

APPETISERS

MAKALI FRY Crispy fried squid with chilli and lime dressing	£11.95
JALPARI (d) Hand dived pan-seared scallops, cauliflower, cauliflower pickle	£17.95
TANGRA CHILLI PRAWNS (cr,so,gl) Kolkata inspired batter-fried king prawns, peppers, spring onions, chilli garlic sauce	£15.75
KHASTA MURG (d,gl) Atul's signature chicken tikka pie with mixed berry compote	£12.95
GILAFI LAMB SEEKH KEBAB (d) Fine spiced minced lamb coated with peppers, onions, feta cheese skewered in the tandoor	£13.95
DUCK KEEMA PAO (d,gl) Spiced Gressingham duck mince slow cooked with whole spices, served with bun maska and kachumber salad	£16.95
MURG TIRANGA (d) Lehsuni malai tikka, Punjabi murg tikka, chicken 65	£13.45
TANDOORI RATTAN (d,cr) An assortment of signature kebabs: chargrilled king prawn, lamb chop and lehsuni malai tikka	£20.45
SUBZ KA KHAZANA (d) Achari paneer tikka, broccoli malai tikka, parmesan shavings	£12.75
TOKRI CHAAT (d) (V) Regal street food, straw potato basket, sweet potato and broad beans chaat, splashed with mint and tamarind chutney, sweet yoghurt, Mumbai Sev and fresh pomegranate	£12.45

MAIN COURSES

ESSENCE KEBAB PLATTER (d,cr,mu) A selection of kebabs: chargrilled nilgiri king prawn, lamb chop, mustard salmon, lehsuni malai tikka and Punjabi chicken tikka with baby leaf salad	£27.95
TANDOORI NIMBU NILGIRI JHINGA (d,cr) Tandoori grilled king prawns marinated with fresh mint, coriander baby spinach and kafir lime, grape and citrus salad	£24.95
KUZHAMBU SEAFOOD CURRY (cr,m,d) Pan-seared king prawns, sea bass, scallop, mussels and asparagus served with an aromatic kuzhambu sauce with fresh tomatoes and coconut	£25.75
MONK FISH NIHARI (d) Chargrilled Cornish monk fish tail, marinated with saffron, hung curd & fresh green peppercorn, nihari broth, caramelised onion ring	£25.75
VENISON TAAR KORMA (d) Best cuts of venison cooked with an aromatic rampuri taar korma sauce	£25.95
STEAK MADRAS (d,mu) Chargrilled Angus fillet steak, with beef Madras curry, gunpowder chips	£29.95
TANDOORI MURG (d) Chargrilled half spring chicken, mace and dried chillies marinade, roast baby potatoes, makhni sauce	£19.45
DHUNGAR LAMB SHANK ROGAN JOSH A delectable lamb shank cooked in a brown onion gravy with saffron, sundried ginger and fennel	£24.95
ELAICHI BHUNA GOSHT Boneless leg of kid goat cooked with onions, peppercorn, cardamom - A Nawab Lucknowi speciality	£24.45

MAIN COURSES

CHICKEN TIKKA MASALA (d) Chargrilled chicken tikka in a creamed tomato-onion sauce tinged with fenugreek	£18.95
CHICKEN DOPIAZA (d) Chargrilled chicken supreme, aromatic dopiaza sauce with roscoff onion and charred spring onions	£19.75
PHALDARI KOFTA (d,n) Vegetable dumplings stuffed with assorted dried fruits and wild ginger, Awadhi korma sauce	£16.95
BHARWAN COURGETTES (V) Courgettes stuffed with a melange of garden fresh vegetables, Benarasi sauce	£16.95
VEGETABLES	
PANEER KADAI (d) Cottage cheese batons cooked in a fragrant tomato-onion sauce with mixed bell pepper	£8.95
SAAG MAKAI (d) Creamed spinach with baby corn, tempered with garlic	£8.45
ACHARI BHINDI (V) Fresh okra, red onions, dry pickle spices, fresh tomatoes	£8.95
BAINGAN PEPPER FRY (mu) (V) Baby aubergine, crushed peppercorn, mustard seeds and onion masala	£9.95
DAL MAKHNI (d) Speciality of the house	£8.95
DAL PANCHAMEL (V) A melange of five lentils cooked to perfection - A Rajasthani speciality	£8.95
URULAI ROAST ALOO (mu) (V) Spiced baby potatoes cooked in a podi masala with roasted lentils, dried red chillies	£8.45
PUNJABI CHOLE (V) Spiced chickpeas and potatoes cooked in an aromatic onion-tomato masala tinged with caraway seeds	£8.95

Despite our best efforts and whilst we have strict controls in place, our food and drink is prepared in areas where cross contamination may occur, and therefore, we are unable to guarantee that our dishes are free from any allergens. Not all ingredients are listed in each dish, please inform your server of any allergies, or dietary requirements. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill
Allergens: (CR)-Crustaceans, (M)- Mussels (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan, (C)-Celery

RICE AND BREAD

SADE CHAWAL	£4.95
JEERA PULAO	£5.75
LEMON RICE (V)	£5.95
GOSHT KI BIRYANI (d,gl)	£24.75
Tender pieces of lamb, cooked with saffron basmati rice, served with salan and raita	
KOLKATA CHICKEN BIRYANI (d,e,gl)	£22.75
The famous Kolkata inspired chicken biryani cooked with masala potatoes, spiced boiled egg served with salan and raita	
VEGETABLE BIRYANI (d,gl)	£19.95
A melange of vegetables, cottage cheese cooked Awadhi style served with salan and raita	
TANDOORI ROTI (gl) (V)	£4.95
TANDOORI NAAN (d,e,gl)	£5.25
PESHAWARI NAAN (d,e,n,gl)	£5.95
LACHHA PARATHA (d,gl)	£5.95
KEEMA NAAN (d,gl,e)	£5.95
CHEESE NAAN (d,gl,e)	£5.95
GARLIC NAAN (d,gl,e)	£5.95
BREAD BASKET (d,gl,e,n)	£14.95
BOONDI RAITA OR SADA DAHI (d,gl)	£5.95
PUNJABI SALAD	£5.45
PAPAD	£5.95
Assorted papad with three homemade chutneys	

TASTING MENU

Tokri Chaat (d)

Regal street food, straw potato basket, sweet potato and broad beans chaat, splashed with mint and tamarind chutney, sweet yoghurt, Mumbai sev and fresh pomegranate



Jalpari (d)

Hand dived pan-seared scallops, textures of water chestnut and truffle
Chapel Down Brut Reserve, Kent, England



Monk Fish Nihari (d)

Chargrilled Cornish monk fish tail, nihari broth, caramelised onion ring
Riesling, Scheifer, Steillage, Mosel, Germany



Exotic Sorbet



Chicken Dopiazza (d)

Chargrilled chicken supreme, aromatic dopiazza sauce with Roscoff onion and charred spring onions, lemon rice
Pinot Noir, Wildsong Organic, New Zealand

or

Venison Taar Korma (d) (£10 Supplement)

Best cuts of venison cooked with an aromatic Rampuri taar korma sauce
Primitivo di Manduria 'Talò', Italy



Textures of Lamb (d,mu,gl,e)

Fennel scented lamb chop, elaichi bhuna gosht, garlic naan
Rioja Reserva, Monte Real, Spain



Dessert Platter Chef's Choice (d)

Royal Tokaji, Late Harvest, Hungary

Tasting Menu £76.95 | + Wine Pairing £49.50

Tasting menu applies for the entire table and cannot be used in conjunction with the à la carte menu. Pescatarian, vegan and vegetarian menus available.

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