



NUTS ~ INTOLERANCE

STARTERS

ALOO ~ RAGDA (V)	12
Potato, dry peas, tamarind, pomegranate	
GOL GUPPA ~ MIX SPROUTS (V)	12
Spiced tangy water, wheat bubble, chickpea	
PALAK PATTI ~ CHAAT TART (V)	12
Spinach, fritters, chickpea, carom seed	
DAL ~ BATI (V)	12
Green & yellow lentils, baked dough, ghee	
SCALLOPS ~ AUBERGINE	16
Pan-seared, pickle, chutney, pink salt	
PRAWNS ~ GHATI MASALA	16
Roscoff onion, coconut, chilli	
CHICKEN ~ PEPPER FRY	14
Green peppercorn, mustard, beans	
GOAT ~ SHAMI KEBAB	14
Bakarkhani, roasted plum, black cardamom	
KEEMA ~ PAO	16
Mutton mince, fenugreek, brioche	
LAMB ~ SAMOSA	12
Mango chunda, croutons, garlic chips	
PAPADOMS ~ CHUTNEYS	7

GRILLS / TANDOOR

HISPI ~ CABBAGE (V)	12
Sesame, raw mango, pomegranate	
CAULIFLOWER ~ STEAK (V)	14
Tomatoes, soya, chilli, honey	
PANEER ~ TIKKA (V)	14
Mango, cottage cheese, corn chaat	
WILD ~ PRAWNS	18
Wild mustard, honey, chickpeas, curry leaf	
ROTISSERIE ~ MASALA FISH	20
Sea bream, lemongrass, sambal	
SALMON ~ TIKKA	16
Kokum beetroot garlic, coconut, chutney	
AAM ~ CHICKEN TIKKA	16
Raw mango, charred, pickle, lentil salad	
IMLI ~ CHICKEN	14
Peanut, papaya, harissa	
CHICKEN ~ KALA MASALA	22
Bone marrow sauce, burnt spices, pink salt	
LAMB CHOP ~ BLACK CUMIN	28
Mint chutney, ginger, Kashmiri chilli	
DUCK ~ SEEKH KEBAB	18
Mix sprout, kumquat pickle	

MAINS

AMRITSARI CHHOLE ~ KULCHA (V)	20
Pickle, chickpeas, stuffed bread	
KAIRI MIRCH ~ SALAN (V)	18
Sweet pepper, coconut milk, mango powder	
PALAK ~ PANEER (V)	20
Cottage cheese, spinach, fenugreek	
LOBSTER ~ MOILEE	34
Coconut, shallots, curry leaf	
FISH ~ ALLEPPEY	24
Pan-seared, coconut, curry leaf	
BUTTER ~ CHICKEN	24
Vine tomato, Kashmiri chilli, yogurt	
LAMB ~ BARBAT	26
Burnt spices, boneless, garlic	
DUCK ~ ROGANJOSH	24
Pan-roasted duck breast, Kashmiri chilli	
KACHHI MIRCH ~ KAIRI GOSHT	24
Venison, green peppercorn, raw mango	

BIRYANIS

TRUFFLE BERRIES ~ PULAO (V)	24
Morels, stone fungus, fried onion	
CHICKEN ~ BIRYANI	26
Yogurt, fried onion, basmati rice	
LAMB OSSO BUCCO ~ BIRYANI	28
Slow-cooked, saffron, potato, basmati rice	

VEGETABLES / SIDES

KAALI ~ DAL	10
Black lentils, slow-cooked, butter	
TADKA ~ DAL	9
Yellow lentils, cumin, tomato	
MATTAR ~ MUSHROOM	10
Green peas, chestnut, Portobello	
METHI ~ ALOO	9
Cumin seed, fenugreek, potato	
PULAO ~ RICE	6
Basmati rice, saffron, fried onion	
CUCUMBER ~ RAITA	4
Pink peppercorn, cumin, mint	
ROGINI ~ NAAN	6
AMRITSARI ~ KULCHA	8
LACHHA ~ PARATHA	5
GARLIC CHILLI ~ NAAN	5
ROTI / NAAN	5
BREAD ~ BASKET	12
STEAMED ~ BASMATI RICE	5
ROSCOFF ONION CHILLI KACHUMBER	3

Last orders at 10:30pm.

SIGNATURE DISHES

Please speak to your server for allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts.

Shots may be found in game dishes. Prices include VAT. A discretionary service charge of 15% applies.