



à la carte menu

## appetisers

### onion bhaji | £6.95

onions in a batter of gram flour and spices, deep-fried until crispy, served with homemade chutney (gf,nf,v)

### kala chana samosa chat | £6.95

black chickpea masala topped with yogurt, tamarind and mint chutney (1,7)

### chilli paneer | £7.95

crispy fried paneer tossed with onion, bell pepper and a tangy, spicy sauce (6,11,nf)

### mumbai dahi puri | £7.95

crispy puris filled with spiced potatoes and chickpeas, topped with tangy chutneys and crunchy sev (1,7,nf)

### punjabi chicken tikka | £8.95

boneless chicken thigh marinated in a blend of yogurt and aromatic spices (7,10,gf)

### kolkata chilli chicken | £8.95

crispy fried chicken tossed with onions, bell pepper and a tangy, spicy sauce (6,11,nf)

### 'chicken 65' | £8.95

crispy fried chicken tossed in a fiery blend of south indian spices, curry leaves and green chillies (7,10,11,nf)

## appetisers

### duck tikka | £11.95

marinated duck pieces grilled to perfection, infused with aromatic spices (7,8,10,gf)

### kakori kebab | £10.95

hand-pounded tender minced lamb kebab marinated in aromatic spices and saffron (7,8,gf)

### barrah kebab | £11.95

new zealand lamb chop marinated in a tantalising blend of aromatic spices and herbs, grilled to perfection (7,8,10,gf)

### kasundi fish tikka | £12.95

fresh fish marinated in a zesty mustard kasundi blend slow grilled to capture the rich, bold flavors (4,7,10,gf,nf)

### ajwani jhinga | £10.95

tiger prawns marinated in a mix of spices with carom seeds, battered and deep-fried (2,4,10,gf,nf)

### guru trinity platter for one | £11.95

chef's selection of three assorted starters (2, 4, 7, 10, gf, nf)

### kebab platter for four | £24.95

chef's selection of five assorted starters (2, 4, 7, 10, nf)

## mains

### homestyle chicken curry | £16.95

classic indian home style chicken cooked with kalpasi, fennel, poppy seed and tamarind, finished with coconut milk (7,10,11,gf,nf)

### chicken tikka masala | £17.95

chargrilled chicken tikka in a creamy tomato, onion and fenugreek gravy (7,10,gf)

### awadhi chicken korma | £17.95

tender chicken slow cooked in a creamy sauce made from yogurt, ground almond and a delicate blend of spices (7,8)

### dilli butter chicken | £17.95

marinated chicken simmered in a rich velvety tomato and cream gravy infused with aromatic spices and a touch of butter (7,10,gf)

### chicken kadhai | £17.95

chicken simmered in a spicy tomato and onion-based gravy with a medley of bell pepper and onion, finished with a blend of traditional kadhai spices (7,10,gf,nf)

### chicken madras | £17.95

a rich and fragrant hot curry cooked with south indian spices (10,11,gf,nf)

### chicken jalfrezi | £17.95

chicken stir-fried with colourful bell peppers, onion and tomatoes in a bold, spicy gravy (7,10,gf)

### chilli garlic chicken | £17.95

home-style hot curry cooked with fresh garlic and chilli (7,gf,nf)

### chicken bhuna | £17.95

succulent chicken pieces cooked in a rich, spiced gravy of onion and tomatoes (7,gf)

### hyderabadi chicken dum biryani | £18.95

marinated chicken cooked to perfection in a blend of aromatic spices, layered with fragrant basmati rice (7,gf,nf)

### **lamb roganjosh | £18.95**

rich lamb curry flavoured with clarified butter and aromatic spices, ginger and garam masala (7,gf,nf)

### **lamb saag | £18.95**

lamb with spinach, ginger and garam masala (7,gf,nf)

### **lamb kadhai | £18.95**

lamb simmered in a spicy tomato and onion-based gravy with a medley of bell pepper and onion, finished with a blend of traditional kadhai spices (7,10,gf,nf)

### **lamb bhuna | £18.95**

succulent lamb pieces cooked in a rich, spiced gravy of onion and tomatoes (7,gf)

### **lamb madras | £18.95**

a rich and fragrant hot lamb curry cooked with south indian spices (10,11,gf,nf)

### **lucknowi gosht pulao | £21.95**

classic awadhi delicacy dish featuring tender lamb, cooked with aromatic basmati rice infused with sweet spices (7,8,gf)

### **awadhi nalli gosht | £23.95**

shank of lamb slow cooked with marrow bones in a richly spiced aromatic gravy (7,gf,nf)

### **dum ki batak | £22.95**

succulent duck braised in a flavourful blend of spices and creamy yogurt, cooked in sealed pot (7,8,gf)

### **homestyle fish curry | £22.95**

a robust fish curry in a spicy, tangy gravy with a mix of roasted coriander, fennel, black pepper and a touch of coconut (2,4,10,11,gf,nf)

### **mango prawn masala | £23.95**

tiger prawns in a sweet and tangy sauce with coconut milk, curry leaves, mild spices and mangoes (2,10,gf,nf)

### **prawn jalfrezi | £23.95**

tiger prawns stir-fried with colourful bell peppers, onion and tomatoes in a bold, spicy gravy (2,4,7,10,gf)

### **king prawn chettinad | £23.95**

a robust king prawn curry in a spicy, tangy gravy with a mix of roasted coriander, fennel, black pepper and a touch of coconut (2,10,11,gf,nf)

## vegetarian mains

### **dhaba dal | £8.95/£13.95**

yellow lentils tempered with with ghee, cumin, garlic and fresh coriander (7,gf,nf)

### **bhindi-do-payza | £14.95**

fresh okra cooked twice with onions blended with cumin, coriander and hint of tangy tomatoes (gf,nf,v)

### **palak paneer | £15.95**

paneer cubes cooked in a vibrant spinach sauce with a hint of green chilli and garlic (7,gf,nf)

### **mixed vegetable makhani | £15.95**

marinated vegetables simmered in a rich velvety tomato and cream gravy infused with aromatic spices (7,10,gf)

### **matar mushroom | £15.95**

one pot dish made with onion, tomato, green peas and mushroom (gf,nf)

### **paneer butter masala | £15.95**

paneer in a creamy tomato, onion and fenugreek gravy (7,10,gf)

### **palak paneer kofta | £15.95**

soft paneer and spinach dumplings stuffed with a mixture of dry fruits, delicately cooked in a smooth, mildly spiced cream based sauce (7,8)

### **dal bukhara | £15.95**

a luxurious creation of whole black lentil, delicately cooked for hours with tomatoes, ginger and garlic, finished with a generous touch of fresh cream (7,gf,nf)

### **baingan or matar ka bharta | £15.95**

roast aubergine prepared with onion, tomato and green peas (gf,nf,v)

### **aloo gobi | £15.95**

cauliflower and potato cooked with cumin, ginger and turmeric (gf,nf,v)

### **bombay aloo | £15.95**

potatoes cooked with onion, tomato, fresh curry leaves and punch-puran spice (10,gf,nf,v)

## bread

**butter naan - £3.95**

*(1,nf)*

**garlic naan - £4.25**

*(1,nf)*

**garlic onion and coriander naan - £4.25**

*(1,nf)*

**peshwari naan - £4.75**

*(1,8)*

**cheese chilli naan - £4.95**

*(1,nf)*

**keema naan - £4.95**

*(1,nf)*

**pudina paratha - £3.95**

*(1,nf)*

**tandoori aloo paratha - £3.95**

*(1,nf)*

**tandoori roti - £3.00**

*(1,nf)*

## rice & sundries

**steamed rice - £3.50**

*(nf,gf,v)*

**pulao rice - £4.50**

*(7,nf,gf)*

**egg fried rice - £4.50**

*(1,3,nf)*

**lemon rice - £4.50**

*(1,3,10,nf)*

**tarka cucumber raita - £4.95**

*(7,10,gf,nf)*

**chips - £3.50**

*(nf,gf)*

**indian green salad - £3.50**

## kids' menu

### kids' chicken korma | £11.95

served with choice of rice, chips or baby naan (1,7,8)

### kids' butter chicken | £11.95

served with choice of rice, chips or baby naan (1,7,8)

### chicken dippers & chips | £11.95

(1,3,7,9)

## desserts

### mango kulfi - £7.95

homemade indian ice-cream with mangoes (7,8)

### gulab jamun - £7.95

fried cheese ball soaked in sticky sugar with ice-cream (1,7,8)

### ferrero rocher cheesecake - £7.95

(1,7)

### chocolate brownie with ice-cream - £7.95

(1,7)

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तत्सवितुर्वरेण्यं  
भर्गो देवस्य धीमहि ।  
धियो यो नः प्रचोदयात् ॥

#### menu terms & conditions:

if you have any questions or particular dietary requirements or intolerances, please advise us and we shall do our utmost to offer you alternatives. whilst we do all to accommodate our guests and food intolerances, we are unable to guarantee that our dishes are totally allergen-free.

#### information & allergen content:

1. white gluten 2. crustaceans 3. egg 4. fish 5. peanuts  
6. soya beans 7. milk 8. nuts 9. celery 10. mustard  
11. sesame seeds 12. sulfur dioxide 13. lupin 14. molluscs

gf - gluten free nf-nut free v-vegan

a discretionary 10% service charge will be added to parties of 4 or more