



à la carte menu

a discretionary 10% service charge will be added to parties of 4 or more

appetisers

bihar ki bhajiya | £6.95

spinach, onion & potato fritters (gf,nf,v)

kala chana samosa chat | £6.95

black chickpea masala topped with yogurt, tamarind and mint chutney (1,7)

corn palak patta | £7.95

crispy spinach leaves with steamed sweetcorn, yogurt, tamarind and mint (1,7,nf)

mumbai dhai puri | £7.95

crispy puris filled with spiced potatoes and chickpeas, topped with tangy chutneys and crunchy sev (1,7,nf)

punjabi chicken tikka | £7.95

boneless chicken thigh marinated in a blend of yogurt and aromatic spices (7,10,gf)

kolkata chilli chicken | £8.95

crispy fried chicken tossed with onions, bell pepper and a tangy, spicy sauce (6,11,nf)

appetisers

duck tikka | £11.95

marinated duck pieces grilled to perfection, infused with aromatic spices (7,8,10,gf)

barrah kebab | £11.95

new zealand lamb chop marinated in a tantalising blend of aromatic spices and herbs, grilled to perfection (7,8,10,gf)

kakori kebab | £10.95

hand-pounded tender minced lamb kebab marinated in aromatic spices and saffron (7,8,gf)

kasundi fish tikka | £12.95

fresh fish marinated in a zesty mustard kasundi blend slow grilled to capture the rich, bold flavors (4,7,10,gf,nf)

ajwani jhinga | £10.95

tiger prawns marinated in a mix of spices with carom seeds, battered and deep-fried (2,4,10,gf,nf)

mains

dilli butter chicken | £17.95

marinated chicken simmered in a rich velvety tomato and cream gravy infused with aromatic spices and a touch of butter (7,10,gf)

chicken tikka masala | £17.95

chargrilled chicken tikka in a creamy tomato, onion and fenugreek gravy (7,10,gf)

awadhi chicken korma | £17.95

tender chicken slow cooked in a creamy sauce made from yogurt, ground almond and a delicate blend of spices (7,8)

homestyle chicken curry | £17.95

classic indian home style chicken cooked with kalpasi, fennel, poppy seed and tamarind, finished with coconut milk (7,10,11,gf,nf)

kadhai chicken | £17.95

chicken simmered in a spicy tomato and onion-based gravy with a medley of bell pepper and onion, finished with a blend of traditional kadhai spices (7,10,gf,nf)

chicken jalfrezi | £17.95

chicken stir-fried with colourful bell peppers, onion and tomatoes in a bold, spicy gravy (7,10,gf)

chicken bhuna | £17.95

succulent chicken pieces cooked in a rich, spiced gravy of onion and tomatoes (7,gf)

hyderabadi chicken dum biryani | £18.95

marinated chicken cooked to perfection in a blend of aromatic spices, layered with fragrant basmati rice (7,gf,nf)

lamb roganjosh | £18.95

rich lamb curry flavoured with clarified butter and aromatic spices, ginger and garam masala (7,gf,nf)

awadhi nalli gosht | £21.95

shank of lamb slow cooked with marrow bones in a richly spiced aromatic gravy (7,gf,nf)

rajasthani laal maas | £19.95

classic rajasthani lamb dish cooked in yogurt, tomatoes, aromatic spices and dry red chilli (7,gf,nf)

lucknowi gosht pulao | £21.95

classic awadhi delicacy dish featuring tender lamb, cooked with aromatic basmati rice infused with sweet spices (7,8,gf)

dum ki bataak | £22.95

succulent duck braised in a flavourful blend of spices and creamy yogurt, cooked in sealed pot (7,8,gf)

kerala meen moilee | £23.95

a mild kerala style rich silky coconut fish curry flavoured with ginger, curry leaves and turmeric (2,4,gf,nf)

mango prawn masala | £23.95

tiger prawns in a sweet and tangy sauce with coconut milk, curry leaves, mild spices and mangoes (2,10,gf,nf)

king prawn chettinad | £23.95

a robust king prawn curry in a spicy, tangy gravy with a mix of roasted coriander, fennel, black pepper and a touch of coconut (2,10,11,gf,nf)

vegetarian

bhindi-do-payza | £14.95

fresh okra cooked twice with onions blended with cumin, coriander and hint of tangy tomatoes (gf,nf,v)

paneer kofta | £15.95

soft paneer and potato dumplings stuffed with a mixture of dry fruits, delicately cooked in a smooth, mildly spiced cream based sauce (7,8)

palak paneer | £15.95

paneer cubes cooked in a vibrant spinach sauce with a hint of green chilli and garlic (7,gf,nf)

dal bukhara | £15.95

a luxurious creation of whole black lentil, delicately cooked for hours with tomatoes, ginger and garlic, finished with a generous touch of fresh cream (7,gf,nf)

dhaba dal | £13.95

yellow lentils tempered with with ghee, cumin, garlic and fresh coriander (7,gf,nf)

aloo kari patta | £13.95

baby potatoes cooked with curry leaves and spices (nf,gf,v)

bread

butter naan - £3.95

(1,3,7,nf)

garlic naan - £4.25

(1,7,nf)

peshwari naan - £4.75

(1,3,7,8)

cheese chilli naan - £4.95

(1,3,7,nf)

pudina paratha - £3.95

(1,3,7,nf)

tandoori roti - £3.00

(1,3,7,nf)

rice & sundries

steamed rice - £3.50

(nf,gf,v)

pulao rice - £4.50

(7,nf,gf)

egg fried rice - £4.50

(1,3,nf)

tarka cucumber raita - £4.95

(7,10,gf,nf)

chips - £3.50

(nf,gf)

indian green salad - £3.50

Menu Terms & Conditions:

A discretionary 10% service charge will be added to parties of 6 or more.

Some of our dishes contain nuts & dairy products -

Please ask your server if you have any food allergy issues.

Information & Allergen Content:

1. White Gluten 2. Crustaceans 3. Egg 4. Fish 5. Peanuts
6. Soya Beans 7. Milk 8. Nuts 9. Celery 10. Mustard
11. Sesame Seeds 12. Sulfur Dioxide 13. Lupin 14. Molluscs
gf - gluten free nf-nut free v-vegan



dessert

gajar ka halwa - £7.95

a traditional indian dessert made from carrots cooked in sweetened milk and flavored with cardamom (7,8)

mango kulfi - £7.95

homemade indian ice-cream with mangoes (7,8)

gulab jamun - £7.95

fried cheese ball soaked in sticky sugar with ice-cream (1,7,8)

ferrero rocher cheesecake - £7.95

(1,7)

chocolate brownie with ice-cream - £7.95

(1,7)

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तत्संवितुर्वरेण्यं
भर्गो देवस्य धीमहि ।
धियो यो नः प्रचोदयात् ॥

Menu Terms & Conditions:

If you have any questions or particular dietary requirements or intolerances, please advise us and we shall do our utmost to offer you alternatives. Whilst we do all to accommodate our guests and food intolerances, we are unable to guarantee that our dishes are totally allergen-free.

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