

## À LA CARTE

 <b>Falahari Curry Kofta (VE)</b>  Kofta rolls of Lotus stem, beetroot & raisin in mild curry, crisp potato & green cress	19.95
 <b>Chef Sohan's Confit of Cauliflower (GF, V)</b> Slow baked cauliflower, cardamom saffron sauce, red radish	18.95
<b>Gutti Vankaya (VE)</b> Andhra style curry flavoured baby aubergines in tangy tamarind gravy	18.95
<b>Chole Kulche (VE, NF)</b>  Amritsari spiced chana masala, onion stuffed baby kulcha lime & chili pickle	17.95
<b>Chicken Chettinad (GF, DF)</b>  Chettinadu spiced chicken preparation	20.95
<b>Paneer-E-Pukhtan (V, GF)</b>  Shahi pumpkin & tomato silky sauce, butter-poached vegetables, pickled spiced stuffed & grilled cottage cheese, garnished with pumpkin seeds	19.95
<b>Ghee Roast Kori (GF, NF)</b>  Mangalorean spiced semi dry chicken in clarified butter	19.95
 <b>Memsaab's Chicken Curry (GF, NF)</b> Inspired by MemSaab, slow cooked Chicken in light cream sauce flavoured with sweet spices	20.95
 <b>Colonel Saab's Butter Chicken (GF)</b> Boneless morsels of chicken in rich velvety tomato & cashew gravy	20.95
<b>Nadan Meen Curry (GF, DF, NF)</b>  Home style South Indian fish curry cooked to perfection	22.95
<b>Beef Pepper Fry (DF)</b>  A bit of a mouthful to describe Kerala style beef with coconut and Thellicherry black pepper	24.95
<b>Prawn Moilee (GF, DF, NF)</b> Succulent prawns cooked in light spiced coconut milk curry	23.95
<b>Old Delhi's Famous Lamb Curry (GF, NF)</b>  Keema boti lamb curry cooked in Old Delhi-style sardar ji meat wale	27.95
<b>Shikari Raan (NF)</b>  Slow cooked kid lamb in sauce, pickled onion & bun pao	31.95

Ve - Vegan

V - Vegetarian


GF - Gluten Free

DF - Dairy Free

NF - Nut Free

 Signature Dishes

 Mild spicy

 Can be done dairy free

Please speak to our staff for allergen information. Dishes may contain traces of allergen / nuts & any fish dishes may contain bones despite our best efforts. Prices include VAT and a discretionary service charge of 12.5% will be added to your bill.