

Sides

Bombay Aloo {V M} New potatoes with tempering of curry leaf, tomatoes and mustard seeds	9.95
Dal Makhani {V D} Cooked black lentil simmered with garlic, tomato and butter	9.95
Punjabi Dal Tarka {V} Yellow lentils, garlic, cumin and red chillies	9.95
Lasuni Bhaji{D} Garlic and cumin flavoured spinach cooked with Indian whole spices	9.95



Rice and Breads

Steamed / Pulao{D} / Mushroom Rice{D}	5.50 5.95 6.95
Roti{G}	4.95
Lachha Paratha Plain {D G} Mint {D G} Ajwani {D G}	6.25
Naan Plain {G} Garlic {D G} Butter {D G}	4.95
Kulcha Peshwari {D N G} Cheese & Onion {D G} Cheese & and Chilli {D G}	6.25
Keema Naan {D G}	6.95
Raita{D} Yoghurt relish with cucumber and mint	4.50
Popadom Basket Tamarind & Mango berry chutney	4.95
Addition-Mint chutney £0.50 {D}	

Please alert our staff if you have any food allergies before you order your meal. All prices are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill. Allergens: d=dairy, v=vegetarian, g=gluten, m=mustard, n=nuts, s=soy, c=celery, cr=crustaceans, f=fish, e=eggs, mol=mollusc, l-lupins, se- sessame, s=sulpher dioxide



Tasting Menu

Street Snacks {D G} Chefselection <i>AK Champagne Brut, Reserve, NV, France</i>
Tangra Prawn {CR} Tempura coated crispy prawn with sweet chilli sauce <i>Rhythm Winery, Mango Wine, Pune, India</i>
Achari Salmon {D M F} Scottish salmon with paprika garlic pachdi <i>Chardonnay, The Olive Grove, Macleren Valley, Australia</i>
Duoof ChickenTikka {D} Punjabi chicken tikka and malai chicken tikka, onion salad, mint chutney <i>Pinot Noir, Little Yering Victoria, Australia</i>
Sorbet
Chettinad Ghost {D} Lamb rump, spinach and Chettinadgravy <i>Malbec, Catena, Argentina</i>
Lobster Mangacharu (Supplement 17.95) {M CR D} Clay oven cooked lobster tail with mild raw mango coconut broth and mustard potato <i>Albariño, Alba Martin Rias Baixas, Spain</i> or Melagu Mattirachi {D M}{Supplement 15.95} Scottish rib-eye, masala potato mash and peppercorn sauce <i>Malbec, Catena, Argentina</i>
Served with Black Dal{D}, Pulao Rice{D} But ter Naan {G D}
Chocolate Mousse {D} Chocolate mousse, chocolate dust and cardamom cream <i>Black Muscat, Quady Elysium, California, USA</i>

69 per person •51 wine pairing

Atul Kochhar



Pescatarian, Vegetarian and Vegan Tasting menus available. Paired wine servings are 100 ml, Dessert wine serving is 75ml.
Tasting menu applies for the entire table and cannot be used in conjunction with the Á la Carte

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Starters

Amritsari Macchi {F} Crispy tilapia with paprika aioli and greens alad	12.95
Tangra Prawns {CR} Tempura coated crispy prawns with sweet and chilli sauce	16.95
Scottish Salmon Tikka {F M D} Clay oven cooked Scottish salmon marinated in honey and mustard	17.50
Scallops {D M MOL F} British scallops, cauliflower puree, caviar, citrus butter	18.50
Duo of Chicken {D} Malai chicken tikka and Punjabi chicken tikka, onion salad	12.95
Chilli Chicken {S} Kolkata style chicken tossed with pepper and hot chilli sauce	12.95
Lamb Seekh Kebab {D} Minced lamb kebabs, mint chutney and onion salad	14.50
Tandoori Lamb Chops (2Pieces) {D} Tandoori lamb chops, mint chutney and onion salad	21.50
Riwaz Mix Grill Meat Platter For One {D M F CR} Lamb seekh kebab, chicken tikka, malai chicken, kasoori prawn, Scottish salmon	22.95

Vegetarian Starters

Aloo Tikki Chaat {V D} Crispy potato tikki ,chick pea curry, mint and tamarind chutney	9.95
Samosa Chaat {V D G} Potato & peas samosa, mint, tamarind and sweet yoghurt	9.95
Onion Kale Bhaji {V} Onion & kale fritters with tamarind chutney	9.95
Malai Broccoli{V D} Broccoli florets marinated with cream cheese, garlic and honey dip	11.50
Amritsari Paneer Tikka {V D} Grilled paneer with carom seeds and garlic-flavoured marinade mint chutney, green salad	12.50

Vegetarian Mains

Pindi Chole 15.95 Slow Cooked spiced chickpeas - Punjabi classic
Aloo Gobhi Adraki 15.95 Cumin and ginger flavoured cauliflower and potatoes
Bagare Bharwa Baingan {M} 16.50 Eggplant stuffed with vegetables in rich tangy Hyderabad spices
Bhindi Masala 16.50 Okra cooked with red onions and fresh tomatoes tampered with mustard seeds & spices
Kerela Vegetable Korma {M,D} 16.95 Seasonal mixed vegetables simmered in mild coconut and fennel gravy
Saag Paneer {D} 17.50 Creamy spiced spinach curry with tender paneer

Mains

Monkfish Curry {F M D} Monkfish curry with southern spices, coconut and kokum	21.00
Prawn Manga charu {CR M D} Jumbo prawns simmered in mild raw mango broth and coconut	20.95
Butter Chicken {D} Tandoori chicken tikka simmered in tomato and fenugreek sauce	18.50
Chicken Tariwala Punjabi home-style chicken curry	18.50
Chicken Chettinad {M} Tamil chicken curry with Chettinad spices and coconut	19.50
Rogan Josh Lamb curry with onions, tomato and Kashmiri spice blend	18.95
Achari Ghost{M} Lamb curry cooked with pickled spices and fennel seeds	20.50
Gosht Korma {D M} Slow Cooked lamb in a rich creamy lightly spiced gravy	19.50
Lamb Bhuna Gosht Tender lamb pieces with caramelized onion and garam masala	19.50
Dum Biryani - Chicken or Lamb {D} Aged basmati rice perfumed with saffron, rose kewra water with tender marinated lamb or chicken	22.95
Lucknowi Veg Biryani {D} Age basmati rice perfumed with saffron, rose kewra water and seasonal vegetables	18.50

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