

Appetizer

POPPADOMS (VE)	8
Served with mint & coriander chutney and mango chutney.	

Small Plates

VEG

PANI PURI (G, VE)	14
Crispy wheat puffs, spiced chickpeas, tangy, spicy green herbs water.	
DELHI SAMOSA CHAAT (G, M, SE, MU)	14
Khasta samosa, spiced chickpeas, sweet yoghurt, tamarind & mint chutneys.	
ONION KACHORI CHAAT (G, M)	14
Crispy flaky onion kachori, chopped onion, tomato, sweet yoghurt, mint chutney, tamarind chutney and nylon sev.	
NAPA, KALE & SPINACH CHAAT (M)	16
Crispy fried napa, kale, and spinach, sweet yoghurt, tangy chutney, pomegranate and nylon sev.	
BEETROOT KI SHAMI (G, M)	16
Soft pan seared beetroot and lentil patties, alsi chutney.	
CHILLI PANEER (G, M, SO)	16
Wok-tossed crispy fried paneer, assorted peppers and bullet chillies.	

NON-VEG

SEARED SCALLOP WITH VADOUVAN SAUCE (MO, M, MU)	20
Pan seared scallops, curry garlic confit mash potato, vadouvan sauce, chilli garlic oil.	
FISH CAKE (F, G, E)	16
Golden crisp fish cake, fresh herbs and aromatic spices, sriracha aioli.	
CHILLI GARLIC CRAB POPPERS (CR, M, G, E)	18
Handcrafted crab poppers, chilli garlic sauce, spring onions, fresh coriander.	
CHILLI PEPPER PRAWNS (CR, G)	20
Fried prawns, tellicherry peppers, lime, sweet chilli sauce.	
CHICKEN PEPPER FRY (MU)	16
Spiced chicken tossed in pepper masala, curry leaves.	
KADAK SEEKH (G, M))	16
Battered fried lamb mince kebab, filled with cheese, mint sauce.	

From The Clay Oven

BHARWAN PANEER TIKKA (N, M, SU)	20
Chargrilled Indian cheese filled with figs, pistachio, cashews and a hint of chilli flakes.	
TANDOORI METHI MALAI CHAAP (M, MU, SO, N, G)	16
Chargrilled soya chaap, creamy fenugreek sauce and aromatic spices.	
PAHADI MURGH TIKKA (M, MU)	18
Chargrilled chicken tikka, fresh spinach, creamy yogurt, mint & coriander.	
CHICKEN CHOP (M, MU)	20
Punjab's favourite chicken from the tandoor.	
GILAFI SEEKH KEBAB (M, MU)	22
Chargrilled minced lamb skewers, studded with assorted peppers.	
ROMNEY MARSH LAMB CHOP (MU, M)	32
French trimmed mustard and ginger flavored lamb chops.	
SALMON DILLWALA (F, M, MU)	22
Dill marinated Scottish salmon, grilled in tandoor, dill yoghurt quenelle.	
FLAMBÉED KING PRAWNS (CR, M, MU)	30
Chargrilled jumbo king prawns, carom seeds, aromatic spices, flambéed tableside.	
NON VEG MIX GRILL PLATTER (CR, F, MU, M)	60
An assortment of tandoori salmon, king prawns, pahadi chicken tikka and seekh kebab, mint Sauce.	

Non-Veg Mains

CUP OF BUTTER CHICKEN (M, N) Our unique take on the nation's favorite - chargrilled chicken simmered in a creamy, nutty tomato gravy.	30
CHICKEN CHETTINAD Tender chicken, roasted spices, black pepper, curry leaves, served with idiyappam.	28
ROYAL DUM GOSHT HANDI (M) Slow braised lamb cooked using the traditional dum method with fragrant spices.	32
KHAAS LAMB SHANK (M) Succulent hampshire baby lamb shank, braised in rich aromatic sauce flavored with saffron, rose and cardamom.	35
GOAN FISH CURRY (F, MU, M) Tender seabass fillet, coastal coconut curry sauce served with coconut & asparagus jasmine rice kedgerree.	30
COCONUT PRAWN MOILEE (CR, MU) Green raw mango and ginger flavored coconut prawn curry. Baked in a young coconut shell.	35
KADAI LOBSTER (CR, M) Grilled lobster, roasted kadai spices, peppers, onions, fresh coriander.	45

Dum ParDA Biryani

SUBZ DUM PARDA BIRYANI (M, G) Fresh garden vegetables and fragrant basmati rice, cooked on dum and served with sealed parda handi.	30
AWADHI CHICKEN DUM PARDA BIRYANI (M, G) Fragrant basmati rice layered with succulent chicken, slow cooked on dum and served with sealed parda handi.	32
LAMB DUM PARDA BIRYANI (M, G) Fragrant basmati rice layered with succulent lamb leg, slow cooked on dum and served with sealed parda handi.	35
LOBSTER & PRAWNS PARDA BIRYANI (CR, M, G) Off shell prawns & lobster tossed with garlic butter and spices, amalgamated into a flavorsome biryani and served with sealed parda handi.	45

Veg Mains

PANEER BUTTER MASALA (M, N) Cottage cheese, velvety tomato and cashew gravy, fenugreek, cream and butter.	25
METHI MUTTER MALAI (M, N) Green peas and fresh fenugreek leaves simmered in a delicately creamy gravy.	22
LASOONI PALAK (M) Fresh spinach purée tempered with garlic.	20
GUN POWDER TOSSED POTATOES (M, SE) Baby potatoes tossed with bold gunpowder spice, curry leaves & sesame.	18
MOGO MASALA (M, MU) Cassava tossed with coconut, curry leaf, mustard seeds and spices.	18
CHANA MASALA (VE) Chickpeas cooked in onions and spices.	18
DAL MAKHNI (M) 24 hour simmered creamy black lentils, flavored with garlic and fenugreek.	18
DAL TADKA (M) Yellow lentils tempered with ginger-garlic, cumin and chilies.	18

Rice, Breads and Accompaniments

AROMATIC BASMATI RICE (VE)	5
PULAO RICE (VE)	6
PLAIN NAAN (G, M)	6
BUTTER NAAN (G, M)	7
GARLIC NAAN (G, M)	7
TANDOORI ROTI (G, VE)	6
LACCHA PARATHA (G, M)	7
CHILLI CHEESE NAAN (G, M)	8
PANEER KULCHA (G, M)	8
PESHAWARI NAAN (G, M, N)	8
BREAD BASKET (G, M)	15
Selection of naan, garlic naan, laccha paratha	
INDIAN GARDEN GREEN SALAD (VE)	8
Home style salad of sliced cucumber, red onion and tomato with green chilli	
LACCHA ONION SALAD (VE)	5
CUCUMBER AND MINT RAITA (M)	6

CE- Celery	G- Gluten	CR- Crustaceans	E- Egg	F- Fish	L- Lupin
M- Milk	MO- Molluscs	MU- Mustard	N- Nuts	P- Peanuts	
SE- Sesame	SO- Soya	SU- Sulphites	VE- Vegan		

A discretionary 10% service charge will be added to your bill.

Please advise a member of the team if you have any allergies, we may need to be aware of

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present.

Please note we take caution to prevent cross-contamination, however,
any product may contain traces as all menu items are produced in the same kitchen.