

Our menu takes inspiration from the cuisines of North India covering the regions of Rajasthan, Punjab, Uttar Pradesh, Haryana and Delhi.

However, our refined cooking isn't limited by these boundaries and includes favourites from across the whole of India. We endeavour to have all our chutneys, pickles, breads and desserts homemade.

NIBBLES

POPPADUMS (G) 4.75
with homemade chutneys.

METHI NAMKEEN (G) 4.25
Fenugreek & pepper spiced crunchy wheat ribbon crisps.

NAN CHIPS (G, M) 4.75
Spiced naan chips, chatpata dip

BURGERS/BITES

KACHORI KA MESSY BEEF BURGER (G, M) 17.50
Spiced sliced beef, melted applewood cheddar, brioche bun, coleslaw, pickled cucumber, masala, chips, smokey ketchup.

CHAAS CHICKEN BURGER (G, M) 16.50
Crunchy buttermilk chicken fillet, brioche bun, mango chutney, gem lettuce, coleslaw, beef tomato, tikka masala sauce, masala chips.

BOMBAY PAO BHAJI (G, M) 13.50
Pao bhaji hache, chopped onion, fried chilli, maska pao.

BIRYANI

AWADHI LAMB BIRYANI (G,M) 20.50
LUCKNOWI CHICKEN BIRYANI (G, M) 19.50
JACKFRUIT BIRYANI (G,M) 17.50

All our biryanis are cooked with layered Basmati rice and served in a pot to seal the aromas with a spiced, flaky pastry topping, accompanied with Burani garlic mint raita.

KACHORI

SMALL PLATES

BIKANERI RAJ KACHORI (G, M, N)
Puffed lentil & wheat sphere, sprouted mung beans, sweet potatoes, yogurt, tamarind, pomegranate, sunflower seeds.
9.95

BHUTTA RIBS (G, M)
Jodhpur podi spiced tossed corn ribs, masala hummus.
8.45

TARKARI & ONION BHAJIA (G)
Mint and coriander chutney, date & tamarind sauce.
7

SAMOSA CHAAT (G, M, N)
The famed street food of India, sour'n'spicy chickpeas, tamarind, green coriander sauce, nylon sev.
8

MATAR & TRUFFLE KI KACHORI (G,M)
Truffle infused green peas Kachori, black chickpeas, aloo sev.
9.45

DAL CHILLA (VE)
Crispy lentil crepes, asafoetida tempered mash potatoes, dal podi, Maru Chutney.
9.45

KURKURI CALAMARI & SHRIMPS
Ginger, chilli, lime, fennel, crushed pepper, flaked chilli aioli.
9.45

TANDOOR /GRILL

KHILEY PHOOL (M)
Tandoori grilled malai cheese broccoli & smoked cauliflower.
13

PANEER KE SOOLEY (M)
Chargrilled paneer tikka, Rajasthani masala, fig & saunth chutney.
16

LAHSHUNI JHENGA (M)
Jumbo shell prawns, garlic, stone flower, avocado raita.
20.95

SARSON SEA BREAM (M)
Bream, turmeric, carom, mustard
18

KACHA MORICH SALMON (M)
Salmon, garlic, green chilli, lime leaf pesto.
20.95

JODHPURI CHICKEN TIKKA (M)
Chargrilled Chicken tikka, red chilli, ginger, lemon, mint chutney.
17.95

MIXED VEGETABLE PLATTER (M)
Chargrilled broccoli, cauliflower, paneer key sooley
17

BHATTI GUINEA FOWL TIKKA (M)
Boned guinea fowl leg, cinnamon, clove, stone moss, pepper, Kashmir chilli, tempered curd rice.
9.45

STICKY CHICKEN WINGS
Tandoori chicken wings, sweet & spicy pepper glaze, green onions.
8

SALMON SHIKHAMPURI (M,G)
Scottish salmon cakes, turmeric, leeks, chives, green onions, burani raita.
9.45

SMOKED CHICKEN SALAD (N, M, G)
Chicken supreme, mixed green leaves, puffed millet, radish, house dressing.
8

RAJPUTANA LAMB CHOPS (M)
A pair of Welsh lamb best ends, royal cumin, pickled onion, yoghurt, mooli
23

GILAFI LAMB SEEKH KEBAB (M)
Ginger, green chilli, pickled onions, coriander chutney.
14.50

MIXED MEAT PLATTER (M)
Tandoori lamb chop, chicken tikka, bream, jumbo prawn.
25

PUNJABI TANDOORI MURGH (M)
Robata grilled spatchcock poussin, Kachumber.
16.95

BIG PLATES

KHATTE MEETHE BAINGAN (VE)
Baby aubergine, onions, tomato, tamarind, coriander.
13.95

LAMB SHANK NIHARI (M)
Lamb shank, caramelised onion, cinnamon, black cardamon, ginger, fennel.
22.50

GHEE ROAST GOAT VARUVAL (M)
Bhuna goat meat, cumin, cloves, pickled ginger, turmeric, crispy curry leaf, coconut flakes.
18.50

WEST COAST PRAWN RASA
Freshwater prawns, kokum, palm vinegar, coconut milk.
17.50

DILLI CHICKEN BUTTER MASALA (M)
Tandoori chicken thigh tikka, ginger, green chilli, smoked butter, fenugreek.
16.50

OFFICERS MESS QORMA (M,N)
Chicken supreme, wild mushroom, onions, green chilli, fermented cashew milk.
16.50

KERALAN BEEF CHILLI ULATHU
Slow cooked sliced beef, caramelised onion, curry leaves, Teliicherry black pepper, garlic, green chilli.
18.50

LAAL MAANS
The renowned dish of Rajasthan, boneless diced leg morsel masala, Mathania chillies.
17.50

MIRCHIWALA PANEER (M)
Diced paneer, jalapeno chillies, crushed coriander seeds, spring onions.
16

ACHARI MURG (M)
Spiced chicken, nigella seeds, fennel, mustard, turmeric, yoghurt.
16.50

MALAY MEEN (N)
Cod loin, lemon grass, galangal, yellow mustard, coconut, tamarind.
18.50

SIDES

KHUMB KI SABJI (M) 8.95
Mixed field & wild mushrooms, bok choy

MARWARI GOBHI (VE) 8.95
Cauliflower florets, onion, tomatoes, cumin, mung bean podi.

PALAK PANEER (M) 8.95
Pureed spinach, paneer, malai

BUTTERNUT SQUASH MANGETOUT KOOTU (VE) 8.95
Roasted squash and mangetout with coconut, chana dal and mustard

ALOO BHAJI (VE) 7.95
Jaipur-style potatoes, mustard, tomato, asafoetida, ghee.

PINDI CHANA (VE) 7.95
Chickpeas, mango powder, kala namak, ginger.

METHI TADKA DAL (VE) 7.00
Smoked Mundu chilli, fresh fenugreek, garlic tempered mixed yellow lentils.

DAL MAKHANI (M) 8.50
Buttery & rich, spiced black urad lentils slow-cooked overnight.

RICE/BREADS

STEAMED RICE (VE) 3.25

BASMATI RICE & QUINOA (VE) 3.75

ONION & CUMIN PULAO (M) 3.75

GARLIC & CORIANDER NAAN (M, G) 4.75

CHEESE CHILLI NAAN (M, G) 5.20

PESHAWARI NAAN (M, N, G) 5.20

NAAN (M, G) 3.25

TANDOORI ROTI (VE, G) 3.75

LACHHA PARATHA (M, G) 4.75

CONDIMENTS

CUCUMBER BLACK PEPPER RAITA (M) 3.25

BURANI GARLIC RAITA (M) 3.25

LACHA PYAZ, CHIILI, GINGER SALAD (VE) 2.75

THIS MENU ONLY LISTS MILK (DAIRY), NUTS AND GLUTEN AS ALLERGENS. A DETAILED LIST OF ALL ALLERGENS IS AVAILABLE SEPARATELY. PLEASE ASK YOUR SERVER FOR THE DETAILED LIST. PLEASE NOTE THAT VE MEANS VEGAN.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL.