

DINNER MENU

STARTERS

Paneer		6.50
Paneer marinated in ginger, garlic, sliced onions, chillies and panch puran mix. Served with dips.		
Vegetarian Samosas Chaat		6.00
Served with spicy chickpeas, mint chutney, potatoes and crunchy gathiya		
Octopus tentacles	Served with pear, fennel and dill salad	8.00
Cooked with spices Kashmiri chillies and tamarind		
Shammi kebabs	Served with salad and dips	7.00
Lamb mince cooked with beetroot, ginger, spices and chillies		
Crab pate	Served with Naan	6.50
Spicy crab pate made with white and brown crab meat, spices, Kashmiri chillies, poppy seeds, ginger, garlic, tamarind and desiccated coconut		
Tandoori Quail	Served with salad and dips	6.00
Quail marinated in ginger, garlic, yogurt and my tandoori masala		

MAINS

Baigan Bhartha		9.00
Smoked Aubergines, roasted and smoked on gas fire, cooked with onions, garlic, green chillies, tomatoes and spices.		
Sabzi		8.00
Mixed vegetables cooked with ginger, onions, garlic and spices.		
Butternut Squash Sabzi		7.00
Squash cooked with fresh ginger, garlic, chilli flakes, and panch phoron spices.		
Chilli Paneer		9.50
Paneer cooked with peppers, onions, green chillies, garlic, pomegranate paste, soya sauce and panch phoron.		
Dal Makhani		8.00
Lentils slow cooked on a low heat with ginger, garlic, cream and spices. This is staple dish from Punjab, North India.		

All ingredients may not be listed, please speak to the member of staff for allergens information of the dishes.

All prices are inclusive of VAT

A discretionary service charge of 10% will be added to your bill.

Chicken Makhani **12.50**

Chicken marinated in my spices for hours, grilled at high heat in Tandoor. Then cooked with tomato puree, cream, kashmiri chilli, dried fenugreek leaves and cashewnut paste.

Parsi Chicken Curry **12.50**

Hot Parsi style chicken curry cooked with green and red chillies, tamarind, coconut, onions, garlic and spices. The intense flavour of tamarind works well with hot chillies.

Malwani Prawn curry Served with Dal and rice **16.00**
Prawns cooked with coconut, green chillies, onions, garlic and spices.

Bengali fish curry Served with Dal and rice **17.50**
Fish cooked with panch phoron, onions, tomatoes, tamarind and green chillies.

Ghost Aloo Bakhara Served with Dal and rice **16.50**
Lamb cooked with fresh and dried plums, spices, Kashmiri chillies and onions. The sweetness of the plums and warmth of the mild Kashmiri chilli brings the flavours to this dish.

Shahi Gosht Served with Dal and rice **16.50**
A royal lamb curry, cooked with onions, ginger, garlic, chillies, white poppy seeds, cream, pomegranate molasses and spices.

Goat Meat curry Served with Dal and rice **18.50**
Diced goat meat cooked with coconut milk, chillies, onions, ginger, garlic paste and spices.

SIDES

Basmati Rice **2.50**

Fresh baked Tandoori naan **2.50**

Pickled onions with chilli flakes and whole spices **2.00**

Raita **3.00**

Kachumber Salad **3.50**

Prepared with red onions, tomatoes, green chillies, fresh coriander, pomegranate and lemon juice.

Apple and cabbage Slaw **3.50**

Chopped green and red apples, shredded cabbage with yogurt and walnuts.

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