

STARTERS

Papad Basket (D, MD) Served with three home-made chutneys.	£4.50
Dahi Puri (D, G) 🌿 Semolina shells, pomegranate, honey yoghurt.	£8.95
Aloo Basket Chaat (D) 🌿 Jerusalem artichokes, date and tamarind chutney.	£10.50
Onion Bhajia (D) 🌿 Red lentils, gram flour, coriander, sirka pyaz.	£7.50
Seasonal Vegetable Samosa (S, G) 🌿 Pickled parsnip, root mash, sweet potato chips.	£7.50
Soft Shell Crab (C, E, S, N, P, MD) 🌿 Squid ink crab meat, tomato lentil chutney, gunpowder.	£12.95
Scallops Ravaya (M, MD) 🌿 King scallops, garlic cloves, crushed black pepper, coral.	£12.95
Sexy Chicken (MD, D, E, S, SOYA) 🌿🌿 Chicken strips marinated in lavish spice mix, served with green slit chilli, roasted sesame seed.	£10.95

TANDOOR / STARTERS

Quail Keema Naan (D) 🌿	£5.95
Paneer Tikka (D, MD) 🌿🌿 Basil, cottage cheese, sweetcorn, green pepper.	£9.50
Tandoori Phool (D, MD) 🌿 Broccoli and cauliflower florets, cauliflower puree, rustic heritage tomato.	£9.50
Kaffir Lemon Tiger Prawn (C, D) 🌿 Mini Uttappam, herb chutney, garlic pickle.	£15.95
Dill Stone Bass (F, D, MD) 🌿 Mustard mooli, dill leaf, royal cumin, candy beetroot.	£13.50
Chicken Malai Tikka (D) 🌿 Yoghurt, soft cheese, puy lentil chaat.	£12.50
Lamb Seekh Kabab (D, MD) 🌿 Pineapple murabba, pointed gourd pickle.	£11.95
Anjeer Lamb Chops (D) 🌿 Two Cornish lamb chops, fresh fig marinade, farm fresh leaves, breakfast radish, cherry tomato, pea and mint chutney.	£19.95

SIDES

Chatora Black Dal (D) 🌿 Our signature speciality. Black lentils simmered with garlic, tomato and chilli.	£8.95
Dal Panchmel 🌿 A combination of five lentils, tempered with cumin and garlic.	£7.00
Beans Poriyal 🌿 Curry leaves, coconut, mustard seeds, asafoetida.	£7.00
Mutter Paneer (D) 🌿 Petit pois, makhana, in creamy yoghurt sauce.	£7.00
Zeera Baby Aloo 🌿 Cumin seed, ground coriander.	£7.00

Onion Chilli Salad	£3.50
Farm Fresh Raw Mango Salad (MD, D)	£6.95
Smoked Aubergine Raita (D)	£3.95
House Pickle (MD)	£3.00
Yoghurt (D)	£2.95
Pulao Rice	£5.95
Raw Mango Rice (N, MD)	£6.95

MAINS

Paneer Lababdar (D) 🌿 Cottage cheese simmered in tomato and fenugreek sauce.	£14.95
Aubergine Poppseed 🌿 Aubergine bharta, garlic, ginger.	£13.50
Makai Garlic Palak 🌿 Mint, dill, basil leaves, coriander.	£12.95
Breadfruit Mix Veg Kofta (D) 🌿 Breadfruit dumpling, creamy tomato sauce.	£14.95
Malvani Prawn (C) 🌿 Tiger prawns, roasted chilli, curry tarka.	£17.50
Ambotik Fish Masala (F) 🌿 Pan-fried sea bream, kudampuli, cherry vine tomatoes.	£17.95
Chicken Tikka Masala (D, MD) 🌿 Tandoor roasted chicken, simmered in tomato and onion.	£15.50
Pistachio Chicken Korma (N, D) 🌿 Chicken breast cooked in indulgent pistachio sauce, ginger, fresh mint.	£17.95
Pahadi Chicken (D) 🌿 Chunks of chicken cooked in rustic onion, fresh ginger and coriander.	£15.95
Handi Gosht (D) 🌿 Hyderabadi melting lamb cooked on a slow fire.	£17.95
Railway Saag Lamb (D) 🌿 Lamb cubes, spinach, basil, mint, garlic.	£19.95
Lamb Shank Roghan Josh (D) 🌿 Cornish lamb shank, ratanjot, cinnamon, potato choka.	£19.50

BIRYANI

Artichoke Mushroom Biryani (G, D) 🌿 Wild mushroom, fresh herbs, kewra, smoked aubergine raita.	£15.50
Chicken Dum Biryani (D, G) 🌿 Basmati rice, saffron, crispy onion, smoked aubergine raita.	£18.50
Venison Dum Biryani (D, G) 🌿 Basmati rice, kewra, ginger, yoghurt, smoked aubergine raita.	£22.95

BREADS

All breads contain gluten.

Plain Naan (G, D)	£3.50	Peshawri Naan (G, D, N, S)	£4.95
Butter Naan (G, D)	£3.95	Tandoori Roti (G)	£3.00
Garlic Naan (G, D)	£4.50	Paratha (G, D)	£4.95
Quail Keema Naan (D)	£5.95		

DESSERTS

Fig Kheer (D, N) Rice pudding, caramel fig, Maldon salt ice cream.	£8.50
Gajar Halwa and Honey Ginger Ice-cream (D) Indian carrot, cardamoms, stem ginger.	£8.50
Tutti frutti Pistachio Falooda (N, D) Vermicelli, saffron kulfi, basil seeds, roasted nuts, vegan caviar.	£9.95
House Sorbet (3 scoops) Coconut, raspberry and mango.	£7.95

Michelin Guide Recommended 2021 and 2023
Richmond's No1 restaurant on TripAdvisor



G - gluten, D - dairy, N - nuts, M - molluscs, E - egg, P - peanut
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.

A discretionary 12.5% service charge is added to your bill.