

APPETISERS

Coconut Roast Crab (cr) £13.45
Sweet, delicate crab meat roasted with aromatic spices, coconut and curry leaves, served with crispy crab punugulu

Tangra Chilli Prawns (cr,so,gl) £13.95
Kolkata inspired batter-fried king prawns, peppers, spring onions, chilli garlic sauce

Jal Pari (d,mo) £14.95
Hand-dived, pan-seared scallops, coconut moilee, curry leaf oil and pickled green mango

Makali Fry (d) £11.95
Crisp fried squid with chillies and lime dressing

Khasta Murg (d,gl) £12.45
Atul's signature chicken tikka pie served with mixed berry chutney

Murg Ka Sula (d) £12.95
Chicken supreme, pepper and yoghurt marinade, chargrilled with pepper butter, kachri and lababdar khichdi

Gilafi Lamb Seekh Kebab (d) £12.95
Finely spiced minced lamb coated with peppers and onions, skewered and roasted in the tandoor

Tandoori Rattan (d,cr) £20.95
An assortment of signature kebabs: lime scented king prawn, lamb chop, and lehsuni sula chicken chop

Subz Ka Khazana (d) £11.95
Tandoori rampuri paneer tikka, malai broccoli and dahi ke kebab, delicately spiced and chargrilled

Palak Patte Ki Chaat (d,gl) £10.95
Crisp baby spinach leaves topped with mini dahi vada, tamarind and mint chutney drops, finished with a cloud of sweet yoghurt espuma

MAIN COURSES

Kebab Platter (d,cr,mu) £26.95
Lime scented king prawn, hariyali salmon, sula chicken chop, murg hariyali tikka and herb crusted lamb chop

Tandoori Nimboo Jhinga (d,cr) £24.95
Chargrilled king prawns marinated in kaffir lime, garlic and yoghurt

Monkfish Nadru Yakhni (d) £25.95
Tandoor-glazed monkfish, yoghurt & fennel broth, lotus stems and crisp lotus chips

Karwari Seafood Curry (d,cr,mu) £24.95
King prawns, scallops, sea bass and mussels in a coastal Karwari curry of coconut, tamarind and Byadgi chillies

Tandoori Murg (d,mu) £18.95
Rustic chargrilled half spring chicken marinated with mace and dried chillies, makhni sauce

Chicken Tikka Masala (d) £17.95
Tandoori chicken thigh tikka simmered in a creamed tomato and fenugreek sauce

Belagavi Chicken (d) £18.95
Spiced chicken supreme, slow-simmered in an aromatic Belagavi masala with coconut and a rich, regional sauce

Steak Madras (d,mu) £29.95
Chargrilled Angus fillet steak, Chettinad curry and gunpowder-spiced chips

Lamb Kosha Mangsho (d,mu) £22.95
Slow-braised lamb neck, enveloped in a rich Bengali masala, slow-cooked to deep, intensely spiced perfection

Lamb Shank Taar Korma (d) £24.95
Slow-braised lamb shank, Rampuri taar korma and pickled kohlrabi

Artichoke Kofta (d,n) £14.95
Delicately spiced artichoke dumplings in a refined Awadhi sauce

Chutney Paneer Tandoori Butter Masala (d) £16.95
Chargrilled paneer tikka stuffed with smoked cheese, green chillies and coriander. Creamed tomato-onion and fenugreek sauce

VEGETABLES

Paneer Do Pyaza (d) £8.95
Batons of cottage cheese with caramelised onions, fresh onions, tomato and aromatic spices

Saag Makai (d) £8.45
Creamed spinach with baby corn, tempered with garlic

Achari Bhindi ⑤ £9.25
Tender okra, red onion and tomato, tempered with fragrant Indian pickling spices

Baingan Pepper Fry (mu) £9.25
Baby aubergine tossed with crushed peppercorns, mustard seeds and aromatic onion masala

Dal Makhni (d) £7.95
Speciality of the house

Dhaba-Style Dal Fry £7.95
Yellow lentils simmered to perfection, finished with a robust onion-tomato masala, garlic and aromatic spices

Urulai Kizhangu Roast (mu) £7.95
Tamil-style crisp potato roast with mustard seeds, urad dal, curry leaves, turmeric and chilli

Peshawari Chole ⑤ £8.25
Spiced chickpeas and potatoes in a rich, aromatic masala, delicately perfumed with caraway

SET LUNCH MENUS

WEEKDAY

Tuesday - Friday 12:00 - 2:30
2 Courses £19 | 3 courses £23

WEEKEND

Saturday - Sunday 12:00 - 3:30
2 Courses £28 | 3 courses £32

Please ask a member of the team for the full menus

Please inform your server of any allergies, or dietary requirements. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill
Allergens: (CR)-Crustaceans, (MO)-Mollusc, (M)- Mussels (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan, (C)-Celery

RICE AND BREAD

Sade Chawal Jeera Pulao (d) £4.95
Steamed basmati rice | saffron and cumin
braised rice

Tomato Rice (mu) £5.75
Fragrant basmati rice gently cooked with
ripe tomatoes, caramelised onions, curry
leaves and aromatic South Indian spices,
finished with fresh coriander

Lucknowi Katche Gosht Ki Biryani (d,gl) £24.95
An aromatic lamb biryani, served with
rogan ka salan and raita- an Awadhi
speciality of the house
(please ask for more biryani options)

Tandoori Roti (gl) | Naan (gl,d,e) £4.75
Wholemeal bread | Plain bread

Pudina Paratha (gl,d) Peshwari Naan (d,n,e,gl) £5.75
Wild Mushroom & Truffle Naan (d,gl)

Keema Naan (d,gl,e) £5.75
Naan stuffed with spicy ground lamb

Cheese and Chives Naan (d,gl,e) £5.75

Bread Basket (d,gl,e) £11.45
A selection of garlic naan, pudina paratha,
cheese and chives naan

ACCOMPANIMENTS

Pomegranate Raita or Sada Dahi (d) £4.45
Yoghurt: pomegranate and cucumber or
plain

Punjabi Salad £5.25
Onion, chilli, baby leaf salad with toasted
cumin and lemon dressing

Papad £5.75
Mixed poppadums served with three
homemade chutneys

TASTING MENU

Palak Patte Ki Chaat (d,gl)
Crisp baby spinach leaves topped with mini dahi vada, tamarind and mint chutney
drops, finished with a cloud of sweet yoghurt espuma

Jal Pari (d,mo)
Hand-dived, pan-seared scallops, coconut moilee, curry leaf oil and
pickled green mango
Chapel Down Brut Reserve, Kent, England

Karwari Seafood Curry (d,cr,mo,mu)
King prawns, scallops, sea bass and mussels in a coastal Karwari curry of coconut,
tamarind and Byadgi chillies
Chardonnay, Macon-Macon Villages, France

Seasonal Sorbet
Belagavi Chicken (d)
Spiced chicken supreme, slow-simmered in an aromatic Belagavi masala with
coconut and a rich regional sauce, served with tomato rice
Pinot Noir, Les Mougettes, Franc

Textures of Lamb (d,mu,gl,e)
Herb crusted lamb chop, kosha mangsho, dal makhni and garlic naan
Rioja Reserva, Monte Real, Spain

Rasmalai Tres Leches (d,n)
Milk-soaked sponge cake, served with rasmalai ice cream
Royal Tokaji, Late Harvest, Hungary

Tasting Menu £64.95 | + Wine Pairing £39.95

Tasting menu applies for the entire table and cannot be used in conjunction with the à la carte menu.
Pescatarian, vegan and vegetarian menus available. Paired wines are 100ml per glass

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