

















Small plates

Palak chaat 	6	Tandoori broccoli 	9
Spinach fritters drizzled with yoghurt, tamarind and mint chutney		Chargrilled florets marinated in cheese and cardamom	
Gol gappe 	6	Ajwaini salmon tikka	12
Crispy pastry filled with chutneys, spicy potatoes and mint water		Salmon marinated in spiced yoghurt, seasoned with carom seeds	
Fish pakoda	8	Lamb chops	15
Fish fillets battered in homemade spice mix served with mint chutney		Chargrilled lamb chops in a ginger-garlic marinade	
Ilara bhara kebab 	7	Malai artichoke 	8
Potato, spinach and pea cutlets served with mint dip		Artichoke marinated in cream and yoghurt	
Samosa chaat 	6	Pudhina paneer tikka 	10
Homemade samosa topped with sweet yoghurt, mint and tamarind		Indian cheese cubes marinated in mint and yoghurt	
Aloo tikki 	7	Tandoori chicken tikka	11
Handmade spiced potato and pea patties		Succulent pieces of chicken in pickle and yoghurt marinade	
Chicken tikka samosa	7	Bharva aloo 	9
Chicken tikka and a hint of cheese in a pastry shell		Potatoes stuffed with crispy hash and nuts	
Chicken tikka bao	9	Lamb seekh kebab	9
An Indian twist to a classic bao filled with chicken salad		Spiced minced lamb kebab flavoured with cumin and coriander	
Paneer tikka bao 	9	Lehsuni tandoori prawns	14
An Indian twist to a classic bao filled with paneer salad		King prawns in garlic and garam masala marinade	

Mains

Dilli daal makhani 	10	Butter chicken	13
Black lentils, ginger and garlic, slow-cooked overnight finished with with cream and butter		Charred chicken cooked in creamy tomato sauce seasoned with fenugreek	
Paneer lababdar 	11	Lamb rara	15
Homemade Indian cottage cheese cubes cooked in onion and tomato gravy with chilli and coriander seeds		Diced lamb and mince cooked in a thick brown onion sauce	
Malai kofta 	12	Palak lamb	16
Potato and paneer dumplings cooked in rich, silky tomato sauce		Tender lamb pieces cooked in a fresh spinach gravy	
Chana masala 	10	Kadai chicken	14
Chickpeas cooked in the traditional Delhi style		Tossed with peppers in a thick onion tomato sauce	
Palak paneer 	12	Prawn masala	14
Homemade cottage cheese cooked in a fresh spinach gravy		Cooked in a spicy onion and tomato gravy and seasoned with homemade spice blend	
Mixed veg 	10	Lamb nihari	18
Seasonal vegetables cooked with tomato, ginger and homemade spices		Slow cooked lamb shank in an aromatic ginger and fresh chilli gravy	

Biryanis

Jackfruit biriyani (ve)	12	Saffron subz biriyani 	13	Dum murg biriyani	15	Lamb dum biriyani	17
Jackfruit layered between aromatic basmati rice flavoured with rose water		Seasonal vegetables layered between aromatic basmati rice flavoured with rose water		Chicken cooked with basmati rice, saffron, mint and garam masala		Tender lamb cooked with basmati rice, saffron, mint and garam masala	

Accompaniments

All breads are freshly cooked in a clay oven tandoor			Accompaniments			
Naan	Plain/Butter/Garlic/Cheese	4/5/5/6	Pilau rice	4	Biriyani sauce	3
	Plain flour bread		Saffron basmati rice		Dal tadka	6
Parantha	Laccha/Pudhina (mint) /Mirchi (chilli)	5/5/6	Plain basmati rice	3	Makhani chips	5
	Flakey crusted whole wheat bread		Steamed basmati rice		Pomegranate and mint raita	3
Roti	Tandoori roti	4	Papad and chutney tray	5	Paneer tikka salad	6
	Wheat flour bread		Indian crisps served with a trio of chutneys		Garden green salad	4
					Lachcha onion salad	2

Sparkling wines

Ceradello Prosecco (organic) - Veneto, Italy
Single estate organic Prosecco
Champagne Serveaux Carte d'Or Brut - Champagne, France
Stunning small family grower Champagne

125ml

Bottle

6.75

31.00

60.00

White wines

Da Vero Biologico Catarratto (organic) - Sicilia, Italy
Sicilian speciality, a great alternative to Pinot Grigio
Vila Nova Vinho Verde - Vinho Verde, Portugal
One of the most popular, smooth & fruity whites around
Diez Siglos Sauvignon Blanc Ecológico - Rueda, Spain
Fresh & zesty, as you'd expect from a great Sauvignon
Sileni Pinot Gris - Hawkes Bay, New Zealand
Ripe, peachy and perfect for exotically flavoured dishes
Teliani Khikhvi - Kakheti, Georgia
Super rare & interesting dry white, Georgia's answer to Albarino

175ml

Bottle

6.75

24.00

7.75

27.50

8.00

29.00

32.00

35.00

Rosé & Orange wines

Casal Mendes Rosé - Vinho Da Mesa, Portugal
Soft, fruity and easy drinking
Château l'Ermite d'Auzan Rosé, AOP Costières de Nîmes (Organic & Biodynamic) - Rhône, France
Pure, refined and sustainable pale dry pink
Dye Bleeding Grenache Gris (Orange wine) - Paarl, South Africa
Limited release, outstanding orange - great flavour & texture

175ml

Bottle

6.75

24.00

9.00

32.00

9.75

36.00

Red wines

Terra Boa Tinto - Beiras, Portugal
A brilliant blend that delivers generous fruitiness
Uva Non Grata Gamay - Beaujolais, France
Bright & juicy Beaujolais, really easy drinking
Turno de Noche Malbec - Mendoza, Argentina
High energy red with stunning aromas and rich, deep fruit
I Monili Primitivo - Puglia, Italy
Delivers the hallmarks of prime Primitivo, luscious dried berry flavours
Teliani Saperavi-Kakheti, Georgia
An undiscovered Georgian gem, dark yet vibrant & fresh

175ml

Bottle

6.75

24.00

8.00

29.00

9.00

31.00

32.00

35.00

Gins

Hapusa Himalayan dry gin
Packed with tumeric, almonds and ginger
Jaffa Cake gin
Distilled with orange peel, cocoa powder and Jaffa Cake
Love Delhi Indian gin
Brimming with tropical mango and a burst of pomegranate
Stranger & Sons - Goa, India
Aromatic gin with nutmeg, coriander seeds and black pepper
Greater Than - London Dry, India
With juniper, fresh lemon peel and a zing of ginger
Mafi Gin Rosa
With flavours of fresh citrus and grapefruit
Elderflower Gin
Naturally floral with hints of exotic fruits

4.75

4.50

4.50

4.75

4.15

4.25

4.95

Cocktails

Gulaabo 10.00
Rose, prosecco, rose gin
Mango mojito 10.00
Mango, mint, love Delhi gin
Chilli martini 10.00
Fresh chillies, berries, citron vodka
Basil gin sour 10.00
Fresh basil, lime, Hapusa gin
Coconut martini 10.00
Coconut cream, Malibu, vodka
Strawberry daiquiri 10.00
Strawberries, fresh lime, Havana 7 rum
Ginger rum sour 10.00
Fresh ginger, aquafaba, spiced rum
Espresso martini 10.00
Cold espresso, kahlua, vanilla vodka
Pomegranate spritz 10.00
Pama, prosecco, aperol
Pineapple margarita 10.00
Pineapple, lime, tequila

Alcohol free cocktails

Apple and strawberry virgin mojito 5
Apple juice, strawberry purée, mint
Flower power 5
Seedlip, apple juice, raspberries, lime
Very berry 5
Fresh berries, mint, lemonade
Secret garden 5
Seedlip, elderflower cordial, ginger ale, basil

Soft

Homemade lemonade 3
Steep Soda - orange, lime & cucumber, hisbiscus lemonade 3
Coke/Diet Coke/Sprite 3
Fevertree tonic/light tonic/elderflower 3
Juices - orange, apple, mango, lychee 3

Lassi

Traditional yoghurt based Indian drink

Mango cardamom lassi 4.75
Saffron pistachio lassi 4.75