

# Food

## Small Plates

Inspired by the street-food markets of Northern & Southern India

<b>Chatpatta Tawa Salad (V)</b> masala quinoa, seasonal vegetables, chopped apricot & chilli-honey dressing	8
<b>Bharwan Mirchi (V)</b> paneer-stuffed sweet peppers, chopped purple potato & Indian mustard	8
<b>Crispy Guineafowl Malligai</b> raw mango pachadi, crispy curry leaves & buttermilk	10
<b>Chandni Chowk Ki Aloo Tikki (V)</b> potato tikki, honey yoghurt, white radish & tamarind mint chutney	9
<b>Lobster Idli Sambhar</b> idlis, black pepper lobster & aubergine sambhar	12
<b>Scallops Bhel</b> hand-caught seared scallops on puffed rice, tamarind date chutney	15
<b>Malabaar Prawns</b> sautéed king prawns, white turmeric, onions & curry leaves	12
<b>Dal Chawal Aur Achaar (V)</b> crispy lentil & rice dumplings, green chutney, heritage carrot pickle	9
<b>Tellicherry Pepper &amp; Garlic Soft Shell Crab</b> damson chutney & garlic chips	12
<b>Beef Uppu Uthappam</b> slow-cooked in mustard & southern spices	11
<b>Kid Goat Shami Kebab</b> black cardamom, mint chutney & chur chur paratha	12
<b>Venison Anda Samosa</b> crispy cauliflower, chutney & pickle	10

Please inform your server for any food allergy requests.  
All prices are inclusive of VAT. A discretionary 12.5% is added to your bill.

# From The Tandoor

Charcoal grilled in our authentic clay ovens

<b>Kasundi Paneer Tikka (V)</b> mint & raw papaya chutney	12
<b>Dakshini Jheenga</b> southern spiced wild tiger prawns, peanut & curry leaf chutney	22
<b>Malai Stone Bass Tikka</b> mace, green cardamom & avocado chutney	20
<b>Gurkha Machhali</b> masala whole john dory, samphire pakora & rustic tomato chutney	25
<b>Tulsi Chicken Tikka</b> sweet basil, pickled radish & raita	16
<b>Lamb Seekh Kebab</b> Kashmiri chilli, mixed sprouts chaat	18
<b>Old Monk Rum Grouse</b> raw mango murabba, Indian rum	22
<b>Adraki Lamb Chops</b> royal cumin, crushed onion, fennel & ginger	24
<b>Curries &amp; Biryani</b>	
<b>Lobster Nerulli</b> southern spiced coconut milk & pearl onions	30
<b>Prawn Mappas</b> raw mango, mustard seeds & shallots	22
<b>Macher Jhol</b> Bengali fish, chilli, aubergine & potato	20
<b>Old Delhi Butter Chicken</b> Suffolk corn-fed char-grilled & pulled chicken, fresh tomato, fenugreek	20
<b>Gucchi Mutter (V)</b> morels, green peas, fresh tomato & star anise	18



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Sindhi Gosht	22
lamb simmered with spinach, cinnamon & fenugreek leaves	
Laal Maas	23
8 hour slow cooked Hampshire lamb shank, Rajasthani chilli	
Dum Nalli Biryani	25
Hampshire lamb, basmati rice, crispy onions & fresh mint	
Dum Tarkari Biryani (V)	22
seasonal vegetables, morels, basmati rice, crispy onions & fresh mint	

## Sides And Vegetables

Jamavar Dal - slow cooked black lentils	7
Dhungar Dal - char smoked, tempered yellow lentils with ginger & tomato	7
Palak Paneer - spinach & paneer with tomato, fenugreek & fresh chilli	8
Jeera Phool - cumin spiced cauliflower	8
Aloo Udaigiri - baby potatoes tossed with southern spice	7
Ghar Ki Bhindi - chopped okra with onions, tomato & cumin	8
Safed Chawal - boiled basmati rice	4
Stuffed Kulcha - cheese / paneer / peshawari	5

## Accompaniments

Cucumber Raita	3
Indian Spiced Home-Preserved Pickles	2
Smoked Spiced Aubergine	3
Pickled Red Onions	2
Cucumber & Sprout Salad	3
Mixed Breads	8
Mixed Papads	3.50

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