

Small Plates

Inspired by the street-food markets of Northern & Southern India

Chatpata Tawa Salad (V) masala quinoa, seasonal vegetables, chopped apricot, chilli-honey dressing	8
Lobster Idli Sambhar idlis, black pepper lobster & aubergine sambhar	12
Bharwan Mirchi (V) paneer-stuffed sweet peppers, chopped purple potato & Indian mustard	8
Malabar Prawns sautéed king prawns, white turmeric, onions & curry leaves	12
Dal Chawal Aur Achaar (V) crispy lentil & rice dumplings, green chutney, heritage carrot pickle	9
Tellicherry Pepper & Garlic Soft Shell Crab damson chutney & garlic chips	12
Scallops Bhel hand-caught seared scallops on puffed rice, tamarind & date chutney	15
Chandni Chowk Ki Aloo Tikki (V) potato tikki, honey yoghurt, white radish, tamarind & mint chutney	10
Quail Kempu curry leaf oil samphire, raw mango pachadi, butter milk	10
Kid Goat Shami Kebab black cardamom, mint chutney, chur chur paratha	12
Andhra Beef Uthappam slow-cooked in mustard & southern spices	11
Venison Anda Samosa crispy cauliflower, chutney & pickle	10

Please speak to your server for allergens information. Shots may be found in game dishes.
Prices include VAT. A discretionary service charge of 12.5% will be added.

Tandoor

Charcoal-grilled in our authentic clay ovens

Kasundi Paneer Tikka (V) mint & raw papaya chutney	12
Dakshini Jheenga southern spiced wild tiger prawns, peanut & curry leaf chutney	22
Malai Stone Bass Tikka mace, green cardamom & avocado chutney	20
Tulsi Chicken Tikka sweet basil, pickled radish & raita	16
Duck Seekh Kebab Kashmiri chilli, mixed sprouts chaat, caper's chutney	18
Bhatti Ka Achaari Hiran roe deer, carrot chutney, keema kulcha	28
Adraki Lamb Chops royal cumin, crushed onion, fennel & ginger	24

Curries & Biryanis

Lobster Nerulli southern spiced coconut milk, pearl onions	30
Gucchi Mutter (V) morels, green peas, fresh tomato, star anise	18
Jheenga Moilee curry leaf, mustard seeds, shallots	22
Macher Jhol Bengali fish, chilli, aubergine, potato	20
Old Delhi Butter Chicken Suffolk corn-fed, char-grilled & pulled chicken, fresh tomato, fenugreek	20
Aubergine Chettinad (V) Chettinad spices stuffed baby aubergine, stone fungus, pakora	18

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Rabbit Nihari	20
Slow-cooked rabbit, gram flour, fried onion	
Laal Maas	23
8 hour slow cooked Hampshire lamb shank, Rajasthani chilli	
Dum Tarkari Biryani (V)	18
seasonal vegetables, basmati rice, crispy onions, fresh mint	
Dum Nalli Biryani	25
Hampshire lamb, basmati rice, crispy onions, fresh mint	

Sides & Vegetables

Jamavar Dal : slow-cooked black lentils	7
Dhungar Dal : char-smoked, tempered yellow lentils with ginger & tomato	7
Palak Paneer : cottage cheese, spinach, tomato, fenugreek & fresh chilli	8
Gobhi Aloo : cumin spiced cauliflower & potato	8
Ghar Ki Bhindi : stir-fried okra, onions, tomato, cumin	8
Safed Chawal : steamed basmati rice	4
Stuffed Kulcha : Peshawari / cheese / paneer	5
Venison Kulcha	7

Accompaniments

Cucumber Raita	3
Indian Spiced Home-Preserved Pickles	2
Pickled Red Onions	2
Cucumber & Sprout Salad	3
Mixed Breads	8
Mixed Papads	3.50

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