

# APPETISERS

**Assortment of poppadom's** - accompanying trio of dips. Tempered Chilli jam, Tomato Salsa and Spiced apple relish. **£6**

## Appetisers

**Scallopini Murugh Tikka-**  
Organic corn-fed chicken, garlic, Indian herbs, dry spice, Mustard yoghurt **£9**

**Thakkali Thokku Duck**-Gressingham duck mince, ground whole spices and fresh herbs. Mixed leaves, green chutney, pickles **£11**

**Lahsooni Chargrill Jhinga-** Cornish tiger prawns, garlic, ground roasted garam masala, avocado salsa. **£14**

**Afghan Shinwari Kebab**-Welsh Lamb cutlets. Dry spice rub, tandoor baked, Lahsooni mooli and carrot ribbons. **£13**

**Samosa Chat (V)** Homemade filled pastry, Chickpeas, Tamarind, spiced potatoes, green relish, pomegranate. **£8**

**King Scallop Moilee**-King scallops, ginger, mushroom, chili, cumin, mustard seeds, curry leaf, fresh lime juice. **£14**

**Venison Hunter Kabab**-Locally sourced organic venison, Quail egg, coriander seeds, Tellicherry peppercorns, ground spices. **£13**

**Aubergine Cannelloni (V)**- Grilled aubergine roll, Mixed pepper, white cabbage, carrot. **£9**

**Bengali Cod & Crab cake**-Devon crab, black cod, maris piper potatoes, micro herbs, tomato salsa. **£12**

## MAIN COURSE

<b>Old Delhi Makhanwala</b> - Organic corn-fed chicken, tomato and butter sauce, shahi jeera, fenugreek.	<b>£18</b>
<b>Vadouvan Monkfish</b> -Locally sourced sustainably farmed Monkfish pan seared, Coconut, Vadouvan mix of clove, ginger, chili, curry leaf.	<b>£27</b>
<b>Chargrilled Smoked Lamb Chops</b> -French trimmed Welsh lamb chops. Baby carrot, potatoes, Asparagus, garlic chive oil.	<b>£32</b>
<b>Shahi Malai Kofte (V)</b> - rich curry stew, fenugreek, Makhaan, paneer, edible silver.	<b>£17</b>
<b>Chooza Chettinad</b> -Organic Chicken escalope , turmeric, coconut, kalpasi, poppy seeds, chili, kaffir lime leaf.	<b>£19</b>
<b>Keralan Sigri Duck</b> -Supreme of Gressingham Duck, ground roasted whole spice duck crust, amchoor, kale, Spiced Tamarind.	<b>£23</b>
<b>African Wild Prawn</b> – Giant prawns with Colombo Sauce, fresh lemon leaf, Coconut milk.	<b>£33</b>
<b>Rajasthan Spicy Lamb</b> - Morsels of slow cooked shoulder of Hertfordshire Lamb. Sun dried Apricots, ginger juliennes, garlic, tomatoes.	<b>£21</b>
<b>Royal Rabbit Leg</b> - English Organic rabbit supreme, Cashew, royal spices, Sweetcorn, Missi Roti.	<b>£25</b>
<b>Tandoori Salmon</b> - Sustainably farmed Scottish Salmon, garlic, fresh mustard, chilli, cilantro, turmeric.	<b>£29</b>
<b>Kishores Biriyani</b> -House special biriyani served in Indian safari style. See server for meat type or vegetarian option cooked on the day.	<b>£23</b>

## VEGETARIAN

<b>Dhum Aloo (V)</b> -Organic baby potatoes, roasted cumin, chillies, tomatoes & fresh coriander.	<b>£ 9</b>
<b>Hyderabadi Baby Aubergine (V)</b> -Organic baby aubergines, sesame seeds, turmeric, Organic yoghurt, desiccated coconut.	<b>£10</b>
<b>Daal Makhani (V)</b> -Urad Daal, Rajma beans, garlic, tomatoes, ginger, butter, cream, Kashmiri chili, garam masala	<b>£9</b>
<b>Sarson Chole ka Saag (V)</b> - spinach, Kabuli chana, , butter, ginger, ground spices, cilantro.	<b>£10</b>
<b>Rainbow Ribbon Salad (V)</b> - Radish, Radish, Cucumber, Mixed papers Beetroot. Mustard, Red onion extra virgin olive oil.	<b>£10</b>
<b>Mango and Avocado Salad (V)</b> - Mustard, extra virgin olive oil, lemon juice, mixed leaf salad, mango, Avocado, pomegranate pearls	<b>£11</b>

## BREAD & RICE

<b>Safed Chawal-Steamed Basmati Rice.</b>	<b>£6</b>
<b>Saffron Pulao Rice</b> - Organic black rice, basmati rice, butter, ginger, shallots, saffron.	<b>£7</b>
<b>Lemon rice</b> -Basmati rice with lemon balm oil and poppy seeds.	<b>£9</b>
<b>Buttered Naan</b> -Tandoori naan bread with poppy seeds.	<b>£6</b>
<b>Garlic and baby Coriander Naan</b> - oven baked bread, garlic, baby coriander	<b>£8</b>
<b>Kashmiri Kulcha</b> - leavened flatbread, Paneer	<b>£7</b>
<b>Bread Basket</b> -Buttered Naan/Garlic Coriander Naan/Kashmiri Kulcha	<b>£14</b>