













Small plates

Palak chaat 	6
Spinach fritters drizzled with yoghurt, tamarind and mint chutney	
Gol gappe 	5
Crispy pastry filled with chutneys, spicy potatoes and mint water	
Fish pakoda	8
Fish fillets battered in homemade spice mix served with mint chutney	
Ilara bhara kebab 	7
Potato, spinach and pea cutlets served with mint dip	
Samosa chaat 	6
Homemade samosa topped with sweet yoghurt, mint and tamarind	
Aloo tikki 	7
Handmade spiced potato and pea patties	
Chicken tikka samosa	7
Chicken tikka and a hint of cheese in a pastry shell	
Chicken tikka bao	8
An Indian twist to a classic bao filled with chicken salad	
Paneer tikka bao 	7
An Indian twist to a classic bao filled with paneer salad	

Tandoori broccoli 	8
Chargrilled florets marinated in cheese and cardamom	
Ajwaini salmon tikka	10
Salmon marinated in spiced yoghurt, seasoned with carom seeds	
Lamb chops	14
Chargrilled lamb chops in a ginger-garlic marinade	
Malai artichoke 	8
Artichoke marinated in cream and yoghurt	
Pudhina paneer tikka 	9
Indian cheese cubes marinated in mint and yoghurt	
Tandoori chicken tikka	10
Succulent pieces of chicken in pickle and yoghurt marinade	
Bharva aloo 	8
Potatoes stuffed with crispy hash and nuts	
Lamb seekh kebab	9
Spiced minced lamb kebab flavoured with cumin and coriander	
Lehsuni tandoori prawns	13
King prawns in garlic and garam masala marinade	

Mains

Dilli daal makhani 	9
Black lentils, ginger and garlic, slow-cooked overnight finished with with cream and butter	
Paneer lababdaar 	10
Homemade Indian cottage cheese cubes cooked in onion and tomato gravy with chilli and coriander seeds	
Malai kofta 	10
Potato and paneer dumplings cooked in rich, silky tomato sauce	
Chana masala 	9
Chickpeas cooked in the traditional Delhi style	
Palak paneer 	11
Homemade cottage cheese cooked in a fresh spinach gravy	
Mixed veg 	9
Seasonal vegetables cooked with tomato, ginger and homemade spices	

Butter chicken	12
Charred chicken cooked in creamy tomato sauce seasoned with fenugreek	
Lamb rara	13
Diced lamb and mince cooked in a thick brown onion sauce	
Palak lamb	14
Tender lamb pieces cooked in a fresh spinach gravy	
Kadai chicken	12
Tossed with peppers in a thick onion tomato sauce	
Prawn masala	13
Cooked in a spicy onion and tomato gravy and seasoned with homemade spice blend	
Lamb nihari	17
Slow cooked lamb shank in an aromatic ginger and fresh chilli gravy	

Biryanis

Lamb dum biriyani 16
Tender lamb cooked with basmati rice, saffron, mint and garam masala

Saffron subz biriyani  12
Seasonal vegetables layered between aromatic basmati rice flavoured with rose water







Dum murg biriyani 14
Chicken cooked with basmati rice, saffron, mint and garam masala

Accompaniments

All breads freshly cooked in a clay oven tandoor

Naan	Plain/Butter/Garlic/Cheese	3/4/4/5
	Plain flour bread	
Parantha	Laccha/ Pudhina (mint)/Mirchi (chilli)	4/4/5
	Flakey crusted whole wheat bread	
Roti	Tandoori roti	3
	Wheat flour bread	

Pilau rice	4
Saffron basmati rice	
Plain basmati rice	3
Steamed basmati rice	
Papad and chutney tray	5
Indian crisps served with a trio of chutneys	

Makhani chips 	5
Paneer tikka salad 	6
Chicken tikka salad	7
Garden green salad 	4
Lachcha onion salad 	2
Pomegranate and mint raita 	3
Mixed veg raita 	3

Please speak to your server for allergens information. Dishes may contain traces of allergens/ nuts despite our persistent efforts

 Vegetarian

Sparkling wines

Selvaggio Prosecco - Veneto, Italy
The perfect fizz for any occasion
Lunetta Prosecco Rose - Veneto, Italy
The perfect fizz for any occasion
Champagne Louis Folléa Brut NV - Champagne, France
A beautiful Champagne to enjoy in special moments

175ml	Bottle
6.95	27.50
7.20	28.00
	45.00

White wines

Uva Non Grata Gros Manseng - Gascony, France
Bright, zingy and intensely fruity, medium white - perfect with spice
Selon Létang Viognier - Languedoc, France
Aromatic, lively and peachy - a great white to drink with exotic flavours
Vila Nova Vinho Verde - Vinho Verde, Portugal
Soft, juicy and easy drinking - a huge crowd pleaser
Adobe Reserva Sauvignon Blanc [Organic] - Casablanca, Chile
Crisp fresh and zesty - everything you'd expect from a great Sauvignon
Fontanino Riesling - Piemonte, Italy
Top class Riesling from one of the worlds classic wine regions - off-dry and super fruity
Orballo Albariño - Rias Baixas, Spain
A stylish white and one to try with our fish and shellfish plates
Sauvignon Blanc - Maharashtra, Sula Vineyards
Citrus notes with smoky pear, mineral

175ml	250ml	Bottle
5.50	7.25	21.00
5.75	7.75	23.00
5.75	7.75	23.00
5.85	8.50	25.00
		27.00
		33.00
		33.00

Rosé wines

Mirabello Pinot Grigio Rosé - Lombardia, Italy
Clean and crisp dry rosé with delicate red berry flavours
Casal Mendes Rose - Bairrada, Portugal
Soft and fruity medium rosé with a very light spritz
Le Petit Bonbon Rosé - Vin de France, France
Bright and fruit-packed medium rosé - brimming with summer fruits

175ml	250ml	Bottle
5.50	7.50	21.00
5.75	7.75	23.00
		25.00

Red wines

Prime Cuts Red - Western Cape, South Africa
Juicy, smooth and easy drinking red from Swartland
Peculiar Mr Pat Merlot - South East Australia, Australia
Ripe and plush, fruit forward Merlot
Sierra Grande Pinot Noir - Valle Central, Chile
Light and elegant red with ripe raspberry and wild strawberry flavours
Artesa Rioja Crianza - Rioja, Spain
Classic oak aged Rioja, forest fruit flavours and subtle spices
Versante Primitivo - Puglia, Italy
Stunning, rich Puglian red from a great family producer
Amauta Absoluta Malbec - Salta, Argentina
Outstanding, bright and fruity Malbec from super-high Andes mountainous vineyard
Shiraz, India - Sula Vineyards
Smoky and soft with notes of vanilla

175ml	250ml	Bottle
5.50	7.25	21.00
5.75	7.50	23.00
5.85	8.50	25.00
6.25	8.50	27.00
		28.00
		30.00
		33.00

Alcohol free cocktails

Apple and strawberry virgin mojito Apple juice, strawberry purée, mint	5	Espresso marti-no Seedlip, espresso, chocolate	5
Flower power Seedlip, apple juice, raspberries, lime	5	Strawberry smash Tanquary ZERO, strawberry purée	5
Secret garden Seedlip, elderflower cordial, ginger ale, basil	5	Very berry Fresh berries, mint, lemonade	5

Cocktails

Jaffa cake negroni Campari, sweet vermouth, Jaffa cake gin	9.00
Gulaabo Rose, prosecco, rose gin	9.00
Mango mojito Mango, mint, love Delhi gin	9.00
Elderflower and jasmine martini Campari, Cointreau, elderflower & jasmine gin	9.00
Rose and raspberry sour Fresh raspberries, aquafaba, rose gin	9.00
Chilli martini Fresh chillies, berries, citron vodka	9.00
Basil gin sour Fresh basil, lime, Hapusa gin	9.00
Coconut martini Coconut cream, Malibu, vodka	9.00
Strawberry daiquiri Strawberries, fresh lime, Havana 7 rum	9.00
Ginger rum sour Fresh ginger, aquafaba, spiced rum	9.00
Espresso martini Cold espresso, kahlua, vanilla vodka	9.00
Pomegranate spritz Pama, prosecco, aperol	9.00
Pineapple margarita Pineapple, lime, tequila	9.00
Pomegranate cosmopolitan Pomegranate, cointreau, citron vodka	9.00

Gins

Hapusa Himalayan dry gin Packed with tumeric, almonds and ginger	4.75
Jaffa Cake gin Distilled with orange peel, cocoa powder and Jaffa Cake	4.50
Love Delhi Indian gin Brimming with tropical mango and a burst of pomegranate	4.50
Stranger & Sons - Goa, India Aromatic gin with nutmeg, coriander seeds and black pepper	4.75
Jaisalmer - Rajasthan, India Floral tones with Cubeb berries, lemongrass and darjeeling tea	4.50
Greater Than - London Dry, India With juniper, fresh lemon peel and a zing of ginger	4.15
Malfi Gin Rosa With flavours of fresh citrus and grapefruit	4.25
Elderflower and jasmine Gin Naturally floral with hints of exotic fruits	4.95

Lassi

Traditional yoghurt based Indian drink	
Rose lassi	4.75
Mango cardamom lassi	4.75
Saffron pistachio lassi	4.75