

STARTERS

KASOORI MURGH TIKKA(D)

Chargrilled CHICKEN , GINGER, SESAME, TANDOORI SPICES

SPICED SABUDANA GALATTE

SAGO, CUMIN, TURMERIC , GINGER

HERB CRUSTED PRAWNS

CHAAT COUNTER

BHEL PURI, PANI PURI, SEV BATATA PURI, (DGN)

RICE

MINT PULAO

CHICKEN

KADAI MURGH

LAMB

DHANIWAL GOSHT

DICED LAMB , AROMATIC SPICES, FENNEL

FISH

MACHI KOHLIWADA

SHALLOW FRY FISH , POUNDED SPICES

VEGETARIAN

SHAHI PANEER (D)

COTTAGE CHEESE, CASHEWNUT, CARDAMOM, CREAM

METHI MUTTER MUTHIA

CUMIN, FENUGREEK LEAVES, GARDEN PEAS

GOAN BHINDI CURRY

ORKA, DRY SPICE, CORIANDER

JEERA ALOO MASALENDAR

NEW JERSEY POTAOTES, TOMATOES, CUMIN, AUBERJINE

DAL/ KADHI

KHATTI MEETHI DAL

TEMPERED DAL, CUMIN, MUSTARDS, CHILLY, GINGER

GUJARATHI KADI(D)

TEMPERED YOGHURT, MUSTARD, CURRY LEAVES

Prices include VAT and all charges. We have a no tipping policy.

* Denotes spicy dish. Allergens: G-Gluten, N-Nuts, D-Dairy, E-Eggs, C-Crustacean, M-Molluscan, L-Lupin, S-Sulphites, CEL-Celery, F-Fish, SES-Sesame, MUS-Mustard, P-Peanuts, SOY-Soy

SALAD BAR

INDIAN GREEN SALAD

GERKINS, AVOCADO, GEM LETTUCE, SPROUTS SALAD CAPERS DRESSING

GRILLED ASPARAGUS, HEIRLOOM CARROTS, BELL PEPPERS, TOFU SALAD

MINI SAMOSA CHAAT (G)

DAHI BHALLA SEV(D)

RAITA STATION (D)

CURD RICE /PICKLE/MINI PAPAD/CHUTNEYS

DESSERT

HONEY JAMUN(D)(N)(G)

MANGO SHRIKHAND CHOCOLATE CUPS

SAFFRON RASMALAI(DN)

MANGO FIG KULFI (D)

ROSE GULKHAND KULFI (D)

£52 per person (£26 for ages 4 to 10).

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Weekend Brunch Beverage List

Jug of Pimms (5 glasses) - £29

Jug of Rum and ginger punch (5 glasses) - £29

Jug of pink gin and grapefruit iced tea (5 glasses) - £29

Jug of Honey combe & saffron mojito (mock tail- 5 glasses) - £27

Jug of Pani Puri Mojito (mock tail- 5 glasses) - £27

Jug of lavender haze lemonade (mock tail- 5 glasses) - £25

Jug of Mango/Rose/Tamarind & lime/Sweet/Salted lassi (5 glasses) - £25

Mocktails

Jasmine Delight - £8

Jasmine tea, lychee puree, vanilla syrup, lemongrass

Strawberry & Cucumber Crush - £8

Fresh strawberries, cucumber, mint leaves, lime juice, soda water

Sober Negroni- £9

Grape juice, orange, coriander, cardamom and grapefruit

Ghost of the Bloody Mary £9

Spiced tomato juice, celery puree, dark soya, pink salt rim on the glass

Cocktails

Mango Bellini - £14

Prosecco, mango pulp

Shine on- You Crazy diamond- £14

Prosecco, champagne and raspberry puree, edible glitter, candy floss

Nacho Libre - £11

Malibu, archers, tender coconut water, pineapple

Blackberry darknes- £11

Brandy, apple juice, homemade blackberry syrup, fragrant spices, soda top up

Sparkling Wines

Pasqua Prosecco Treviso Spumante 11% - £53

Champagne

J.M.Gremillet Brut, France 12.5% - £74

White Wines

2021, Mountain range Sauvignon Blanc, Chile, 12 % - £29

2012, Soldiers block, Chardonnay, Australia, 12.5% - £33

Red Wines

2022, Mountain range Merlot, Chile, 13.5%- £29

2022, Bellefontaine, Merlot, France, 14%- £33

Beers

Camdens hells lager (London, 4.6%abv) 330ml - £10

Slightly hazy yellow beer with fine whitehead

Chimay (Belgium, 7%abv) 330ml - £11

An authentic Trappist beer

White rhino (India, 5.5%abv) 330ml- £10

India pale ale

Cobra (India, 4.5%abv) 330ml- £9

Made from a recipe of seven ingredients and then expertly brewed with fewer bubbles, spicy pure hop oil is used to create unique aromas and give it a sophisticated taste