

DINING ROOM

A La Carte Menu

STARTERS

- Kerala fried cauliflower **vg** panko crumbed cauliflower, beetroot sesame drizzle 8.8
- Saffron chicken tikka **marinated** with cream, green cardamom & saffron 9.2
- Mango cumin salmon **turmeric**, mango, mustard, dill, cumin 10.5
- Lamb samosas **crisp** filo pastry, spiced lamb keema, coriander mint chutney 8.8 *3pcs*
- Chilli garlic prawns **with** Goan chilli, roasted garlic, coriander cress, coconut rice 9.8
- Seasonal kofta **vg** crispy vegetable 'kofta', sesame & coconut tamarind sauce 8.2 *3pcs*
- Roll kebab **rustic** Elwy Valley Welsh tandoori lamb kebab, baked naan crust 9.8 *2pcs*
- Palak papri chaat **v (or vg)** spinach, wheat crisps, yoghurt & sweet chutney 8.5
- Chicken momos **Tibetan style** steamed dumplings, tomato & Timur pepper dip 8 *4pcs*

MAINS

- Butter chicken **Old Delhi style** chicken thigh tikka, 'makhani' gravy & fenugreek 16.5
- Malabar mooli prawns **spiced** prawns, mooli, snow peas and fine beans 16.5
- Paneer tikka saag **v** smoked tandoori paneer tikka, nutmeg tempered spinach 14.8
- Koliwada fish kari **traditional** fisherman style, coconut & South Indian spices 15.8
- Awadhi lamb **slow cooked** Welsh lamb shoulder with a rich saffron & star anise sauce 17.8
- Chicken biryani **cardamom**, cloves & saffron w/ raita *or* sesame chilli salan sauce 16.8
- Nizami chicken **roasted** breast, spiced keema stuffing, saffron & cardamom sauce 16.8
- Market sabz biryani **vg** cauliflower, beans & jackfruit w/ raita *or* sesame chilli salan sauce 15.5
- Punjabi duo **vg** pairing of North Indian spiced chickpeas and rustic potato & cauliflower 12.5

SIDES

- Small tandoori naan **v** freshly baked, plain 3.5 *or* garlic 3.8
- Tandoori roti **vg** wholewheat flatbread 3.5
- Tarka dhal **vg** tempered yellow lentils 5.2
- Cumin ghee rice **v** tempered cumin butter 5.8
- Raita **v** cooling mint & cucumber yoghurt 3.5
- Chutneys **vg** coriander mint 1.2 *or* imli 1.2
- Basmati rice **vg** steamed 4.8
- Hot sauce **vg** fermented chilli 1.2
- Green chilli **vg** with onion & lemon 1.5

DESSERTS

- Mango malai cheesecake **v** with 'malai' clotted cream, mango coulis & lime zest 6.8
- Chocolate tart **v** with rich Belgian dark chocolate and a hint of cinnamon 6.5
- Ras malai **v n** two sweet dumplings with pistachio, saffron & cardamom cream 6.2 *2pcs*
- Sorbet duo **vg** refreshing light pairing of mango & raspberry (*one scoop of each*) 5.0

V vegetarian | VG vegan | N contains nuts

Dishes may have been in contact with nuts or contain other allergen traces. Please let your server know of any allergies or dietary requirements. A discretionary service charge of 12.5% will be added to your bill.