

## Starter



<b>Tandoori Portobello Mushroom</b> <i>Marinated &amp; filled with figs, cashew nuts, raisins, green chilli, curry leaf &amp; homemade cheese in a dressing</i>	5.95
<b>Tikki Teen Tarike Se</b> <i>Assorted Gallettes of Jersey Royal Potato, Green Pea &amp; Red Kidney Beans</i>	5.50
<b>Pan seared mackerel, green apple and coriander salsa</b> <i>Spiced with fennel, mustard and black onion seeds</i>	5.95
<b>Chukandari venison</b> <i>Tenderised with beetroot, seasoned with fennel, from the tandoor</i>	7.50
<b>Tandoori Ratan</b> <i>Rajasthani Smoked Lamb Chop, Chicken Seekh Kebab &amp; Basil Marinated King Prawn</i>	7.50
<b>Gilafi Reshmi</b> <i>Skewered kabab of ground chicken with ginger, green chillies, cheese and spices; finished with mixed peppers, green smith apple chutney</i>	5.50
<b>Lamb Barra Kabab</b> <i>Afghani style lamb cutlets marinated in spices slow cooked in tandoor</i>	6.50
<b>Coriander Lime Chicken Tikka</b> <i>Corn-fed chicken served coconut roasted tomatoes and sesames seed ralish</i>	5.25
<b>Scallops Teen Tarike Se - Scallops three ways</b> <i>Coriander lime, coastal coconut, tomatoes lime leaf</i>	6.25
<b>Jungle style char grill lamb kebab</b> <i>Hunters favourite grilled lamb escalope's served with fresh mint sauce</i>	5.50
<b>Spicy Soft Shell Crab</b> <i>Marinated in green pepper corn lemon sauce, coated in home made batter semolina deep fried served with spicy fig &amp; prunes sauce</i>	6.75
<b>Tandoori Aatish-e-Jingha on grilled pineapple</b> <i>Jumbo prawns marinated in English mustard, carom, yoghurt &amp; special spices</i>	7.50
<b>Shahi Raj-Kachori</b> <i>Large crisp puri filled with potato and sprout filling and served with curd, chutney and sev.</i>	4.95
<b>Sholay Salmon Tikka</b> <i>Home smoked salmon marinated with dill and mustard. Served with plum sauce,</i>	6.50
<b>Punjabi samosas Veg / Lamb</b> <i>Wrapped in home made filo pastry</i>	4.95
<b>Onion Bhaji</b>	4.50



## Main Course

<b>Goan Sea bass</b> <i>In coconut, mustard seed &amp; curry leaf flavoured served with dhokla (semolina cake)</i>	14.50
<b>Oxtail Rogon Josh</b> <i>One of the signature recipes of Kashmiri cuisine</i>	13.95
<b>Dorset crab meat</b> <i>Cooked in Vindaloo spices served with plain rice.</i>	12.95
<b>Parsi Gosht Zardaloo</b> <i>A parsi community favourite, lamb cooked with apricot and straw potatoes.</i>	13.50
<b>Travancore Chicken Curry</b> <i>Diced chicken cooked in a lovely pepper masala made from garlic, mustard seeds, curry leaves, green chillies and ginger</i>	13.50
<b>Dumpukht Biryani</b> <i>Famous recipe from Delhi, finest basmati rice cooked on Dum (sealed with a pastry lid) with welsh lamb or corn fed chicken &amp; spices, served with raita</i>	14.95
<b>Halibut, South Indian White Crab Meat,</b> <i>Tomatoes lime leaf sauce with Micro Greens</i>	14.95
<b>Lucknowi Shahi Kofta (V)</b> <i>Deep fried potatoe croquettes filled with almond sultana simmered in a rich creamy sauce</i>	11.95
<b>Jingha Malabar</b> <i>Simmered in a coconut cream, pepper and curry leaf sauce, served with coconut rice</i>	14.95
<b>Lahori Tawa Lamb Chops</b> <i>A Pakistani recipe, marinated with papaya, cooked with rich garam masala, slice of garlic nan</i>	14.50
<b>Moru Kachiathu (V)</b> <i>An unusual combination of sweet mango and green banana cooked in yoghurt with green chillies, ginger and fresh curry leaves. A sweet and sour dish that is highly recommended</i>	11.95
<b>Motimahal Butter Chicken</b> <i>In creamy butter &amp; tomato sauce with ginger and crushed fenugreek leaves served with baby nan.</i>	12.95
<b>Rajasthan Laal Maas</b> <i>Spicy lamb with roasted red chillies from the land of Forts and Palaces</i>	13.50
<b>Pistachio Chicken Korma</b> <i>Corn fed chicken breast cooked in rich pistachio sauce served with aromatic basmati rice</i>	12.95
<b>Lobster in Kerala spices</b> <i>Delicately cooked with coconut and ginger in Keralian spices</i>	22.95
<b>Chicken Tikka Lababdar</b> <i>Fresh tomatoes, onions, capsicum, fresh cream and exotic Indian spices, made popular by erstwhile mughal emperors of Delhi,</i>	10.95
<b>Kashmiri Style Lamb Shank</b> <i>Slow cooked with ginger, mint and spices served with masala potatoes</i>	13.95

## From the Grill



<b>Tandoori Hariyali Bream</b> <i>Mint &amp; coriander, tomato kachumber</i>	14.50
<b>Chargrill Rack of lamb</b> <i>Spicy mint sauce, masala potatoes.</i>	18.50
<b>Tandoori Rubiyan Duck with roasted Tiger prawn</b> <i>Glazed with pomegranate and star anise, served with tossed garlic baby spinach salad</i>	14.95
<b>Peshawari Lamb Chops</b> <i>Lamb chops marinated with Fresh ginger paste, raw papaya &amp; selected herbs and spices</i>	14.50
<b>Ajwaini Wild Jumbo Prawn with shrimp kedgree</b> <i>Carom seed, Red pepper mustard yoghurt marinade, allepey sauce</i>	14.95
<b>Char grill Jingha</b> <i>Marinated with ginger, yoghurt, paprika, ground spices, dried mango and ajwain seeds.</i>	14.95
<b>Gilafi Sheek Kabab</b> <i>freshly minced lamb meat with garlic, green chilli, cheese, garam masala, finished with mixed peppers.</i>	11.95
<b>Kebab Platter</b> <i>An assortment of sizzling kebabs Sheek Kebab, Salmon Tikka, Malai Tikka and Lamb cutlet.</i>	14.95
<b>Tandoori Chicken</b> <i>in sizzling peri peri spices</i>	10.50
<b>Hyderabadi Malai Chicken Tikka</b> <i>Corn-fed Chicken marinated with freshly roasted ground spice, brown onion, hang yoghurt and egg white, baked in tandoor oven, green smith apple chutney</i>	12.95
<b>Chicken Tikka Shashlik</b> <i>Served with charred red peppers, red onions &amp; tomatoes</i>	12.95
<b>Tandoori Salmon</b> <i>Mint, dill and carom seeds</i>	14.50
<b>Barwan Panir Shaslik V</b> <i>Home made cottage cheese filled with spice assorted bell pepper</i>	11.95
<b>Tandoori Sabzi V</b> <i>Cauliflower, broccoli, red &amp; green peppers, shitake mushrooms, eggplant, red onions</i>	11.95

## Traditional



<b>Karahi King Prawn</b> <i>Cooked with red peppers, onion, tomatoes,</i>	12.95
<b>Panchmel Sabzi</b> <i>Broccoli, Portobello mushrooms, asparagus, baby corn, red peppers and spinach</i>	8.95
<b>Chicken Tikka Masala - mild</b>	9.95
<b>Persian Chicken Dhansak</b> <i>Cooked with lemon juice, dried herbs &amp; lentils in a hot, sweet, sour sauce.</i>	8.95
<b>Chicken Madras</b>	8.95
<b>Chicken Jalfrezi</b> <i>Diced chicken with onion, tomatoes, green chillies &amp; coriander, hot!</i>	8.95
<b>Balti Chicken Tikka</b> <i>Originates from the North West Frontier, Kashmir &amp; Indus valley, with lots of flavour</i>	10.50
<b>Lamb Rogan Josh</b> <i>Cooked with coarse spices then topped with a layer of tossed spicy tomatoes</i>	9.50
<b>Karahi Handi Gosht</b> <i>cooked with onions, peppers, tomatoes, ginger and garlic</i>	10.50
<b>Sides Vegetable</b>	
<b>Stir-fry Okra with raw mango</b>	4.50
<b>Mushroom bhaji</b>	4.50
<b>Sag Paneer</b> <i>Spinach with cottage cheese</i>	4.50
<b>Jeera Aloo</b> <i>with cumin</i>	4.25
<b>Dhall Makhani</b> <i>slow cooked black lentil, a speciality of North West Frontier</i>	4.50
<b>South Indian style stir fry Vegetables</b>	4.50
<b>Sesame Baby Aubergine</b> <i>with mustard and curry leaf sauce</i>	4.50
<b>Aloo Gobi</b> – <i>potatoes with cauliflower</i>	4.50
<b>Katchumber salad</b> <i>Indian style</i>	3.25
<b>Boondi raita</b> <i>pomegranate / Cucumber Raita</i>	2.95
<b>Tadka Dhall</b>	4.25
<b>Butternut Squash Masala</b>	4.50

## Bread Basket



<b>Missi Roti</b> <i>onion, ginger, green chilli, coriander and ajwain</i>	2.25
<b>Dates and ginger Nan</b>	2.95
<b>Bread basket</b> <i>selection of 3 choice of bread</i>	5.75
<b>Lachcha Paratha</b>	2.25
<b>Chapatti</b>	1.85
<b>Naan</b>	1.95
<b>Garlic Nan</b>	2.25
<b>Peshawari Nan (sweet, almond)</b>	2.95
<b>Keema Nan</b> <i>mince lamb</i>	3.50
<b>Malai Nan</b> <i>soft cheese filling</i>	2.75

## Rice

<b>Sade Chawal</b> <i>Basmati rice</i>	2.95
<b>Zafrani Pulao</b> <i>Braised rice with browned onions, cumin and saffron</i>	3.25
<b>Lemon Rice</b>	3.75
<b>Special Fried Rice</b>	3.95
<b>Mushroom Rice</b>	3.95