STARTERS

Chilli Scallops £18.95
(Winner of the Best Signature Dish award in the National Curry Week Competition 2011)
Pan seared scallops with chilli, chives and coriander, served with cumin spiced crushed green pea and chilli jam. (Crustacean/gluten/dairy)

Tiger Prawn Martini £17.95
(Winner of the Best Signature Dish award in the National Curry Week Competition 2010)
Succulent warm water prawns marinated in lemon juice, ginger, garlic and anise, coated with rice flakes and deep-fried. Presented in a shot glass, layered with a trio of chutneys & topped with a dash of martini. (Crustacean/egg/mustard/gluten/dairy)

Three ways of seafood £22.95
Oriental chili tiger prawns, battered fish with carom seeds, lobster cake with caper, rosemary & aubergine salsa, beets coolie and froth.(Asian curry award winner dish 2023)(Crustacean/egg/ mustard/fish/gluten/dairy)

Smoked lamb chops £18.50
Star anise smoked lamb chops marinated in yoghurt, ginger, cumin, and garam masala and cooked in clay oven. (dairy)

Lamb seekh kebab gilafi £11.50
Minced lamb spiced with cinnamon, cardamom ginger, mix peppers & garlic and grilled in the tandoor.(dairy)

Chargrilled king prawns £23.95
Marinated in raw mango , laced with cardamom, clove & garlic, grilled in the tandoor, yoghurt seasoned with mango and chilli. (Crustacean/dairy/gluten)

Chilli prawns £19.95
crispy fried prawns tossed in chilli garlic , soy and lemon . (Crustacean/gluten/soy)

Herbal green chicken tikka £11.50
With the distinctive taste of basil, succulent chicken breast tikka marinated in a blend of baby spinach, dill, fresh coriander, green chilli, rose water, mace powder, ginger, chilli, yoghurt and mild cheddar cheese. (dairy)

Tandoori guinea fowl £12.50
Marinated in Persian spices (chilli, coriander, clove, cinnamon, ginger, garlic, apricot) and yoghurt, chilli jam. (dairy)

Chicken tikka with pickling spices £11.50
Tender and juicy chicken thigh tikka containing pickling spices infused with mustard oil, garlic, ginger and chilli. (Mustard seeds/dairy)

Batter-fried fish £11.50
pangus fish marinated in lemon, carom seeds, ginger, green chili and nutty gram flour.(fish)

Pepper fried squids £12.50
Squids marinated in garlic, red chili, coriander seeds, red onion and garam masala. served with a sprinkling of lemon juice and spring onions. (Molluscs/fish/gluten/soy)

Duck spring rolls £12.50
Crispy duck rolls spiced with chili & scented with fragrant Lemongrass, shrimps paste .Served with a delicious soy & honey sauce. (celery/gluten/ egg/Crustacean)

Sizzling Platter

Assorted platter for two (vegetarian) £26.50
Samosa, paneer tikka, Avocado and jack fruit patties, potato patties, mix bhajiya (gluten/dairy) .

Assorted platter for two (non-vegetarian) £37.50
Chilli prawns , herbal chicken tikka, pickling chicken tikka,batter-fried fish and seekh kebabs. (crustacean/fish/gluten/mustard seeds)

VEGETARIAN STARTERS

Avocado and jack fruit patties £11.50
Delectable cutlets made with avocado and jack fruits, spiced with green chilli, red onion, coriander, garam masala and fresh rosemary. (gluten)Vegan

Potato galette £11.50
Lightly spiced with cumin, green chilli and garam masala, flattened to a cake stuffed with green peas and served on a bed of fragrant chickpeas. (dairy)

Crispy fried okra £11.50
Lightly spiced okra , with cumin, carom seeds ,red chilli powder, garam masala, lemon juice and gram flour . vegan

Garlic and chilli mushrooms £12.95
Three cheese spiced mushroom stuffed with deghi chilli, ginger, pomegranate powder and raisins for a contrast in flavour. Batter fried and tossed in chilli-garlic sauce . (Gluten/dairy/ soy)

Saunfia Paneer tikka £11.95
Tender morsels of paneer, marinated in yoghurt, lemon juice, garam masala, aniseeds and served with a freshly made sweet corn salsa (dairy)

Green marrow and fig papdi chaat £11.50
Green marrow gram flour battered, boiled potato, figs and chickpeas mix together , spiced with tamarind, mint ,green chili, ground coriander and a dash of yoghurt served on papdi. (gluten/dairy)

Oriental jack fruit £12.25
A popular north Indian dish, cubes of jack fruits , red and green peppers are stir-fried with garlic, ginger, red onion, soy sauce, chili powder and s weet chili sauce and spring onion. Vegan (soy/gluten)

Spinach and feta cheese samosa £10.50
Spiced with roasted cumin and chilli; raisins are added to lend a delightfully fruity note. (gluten/dairy)

MAIN COURSES

***Chicken Hyderabadi** £20.95
Breast of chicken stuffed with spinach, raisins and cashew nuts cooked in an Enticing South Indian-style sauce with coconut and curry leaves. (Mustard seed /dairy/ nuts)

***Chettinad chicken** £18.65
(Winner of the Best Traditional Dish award in the National Curry Week competition)
Aggressively spiced, but mellowed with yogurt and coconut & tamarind , a black pepper infused chicken curry in an onion and tomato sauce. (Mustard seeds/nut)

***Rose petal chicken korma** £18.65
Breast of chicken in golden saffron sauce with creamy coconut and cashew nut puree and a hint of sweetness. Garnished with dried rose petals in the true Mughal tradition. (nuts/dairy)

***Chicken coconut curry** £18.65
chicken cooked in dedicated Thai spiced ,kaffir lime leaf , bamboo shoots, shrimp paste ,beans, pepper ,lemon grass and spring onions. (Crustacean /dairy/nuts)

Mix pepper chicken £19.50
A highly popular north Indian chicken dish stir-fried in an Indian cast-iron wok. red chillies, coriander seeds Spectacular flavours and appearance. (dairy)

***Guinea fowl kali mirch** £22.95
Originated in the Royal kitchens of western India, guinea fowl cooked in a silky smooth cardamom-cream sauce containing yoghurt, pistachio and onion. Generously spiced with black pepper (kali mirch) and a touch of fresh chillies.(Nuts/dairy)

Chicken shaslik £29.50
chicken tikka with peppers and onion in skewers and serve with butter sauce and garlic naan. (dairy/gluten)

Bombay chicken £19.50
Chicken tikka cooked in the clay oven and simmered in a fenugreek-scented tomato sauce. (dairy)

Rabbit tikka lababdar £26.50
Tandoor- cooked rabbit, marinated in an infusion of spice-laced creamy yogurt and gently simmered in an onion and tomatobased semi sauce, with fenugreek, butter and single cream.(dairy)

Pulled duck jhalfrezi £24.50
Duck slow cooked in the oven & the tender meat pulled & with onion, pepper, ginger, garlic,chilli & fresh tomatoes & chilli sauce .

Lal maas £20.95
(Winner of the Best Traditional Dish award in the National Curry Week competition)
A fiery lamb curry from western India. Cubes of lamb steeped in a spice-laced yogurt marinade and cooked with a generous amount of chilies and a hint of cardamom and cumin.

***Lamb korma Nilgiri** £20.95
Named after the stunning mountain range in South India, cubed lamb marinated in yogurt, mint and coriander and cooked in a light onion & coconut sauce with chilies, black pepper, mustard seeds and curry leaves. (mustard seeds / nuts)

Lamb shank with masala fig sauce £29.50
A new twist on this classic dish where lamb shank is simmered in a rich onion based sauce, with yogurt to tenderise the meat, Kashmiri chilli and garam masala to add punch and fabulous figs to add an exotic touch. (dairy)

***Lamb coconut curry** £20.95
lamb cubes marinated and simmered in ,fresh coriander, spring onions, garlic, ginger, green chilli , lemon grass ,red chillies, shrimp paste and potatoes aromatised & dash of lemon juice.(nuts/ Crustacean)

Lamb herbal masala £20.95
Lamb cubes marinated and simmered in blend of basil, baby spinach, fresh coriander,spring onions , garlic, ginger, green chilli, onion & tomato and aromatised with garam masala(dairy)

***Venison masala** £24.50
Roe deer meat bathed in a pool of superb tomato and chilli sauce with the warmth of cumin and garam masala

BIRYANIES

Hyderabadi lamb biryani £24.50
A classic south Indian offering, cubed lamb cooked with onion, ginger, garlic, cumin and nutmeg, layered with naturally fragrant pearls of basmati rice and served with a spiced sauce and raita.(dairy, egg)

Chicken biryani £23.99
A classic dish from Hyderabad in south India, cubed chicken layered with India's heritage product, the fragrant basmati rice, and served with a spiced sauce and raita.(dairy, egg)

Zafrani tiger prawn biryani £32.75
A classic south Indian offering, tiger prawns cooked with onion, ginger, garlic, cumin and nutmeg and layered with saffron infused basmati rice and served with a spiced sauce and raita.(Crustacean /dairy)

Lobstar chetinad biryani £61.00
served with raita and sauce (dairy /Crustacean)

FISH AND SHELLFISH

Jalfrezi Lobster £58.00
Marinated lobster tail cooked with onion, pepper, ginger, garlic, chilli & fresh tomatoes & chilli sauce fresh coriander, green chilli, and fresh lemon juice.

***Tiger prawns in spiced coconut sauce** £26.50
Tiger prawns simmered in spiced coconut milk with mustard seeds, lemon and curry leaves. (mustard seeds/nuts)

***Crab xec xec:** £24.95
An Indo-Portuguese dish with soft shell crabs in Goan-style coconut and chilli sauce. (molluscs/nuts)

Cocum Cod curry £24.95
cod loin marinated in lemon, carom seeds, ginger, green chilli and cooked in brindle berry , tomato and onion sauce . (fish/dairy)

VEGETARIAN MAIN COURSES

***Goat cheese and spinach kofta** £18.25
with basil, pine nuts, coconut, mustard and a splash of red wine (nuts, mustard seeds, sulphites)

Paneer tikka masala £18.50
Two of India's most popular ingredients meet in one dish; the timeless paneer with India's jewel in the crown, the most fragrant of them all ,tandoor seared marinated paneer served in cashew and almond sauce. (nuts/dairy)

jack fruit mutter £19.50
Exotic jack fruit and green peas cooked in ,onions, tomato, saffron, cardamom, and single cream (vegan)

***Miloni Vegetable** £16.95
A stunning array of mixed vegetables in a silky smooth sauce with subtle aromas. (vegan)

VEGETARIAN SIDES

Black lentils in a butter sauce £9.35
The ever- popular dal makhani with tomato and fenugreek (dairy)

Five lentils with hot oil seasoning £9.35
Tarka dal at its best tempered with red chilies and cumin (vegan)

Spiced potatoes with cauliflower (dry) £9.35
Cauliflower and potatoes braised with mustard seeds, cumin, caramelized onion and green chili. (vegan)

Sir-fried pak choy and broccoli £8.25
cumin spiced pak choy and broccoli with red onion ginger and chili (dairy)

Bombay aloo £7.15
baby potatoes cooked in yoghurt ,with aniseed ,red chilli, green chili, red onion and tomatoes . (mustard seeds,vegan)

Five spice-laced fried okra £8.25
Okra cooked with red onions and fresh tomatoes, tempered with punch phoran (a mixture of five types of whole spices). (Mustard seeds)

Mushroom bhaji £9.35
(vegan)

Baigan aloo £8.75
cumin spiced potatoes cooked with aubergine.

Stir fried beetroot £9.35
with mustard seeds, curry leaf, red onion and desiccated coconut (vegan)

Saag aloo £8.75
spinach cooked with potato tempered with aniseed and garlic (dairy)

Accompaniments £5.50
Spring onion, cucumber and mint raita

Green salad £5.50

RICE BOWL

Steamed rice £5.50
Pulao rice £6.50
Lemon rice (peanuts,mustard) £6.95
Mushroom rice £6.95
Green peas and onion rice £6.95

BREAD BOX (dairy/gluten)

Lachha paratha £4.20
(Butter-enriched layered flat bread.)

Pudina paratha £4.20
(Mint flavored flat bread)

Plain naan £2.95
Garlic naan £2.95
Roti (whole meal flat bread) £1.95
***Peshawari naan** £4.00
Cheese and chili naan £4.00
Duck keema naan (Stuffed with spiced minced duck) £6.50
Lamb keema naan (Stuffed with spiced ground lamb) £6.25
Truffle oil and rosemary naan £5.95
Aloo piaze ka kulcha (stuffed with onion and potatoes, gr, chili) £5.50
Assorted poppadum basket (served with chutneys) £3.50 per head

*Contains nuts Medium Hot Extra Hot

Please note: A 10% discretionary service charge will be added to your bill. Please inform one of our team of your specific allergy or dietary requirement when ordering. we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.