



Signature Dishes

Allergen Guide: (ve) - Vegan, (v) - Vegetarian, [d] - Dairy, [g] - Gluten, [e] - Egg, [n] - Nuts, [sf] - Shellfish, [f] - Fish, [s] - Soya, [m] - Mustard, [ss] - Sesame Seeds.

Signature Dishes

- Goan King Prawn Curry** 🌶️ [sf] [m] 15.95
King prawns in a rich coconut-tamarind flavoured curry
- Jhinga Moiley** [sf] [m] 15.95
A king prawn curry in a mild coconut-ginger sauce from South India
- Rajasthani Laal Maas** 🌶️🌶️ [d] 15.95
Traditionally made for royal hunting parties, this is a fiery lamb curry made with fresh crushed red chillies and rich traditional spices
- Railway Lamb Curry** 🌶️ [m] 15.95
Tender lamb and fluffy potatoes in a tomato-coconut based sauce with curry leaves
- Saag Gosht** 🌶️ [d] 15.95
Tender lamb gently simmered in rich pureed spinach
- Bangla Methi Machli** 🌶️ [f] [m] 15.95
Pan-seared Sea bass served with a mustard seed and fenugreek spiced curry sauce
- Old Delhi Butter Chicken** [d] [n] 14.95
A famous delicacy made from tandoor roasted chicken tikka served in a mild smoky tomato-cashew sauce with fenugreek
- Chicken Tikka Masala** [d] 14.95
Chicken tikka, simmered in tomato sauce, blended with coconut milk and cream
- Lucknowi Chicken Korma** [d] [n] 14.95
Slow-cooked chicken in a rich and creamy coconut and cashew sauce
- Aloo Murgh Tariwala** 🌶️ 13.95
A traditional home-style curry with a house masala spiced onion-tomato gravy with chicken and potatoes
- Dal Makhani** [d] (v) 12.95
Black lentils gently smoked and slow-cooked overnight to perfection for a rich velvety finish
- Paneer Makhani** [d] [n] (v) 12.95
Cottage cheese cubes in a mild smoky tomato-cashew sauce flavoured with fenugreek
- Matar Mushroom Masala** 🌶️ [d] (v) 12.95
Green pea and mushrooms cooked in a spiced onion and tomato masala
- Haveli Dum Biryani** [d] Choice of vegetables, chicken or lamb 15.95
Traditional Hyderabadi dish of layered aromatic basmati rice infused with saffron and flavoured with freshly ground spices. Served with cucumber and mint raita.