

## À la Carte Menu

### Starter

Poppadum £1.75

Mix Poppadum with Mint, Mango, Pineapple and Kachri Ki Chutney

Papri Chaat Purple £5.50

Crispy Wheat Flour Topped with Purple Potatoes, Chickpeas, Sweet Yogurt and Tamarind Sauce

Dhokla –Pears Apple £5.95

Gram Flour Cake with Heritage Carrots, Chilli and Honey

Alloo Tikki £5.50

Crispy Potato Cake with Dry Chickpea, Tamarind and Mint Chutney

Onion Bhaji £4.95

Mixed Vegetable Fritters in Gram Flour Batter

Charcoal Paneer Tikka £7.50

Indian Cheese with Mango Pineapple Salad

Chilli Paneer £7.95

Indian Cheese Cooked in Sweet and Sour Chilli and Soya Sauce

Tandoori Macchi Tikka £7.95

Grilled Stone Bass Fillet served with Creamy Cheese Sauce

Kaju - Prawns £8.95

Battered Prawns with Cashew Nuts and Gadi Masala

Tandoori Jheenga Hasina £12.95

Grilled King Prawn with Cress Red Pepper and Tomato Chutney

Scallops-Aubergine Purée £12.95

Hand Dived Scallops, Fritters, Mustard

Chicken Chops £8.50

Baby Chicken Cooked in Tandoor with Garlic Pickle and Lentils

Tikka La Jawab £8.50

Diced Grilled Boneless Chicken Breast with Mix Sprout Salad

Gulafy Sheekh £8.50

Minced Lamb Kababs Cooked with Authentic Spices on a Charcoal Grill

Lamb - Mint £14.95

Marinated Baby Lamb Chops with Chef's Special Spices

## **Main Courses**

**Daal Tarka £5.50**

**A Blend of Three Lentils Cooked with Spices and Herbs**

**Channa Punjabi £5.50**

**Whole Chickpeas Sautéed with Six Spices**

**Daal Mahkani £6.95**

**Whole Black Lentils Simmered to Perfection**

**Bombay Alloo £5.50**

**Roasted Potato Cubes Cooked with Various Spices in Ginger and Garlic**

**Sag Aloo £5.50**

**Spinach and Potatoes Cooked with Herbs and Spices**

**Sag Paneer £6.95**

**Blended Spinach Gently Simmered with Cubes of Indian Cheese**

**Paneer Lababdar £7.50**

**Homemade Indian Cheese Cooked with Fresh Tomato Capsicum and Authentic Ground Spices**

**Paneer Makhni £7.95**

**Homemade Indian Cheese Cooked in a Creamy Tomato Sauce**

**Jackfruit Kofta-Spinach £8.50**

**Dumplings with Sautéed Spinach and Tomato Sauce**

**Sea Bass - Ceylon £12.95**

**Fresh Sea Bass Fillets Cooked with Fresh Coconut Cream and Mussels**

**Salmon – Mango £13.95**

**Fresh Pan Fried Scottish Salmon with Spices**

**Jingha Karahi £14.95**

**King Prawns Cooked with Spices and Herbs, Delicately Tossed on a High Flames**

**Hyderabadi Chicken Korma £8.95**

**Diced Chicken Breast Cooked in Cream Sauce**

**Murgh Makhni £9.95**

**Tandoori Chicken Cooked in Rich Tomato Sauce and Traditional Spices**

**Murgh Mirch Masala £9.95**

**Fine Slices of Chicken Breast Cooked with Fresh Red Chilies and Spring Onion**

**Lamb – Rogan Josh £10.95**

**12 Hours Slowly Cooked Kashmir's Lamb**

# ***Pakwaan*** INDIAN PUNJABI CUISINE

**Karahi Lamb £10.95**  
Boneless New Zealand Lamb with Thick Gravy

**Lamb Shank – Odi Masala £14.95**  
Lamb Shank Cooked in Traditional Punjabi Style

**Dum-Prawn Biryani £12.95**  
Tiger Prawn in Medium Sauce

**Dum-Chicken Biryani £10.95**  
Chicken Cubes Cooked in Basmati Aromatic Spices

**Dum-Lamb Biryani £11.95**  
Tender Lamb Cooked in Basmati Blend of Fragrant Spices

## **Side Dishes**

**Naan Basket (4 Baby Naans) £4.95**  
Plain Naan, Plain Roti, Amritsari Kulcha, Laccha Paratha,  
Peshawari Naan, Missi Roti, Chilli Garlic Naan

**Plain Yoghurt £2.50**

**Punjabi Salad £3.00**

**Dunga Raita £3.00**

Please advise a member of staff if you have any dietary requirements or allergies. We cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens. A separate allergen menu is available on request.

**ALL TABLES ARE SUBJECT TO A DISCRETIONARY 10% SERVICE CHARGE.**

## **Desserts**

Caramel Yogurt - Raspberry £6.95  
Steamed Yogurt with Toffee

Chocolate – Rhubarb £7.95  
Dark Chocolate with Chili Flakes

Kulfi Selection £6.95  
Rabidi –Paan- Pani Kaju

Mango - Passion Fruit Sorbet £6.95  
Smooth and fresh

Falooda Strawberry £6.95  
Rose and Saffron

## Set Menu

2 Courses £20.00 | 3 Courses £25.00

### Amuse Bouche

Poppadum

Mix Poppadum with Mint, Mango, Pineapple, and Kachri Ki Chutney

### Starters

Aloo Tikki

Crispy Potato Cake with Dry Chickpea & Tamarind,  
Mint Chutney

Kaju - Prawns

Battered Prawns with Cashew Nuts and Gadi Masala

Onion Bhaji

Mixed Vegetable Fritters in Gram Flour Batter

Chicken Chops

Chicken Cooked in Tandoor with Garlic Pickle and  
Lentils

Charcoal Paneer Tikka

Indian Cheese with Mango Pineapple Salad

Lamb – Fennel

Baby Lamb Chops Marinated in Chef's Spices

### Main Courses

Daal Tarka

A Blend of Three Kinds of Lentils Slowly Cooked  
with Spices and Herbs

Sea Bass – Ceylon

Fresh Sea Bass Fillets Cooked with Coconut Cream  
and Mussels

Channa Punjabi

Sautéed Chickpeas with Blend of Six Spices

Murgh Makhani

Tandoori Chicken Cooked in Rich Tomato Sauce and  
Traditional Spices

Saag Aloo

Spinach and Potatoes Cooked with Herbs and Spices

Lamb – Rogan Josh

12 Hours Slowly Cooked Kashmir's Lamb

Paneer Lababdar

Homemade Indian Cheese Cooked with Fresh  
Tomato Capsicum with Authentic Ground Spices

### Side Dishes

Steamed Rice

Naan

Punjabi Salad

Dunga Raitha

### Desserts

Caramel Yogurt - Raspberry

Chocolate - Rhubarb

Kulfi Selection (Rabidi-Paan)

Falooda Strawberry

# Tasting Menu

£50.00 per person

## Amuse Bouche

Mushroom and Tomato Soup

Fresh Mussels with White Wine Garlic Sauce

## Starters

Aloo Tikka – Channa  
Potato Cake with Chick Pea Masala

Scallops - Parsnips  
Sautéed Scallops with Creamy Parsnip Sauce

Stone Bass – Calamari  
Stone Bass with Cream Cheese Top with Calamari  
Rings

## Refreshment

Homemade Lemon Sorbet

## Main Courses

Lamb Chop Rogan Josh  
Slow Cooked Lamb Chops with Kashmir  
Delicatessen

Paneer Lababdar  
Homemade Indian Cheese Cooked in Tomato Sauce

Chicken – Gadi Sauce  
Soft Baby Chicken with Spicy Sauce

Dhal Makani  
Creamy and Smooth

## Side Dish

Tomato Rice

Naan - Paratha

Naan - Peshwari

## Desserts

Kulfi

Bappadoi –Raspberry

Paan (Roast Pettels) or Rabidi (Reduced Milk with  
Cardamom)

Steamed Yoghurt Infused with Rosemary

# Valentines Menu

£35.00

## Amuse Bouche

Glass of Processo

Mini Edli – Wine Mint Purée

Steamed Urad Dall Purée with Coconut Chutney

## Starters

Cottage Cheese Tikka  
Marinated Soft Cheese, Cooked in Tandoor

Oyster – Aubergine Pakora  
Fresh Maldon Oyster with Soy Bean Sauce

Chilli Milli Tikka  
Stone Bass Cooked for Perfection

Chicken Chop  
Flamed Chicken Thigh with Garlic Pickle

## Main Courses

Jackfruit Cutlets  
Young Jackfruit Kofta in Tomato Sauce

Lamb Achari  
Slowly Cooked Baby Lamb with Achari Masala

Quail Dum Curry  
Whole Quail Cooked in Spicy Sauce

Chicken – Tomato  
Grilled Chicken, Butter Tomato Sauce

Sea Bass – Coconut  
Fresh Sea Bass with Coconut Cream

## From House

Dhal Makani  
Slowly Cooked Dhal

## Side Dish

Tomato Rice

Plain Naan

Lacha Paratha

Peshwari Naan

## Desserts

Kulfi - Rose  
Homemade Ice Cream Flavoured with Green  
Cardamon and Saffron

Steamed Yoghurt Caramel

## **White Wine**

### **House wine, Sauvignon Blanc Chile**

On the palate, excellent natural acidity creates balance, a fine structure and clean finish.

**175ml - £5.50 250ml - £6.60 Bottle - £16.95**

### **Pinot Grigio, Voci Italy**

Appealing crispy dry wine, light and fresh on the palate.

**175ml - £5.95 250ml - £6.95 Bottle - £19.95**

### **Chardonna, Soldiers Block Australian**

Fruity, Spicy, Full-bodied. This Shiraz has a lovely deep red colour with aromas of blackberries and blackcurrants.

**175ml - £8.25 250ml - £9.25 Bottle - £25.95**

### **Chenin Blanc, Grand Cape South Africa**

A fresh and fruity wine is bursting with tropical fruit aromas.

**175ml - £8.50 250ml - £10.50 Bottle - £28.95**

### **Rioja Blanco, Ontanon Spain**

The palate is poised with pineapple, vanilla and crisp lemon acidity - and brioche notes on the finish.

**175ml - £8.90 250ml - £11.20 Bottle - £32.95**

## **Red Wine**

### **House wine, Merlot Chile**

Once in glass, the bouquet expands into toasted bread mingled with fruity notes of fresh cranberries and cherries.

**175ml - £5.50 250ml - £6.60 Bottle - £16.95**

### **Malbec, Santa Elisa Argentina**

Terrific, rich wine with lush fruits flavours of boysenberry and blackberry with mineral and spice notes on the full-filled finish.

**175ml - £5.95 250ml - £6.95 Bottle - £19.95**

### **Shiraz, Soldiers Block Australian**

Fruity, Spicy, Full-bodied. This Shiraz has a lovely deep red colour with aromas of blackberries and black currants.

**175ml - £8.20 250ml - £9.60 Bottle - £25.95**

### **Rioja Vega, Crianza Spain**

Powerful fruit aromas well combined with hints of oak ageing. On the palate, it reveals concentrated, ripe fruit flavours and good structure.

**175ml - £8.50 250ml - £10.50 Bottle - £31.95**

### **Pinot Noir, Sileni Estates Hawkes Bay, New Zealand**

Complex aromas of varietal dark berry fruit and florals. The palate is rich with flavours of sweet dark cherry, spice and silky tannins.

**175ml - £8.90 250ml - £11:20 Bottle - £32.95**



## Rose Wine & Sparkling Wine

**House Rose, Pinot Grigio Blush**  
**Italy**

Aromatic aroma of freshly crushed cranberries and a hint of apricot.

**175ml - £5.50 250ml - £6.60 Bottle - £16.95**

**Rose d'Anjou, Domaine de la Patite Roche**  
**France**

A fine balanced wine with a shining light rose colour and intense powerful fragrance. Fruity, refreshing and smooth on the palate with a full round and supple finish.

**175ml - £8.20 250ml - £9.60 Bottle - £25.95**

**Prosecco, Le Clivie**  
**Italy**

An attract floral nose of lemon and white blossom with a dry and crisp palate. Softly textured with a fine mousse and refreshing acidity.

**125ml - £6 Bottle £27**

## Dessert Wine

**Passito carmenere Oseleta la Capuccina**  
**Italy**

Elegant and harmonious, with rich black cherry, bilberry, plum and chocolate notes. The Fruity sensation on the nose carry through onto the intriguingly sweet palate. The finish is long and faintly spicy.

**125ml - £7.95 300ml Bottle £29.95**

**Recioto di Soave la Capuccina**  
**Spain**

On the nose it reveals sweet nuances of Honey, Flower, Candied fruit, vanilla and apricots, along with the typical and very elegant touch of complexity contributed by noble rot. The fruit on the palate echoes perfectly the sensations on the nose, and is very Persistent.

**175ml - £8.90 250ml - £11:20 Bottle - £32.95**

## Champagne

**Charles Chevalier Brut d'Honneur, Champagne**  
**France**

A light, fresh, vigorously youthful champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.

**125ml - £10 Bottle £48.95**

**Moet & Chandon Brut NV**  
**France**

Hints of spring flowers with a touch of toast and honey. This is followed by strong fruit and balancing citrus flavours.

**Bottle - £74.95**

**Laurent Perrier, Brut Rose**  
**France**

Perfectly balanced, with crisp flavours and finesse.

**Bottle - £89.95**

**Dom Perignon Brut**  
**France**

An assemblage of the finest Chardonnay and Pinot Noir grapes, the wine's opulence is revealed through its complex and edgy silky taste with solid and rich flavours of brioche, ripe pear and hazelnut.

**Bottle - £195.95**