



TWO COURSES £33, THREE COURSES £39

Duo of Pairing Wines £20, Additional Dessert Paired Wine £10

STARTERS

Pani Puri with Sour Apple and Minted Water

or

Crispy Courgette Flower Vada, Bao

or

Essex Farm Chicken Momo, Green Pea Juice and Coriander Infusion

or

Cured Seabream and Carlingford Oyster Chaat



MAINS

Broad Beans Kofta Korma, Saffron Pulao

or

Karnataka Style Hot Lentil and Rice Stew,
63°C Cooked Burford Brown Eggs

or

Cornish Sole Seekh Kebab, Potato Salad,
Smashed Cucumber, Grelot Onions

or

Welsh Lamb Curry, Young Turnips, Moringa Leavened Naan
(Low Temperature Cooked Lamb in its own Juices)



DESSERT

Dark Chocolate, Strawberry Basil Sorbet

or

Malai Kulfi, Milk Cake, Raspberry

or

Charentais Melon Gola, Tapioca, Sea Buckthorn

*Food Allergies and Intolerances:
Please speak to our staff about your requirements.*

LUNCH TASTING MENU £68

PAIRED WINES £55

Poppadoms



Street Snack



Baked Malabar "Hand Dived" Scottish Scallop
Crispy Bread Podi

*2021 Traminac, Dvanajščak – Kozol
Međimurje, Croatia*



Tandoori Muntjac, Garlic Yoghurt
Chili Chutney

*NV Negroamaro & Primitivo, San Marzano
Collezione Cinquanta, Puglia, Italy*



Baby Poussin Tikka Masala

(Served with Black Dal, Laccha Parantha & Pulao Rice)

*2016 Gevrey-Chambertin
Pierre Bourée Fils, Burgundy, France*



Rasmalai

2016 Château Laville Sauternes, France



This menu is offered for the entire table only
Last order for Lunch by 1:30pm
Vegetarian Options available

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APPETISERS

<i>Tandoori Ratan</i> Chicken Tikka, Kasundi King Prawn, Lamb Seekh Kebab	25
<i>Baked Malabar Scallop</i> Hand Dived Scottish Scallops Baked on Shell, Coconut Curry, Malabar Parantha	28
<i>Macchi Ceviche Chaat</i> Cured Sea-Bream, Carlingford Oyster, Aam-Panna Tiger Milk, Avocado Purée	19
<i>Essex Farm Chicken Momo</i> Chicken Dumpling, Autumn Truffle Shorba, Slow Roasted Chestnut Crumble (Vegetarian Option Available)	21
<i>Hiran Boti Kebab</i> Curry and Coriander Flavored Morsels of Muntjac, Garlic Yoghurt, Chili Chutney	24
<i>Celeriac Bhatti Kebab</i> Moringa Marinated Celeriac, Cooked over Embers, Celeriac Malai, Moringa Oil	17
<i>Paneer Galouti Kebab</i> Goat's Milk Paneer Tikka, Beetroot & Lime Murabba, Bhakri, Walnut	18
<i>Samosa Ragda Tartlet</i> Crushed Warm Potato on Carom Seed Tartlet	17

SIDES

<i>Palak Paneer</i> Cottage Cheese Cooked with Spiced Spinach	12
<i>Bhindi, Torai Aur Tamatar Kut</i> Okra, Courgette and Tomato Stir Fry	12
<i>Podi Aloo</i> Organic Potatoes with Spiced Podi	10
<i>Dal Makhani</i> Benares Signature Black Lentils	12
<i>Dal Tadka</i> Cumin Tempered Yellow Lentils	10

MAIN DISHES

<i>Lucknowi Style Scottish Lobster Yakhni Pulao</i> Basmati Rice and Scottish Lobster Cooked in Aromatic Stock, Dill and Pink Pepper Corn Raita Onion Salad	59
<i>Tandoori Chaapein Aur Saag Aloo</i> Smoked Chili Marinated Tandoori Lamb Cutlets, Aloo Tikki, Spiced Spinach Purée (Chef Recommends with Pickle Anchovie)	45
<i>Meen Dakshini</i> Tawa Masala Wild Halibut, Portsmouth Clam Moilee, Curry Leaf Rogan	39
<i>Chooza Tikka Masala</i> Tandoori Spiced Baby Poussin, San Marzano and Fenugreek Gravy	37
<i>Batak Curry</i> Pan Roasted Gressingham Duck Fillet , Puy Lentils and Leg Masala, Summer Vegetables	39
<i>Phali Aur Anjeer Kofta Korma</i> English Broad Beans and Fresh Figs Dumplings in Silky Broad Beans Juice and Cashew Nut Korma	32

BREADS AND RICE

<i>Kulcha</i> Vegetable / Chili and Cheese /Peshawari	8
<i>Roti</i> Plain /Butter	6
<i>Parantha</i> Whole Wheat	6
<i>Naan</i> Plain / Buttered / Garlic and Coriander	6
<i>Pulao</i> Aromatic Spiced Rice	7
<i>Charwal</i> Steamed Rice	6

Executive Chef: Sameer Taneja & Head Pastry Chef: Elroy Pereira
Assistant General Managers: Mukesh Pandey & Jeepson Lopes

Dishes are subject to availability.

All prices are inclusive of VAT. A discretionary Service Charge of 13.5% will be added to your Bill

Food Allergies and Intolerances:

Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Before ordering, please speak to our staff about your requirements