

APPETISERS

- SAMOSA CHAAT** (V) (D) (G) 8
Vegan option available
 Vegetable parcel curried white peas, trio Indian sauce, pomegranate.
- BHARWAN ALOO** (V) 8
 King Edward potato, black garlic aioli, pomegranate, dates chutney, Parmigiano Reggiano
- GUNPOWDER BEETROOT CROQUETTE** (D) (V) 8
Please request for vegan option
 Root vegetable, Rajasthani sweet chilli, rose sphere, spring red vein.
- ZUCCHINI ONION PAKORA & WYE VALLEY ASPARAGUS** (VE) 8
 Pan seared asparagus, mango-mustard coulis, micro amaranth.
- CORNFED BANJARA CHICKEN** (D) 10
 Spring onion relish, sago crisp, dehydrated Indian dust.
- TITAR KE RESHMI KEBAB** 10
 Wiltshire estate pheasant mince, royal cumin carrot gel, dry ginger.
- BEEF KAKORI** 10
 Delicately spiced royal beef kebab from Lucknow
- HERITAGE LAMB CHOPS** (D) 12
 Double bone Welsh lamb rack, black cardamom, pickled shallot, mint chutney.
- HAND DIVED SCALLOP** 13
 Tomato pat chadi, ginger lemongrass foam, charcoal sago pearls.
- CRAB CAKE** 12
 Samphire, curry leaf, chilli & tomato fluid gel, cucumber salad.
- MAHAL VEGETABLE PLATTER** (D) (V) 11
 Beetroot croquette, samosa chaat, zucchini & Wye valley asparagus, summer salad.
- TANDOORI RATTAN** (D) 12
 Banjara tikka, beef kakori kebab, tandoori king prawn, kachumber salad



MAIN COURSE

- MALABAR VEGETABLE CURRY**
 Spring vegetables, beet appam, onion sambol, black truffle.
 (14)
 (VE)
- DUO COTTAGE CHEESE**
 Scrambled paneer, paneer tikka, makhani sauce.
 (14)
 (V) (D)
- AWADHI SUBZI BIRYANI**
 Mixed vegetables, basmati rice, Lucknow spices, fresh coriander.
 (15)
 (D)
Vegan option available
- COROMANDEL KOFTA CURRY**
 Vegetable kofta, braised onion seed palak, almonds, charred asparagus.
 (14)
 (V) (N) (D)
- CHICKEN TIKKA MAKANI**
 Charred chicken, creamy tomato gravy, Fenugreek.
 (15)
 (N) (D)
- CHICKEN SAHI KURMA**
 Free-range chicken breast, cashews, golden raisins, creamy sauce.
 (15)
 (N) (D)
- KARAIKUDI CHICKEN CURRY**
 Breast chicken, curry leaves, nigiri spices, coriander
 (15)
- JUNGLEE MAAS**
 Hampshire lamb cubes, Mathania red chilli, garam masala.
 (17)
- HYDERABADI BEEF HALEEM**
 Overnight cooked beef, broken wheat, caramelized onion, Applewood smoke.
 (18)
 (N) (D)
- WELSH LAMB**
 Rosemary infused lamb cannon, braised kale, pea cream, Chettinad jus.
 (20)
 (D)
- MOULARD DUCK BREAST**
 Spring onion relish, pineapple murabba, asparagus, celeriac tikki, duck jus.
 (20)
 (D)
- SALMON EN PAPILOTE**
 Wild Alaskan salmon, Anglo Indian Goan sauce, sliced truffles, red vein.
 (20)
- KING PRAWN BALCHAO**
 King prawn, Goan spices, Balchão curry, lemon foam, beetroot appam.
 (20)
 (D) (G)
- BUTTER POACHED LOBSTER**
 Scottish lobster tail, caramelized onion, pasanda bisque, salted herring caviar
 (31)
 (D)
- MAHARAJAH PLATTER**
 Tandoori king prawn, banjara chicken, lamb chops, malai salmon, paneer tikka.
 (21)
 (D)

SIDES

- Papad** - With homemade chutneys (V) 2
- Dal Makhni** - 24 hour slow-cooked black (V) (D) 6
- Palak Paneer** - Cottage cheese, spinach, tomato, fenugreeki (V) (D) 6
- Achari Gobhi** - Cauliflower, pickling spices, ginger & tomatoes (VE) 6
- Jeera Aloo** - Désirée potatoes, slow roasted chillies & crushed garlic (VE) 6
- Ghar Ki Bhindi** - Stir fried okra, onion, tomato & cumin (VE) 6
- Mixed Raita** - Tomato, cucumber & mint yoghurt, roasted cumin. (D) 4

RICE AND BREAD

- Choice of Rice** – Steamed basmati rice/ Onion pulao / Mushroom pulao. 4
- Choice of Naan** – Plain / Butter / Keema / Garlic & Coriander / Cheese & Chilli 4
- Choice of Kulcha** - Onion / Peshawari 4
- Choice of Paratha** - Truffle & Honey / Mint / Aloo 4
- Tandoori Wholemeal Roti** 4

All our breads are baked fresh in a traditional Indian tandoor clay oven.

GIFT VOUCHER

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you

Available to purchase in the restaurant or online
WWW.THEMAHALRESTAURANT.COM

(V) Vegetarian (VE) Vegan (N) Nuts

(D) Dairy (G) Gluten

For more information on allergens, please speak with a member of the team