

Starters

Ginger mussels 8.95

Mussels in ginger, coconut & curry leaf sauce

Soft-shell kekada **G** 10.95

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

Poha prawns **L** 10.95

Tandoori king prawns in garlic marinade, mustard seed-tempered flat rice

Chicken 3-ways **L** 10.95

Kashmiri chilli & honey chicken tikka, black pepper & cream tikka, Hariyali chicken chop in mint & coriander

Gelafi seekh 9.95

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

Adraki chops **L** 11.95

Welsh lamb chops marinated in spiced hung yoghurt & ginger

Cinnamon grill **L** 12.95

A trio of achari ostrich fillet, Kashmiri chilli & honey chicken tikka & adraki lamb chop

Chilli paneer **L G** 8.95

Pan-fried Indian cheese tossed with garlic, chilli, peppers & onions

Banarasi chaat **L G** 8.95

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

Vegetarian trio **N L G** 9.50

Spiced beetroot cutlet, sweet potato tikki stuffed with fig, peanut & black chickpea chaat
(Vegan, nut-free & gluten-free version available on request)

Kale pakora **Vg** 7.95

Kale & onion fritter, pineapple & tamarind chutney

Parsnip samosa **Vg G** 8.95

Homemade crispy pastry filled with spiced parsnip, potatoes & raisins

Mains

Keralan halibut 23.95

Kokum-crusted halibut steak, mussels rasam & steamed rice

CS Wild Madagascan prawns 36.95

Wild prawns, mushroom rice, coconut & roasted pumpkin moilee sauce

Scallops lababdaar **N L** 25.95

Pan-seared scallops in a spicy onion, smoky 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** 19.95

Oven-baked Gressingham duck breast glazed with balsamic vinegar, honey & sesame, quinoa mash, nutty mint sauce

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 **L G** 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)

Champaran gosht **L** 17.95

Slow-cooked lamb, marinated in a medley of garlic, whole spices & mustard oil, dough-sealed & simmered for hours to capture the rustic essence of Bihar's Champaran region. Rich, smoky gravy - finished with fresh coriander

Kashmiri nalli 19.95

Slow-cooked lamb shank with ratanjot-tempered rogan josh sauce

Rajasthani laal maas **L** 18.95

A smoky & fiery Mathania chilli-marinated wild boar curry tempered with butter ghee

Saag burrata **L G** 16.50

Fresh burrata with cumin & garlic-tempered spinach purée
(Garnish contains gluten; gluten-free available on request)

Baingan Chettinad **Vg** 15.95

Pan-seared aubergine steaks, Chettinad sauce

Beetroot kofta **Vg N G** 16.95

Beetroot dumplings in almond & cashew nut sauce
(Garnish contains gluten; gluten-free available on request)

Paneer potlee **N L G** 16.95

Delicately spiced cheese & veg medley in filo pastry parcel, prune & basil sauce

Sides

(Mains-sized portions available on request)

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 7.95

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 L N 8.95

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 8.95

A Punjabi speciality of slow-cooked black lentils

Green bean thoran Vg 7.95

Sautéed beans in freshly ground coconut, curry leaves & 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 & flavoured papadums,
served with three homemade chutneys

Dahi Plain yoghurt L 4.50

Cucumber raita L 4.75

Pomegranate raita L 4.95

Laccha onion 3.95

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

Mixed salad 5.95

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 V 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

Garlic & cheese naan GL 4.95

Keema naan GL 5.50
Naan stuffed with spiced minced lamb

Peshawari naan GLN 5.50
Sweet naan stuffed with ground almonds, pistachios & coconut

Assorted naan basket GL 9.95
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 @ the current rate.
A 12.5% discretionary service charge will be added to your bill.
All gratuities are distributed to the team.