



## Starters

<b>Tandoori Portebello Mushroom</b> <span>V</span> <i>Mushroom filled with figs, cashew nuts, curry leaf, raisins, green chilli, and homemade cheese.</i>	4.95
<b>Masaladar Bathak Aloo Chaat</b> <i>Home Smoked Gressingham Duck Breast, tamarind potatoe salad</i>	5.95
<b>Mackerel Riechard from Goa</b> <i>Pan-seared fresh Mackerel in a rich garlic marinade topped with Goan spicy sauce.</i>	5.95
<b>Mustard Quail</b> <i>Quail marinated in mustard and honey and tandoor grilled, pepper tomato coulis</i>	5.95
<b>Manglolean Soft Shell Crab</b> <i>Crisp fried crab with pepper tomato coulis and citrus salad</i>	5.95
<b>Chukandari Venison</b> <i>Tenderised with beetroot, seasoned with fennel, from the tandoor</i>	5.95
<b>Tandoori Ratan</b> <i>Minted grilled salmon, Rhubarb Raisin Paneer Tikka, Cumin Chicken Tikka</i>	5.95
<b>Jungle style char grill lamb kebab</b> <i>Hunters favourite grilled lamb escalope's served with red onion salad</i>	5.95
<b>Cumin Chicken Tikka</b> <i>Corn fed chicken, charred in tandoor, green smith apple chutney</i>	4.95
<b>Jingha Peri Peri</b> with Portuguese fiery spices	6.25
<b>Goan spiced scallops</b> <i>mango salsa</i>	5.50
<b>Spiced Cod and Dorset crab cakes</b> <i>Fennel seafood cakes- crisp fried, sweet chilli relish</i>	4.95
<b>Lamb sheek Gilafi</b> <i>Spiced lamb mince over thick skewers, rolled in peppers and onion, glazed golden on live charcoal</i>	5.95
<b>Punjabi Style Samosa</b> <i>crispy filo pastry filled with lamb or veg</i>	4.95
<b>Old Delhi's Aloo Tikki Chaat</b> <span>V</span> <i>Golden fried gallets of mashed potaoes served over angy chickpeas with combination of sauces</i>	4.95
<b>Bombay Onion bhaji</b> <span>V</span> <i>Crisp fried onion cake with potatoes and mix vegetables, mint chutney</i>	3.95
<b>Rhubarb Raisin Paneer Tikka</b> <span>V</span> <i>Winter rhubarb stuffed homemade cottage cheese, charred in clay oven</i>	4.95
<b>Chowpatti Bhelpoori</b> <span>V</span> <i>A popular crunchy street snack in Mumbai, chickpeas puffed rice, peanuts, chopped chillies &amp; red onion mixed with yoghurt &amp; special chutneys.</i>	4.95