





























## STARTERS

Papad Basket (D, MD) 	£3.50
Served with three homemade chutneys.	
Chur Chur Bhindi 	£6.95
Okra, gram flour, chilli flakes, samphire.	
Dahi Puri (D) 	£6.95
Semolina shells, pomegranate, honey yoghurt.	
Aloo Basket Chaat (D) 	£7.95
Jerusalem artichokes, potatoes, chickpeas.	
Paneer Tikka (D, MD) 	£9.95
Basil, cottage cheese, sweetcorn.	
Onion Bhajia 	£6.95
Red lentils, gram flour, coriander.	
Seasonal Vegetable Samosa (G) 	£6.95
Pickled parsnip root mash.	
Tandoori Phool (D, MD) 	£8.50
Broccoli, cauliflower florets, yoghurt, cauliflower puree rustic tomato.	
Lahsooni Baby Squid (N, M, S) 	£9.50
Shredded coconut, sesame, mango, ginger, tomato chutney.	
Kasaundi Jhinga (C, M, D, MD) 	£15.95
Jumbo prawns, Indian mustard.	
Stonebass Dill (F, D, MD) 	£10.95
Chive yoghurt, smoked raw mango salad.	
Tandoori Poussin (S, D, MD, P) 	£13.95
Whole boneless chicken, sesame, peanut chutney.	
Lamb Seekh Kabab (D) 	£9.95
Pineapple murabba, pointed gourd pickle.	
Anjeer Lamb Chops (D) 	£14.95
Farm fresh leaves, pea and mint chutney.	



## MAINS

Paneer Lababdar (D) 	£12.95
Cottage cheese simmered in tomato, fenugreek sauce.	
Smoked Ravaya (MD) 	£10.95
Brinjal, garlic, ginger.	
Baby Corn Palak 	£10.95
Fresh chopped spinach, dill, basil leaves.	
Goji Berries Pulao (D) 	£13.95
Wild mushroom, kewra, burani raita.	
Jackfruit Kofta Kale (D) 	£12.95
Jackfruit dumplings served with sauteed kale.	
Rock Moss Prawns (C) 	£15.95
Classic preparation of South India with tiger prawns.	
Lobster Moilee (M, C) 	£24.95
Whole lobster tail, squid, fenugreek seed, coconut milk, banana shallots.	
Chicken Dum Biryani (D, G) 	£16.95
Corn fed chicken, basmati rice, crispy onion, mint, served with Burani raita.	
Chicken Tikka Masala (D, MD) 	£14.95
Tandoor roasted chicken, simmered in tomato, onion.	
Zafrani Murg Korma (D) 	£15.95
Saffron chicken, yoghurt, onion and fresh mint.	
Pahadi Chicken (D) 	£14.95
Chunks of chicken cooked in rustic onion, fresh ginger, fresh coriander.	
Nalli Dum Biryani (D, G) 	£18.95
Fragrant basmati rice, lamb on the bone, smoked raita.	
Lamb Bhuna 	£16.30
Succulent pieces of lamb simmered in onion, tomato, cardamom.	
Handi Gosht (D) 	£15.95
Hyderabadi melting lamb cooked on slow fire.	
Railway Saag Lamb (D) 	£16.95
Lamb cubes, spinach, basil, mint, garlic.	
Lamb Shank Roghanjosh 	£19.55
Cornish lamb shank, cardamon, onion, mace.	



## SIDES

Chatora Black Dal (D) 🌿	£7.95
Our signature speciality. Black lentils simmered with garlic, tomato and chilli.	
Lupin Chatpata (L, D) 🌿	£7.50
Home style delicious chickpeas, edamame, kidney beans.	
Himalayan Mustard Aloo (MD) 🌿	£7.95
Baby potatoes tempered with cumin and wild mustard.	
Mutter Paneer (D) 🌿	£7.95
Green peas and Indian cottage cheese in creamy yoghurt sauce.	
Onion Chilli Salad	£2.95
Farm Fresh Salad	£3.90
Burani Raita (D)	£2.95
Pulao Rice	£5.95
Steamed Rice	£4.95

## BREADS

All breads contain gluten.

Plain Naan (G)	£1.95	Peshawri Naan (G, D, N)	£3.95
Butter Naan (G, D)	£2.10	Tandoori Roti (G)	£1.95
Garlic Naan (G, D)	£2.95	Parata (G, D)	£2.95
Cheese Naan (G D)	£2.95		

G - gluten, D - dairy, N - nuts, M - molluscs,

S - sesame seeds, C - crustacea, F- fish, MD - mustard, L- lupin.

Please always speak to us about any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.