

TASTING MENU PAIRED WINES

Wine Measures: Wine 125ml, Dessert Wine 100ml.

Prestigious Wines

2014 Riesling Kabinett Joh Jos Prüm,
Mosel, Germany

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2013 Meursault Vallet Frères,
Côte de Burgundy, France

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2013 Gewürztraminer Atul's Signature,
Jean Claude Gueth, Alsace France

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2009 Gevrey-Chambertin Clos des Varoilles
1er Cru Domaine Varoilles, France

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2014 Brachetto d'Aqui Contero,
Piedmont, Italy

£83 per person

Captivating Wines

2013 Viognier, Clay Station
Lodi, California, USA

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2013 Soave La Rocca, Pieropan,
Veneto, Italy

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2013 Gewürztraminer Atul's Signature,
Jean Claude Gueth, Alsace France

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2013 Pinot Noir Muddy Water, Waipara,
New Zealand

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2014 Chenin Blanc, Fairview La Beryl Blanc,
Paarl, South Africa

£55 per person

TASTING MENU

Amuse Bouche

Warm Salad of Potato, Sweet Potato, Yoghurt Foam

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Jal Tarang

Pan Seared Hand-Dived Scottish Scallops,
Cauliflower Medley

Karara Kekda Aur Seb

Crispy Soft Shell Crab, Apple Chutney, Passion Fruit Sauce

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Murg Do Roopiya

Duo of Free Range Chicken: Tandoori Chicken Tikka and Grilled with Green Chutney

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Meen Moilee

Chargrilled 'Isle of Mull' Salmon in Coconut and Curry Leaf Sauce

Macchi Amritsari

Crisp-Fried Spicy John Dory with Tomato Chutney

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Nimbu Pani Sorbet

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Rogan Josh

Roasted Rump of English Lamb, Rogan Jus, Dal Makhni

Changezi Chaap

Smoked Kashmiri Chilli Marinated Tandoori Lamb Cutlet

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Bhapa Doi

Steamed Yoghurt with Rhubarb and Pomegranate

Masala Chai Brûlée

Tea and Spice Infused Crème Brûlée

£98 per person

This menu is offered for the entire table only
Last order 14h for Lunch & 21h30 for Dinner, 21h for Sunday

Paired Wines options available

*Food Allergies and Intolerances
Before ordering please speak to our staff about your requirements*

APPETISERS

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| <i>Subz Kebab Thal</i> Jerusalem Artichoke and Parsnip Shami, Malvani Paneer Tikka, Kidney Bean Stuffed Pepper | £14 |
| <i>Chana Pakodi Chaat</i> Fried Black Chickpea Dumplings, Textures of Chickpeas | £14 |
| <i>Macchi Amritsari</i> Lemon Sole Fritters, Lime Pickle Mayonnaise, Mumbai Caesar Salad | £17 |
| <i>Murg Tiranga</i> Trio of Free Range Chicken: Tikka, Chutney Grilled, Oyster Cut Fried | £17 |
| <i>Jal Tarang</i> Pan Seared Hand-Dived Scottish Scallops, Cauliflower Medley | £19 |
| <i>Bhuna Kabootar</i> Sarawak Black Pepper and Fennel Marinated Wood Pigeon, Vanilla Beetroot | £19 |
| <i>Karara Kekda Aur Seb</i> Crispy Soft Shell Crab, Celeriac and Granny Smith Apple Slaw, Passion Fruit Sauce | £19 |
| <i>Changezi Chaapein</i> Smoked Kashmiri Chilli Marinated Tandoori Lamb Cutlet, Aubergine Chutney, Feta Cheese | £25 |
| <i>Tandoori Ratan</i> Chargrilled Sea Bass, Chicken Tikka, Sweet Chilli King Prawn, Lamb Seekh Kebab | £27 |

SIDES

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| <i>Chukander Ka Poriyal</i> Beetroot with Mustard, Curry Leaf and Coconut | £9 |
| <i>Baingan Ka Bharta</i> Tandoori Smoked Aubergine with Green Peas | £9 |
| <i>Punjabi Chole</i> North Indian Style Cooked Chickpeas | £9 |
| <i>Palak Paneer</i> Spinach Puree with Paneer and Fenugreek | £9 |
| <i>Khatti Bhindi</i> Okra Sautéed with Onions, Spices and Mango Powder | £9 |
| <i>Aloo Benaresi</i> Tempered Baby Potatoes, Asafoetida, Cumin and Ginger | £9 |
| <i>Dal</i> Dal Makhni or Tempered Yellow Lentils | £9 |

Dishes are subject to availability
Food Allergies and Intolerances

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MAIN DISHES

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| <i>Kamal Kakdi Aur Paneer Korma</i> Lotus Stem and Paneer Kofta, Spicy Buttermilk Paneer, Kashmiri Pulao and Korma Sauce | £29 |
| <i>Dum Ki Seviyan, Khumb, Gucchi Biryani</i> Vermicelli, Seasonal Mushrooms, Morels and Fenugreek Leaves Cooked in a Sealed Pot | £32 |
| <i>Coorgi Meen Kari</i> Pan Fried Sea Bream, Mustard Samphire Upma, Kokum and Coconut Curry | £28 |
| <i>Tandoori Macchi Aur Kekda</i> Chargrilled 'Isle of Mull' Salmon, Spiced Vermicelli, Crab Croquette, Moilee Sauce | £33 |
| <i>Samundri Khazana Do Pyaaza</i> Stir Fried King Prawn, Scallop, Squid and Razor Clam with Tangy Onion and Tomato | £37 |
| <i>Tandoori Murg</i> Old Delhi Style Classic Tandoori Chicken, Leafy Salad, Mint Chutney | £29 |
| <i>Kadai Junglee Murgi</i> Crushed Coriander and Chilli Spiced Guinea Fowl, Melody of Mixed Peppers and Onions | £30 |
| <i>Calcutta Batak</i> Roasted Barbary Duck Breast, Mustard Poha, Jhol Jus, Aubergine Fritter | £31 |
| <i>Rogan Josh 'Classic and Contemporary'</i> Roasted Rump of English Lamb and Shoulder, Rogan Jus, Kashmiri Chilli Turnips | £33 |
| <i>Hiran Ke Pasande</i> New Forest Venison and Biryani, Celeriac and Baby Spinach Tikki, Peanut and Sesame Gravy | £33 |

BREADS AND RICE

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| <i>Roti</i> Plain / Missi | £5 |
| <i>Parantha</i> Plain / Whole Wheat | £5 |
| <i>Naan</i> Plain / Buttered / Garlic | £5 |
| <i>Kulcha</i> Mixed Vegetables / Spicy Cheeses / Peshawari / Green Onion | £7 |
| <i>Chawal</i> Steamed Rice | £5 |
| <i>Pulao</i> Mixed Vegetable Rice / Aromatic Spiced Rice | £7 |

All prices are inclusive of VAT. A discretionary Service Charge of 12.5% will be added to your bill

VEGETARIAN MENU AVAILABLE ON REQUEST