

ALA CARTE

Small Plates

	£
Chatpata tawa salad (v) masala quinoa, seasonal vegetables, chopped apricot, chilli-honey dressing	8.00
Lobster idli sambhar idlis, black pepper lobster & aubergine sambhar	12.00
Bharwan mirchi (v) paneer-stuffed sweet peppers, chopped purple potato & Indian mustard	8.00
Malabar prawns sautéed king prawns, white turmeric, onions & curry leaves	12.00
Dal chawal aur achaar (v) crispy lentil & rice dumplings, green chutney, heritage carrot pickle	9.00
Telicherry pepper & garlic soft shell crab damson chutney & garlic chips	12.00
Scallops bhel hand-caught seared scallops on puffed rice, tamarind & date chutney	15.00
Chandni chowk ki aloo tikki (v) potato tikki, honey yoghurt, white radish, tamarind & mint chutney	10.00
Quail kempu curry leaf oil samphire, raw mango pachadi, butter milk	10.00
Kid goat shami kebab black cardamom, mint chutney, chur chur paratha	12.00
Andhra beef uthappam slow-cooked in mustard & southern spices	11.00
Venison anda samosa crispy cauliflower, chutney & pickle	10.00

From Tandoor

Charcoal grilled in our authentic clay ovens

Kasundi paneer tikka (v) mint & raw papaya chutney	12.00
Dakshini Jheenga southern spiced wild tiger prawns, peanut & curry leaf chutney	22.00
Malai stone bass tikka mace, green cardamom & avocado chutney	20.00
Tulsi chicken tikka sweet basil, pickled radish & raita	16.00

Duck seekh kebab	18.00
Kashmiri chilli, mixed sprouts chaat, caper's chutney	
Bhatti ka achaari hiran roe deer, carrot chutney, keema kulcha	28.00
Adraki lamb chops royal cumin, crushed onion, fennel & ginger	24.00

Curries & Biryans

Lobster nerulli southern spiced coconut milk, pearl onions	30.00
Gucchi mutter (v) morels, green peas, fresh tomato, star anise	18.00
Jheenga moilee curry leaf, mustard seeds, shallots	22.00
Macher jhol Bengali fish, chilli, aubergine, potato	20.00
Old Delhi butter chicken Suffolk corn-fed, char-grilled & pulled chicken, fresh tomato, fenugreek	20.00
Aubergine chettinad (v) Chettinad spices stuffed baby aubergine, stone fungus, pakora	18.00
Rabbit nihari Slow-cooked rabbit, gram flour, fried onion	20.00
Laal maas 8 hour slow cooked Hampshire lamb shank, Rajasthani chilli	23.00
Dum tarkari biryani (v) seasonal vegetables, basmati rice, crispy onions, fresh mint	18.00
Dum nalli biryani Hampshire lamb, basmati rice, crispy onions, fresh mint	25.00

Sides & Vegetables

Jamavar dal : slow-cooked black lentils	7.00
Dhungar dal : char-smoked, tempered yellow lentils with ginger & tomato	7.00
Palak paneer : cottage cheese, spinach, tomato, fenugreek & fresh chilli	8.00
Gobhi aloo : cumin spiced cauliflower & potato	8.00
Ghar ki bhindi : stir-fried okra, onions, tomato, cumin	8.00
Safed chawal : steamed basmati rice	4.00
Stuffed kulcha : Peshawari / cheese / paneer	5.00
Venison kulcha	7.00

Accompaniments

Cucumber raita	3.00
Indian spiced home-preserved pickles	2.00
Pickled red onions	2.00
Cucumber & sprout salad	3.00
Mixed bread	8.00
Mixed papads	3.50

Desserts

Rhubarb chuski falooda	8.00
basil seeds, rhubarb & saffron rabri kulfi	
Gulab jamun malai	8.00
lime zest, toasted mix nuts	
Chilli chikki lava chocolate fondant	9.00
cinnamon kulfi, caramelised pecans	
Pista burfi, badam halwa	8.00
dried milk, orange murabba, almonds	
Mango rasmalai	8.00
Alphonso mango pulp, mixed berry chutney & wheat biscuit base	
Port poached pear	8.00
pear chutney, chocolate, pink peppercorn kulfi	
Mixed tasting platter	20.00
Trio of kulfi	8.00
Rose petal	
Rabri	
Chocolate pink peppercorn	
Trio of sorbet	7.00
Mango & passionfruit	
Mixed wild berries	
Basil	

Tasting

Tasting Menu

Accompanying Wine Flight

Tellicherry pepper & garlic soft shell crab
damson chutney & garlic chips
Thiénot Brut, Reims, France

£
70.00
50.00

Lobster idli sambhar

idlis, black pepper lobster & aubergine sambhar

Chardonnay, Skye's, Hush Heath Estate, Kent, England

Malai stone bass tikka

mace, green cardamom & avocado chutney

Pinot Grigio, Collio, Marco Felluga, Friuli, Italy

Tulsi chicken tikka

sweet basil, pickled radish & raita

Riesling, Vom Gelben Loss, J. Ehmoser, Wagram, Austria

Adraki lamb chops

royal cumin, crushed onion, fennel & ginger

Pinot Noir, Bourgogne, J. M. Pillot, Burgundy, France

Jheenga moilee

curry leaf, mustard seeds, shallots

Gewurztraminer, Renè Murè, Alsace, France

or

Old Delhi butter chicken

Suffolk corn-fed, char-grilled & pulled chicken, fresh tomato,

fenugreek

Primitivo & Negroamaro, Amativo, Cantele, Puglia, Italy

served with dhungar dal, gobhi aloo, basmati rice & mixed breads

Chilli chikki lava chocolate fondant

cinnamon kulfi, caramelised pecans

Tawny Port 10 Years Old, Quinta do Porto, Ferreira, Portugal

Vegetarian Tasting Menu

Accompanying Wine Flight

Chandni chowk ki aloo tikki

potato tikki, honey yoghurt, white radish, tamarind & mint chutney

Laurent Perrier, Cuvee Rosé Brut, Tours-Sur-Marne, France

Podi Idli

curry leaf, black pepper & aubergine sambhar

Pinot Grigio, Collio, Marco Felluga, Friuli, Italy

Chatpata tawa salad

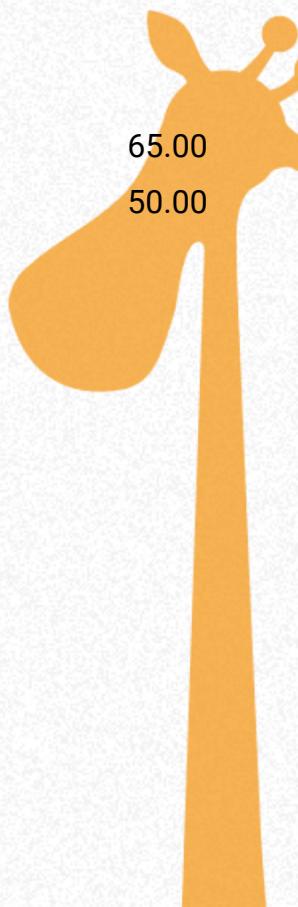
masala quinoa, seasonal vegetables, chopped apricot, chilli-honey dressing

Albariño, Davila DOC, Valmiñor, Rías Baixas, Spain

Dal chawal aur achaar

crispy lentil & rice dumplings, green chutney, heritage carrot pickle

Chardonnay, Skye's, Hush Heath Estate, Kent, England



Kasundi paneer tikka
mint & raw papaya chutney

Riesling, Vom Gelben Löss, J. Ehmoser, Wagram, Austria

Aubergine chettinad

Chettinad spices stuffed baby aubergine, stone fungus, pakora

Grenache, Rolle, Cinsault, Whispering Angels, Chateaux

D'Esclans, France

or

Gucchi mutter

morels, green peas, fresh tomato, star anise

Shiraz, 'The Parson', Chapel Hill, McLaren Valley, Australia

served with dhungar dal, gobhi aloo, basmati rice & mixed breads

Rhubarb chuski falooda

basil seeds, rhubarb & saffron rabri kulfi

Tawny Port 10 Years Old, Quinta do Porto, Ferreira, Portugal

Game Tasting Menu

60.00

Accompanying Wine Flight

45.00

Venison anda samosa

crispy cauliflower, chutney & pickle

Thiénot Brut, Reims, France

Duck seekh kebab

Kashmiri chilli, mixed sprouts chaat, caper's chutney

Pinot Noir, Bourgogne, J. M. Pillot, Burgundy, France

Quail kempu

curry leaf oil samphire, raw mango pachadi, butter milk

Grenache, Rolle, Cinsault, Whispering Angels, Chateaux

D'Esclans, France

Bhatti ka achaari hiran

roe deer, carrot chutney, keema kulcha

Primitivo & Negroamaro, Amativo, Cantele, Puglia, Italy

Rabbit nihari

Slow-cooked rabbit, gram flour, fried onion

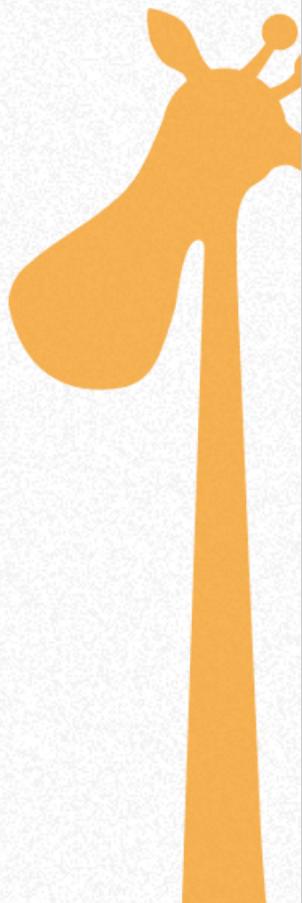
Shiraz, 'The Parson', Chapel Hill, McLaren Valley, Australia

served with venison kulcha, Jamavar dal, cucumber raita,
homemade chilli pickle

Chilli chikki lava chocolate fondant

cinnamon kulfi, caramelised pecans

or



Mango rasmalai

Alphonso mango pulp, mixed berry chutney & wheat biscuit base

Tawny Port 10 Years Old, Quinta do Porto, Ferreira, Portugal



Lunch (12pm - 2.30pm) / Early Dinner (5.30pm - 7pm)

	£
2 Course	22.00
3 Course	27.00
4 Course	32.00

Samosa mutter chaat (v)

honey yoghurt, sev, papdi, dry peas

Pan seared achaari pork

masala puff, quail's egg & pickled garlic

Telicherry pepper & garlic soft shell crab

damson chutney & garlic chips

Kasundi paneer tikka (v)

mint & raw papaya chutney

Malai stone bass tikka

mace, green cardamom & avocado chutney

Duck seekh kebab

Kashmiri chilli, mixed sprouts chaat, caper's chutney

Aubergine chettinad (v)

Chettinad spices stuffed baby aubergine, stone fungus, pakora

Gucchi mutter (v)

morels, green peas, fresh tomato, star anise

Macher jhol

Bengali fish, chilli, aubergine, potato

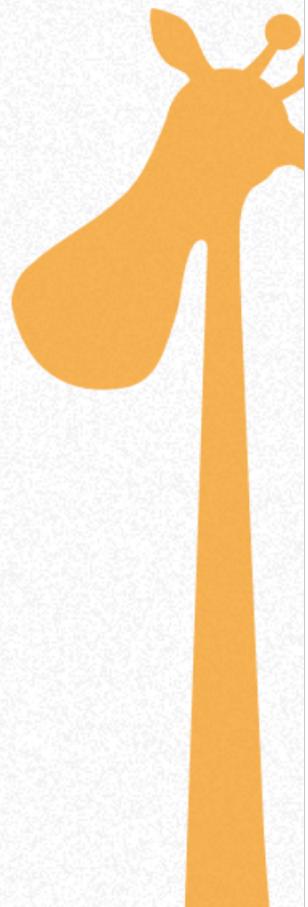
Kori gassi

home-style Mangalorean chicken drumsticks curry

Andhra beef uthappam

slow-cooked in mustard & southern spices

served with dhungar dal, gobhi aloo, basmati rice & mixed breads



Mango rasmalai

Alphonso mango pulp, mixed berry chutney & wheat biscuit
base

Port poached pear

pear chutney, chocolate, pink peppercorn kulfi

