





Starters

Crab bonda 	8.50
Tempered blue crab meat dumplings, mint coriander puree <i>Layers, Peter Lehman 2019, Adelaide, Australia</i> 🐅	
Griddled scallops	8.95
Spiced pea puree, red pepper reduction, roasted cumin <i>San Vincenzo IGT, Anselmi 2018, Veneto, Italy</i> 🐅	
Swordfish tikka, onion, radish pickle 	8.50
Yellow chilli, mustard, carom seed <i>Riesling, Alex Pauly 'Generations' 2018, Lieser, Mosel, Germany</i> 🐅	
Saffron and mace chicken tikka N	7.75
Spiced yoghurt, cardamon, white pepper <i>Layers, Peter Lehman 2019, Adelaide, Australia</i> 🐅	
Quail breast, green papaya salad N	7.75
Black sesame seed, sweet chilli <i>Viognier-Marsanne, 'The Hermit Crab' 2017, McLaren Vale, Australia</i> 🐅 <i>Primitivo, 62nd Anniversary Reserva 2015, San Marzano, Puglia, Italy</i> 🐅	
Buffalo chapli slider, cumin bun	8.25
Tamarind barbecue, smoked garlic yoghurt <i>Negroamaro del Salento, Varvaglione 2018, Puglia, Italy</i> 🐅	
Goat shoulder tikka, onion puff 	8.25
Black cardamom, green tomato and aubergine mash <i>Malvasia Nera, San Marzano 2018, Puglia, Italy</i> 🐅	
Clove-smoked lamb chops	8.95
Best end baby chops, roasted garlic yoghurt <i>Riesling, Alex Pauly 'Generations' 2018, Lieser, Mosel, Germany</i> 🐅 <i>Rioja Reserva, Ramón Bilbao 2015, Spain</i> 🐅	
Beetroot cutlet, spiced mango chutney V	6.95
Warm spice, fennel, crispy tapioca coating <i>Evolution, Sokol Blosser 22nd Edition, Oregon, USA</i> 🐅 <i>Malvasia Nera, San Marzano 2018, Puglia, Italy</i> 🐅	
Dal chawal, achaari paneer  V	7.75
Homemade mango chutney, lentils, lizzat papad <i>Riesling, Alex Pauly 'Generations' 2018, Lieser, Mosel, Germany</i> 🐅	
Spinach and sweet potato shingara V	7.25
Wrapped in homemade Bengali pastry <i>Riesling, Alex Pauly 'Generations' 2018, Lieser, Mosel, Germany</i> 🐅 <i>Evolution, Sokol Blosser 22nd Edition, Oregon, USA</i> 🐅	

Papadom basket with home-made pickles and chutneys 2.25 per person

We're very proud of our wine list and in order for you to be able to more thoroughly enjoy them; we've matched our entire menu to our wine list. In each of the matches, we've placed the best match first. We've tried wherever possible to include a red and a white, as well as always offering at least one of the wines by the glass.


Mains

Sea bream, green beans and chickpea poriyal Malabar coconut sauce, fresh turmeric, curry leaves <i>Cotes de Gascogne, Domaine de Saint Lannes 2018, France</i> 🐅	17.95
Baby monkfish tail caldeen, samba rice 🐅 N Spicy, sharp, creamy Goan coconut sauce <i>Evolution, Sokol Blosser 22nd Edition, Oregon, USA</i> 🐅	19.50
Kasundi king prawns Bengali mustard, spiced puffed rice, green papaya murabba <i>San Vincenzo IGT, Anselmi 2018, Veneto, Italy</i> 🐅	19.95
Chicken Chettinad 🐅 Black pepper, South Indian Chettiyar masala, rice pan cake <i>Layers, Peter Lehman 2019, Adelaide, Australia</i> 🐅 <i>Malbec, Dona Paula Estate 2018, Mendoza, Argentina</i> 🐅	16.75
Chicken lababdar Creamy tomato, fenugreek, mace <i>Layers, Peter Lehman 2019, Adelaide, Australia</i> 🐅 <i>Pinot Nero, Ca'di Alte 2018, Veneto, Italy</i> 🐅	15.95
Kolkata chicken chaap, kalonji paratha 🐅 N Suffolk organic chicken chop, mace, green cardamon <i>Layers, Peter Lehman 2019, Adelaide, Australia</i> 🐅 <i>Pinot Nero, Ca'di Alte 2018, Veneto, Italy</i> 🐅	18.50
Lucknowi chicken biryani, mustard raita N Steamed in a sealed pot, saffron, spices, browned onion <i>San Vincenzo IGT, Anselmi 2018, Veneto, Italy</i> 🐅 <i>Malvasia Nera, San Marzano 2018, Puglia, Italy</i> 🐅	16.95
Seared Gressingham duck Baby spinach mash, clove, sweet and sour plum sauce <i>Rioja Reserva, Ramón Bilbao 2015, Spain</i> 🐅	17.95
Coastal mutton masala, steamed rice 🐅 Cassia, mustard, coconut, curry leaf <i>Malbec, Dona Paula Estate 2018, Mendoza, Argentina</i> 🐅	17.50
Steamed shoulder of lamb, beetroot rice 🐅 Marinated for 100 hours, spice-rich Punjabi masala, lamb jus <i>Primitivo, 62nd Anniversary Reserva 2015, San Marzano, Puglia, Italy</i> 🐅	18.25

Venison hunter curry, pulao rice  	19.25
Slow cooked with sweet potato, dark spices and tamarind <i>Negroamaro del Salento, Varvaglione 2018, Puglia, Italy</i> 🍷	
Masala raw jackfruit dosa  V	15.95
Crispy pancake, jackfruit, potato and cardamon <i>Viognier-Marsanne, 'The Hermit Crab' 2017, McLaren Vale, Australia</i> 🍷 <i>Malvasia Nera, San Marzano 2018, Puglia, Italy</i> 🍷	
Baby aubergines, pickling sauce, garlic nan V	16.75
Seasoned spinach, cottage cheese <i>Negroamaro del Salento, Varvaglione 2018, Puglia, Italy</i> 🍷	
Vegetarian thali V	19.95
Paneer makai tawa masala, green bean fogath, dal makhni, aloo gobi, mustard raita, pulao rice and mini nan bread <i>Layers, Peter Lehman 2019, Adelaide, Australia</i> 🍷 <i>Pinot Nero, Ca'di Alte 2018, Veneto, Italy</i> 🍷	

Wine available by the glass 🍷

Sides

Aloo gobi	5.50
Cauliflower, new baby potato	
Dhingri palak	5.50
Garlicky spinach, mushroom	
Green bean fogath	5.95
Fresh green beans, sweet coconut	
Dal makhni	5.75
Slowly cooked, creamy – rich black lentils	
Paneer makai tawa masala	6.95
Cottage cheese, corn, organic green peas, kadai spices	
Himachali chana dal 	5.50
Tempered with fennel, garlic and crushed chilli	
Baghare baigan N	6.95
Baby aubergine, peanut sauce	
Crispy fried potatoes	4.95
Thinly sliced, dried mango powder	

Rice



Steamed 2.95 Pulao 3.50 Lemon rice with cashews N 3.95

Breads

Plain nan	2.25	Garlic and onion nan	2.95
Peshawari nan N	3.25	Cheese and chilli nan	3.25
Laccha paratha	2.50		
Tandoori roti	2.25		
Plain dosa	2.50		
Masala uttapam	2.50		
Mini bread basket	4.75		
(laccha paratha, garlic nan and plain nan)			

SUNDAY LUNCHTIME

Why not take a break from the kitchen and give yourself a real treat!
Our "help yourself" buffet lunch is a great way to spend Sunday.
17.95 per person children 7-12 years 10.95 under 7s eat FREE

 Hot   Roaring hot V Vegetarian N Nuts

Prices include VAT Service not included.

Please ask to see our dairy-free, gluten-free, halal or vegan menus. While we make every effort, we cannot guarantee that each dish is free from traces of allergens.