

Rice

Steamed 3.50 Pulao 3.95 Lemon rice with cashews N 4.95

Breads

Plain nan	2.95	Garlic and onion nan	3.25
Peshawari nan N	3.50	Cheese and chilli nan	3.50
Laccha paratha	2.75		
Tandoori roti	2.50		
Plain dosa	2.75		
Masala uttapam	3.50		
Mini bread basket	4.95		
(laccha paratha, garlic nan and plain nan)			

SUNDAY LUNCHTIME



Why not take a break from the kitchen and give yourself a real treat!
Our "help yourself" buffet lunch is a great way to spend Sunday.
19.95 per person children 7-12 years 12.95 under 7s eat FREE

 Hot   Roaring hot V Vegetarian N Nuts

Prices include VAT Service not included.

Please ask to see our dairy-free, gluten-free, halal or vegan menus. While we make every effort, we cannot guarantee that each dish is free from traces of allergens.

Starters

Crab bonda 	8.95
Tempered blue crab meat dumplings, mint coriander puree <i>Layers, Peter Lehman 2019, Adelaide, Australia</i> 🍷	
Griddled scallops	9.95
Spiced pea puree, red pepper reduction, roasted cumin <i>Pinot Gris, Trimbach 2017, Alsace, France</i> 🍷	
Swordfish tikka, onion, radish pickle 	8.95
Yellow chilli, mustard, carom seed <i>Riesling, Alex Pauly 'Generations' 2021, Lieser, Mosel, Germany</i> 🍷	
Saffron and mace chicken tikka N	8.50
Spiced yoghurt, cardamom, white pepper <i>Insolia Carizza, Principi di Butera 2020, DOC, Sicily, Italy</i> 🍷	
Dungar quail breast	8.50
Leg meat khurchan, mango mustard sauce <i>Pinot Gris, Trimbach 2017, Alsace, France</i> 🍷 <i>Malbec, Dona Paula Estate 2021, Mendoza, Argentina</i> 🍷	
Buffalo chapli slider, cumin bun	8.75
Tamarind barbecue, smoked garlic yoghurt <i>Negroamaro del Salento, Varvaglione 2020, Puglia, Italy</i> 🍷	
Goat shoulder tikka, cumin puff 	8.95
Black cardamom, green tomato and aubergine mash <i>Perricone, Molino a Vento 2020, Sicily, Italy</i> 🍷	
Clove-smoked lamb chops	9.95
Best end baby chops, roasted garlic yoghurt <i>Riesling, Alex Pauly 'Generations' 2021, Lieser, Mosel, Germany</i> 🍷 <i>U ... Passimientto, Baglio Gibellina 2020, Sicily, Italy</i> 🍷	
Beetroot cutlet, spiced mango chutney V	7.50
Warm spice, fennel, crispy tapioca coating <i>Layers, Peter Lehman 2019, Adelaide, Australia</i> 🍷 <i>Perricone, Molino a Vento 2020, Sicily, Italy</i> 🍷	
Achaari paneer tikka, beetroot sauce V	7.95
Homemade cottage cheese, pickling spice and mango chutney, masala puff rice <i>Viognier-Marsanne, 'The Hermit Crab' 2021, McLaren Vale, Australia</i> 🍷	
Spinach and sweet potato shingara V	7.75
Wrapped in homemade Bengali pastry <i>Riesling, Alex Pauly 'Generations' 2021, Lieser, Mosel, Germany</i> 🍷	

Papadom basket with home-made pickles and chutneys 2.25 per person

We're very proud of our wine list and in order for you to be able to more thoroughly enjoy them; we've matched our entire menu to our wine list. In each of the matches, we've placed the best match first. We've tried wherever possible to include a red and a white, as well as always offering at least one of the wines by the glass.

Mains

Sea bream, green beans and chickpea poriyal Malabar coconut sauce, fresh turmeric, curry leaves <i>Viognier-Marsanne, 'The Hermit Crab' 2021, McLaren Vale, Australia</i> 🐅	18.95
Baby monkfish tail caldeen, samba rice 🐅 N Spicy, sharp, creamy Goan coconut sauce <i>Layers, Peter Lehman 2019, Adelaide, Australia</i> 🐅	20.50
Kasundi king prawns Bengali mustard, spiced puffed rice, green papaya murabba <i>Insolia Carizza, Principi di Butera 2020, DOC, Sicily, Italy</i> 🐅	21.95
Chicken Chettinad 🐅 Black pepper, South Indian Chettiyar masala, rice pan cake <i>Layers, Peter Lehman 2019, Adelaide, Australia</i> 🐅 <i>U ... Passimientto, Baglio Gibellina 2020, Sicily, Italy</i> 🐅	17.75
Chicken lababdar Creamy tomato, fenugreek, mace <i>Layers, Peter Lehman 2019, Adelaide, Australia</i> 🐅 <i>U ... Passimientto, Baglio Gibellina 2020, Sicily, Italy</i> 🐅	16.95
Rajasthani Khargosh Saddle of rabbit, kadhi sauce <i>Viognier-Marsanne, 'The Hermit Crab' 2021, McLaren Vale, Australia</i> 🐅 <i>U ... Passimientto, Baglio Gibellina 2020, Sicily, Italy</i> 🐅	19.50
Lucknowi chicken biryani, mustard raita N Steamed in a sealed pot, saffron, spices, browned onion <i>Pinot Gris, Trimbach 2017, Alsace, France</i> 🐅 <i>Negroamaro del Salento, Varvaglione 2020, Puglia, Italy</i> 🐅	17.95
Seared Gressingham duck Baby spinach mash, clove, sweet and sour plum sauce <i>Viognier-Marsanne, 'The Hermit Crab' 2021, McLaren Vale, Australia</i> 🐅 <i>Primitivo, 62nd Anniversary Reserva 2018, San Marzano, Puglia, Italy</i> 🐅	18.95
Coastal mutton masala, steamed rice 🐅 Cassia, mustard, coconut, curry leaf <i>Malbec, Dona Paula Estate 2021, Mendoza, Argentina</i> 🐅	18.50
Steamed shoulder of lamb, beetroot rice 🐅 Marinated for 100 hours, spice-rich Punjabi masala, lamb jus <i>Layers, Peter Lehman 2019, Adelaide, Australia</i> 🐅 <i>Primitivo, 62nd Anniversary Reserva 2018, San Marzano, Puglia, Italy</i> 🐅	19.25

Venison hunter curry, pulao rice 🐅🐅 Slow cooked with sweet potato, dark spices and tamarind <i>Negroamaro del Salento, Varvaglione 2020, Puglia, Italy</i> 🐅	20.25
Jackfruit and young peas dosa 🐅 V Crispy pancake, jackfruit, potato, curry leaf, mustard <i>Viognier-Marsanne, 'The Hermit Crab' 2021, McLaren Vale, Australia</i> 🐅 <i>U ... Passimientto, Baglio Gibellina 2020, Sicily, Italy</i> 🐅	16.95
Baby aubergines, pickling sauce, garlic nan V Seasoned spinach, cottage cheese <i>Insolia Carizza, Principi di Butera 2020, DOC, Sicily, Italy</i> 🐅 <i>Perricone, Molino a Vento 2020, Sicily, Italy</i> 🐅	17.75
Vegetarian thali V Paneer makai tawa masala, green bean fogath, dal makhni, aloo gobi, mustard raita, pulao rice and mini nan bread <i>Layers, Peter Lehman 2019, Adelaide, Australia</i> 🐅	20.95

Wine available by the glass 🐅

Sides

Aloo gobi Cauliflower, new baby potato	5.95
Dhingri palak Garlicky spinach, mushroom	5.95
Green bean fogath Fresh green beans, sweet coconut	6.50
Dal makhni Slowly cooked, creamy – rich black lentils	6.25
Paneer makai tawa masala Cottage cheese, corn, organic green peas, kadai spices	7.50
Himachali chana dal 🐅 Tempered with fennel, garlic and crushed chilli	5.95
Baghare baigan N Baby aubergine, peanut sauce	7.50
Crispy fried potatoes Thinly sliced, dried mango powder	5.50