

## STARTERS

- Paneer Malai Tikka** (V)(NF)  
Mace and cardamom spiced cottage cheese, tomato chutney.
- Hara Bhara Kebab** (V)(NF)(VE)  
Spicy lentil and spinach patties, a speciality of Uttar Pradesh.
- Cauliflower Tempura** (V)(NF)(VE)(GF)  
Mustard seeds tempered cauliflower, green chilli and curry leaves.
- Chicken Tikka** (GF)(NF)  
Char-grilled chicken, burnt garlic, kuchumber salad.
- Lucknowi Sheek Kebab** (GF)(NF)  
Spiced lamb mince, soft cheese, pineapple relish.
- Amritsari Champen** (GF)(NF)  
Warwickshire lamb chops, ginger, cumin and peppercorn.
- Machli Bahar** (NF)  
Spiced sea bass roulade, tamarind coulis, chilli coriander oil.
- Tandoori King Prawn** (GF)(NF)  
Ghee roasted prawns, onion marmalade, quinoa salsa
- Tandoor taster** (GF)(NF)  
Chicken tikka, minced lamb, king prawn
- Vegetarian Taster** (V)(NF)  
Hara bhara kebab, cauliflower tempura, paneer tikka.

## RICE

- Hyderabadi Lamb Dum Biryani** £14  
A classic dish made by layering rice over slow cooked mutton gravy.
- Plain Rice** £3.5  
**Pilau Rice** £4  
With:  
Mushrooms £4  
Vegetables £4

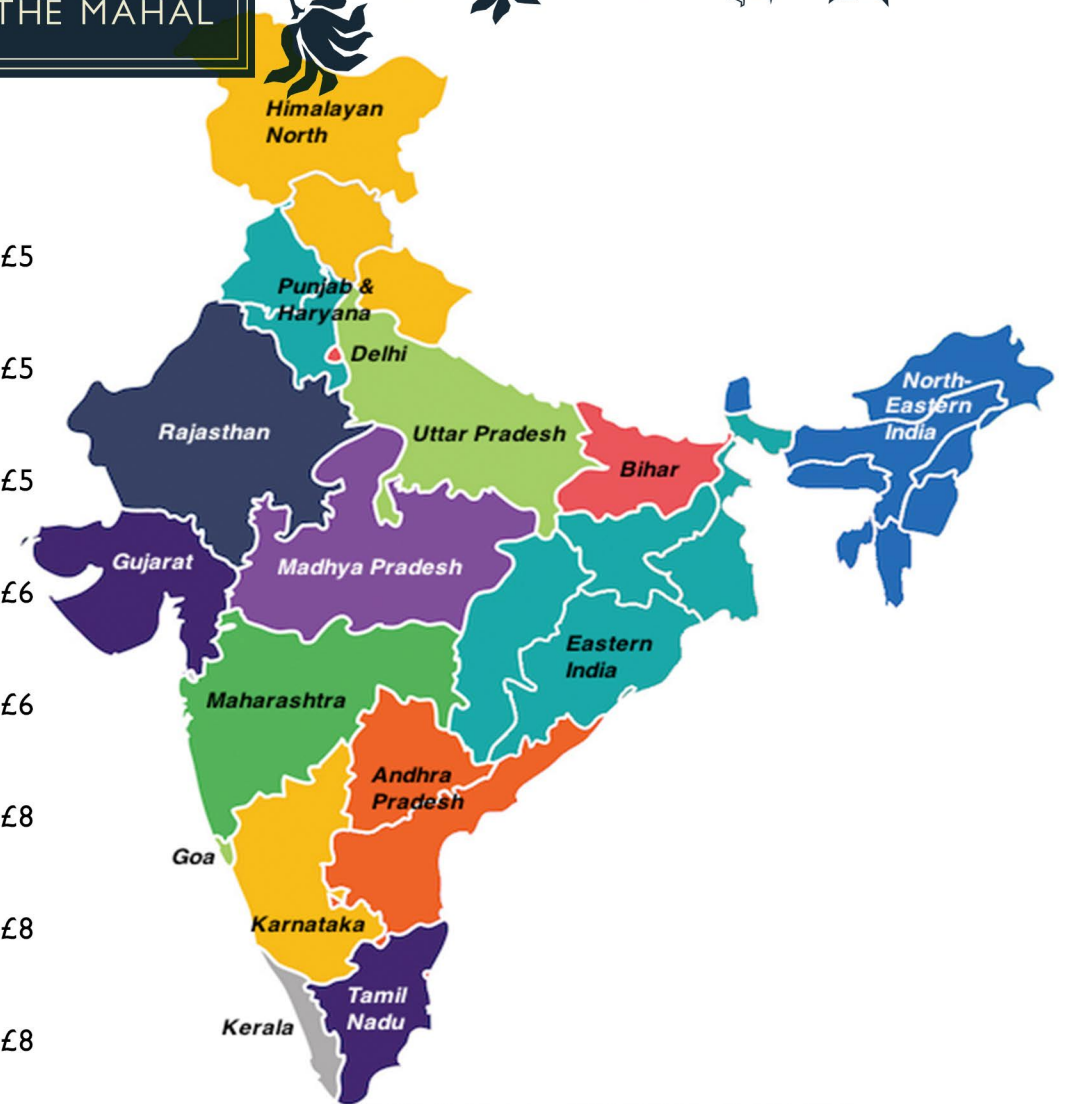
## TANDOORI BREADS & SUNDRIES

- Naan** £3  
Classic Indian bread cooked in a clay oven
- Peshwari Naan** £3  
Naan bread stuffed with sultanas and nuts.
- Kulcha** £2.75  
Naan stuffed with a choice of fillings: keema, cheese, garlic
- Laccha Paratha** £3
- Tandoori Roti** £2.5
- Papadum** £0.7

## SIDE DISHES

- Okra** (V)(NF)(GF)(VE) £4.5  
Fresh, delicately spiced ladies fingers.
- Nilgiri Paneer** (V)(NF)(GF) £4.5  
Tandoori paneer, spinach and fenugreek leaves.
- Jeera Aloo** (V)(NF)(GF)(VE) £4.5  
Diced potato, cumin, lemon juice and onion seeds.
- Dal Makhni** (V)(NF)(GF)(VE) £4.5  
Rich, creamy black lentils and red kidney beans.
- Punjabi chole** (V)(NF)(GF)(VE) £4.5  
Chickpeas cooked the authentic Punjabi way

- £5
- £5
- £5
- £6
- £6
- £8
- £8
- £8
- £10



## REGIONAL CURRY DISHES:

- Butter Chicken - Delhi Region** £11  
Free range chicken, satin smooth tomato broth, green cardamom. (Dairy)
- Chennai Chicken Curry - Chennai Region** £11  
Cotswold white chicken, coconut milk, curry leaves and fenugreek seeds.
- Chicken Chettinad - Chettinad Region** £11  
Corn fed chicken in spicy coconut, fennel and stone flower gravy. (Dairy)
- Rampuri Lamb Korma - Uttar Pradesh Region** £12  
Influenced by the royal palaces of the Mughals; classic korma slow-cooked, fragrant cardamom, rose water & saffron. (Dairy)
- Sindhi Methi Lamb - Kutch region of Gujarat** £12  
Warwickshire Lamb, spinach, cinnamon & fresh fenugreek leaves.
- Laal Maas - Rajasthan Region** £12  
Slow cooked Hampshire lamb & Rajasthan chilli.
- Seafood Moillie - Kerela Region** £15  
Grilled scallops, seabass & prawns, classic fish moilee sauce. (Shellfish)
- King Prawn Malai Curry - Calcutta Region** £14  
King prawn, mustard seed coconut milk and coriander. (Shellfish)
- Goan Fish Curry - Goa Region** £14  
Cod loins, Kashmiri chillies, cardamom pods and tamarind extracts.
- Vegetable Kofta Lababdar - Punjab Region** £11  
Organic assorted vegetables dumplings in creamy tomato and onion gravy. (Dairy)
- Bagara Baingan - Hyderabad Region** £11  
Mustard tempered baby aubergine, spiced peanut ragout. (Nuts, Dairy)