

# Hawkyns

BY ATUL KOCHHAR

## TASTING MENU

### Sides

<b>ANGOORI ALOO</b> New Baby Potatoes Tossed with Raisins, Pomegranate	£9
<b>CHETTINAD KAALAN MASALA</b> Mushroom with Onion, Curry Leaf, Cashew, Coconut, Tamarind Sauce	£9
<b>BAINGAN AUR MUTTER KA BARTHA</b> Mash Aubergine & Green Peas in Tangy Onion Tomato Masala	£9
<b>DALTADKA</b> Cooked Yellow Lentils Tempered with Cumin, Garlic & Tomatoes	£9
<b>DAL MAKHANI</b> Cooked Black Lentils Simmered in Garlic, Tomato & Butter	£10
<b>SADE CHAWAL / JEERA PULAO RICE</b> Steamed Basmati Rice or Saffron & Cumin Braised Rice	£4.95
<b>ROTI</b> Wholemeal Bread / Mint Paratha	£4.5
<b>NAAN</b> Plain / Garlic / Butter	£4
<b>KULCHA</b> Cheese and Coriander / Peshwari	£4.95
<b>CUCUMBER RAITA</b> Yoghurt with Toasted Cumin, Cucumber & Mint	£4
<b>PUNJABI SALAD</b> Onion & Tomato Salad with Chilli, Toasted Cumin & Lemon Dressing	£4.5
<b>POPPADUM'S</b> Homemade Chutneys	£4

12.5% Discretionary service charge will be added to your bill.

Some food may contain traces of nut. Please discuss any allergy concerns with a member of staff.

### AMUSE BOUCHE

#### MOMO

Nepalese Dumpling of Spicy Vegetable, Grilled Tomato Chutney  
*Atul Kochhar Sparkling Wine DOC NV, Veneto*

#### CRAB

Pan Fired Shrimp & Crab Patties, Corn Salad, Paprika Mayo  
*Mango Wine- Rhythm Winery, Pune, India*

#### CHICKEN

Tandoori Chicken Tikka, Avocado, Mint Chutney  
*McManis Family Estate Pinot Noir, California, USA*

#### LAMB

Grilled Spiced Lamb Chops, Spinach Chickpeas Masala & Chickpeas Textues,  
Pasanda Gravy  
*Finca Del Alta Malbec, Mendoza, Argentina*

#### OR

#### BEEF (Supplement £12)

Beef Ribeye Steak, Spiced Potato, Wild Mushrooms, Mushroom Sauce  
*Sula Vineyards Dindori Reserve Shiraz, India*

Served with Jeera Rice, Black Dal & Garlic Naan

#### CHOCOLATE CHEESECAKE

Belgium Chocolate, Mascarpone Cheese, Chocolate textures  
*Royal Tokaji, Late Harvest, Hungry (75ml)*

#### £55 PER PERSON

#### £45 WINE FLIGHT

(wines subject to change)

Paired wine servings are 100 ml, dessert wine serving is 75ml

**Hawkyns pays homage to Atul Kochhar's love of traditional Indian cuisine with a menu that combines, tradition with innovative and modern British touches. Packed full of flavor, spice, aromas, textures and sheer excitement, we invite our guests to enjoy the best in Pan-Indian cuisine.**

## Starters

**KASURI TANDOORI JHINGA** £16

Fenugreek- Flavoured Grilled Prawns, Avocado Chokha, Pickles & Mint Chutney

**CHETTINAD SHRIMP & CRAB CAKES** £12

Pan Fried Shrimp & Crab Patties, Corn Salad & Paprika Mayo

**KOTHAMALLI SCALLOPS** £14

Baked Scallops, Herb Mayonnaise, Caviar

**PUNJABI MURGH TIKKA** £12

Chicken Tikka Punjabi Cafe Style with Shaved Onion & Mint Chutney

**KASHMIRI LAMB SEEKH KEBAB** £14

Spiced Minced Lamb Kebab, Pardon Pepper Bajji, Kachumber

**HARIYALI PANEER TIKKA (V)** £11

Herb Marinated Cottage Cheese, Bell Peppers, Mint Chutney

**MALAI BROCCOLI (V)** £10

Creamy broccoli, Mix Sprout Chaat & Berries Chutney

**SAMOSAS CHAAT (V)** £9

Crisp Wheat Parcel of Spiced Potato with Mint, Yoghurt, & Tamarind Chutney

## Main Dishes

**TRAVANCORE PRAWN CURRY** £22

Grilled Jumbo Prawn, Rice Hoppers, carrot Pickle, Onion, Curry Leaf & Cambodge Curry

**SARSON MACCHI CURRY** £19

Pan Seared Sea Bass, Seasonal Vegetables, Grain Mustard, Turmeric & coconut Curry

**ANGLO INDIAN PRAWN PULAO** £25

Jumbo Prawn Cooked with Spices, Coconut & Tossed in Fragrant Basmati Rice served with Cucumber Raita

**LAMB ISTEW** £21

Lake District Lamb Leg Cooked with Sweet Spices, Onion, Cashew & Coconut Curry

**LUCKNOW BHUNA GOSHT** £19

Tender Lamb Leg Dice Braised with Caramelised Onion & Spices

**GOSHT KA PASALIYAN** £25

Grilled Spiced Lamb Chop, Spinach Chickpeas Masala & Chickpeas Textures, Pasanda Gravy

**MURGH MAKHANI** £18

Chicken Tikka Simmered in Creamy Tomato Sauce & Kasuri Methi

**HAWKYN'S CHICKEN CURRY** £18

Home Style Chicken Curry Cooked with Onions, Tomatoes with Hawkyn's Ground Spices

**BEEF MUSHROOM STEAK** £26

Beef Ribeye Steak, Spiced Potato, Wild Mushrooms, Mushroom Sauce

**PALAK PANEER AUR PHOOL MAKHANA (V)** £16

Cottage Cheese Cubes Simmered in Creamy Spinach, Crisp Fox Nuts & Kasuri Methi

**SUBZI KOFTA NIZAMI (V)** £15

Winter Vegetables Dumplings, Silky Onion & Cashew Nut, Gravy