

APPETISERS

MAKALI FRY £11.75
Crispy squid rings with chilli lime dressing

JALPARI (D) £14.95
Pan-seared hand dived scallops, moilie sauce, kumquat pickle chutney

TANGRA CHILLI PRAWNS (GL,CR,SO) £13.95
Kolkata inspired batter-fried king prawns, peppers, spring onions, chilli garlic sauce

CHICKEN KHASTA TART (D,GL) £12.45
Aromatic fenugreek spiced chicken missi roti tart, tossed with shallots and baby spinach, gooseberry chutney

MURG TIRANGA (D) £12.75
Trio of chicken: lehsuni malai tikka, hariyali tikka and Andhra chicken pepper fry with a zesty baby leaf salad

GILAFI LAMB SEEKH KEBAB (D) £12.75
Fine spiced minced lamb coated with peppers and onions skewered in the tandoor

SRI LANKAN DUCK SUKKA (D,MU,GL) £12.95
Best cuts of Gressingham duck breast, coastal spices, crushed pepper, curry leaves and shallots, served with Malabar paratha

CHANGEZI CHAMPEIN (D) £25.95
Chargrilled fennel scented lamb chops, raw pineapple pickle, baby leaf salad

TANDOORI RATTAN (D,CR,MU) £20.95
An assortment of our signature kebabs: lime scented king prawn, lamb chop and chicken hariyali tikka, mango and mustard salad

SUBZ THAAL (D) £10.95
Kali mirch paneer tikka, pudina gobi and broccoli malai tikka, pickled baby turnips

CRISPY KALE CHAAT (D) (V) £10.95
Crispy fried kale, spiced chick peas and potatoes, splash of chutneys, Mumbai sev, fresh pomegranate

BEETROOT CHOP (N,MU) (V) £10.95
Kolkata inspired beetroot cutlet, raisins, mustard mayonnaise, beetroot murabba

MAIN COURSES

KEBAB PLATTER (CR,D,MU) £25.95
A selection of kebabs - lime scented king prawns, lamb chop, mustard salmon, hariyali chicken tikka and lehsuni malai chicken tikka served with fresh mango and mustard salad

TANDOORI NIMBU JHINGA (CR) £24.95
Chargrilled king prawns marinated with kafir lime, lemongrass and sundried chillies

SAMUDRI RATTAN (CR) £24.95
Pan-seared king prawns, scallops, seasonal fish (catch of the day), manga charu sauce, idiyappam

KERALA FISH CURRY (MU) £25.95
Chargrilled Cornish monkfish tail, coconut curry with kokum, curry leaves, fish cutlet

LOBSTER GHEE ROAST (CR,D) £48.95
Tandoori chargrilled lobster, stir-fried lobster in ghee roast masala, tamarind and byadgi chillies served with burrata with basil and heritage tomatoes

MURG MAKHANI (D) £17.95
Tandoori corn-fed chicken tikka in a creamed tomato and fenugreek sauce

KORI GASSI £18.75
Southern spiced chicken curry cooked with kokum and mace

DHABA MURG (MU,D) £17.95
Homemade chicken curry and potato, wholespices, ginger and fresh coriander

TANDOORI MURG (D) £18.95
Chargrilled half a spring chicken, rustic dried red chillies and chef Atul's special masala rub, tikka masala sauce

STEAK TWO WAYS (D) £27.95
Chargrilled Angus fillet steak, beef kosha mangsho, gunpowder masala chips

RAILWAY LAMB CURRY (D) £24.95
Anglo-Indian lamb rump curry with masala roast potatoes, lamb cutlet and pok choi

GOLMIRCH GOSHT £23.95
Best cuts of diced goat leg cooked with fresh peppercorns, curry leaves - a coastal delicacy

MAIN COURSES

AWADHI LAMB NIHARI (D,GL) £23.95
Best cuts of lamb neck fillet cooked in an aromatic lamb sauce, nihari spices, masala baby potatoes

SHAHI GUCCHI KA KOFTA (N,D) £15.95
Morel and cheese dumplings, saffron korma sauce

CHUTNEY TANDOORI PANEER BUTTER MASALA (D) £15.95
Chargrilled paneer tikka stuffed with baby spinach and mint chutney, creamed tomato-onion and fenugreek sauce

TANDOORI GOBI AND BAINGAN MUSALLAM (MU,D) £15.95
A regal vegetarian speciality featuring chargrilled cauliflower and aubergine cooked in a rich Mughlai-style sauce of roasted spices, caramelised onions, tomatoes, ginger, garlic and aromatic herbs

VEGETABLES

CHATPATI ALOO GOBI MASALA (V) £7.95
Spiced cauliflower and potatoes in a tangy tomato-onion masala

AMRITSARI PINDI CHOLE (D) £8.75
Spiced chickpeas and potatoes, tomato masala tinged with caraway seeds

SAAG MAKAI (D) £7.95
Creamed spinach with sweetcorn, tempered with garlic

KALONJI BAINGAN (V) £8.95
Baby aubergines cooked in a tangy tomato-onion masala, onion seeds tadka

MUTTAR PANEER MASALA (D,N) £9.95
Cottage cheese chunks, garden fresh green peas, creamed tomato-onion sauce

DAAL (V) £6.75
Yellow or black lentil (D) - speciality of the house

GREEN CHILLI PAKODA (V) £6.75
Stuffed Dutch green chillies, deep-fried with spiced gram flour batter

RICE AND BREAD

SADE CHAWAL (V)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) WILD MUSHROOM & TRUFFLE NAAN (D,GL) £5.75

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

Please alert our staff if you have any food allergies before you order your food and drink. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill

Allergens: (CR)-Crustaceans, (MO)-Molluscs, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya,(V)-Vegan



INDIAN ESSENCE
BY ATUL KOCHHAR

TASTING MENU

AMUSE BOUCHE
Chef's choice of street food platter

CRISPY KALE CHAAT (D)(V)
Crispy fried kale, spiced chick peas and potatoes, splash of chutneys, Mumbai sev, fresh pomegranate
Pinot Noir and Pinot Meunier | Chapel Down Rosé Reserve | Kent | England | 2021

JALPARI (D)
Pan-seared hand-dived scallops, moilie sauce, kumquat chutney
Riesling | Pikes Hills & Valleys | Clare Valley | Australia | 2024
or
LOBSTER GHEE ROAST (D,CR) (£18 supplement)
Tandoori chargrilled lobster, stir-fried lobster in ghee roast masala, tamarind and byadgi chillies served with burrata with basil and heritage tomatoes
Chardonnay | Chablis Domaine Des Genèves | Burgundy | France | 2022

SEASONAL SORBET
CHICKEN RARHA (D)
Supreme of chicken stuffed with baby spinach, cheese and wild garlic, delicately spiced minced chicken simmered in a luxurious onion and tomato masala, infused with fragrant whole spices and tomato rice
Pinot Noir | Les Mougeottes | Languedoc | France | 2024

TEXTURES OF LAMB (D,MU,GL,E)
Chargrilled lamb chop, lamb ghee roast, pickled turnip, dal makhni and garlic naan
Tempranillo | Bodegas Riojanas | Rioja | Spain | 2019

MANGO KULFI STICK WITH CHARRED PINEAPPLE AND RABDI ICE CREAM (D,N)
Furmint, Hárslevelű, Muscat| Royal Tokaji | Tokaj-Hegyalja | Hungary | 2018

Atul Kochhar

£67.95 PER PERSON
£40 PER PERSON WINE PAIRING

Due to availability, listed vintages may occasionally be substituted with the closest match.

Paired wine servings are 100ml, dessert wine serving is 50ml.
Tasting menu applies for the entire table and cannot be used in conjunction with the À la Carte