creamy tomato & cashew nut sauce

### **Tarka daal** **Vg** 7.95

Red lentils tempered with garlic, cumin seeds, garnished with tomato, red onion & fresh coriander

### **Daal makhani** **V L** 8.25

A Punjabi speciality of slow-cooked black lentils

### **Pineapple pachadi** **V L** 7.95

Pineapple tempered with ground coconut, cumin & mustard seeds

### **Mushroom masala** **Vg** 7.95

Button mushrooms cooked with spiced onion & tomatoes

## Accompaniments

### **Papadums & chutneys** **Vg** 4.95

A selection of black pepper, plain & flavoured papadums, served with three homemade chutneys

### **Dahi** Plain yoghurt **L** 4.25

### **Cucumber raita** **L** 4.50

### **Pomegranate raita** **L** 4.95

### **Laccha onion** 3.95

Sliced onion rings, chilli powder, chaat masala & lemon juice

### **Mixed salad** 5.50

Tomatoes, cucumber, carrots, red onions, mixed greens, chaat masala & lemon juice

## Rice

**Steamed rice** Vg 4.95

**Pilau rice** Vg 4.95

**Coconut rice** Vg 4.95

**Mushroom rice** Vg 4.95

## Bread

**Gluten-free chapati** Vg 2.95

**Laccha paratha** GL 4.95  
Flaky, multi-layered flatbread with ghee

**Butter tandoori roti** GL 4.00

**Butter naan** GL 4.75

**Garlic naan** GL 4.75

**Chilli-garlic-coriander naan** GL 4.75

**Cheese & chilli naan** GL 4.95

**Keema naan** GL 5.25  
Naan stuffed with spiced minced lamb

**Peshawari naan** GLN 5.25  
Sweet naan stuffed with ground almonds, pistachios & coconut

**Assorted naan basket** GL 9.75  
Butter naan, cheese & chilli, garlic naan

Menu items may contain or have been in contact with nuts and other allergens.

Please let your waiting staff know of any allergies or dietary requirements.

Fish may contain small bones. Game dishes may contain a shot.

We use local suppliers whenever possible and support the local economy.

Prices include VAT @ a current rate.

A 12.5% discretionary service charge will be added to your bill.

All gratuities are distributed to the team.