












<b>Chef's Signature Starters</b>	
<p><b>Chilli scallops</b>  <i>(Winner of the Best Signature Dish award in the National Curry Week Competition 2011)</i>            Pan seared scallops with chilli, chives and coriander, served with spiced green pea mash and chilli jam. (fish)</p>	13.95
<p><b>Tiger prawn martini</b>  <i>(Winner of the Best Signature Dish award in the National Curry Week Competition 2010)</i>            Succulent warm water prawns marinated in lemon juice, ginger, garlic and anise, coated with rice flakes and deep-fried. Presented in a shot glass, layered with a trio of chutneys and topped with a dash of martini (Crustacean/egg/mustard)</p>	12.50
<p><b>Medley of sea food</b>            Tiger prawn martini, chilli scallop, batter-fried monkfish (Crustacean/egg/mustard/fish)</p>	14.25
<p><b>Smoked lamb chops</b>            Star anise smoked lamb chops marinated in yoghurt, ginger, cumin, and garam Masala and cooked in a clay oven</p>	14.25
<p><b>Lamb Seekh Kebab</b>            Minced lamb spiced with cinnamon, cardamom ginger, garlic and grilled in the tandoor</p>	8.50
<p><b>Chargrilled tandoori prawns</b>            Marinated in raw mango, laced with cardamom, clove and garlic, grilled in the tandoor on the shell seasoned with mango and chilli (Crustacean)</p>	15.95
<p><b>Chilli prawns</b>            Fried prawns tossed in garlic chilli, soy and lemon (Crustacean, soy)</p>	14.50
<p><b>Herbal green Chicken Tikka</b>            With the distinctive taste of basil, succulent chicken breast tikka marinated in a blend of spinach, fresh coriander, chilli, rose water, mace powder, ginger, chilli, yoghurt and mild cheddar cheese</p>	8.50
<p><b>Tandoori Guinea Fowl</b>            Marinated in Persian spices (chilli, coriander, cloves, cinnamon, ginger, garlic, apricot) and yoghurt. Served with cucumber yogurt and plum sauce</p>	8.50
<p><b>Chicken tikka with Pickling Spices</b>            Tender and juicy chicken thigh tikka containing pickling spices infused with mustard oil, garlic, ginger and chilli (mustard seeds)</p>	8.50
<p><b>Batter-fried fish</b>            Fish pangus marinated in lemon, carom seeds, ginger, green chilli and nutty gram flour (fish)</p>	6.50
<p><b>Pepper fried squid</b>            Squid marinated in garlic, red chilli, coriander seeds, red onion, and garam masala. Served with a sprinkling of lemon juice and spring onions. (molluscs)</p>	8.95
<p><b>Duck Spring Rolls</b>            Crispy duck rolls spiced with chilli and scented with fragrant lemongrass shrimp paste Served with a delicious soy and honey sauce (soy) (Crustacean)</p>	7.50

<b>Sizzling Platters</b>	
<b>Assorted platter for two (vegetarian)</b> <i>Samosa, paneer tikka, broccoli asparagus tikki, potato patties, onion and potato fritters</i>	16.95
<b>Assorted platter for two (non-vegetarian)</b> <i>Marinated rice crusted king prawn ,herbal chicken tikka , pickling chicken tikka, batter fried fish and lamb seekh kebabs (crustacean /egg /mustard seeds)</i>	25.95
<b>Vegetarian Starters</b>	
<b>Avocado and jack fruit patties</b> <i>Delectable cutlets made with avocado and jack fruits, spiced with green chilli, red onion, coriander, garam masala and fresh rosemary</i>	7.25
<b>Potato Galette</b> <i>Lightly spiced with cumin, green chilli and garam masala flattened to form a cake and served on a bed of fragrant chickpeas</i>	6.50
<b>Garlic and chilli mushrooms</b> <i>Three cheese spiced mushroom stuffed with deghi chilli, mace powder, ginger, pomegranate powder and raisins for a contrast in flavour. Batter fried and tossed in chilli-garlic sauce (celery)</i>	6.75
<b>Saunfia Paneer Tikka</b> <i>Tender morsels of paneer, marinated in yoghurt, lemon juice, garam masala, aniseed, served with chutney</i>	6.75
<b>Green marrow and fig papdi chaat</b> <i>Green marrow steamed and stuffed with figs and chickpeas; spiced with mint, green, chili, ground and a dash of Greek yoghurt</i>	6.75
<b>Oriental jack fruit</b> <i>Popular north Indian dish, cubes of jack fruit, red and green peppers stir-fried with garlic, ginger, red onion, soy sauce, chilli powder and sweet chilli sauce with a sprinkling of spring onion (soy )</i>	6.95
<b>Broccoli, asparagus, baby corn, Bengal gram &amp; potato petties</b> <i>Lightly spiced asparagus, baby corn with cumin, garam masala flattened to a cake, chilli jam</i>	7.25
<b>Spinach and feta cheese samosa</b> <i>Spiced with roasted cumin and chilli; raisins are added to lend a delightfully fruity note (mustard Seeds)</i>	6.75

<b>Main Courses</b>	
<b>*Chicken Hyderabadi</b> <i>Breast of chicken stuffed with spinach, raisins and cashew nuts cooked in an enticing South Indian-style sauce with coconut and curry leaves 🌶️ (mustard seed &amp; nuts)</i>	15.50
<b>*Chettinad Chicken (Winner of the Best Traditional Dish award in the National Curry Week competition)</b> <i>Aggressively spiced, but mellowed with yogurt and coconut, a black pepper infused chicken curry in an onion and tomato sauce 🌶️🌶️🌶️ (Mustard seeds)</i>	14.50
<b>*Rose petal chicken korma</b> <i>Breast of chicken in golden saffron sauce with creamy coconut and cashew nut puree and a hint of sweetness. Garnished with dried rose petals in the true Mughal tradition. (n -d) 🌶️</i>	14.25

<p><b>Chicken shaslik</b>  <i>Chicken tikka with peppers and onions skewers, served with butter chicken sauce and garlic naan</i></p>	18.95
<p><b>* Chicken coconut curry</b>  <i>Chicken cooked in delicate Thai spices, kaffir lime leaf, bamboo shoots, shrimp paste, beans, pepper, lemon grass and spring onions (Crustacean)</i></p>	14.25
<p><b>Mixed pepper chicken</b>  <i>A highly popular north Indian chicken dish stir-fried in an Indian cast-iron wok. Spectacular flavours and appearance</i></p>	14.25
<p><b>*Guinea fowl kali mirch</b>  <i>Originated in the Royal kitchens of Western India, guinea fowl cooked in a silky smooth cardamom-cream sauce containing yoghurt, pistachio and onion. Generously spiced with black pepper and a touch of fresh chillies</i></p>	16.50
<p><b>Chicken biryani</b>  <i>A classic dish from Hyderabad in South India, cubed chicken layered with India's heritage product, the fragrant basmati rice, and served with a spiced sauce and raita</i></p>	17.95
<p><b>Bombay chicken</b>  <i>Chicken tikka cooked in the clay oven and simmered in a fenugreek-scented tomato sauce</i></p>	14.50
<p><b>Rabbit tikka lababdar</b>  <i>Tandoor- cooked rabbit, marinated in an infusion of spice-laced creamy yogurt and gently simmered in an onion and tomato based semi sauce with fenugreek, butter and single cream</i></p>	17.95
<p><b>Pulled duck jhalfrezi</b>  <i>Duck slow cooked in the oven; the tender meat pulled and tossed with onion, pepper, ginger, garlic, chilli, fresh tomatoes and chilli sauce</i></p>	16.95
<p><b>Lal Maas</b>  <i>(Winner of 'Best Traditional Dish award in the National Curry Week competition)</i>  <i>A fiery lamb curry from Western India. Cubes of lamb steeped in a spice-laced yogurt marinade and cooked with a generous amount of chillies and spiced with cardamom and cumin</i></p>	15.95
<p><b>*Lamb Korma Nilgiri</b>  <i>Named after the stunning mountain range in South India, cubes of lamb marinated in yogurt, mint and coriander and cooked in a light onion &amp; coconut sauce with chilies, black pepper, mustard seeds and curry leaves (mustard seeds &amp; nuts)</i>  <i>Chef Ashwani Kumar's signature dish (highly commended in the semi-finals of National Chef of the Year Competition 2012)</i></p>	15.50
<p><b>Lamb Shank with masala fig sauce</b>  <i>A new twist on this classic dish where lamb shank is simmered in a rich onion based sauce, with yoghurt to tenderise the meat, Kashmiri chilli and garam masala to add punch and fabulous figs to add an exotic touch.</i></p>	17.95
<p><b>Lamb herbal masala</b>  <i>Lamb cubes marinated and simmered in blend of basil, baby spinach, fresh coriander, spring onions, garlic, ginger, green chilli, onion &amp; tomato and aromatised with garam masala</i></p>	15.95
<p><b>Lamb coconut curry</b>  <i>Lamb cubes marinated and simmered with fresh coriander, spring onions, garlic, ginger, green chilli, lemon grass, red chillies, shrimp paste and potatoes aromatised with a dash of lemon juice</i>  <i>(Crustacean)</i></p>	15.50

<p><b>Hyderabadi lamb biryani</b>  <i>A classic South Indian offering, cubed lamb cooked with onion, ginger, garlic, cumin and nutmeg, layered with naturally fragrant pearls of basmati rice and served with a spiced sauce and raita</i> 🌶️🌶️🌶️</p>	18.50
<p><b>*Venison Masala</b>  <i>Roe deer meat bathed in a pool of superb tomato and chilli sauce with the warmth of cumin and garam masala</i> 🌶️🌶️🌶️</p>	16.95
<b>Fish and shellfish</b>	
<p><b>Hariyali Lobster</b>  <i>Marinated lobster tail cooked in a green spice mix with mint, fresh coriander, green chilli, basil, pine nuts and fresh lemon juice</i> 🌶️🌶️</p>	30.50
<p><b>Lobster chetinad biryani</b> Served with raita and sauce 🌶️🌶️ (Crustacean)</p>	32.95
<p><b>*Tiger prawns in spiced coconut sauce</b>  <i>Tiger prawns simmered in spiced coconut milk with mustard seeds, lemon and curry leaves (mustard seeds)</i></p>	18.50
<p><b>*Crab Xec Xec</b>  <i>An Indo-Portuguese dish with soft shell crabs in a Goan-style coconut and chilli sauce</i> 🌶️🌶️🌶️</p>	17.95
<p><b>Cocum monkfish curry</b>  <i>New Zealand monkfish marinated in lemon, carom seeds, ginger, green chilli and cooked in north Indian style tomato and onion sauce</i> 🌶️🌶️ (fish)</p>	15.50
<p><b>*Zafrani tiger prawn biryani</b>  <i>A classic south Indian offering; tiger prawns cooked with onion, ginger, garlic, cumin and nutmeg and layered with saffron infused basmati rice and served with a spiced sauce and raita</i></p>	19.95
<b>Vegetarian Main Courses</b>	
<p><b>*Goat cheese and spinach kofta</b>  <i>With basil, pine nuts, coconut, mustard and a dash of red wine</i> 🌶️🌶️ (nuts, mustard seeds, sulphites)</p>	
<p><b>Paneer tikka masala</b>  <i>Two of India's most popular ingredients meet in one dish; the timeless paneer with India's jewel in the crown, the most fragrant of them all, tandoor seared marinated paneer served in cashew and almond sauce</i> 🌶️🌶️ (nuts)</p>	13.95
<p><b>Jack fruit mutter</b>  <i>Exotic jack fruit and green peas cooked in, onions, tomato, saffron, cardamom and single cream</i> 🌶️🌶️</p>	12.50
<p><b>* Miloni Vegetable</b>  <i>A stunning array of mixed vegetables in a silky smooth sauce with subtle aromas</i> 🌶️🌶️</p>	11.50
<b>Side Dishes</b>	
<p><b>Black Lentils in a Butter Sauce</b>  <i>The ever- popular Dal Makhani with tomato and fenugreek</i> 🌶️🌶️</p>	6.95
<p><b>Five Lentils with Hot Oil Seasoning</b>  <i>Tarka Dal at its best; tempered with red chillies and cumin.</i> 🌶️🌶️</p>	6.50

<b>Spiced Potatoes with Cauliflower (dry)</b> <i>Cauliflower and potatoes braised with mustard seeds, cumin, caramelized onion and green chilli</i> 	6.95
<b>Sir-fried pak choy and broccoli</b> <i>Cumin spiced pak choy and broccoli with red onion ginger and chili</i> 	6.75
<b>Bombay aloo</b> <i>Baby potatoes cooked in yoghurt, with aniseed, red chilli, green chili, red onion and tomatoes</i> 	5.95
<b>Five Spice-laced Fried Okra</b> <i>Okra cooked with red onions and fresh tomatoes, tempered with punch phoran (a mixture of five types of whole spices)</i>  (Mustard seeds)	5.50
<b>Mushroom bhaji</b> 	6.50
<b>Stir fried beetroot</b> <i>With mustard seeds, curry leaf, red onion and desiccated coconut</i>	5.75
<b>Saag parsnip</b> <i>Spinach cooked with parsnip tempered with aniseed and garlic</i>	5.75
<b>Baigan aloo</b> 	6.50
<b>Baigan aloo</b> <i>Cumin spiced potatoes cooked with aubergine</i>	
<b>Accompaniments</b>	
<b>Assorted papadum basket, served with chutneys</b> (per head)	2.25
<b>Spring onion, cucumber and mint raita</b>	3.75
<b>Rice Bowl</b>	
<b>Steamed rice</b>	3.95
<b>Pulao rice</b>	4.50
<b>Lemon rice (peanuts)</b>	4.95
<b>Mushroom rice</b>	4.95
<b>Green peas and onion rice</b>	4.95
<b>Bread box</b>	
<b>Lachha Paratha</b> <i>Butter-enriched layered flat bread.</i>	3.75
<b>Pudina Paratha</b> <i>Mint flavored flat bread</i>	3.75
<b>Plain Naan</b>	2.75
<b>Garlic naan</b>	2.95
<b>Roti</b> <i>Wholemeal flat bread</i>	1.50
<b>*Peshawari naan</b>	3.50
<b>Cheese and chilli naan</b>	3.75
<b>Duck keema naan</b> (Stuffed with spiced minced duck)	4.50
<b>Lamb keema naan</b> (Stuffed with spiced ground lamb)	3.95
<b>Truffle oil and rosemary naan</b>	3.50
<b>Aloo piازه ka kulcha</b> (stuffed naan with onion and potatoes , gr, chilli)	3.75
<b>* Contains nuts</b> Mild  Medium  Hot 	

Pease note; 10% discretionary service charge will be added to your bill.	
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Some of our dishes may contain or have been in contact with nuts. These are marked with an asterisk alongside each dish.

No genetically modified ingredients are used.

We do not use any artificial colours, flavourings or preservatives.

**Food Allergies and Intolerances**

*Before you order your food and drinks please speak to our staff if you have a food allergy or intolerance.*