

Fine Indian and South East Asian cuisine

Starters

Samosa: Filled with slow roasted cumin, spinach, sultana and feta cheese	(v)	£5.50
Chaat: Spiced spinach, chickpeas and potatoes drizzled with tamarind sauce (v)		£5.50
Aloo Tikki Lightly spiced green peas encased in a fried potato cake and served on a bed of fragrant chickpeas.		£5.50
Grilled mushrooms: Filled with cottage cheese and green raisins	(v)	£5.00
Oriental-style broccoli: Wrapped in spiced batter and tossed with garlic, soy and lemon chilli sauce	(v)	£5.00
Duck Spring Rolls: Crispy duck rolls spiced with chilli and scented with fragrant lemon grass. Served with a delicious soy and honey sauce.		£5.50
Jungli kekda: Wild catch soft shell fried crab in sesame and chilli marination		£6.75
Dum ki tandoori champein Star anise smoked lamb chops marinated in yoghurt, ginger and ground spices, and cooked in the clay oven		

CHEF'S RECOMMENDATION

Chicken tikka special Tandoori chicken thigh tikka containing three different flavours: green spice mix, pickling spices and a creamy marinade.		£6.50
---	--	-------

Chef's signature dishes

Samundri moti Seared scallops with chilli, chives, coriander and green pea mash		£7.50
Tiger Prawn Martini Giant warm water prawns wrapped in rice and deep-fried. Presented in a shot glass layered with a trio of chutneys and topped with a dash of martini.		£7.25

Sizzling platters

Platter of assorted starters (for two) <i>King prawns, chicken tikka, lamb chops and Thai fish cakes,</i>		£16.95
Chicken tikka kandahari <i>Cubed chicken marinated overnight in spice-infused yoghurt and ground spices, char grilled and served with cucumber and pomegranate yoghurt</i>		£6.50
Platter of Assorted starters (for two) (v) Samosa, stuffed mushrooms, onion and potato fritter and aloo tikki		£10.50

Soups

Mushroom cappuccino (v)	£5.50
<i>Porcini, chestnut and button mushrooms lightly spiced, pureed and served cappuccino style.</i>	
Thai-spiced king prawn soup	£7.00

Salads

Garden green salad (v)	£3.50
Mango and Avocado Salad (v)	£4.50

Main courses

*Murgh Hyderabad	£13.50
Breast of chicken stuffed with spinach, raisins and cashew nuts cooked in a rich South Indian-style sauce with coconut and curry leaves. 🌶️	
Lal Maas (award winning dish)	£12.50
A fiery lamb curry from Western India. Cubes of lamb steeped in a spice-laced yogurt marinade and cooked with a generous amount of chillies and spiced with cardamom and cumin. 🌶️🌶️🌶️	
*Chettinad Gosht	£10.50
One of the hottest dishes from South India, cubes of lamb marinated in plain yogurt and cooked in a light coconut sauce with chillies, black pepper, mustard seeds and curry leaves. 🌶️🌶️🌶️	
*Murgh Kali Mirch	£10.50
Black pepper infused chicken in an onion, tomato and yogurt sauce. 🌶️🌶️	
Kekda Kofta Kari	£14.50
Crab meatballs blended with fresh vegetables and cooked in a tangy tomato sauce with fennel, aniseed, ginger, garlic and chillies. 🌶️🌶️	
Chilli lobster 🌶️🌶️	£24.95
<i>Thai style marinated lobster cooked with garlic, lemon ,soy, chillies and lemon grass</i>	
*Jalpari curry 🌶️🌶️	£10.50
<i>Marinated fish cooked with trio of mushrooms, cashew nuts, yoghurt and tomatoes and tempered with mustard seeds and curry leaves with a dash of saffron</i>	
*Pan seared king prawns 🌶️🌶️	£14.50
<i>In a decadently spiced sauce with curry leaf, mustard seeds, chilli, cashew nut and coconut</i>	
*Duck mussaman curry	£14.50
Galangal, lemon grass, garlic, chillies and soy with black peppercorn 🌶️🌶️🌶️	
Seared Rib Eye Steak served with mushroom curry & crushed potato 🌶️🌶️	£16.50
*Chicken mussaman curry 🌶️🌶️🌶️	£11.50
<i>Chicken cooked in, galangal, lemon grass, pepper, chillies, peanut & potatoes.</i>	

Goat cheese and spinach kofta: with basil, pine nuts, coconut and mustard 🌶️🌶️	(v)	£9.50
Vegetable patties: cooked in a rich tomato sauce with saffron, pine nuts and raisins 🌶️🌶️		£9.50
Malai saag Cumin scented potato fritters served with spinach sauce, tomatoes and spring onion		£7.50
Lamb shank 🌶️🌶️ <i>Saffron and star anise infused lamb shank served with rice</i>		£12.50
Lamb rogan josh 🌶️🌶️ <i>Cubed lamb simmered with onions and yoghurt and intensified with black cardamom and clove</i>		£10.50
*Chicken korma 🌶️ <i>Saffron infused sauce with creamy coconut and cashew nuts</i>		£10.50

CHEF'S SIGNATURE DISH

Delhi style chicken 🌶️🌶️ <i>Char grilled chicken tikka cooked in the clay oven and simmered in a fenugreek-scented tomato sauce</i>		£10.50
*Coconut king prawn curry 🌶️ <i>King prawns cooked in coconut, mustard seeds, lemon and curry leaf sauce</i>		£14.50
*Thai green chicken curry with pea aubergine, lime leaves, bamboo shoot and sweet basil 🌶️🌶️🌶️		£10.50
*Oriental style green vegetable curry with kaffir lime and pea aubergine 🌶️🌶️🌶️(v)		£9.50
*Red beef curry with coconut milk, red chilli, lime leaf and sweet basil 🌶️🌶️🌶️		£12.50

Side dishes

Sautéed potatoes with cumin, red onion and coriander 🌶️🌶️		£4.00
Dal makhani: creamy black lentils with tomato and fenugreek 🌶️🌶️		£4.00
Dal tarka: yellow lentils tempered with red chillies 🌶️🌶️		£4.00
Aloo gobi: cauliflower and potatoes with tomatoes and ground spices 🌶️🌶️		£4.00
Spinach and mushrooms cooked with onion and tomato and tempered with cumin 🌶️🌶️		£4.00
*Khumb Kali Mirch		£4.00
Field mushrooms cooked in a velvety smooth, creamy nut and yogurt sauce, spiced with black pepper. 🌶️🌶️		
Choley Masala		£4.00
Chickpeas in a spice infused tomato sauce with chilli, root ginger, cumin and fresh coriander. 🌶️🌶️		

Biryanis

Hyderabadi Biryani £13.00

Choose from lamb or chicken, layered with fragrant basmati rice and served with a spiced sauce and raita. In true South Indian style, this dish is chilli hot, but raita provides a cooling effect. 🌶️🌶️🌶️

King Prawn Biryani £15.50

Succulent king prawns cooked with delicately spiced basmati rice and served with a spiced sauce and raita. 🌶️🌶️🌶️

Accompaniments

Assorted papadum basket (*served with chutneys*) £1.00 per head

Steamed rice £2.95

Pulav rice £3.00

Lemon rice £3.00

Mushroom rice £3.50

Bread Box

Lachha Paratha £2.50

Butter-enriched layered flat bread.

Pudina Paratha £2.50

Mint flavoured flat bread

Plain Naan £2.00

Garlic naan £2.50

Roti £1.50

Peshawari naan £2.50

Cheese and chili naan £2.50

Duck keema naan £3.75

Spring onion, cucumber and mint raita £2.50

* Contains nuts Mild 🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️

Please note that some of our dishes may contain or have been in contact with nuts.

Note; 10% discretionary service charge will be added to your bill.