

## Sharing Poultry & Game

	small	large
<b>Duck kebab</b> .....	£8	£14
Mint, golden onion and coriander		
<b>Chicken breast</b> .....	£8	£14
Pan fried with crushed curry leaf and pepper		
<b>Guinea fowl</b> .....	£8	£14
Yogurt and chilli, tomato and fenugreek sauce		
<b>Duck leg</b> .....	£12	£20
Slow roasted and spiced with star anise and coriander		
<b>Quails</b> .....	£8	£14
Roasted with ground mustard and honey		
<b>Chicken tikka</b> .....	£8	£14
Kaffir lime leaf and coriander		

## Lamb

<b>Baby lamb shanks</b> .....	£8	£14
Tandoor roasted with caraway and yogurt		
<b>Lamb leg</b> .....	£9	£16
Grilled with mint and yogurt		

## Seafood

<b>Monkfish tail</b> .....	£9	£16
Mustard, chilli and lemon grass		
<b>Lobster</b> .....	£15	£26
Braised, 'Upma' with curry leaf and coconut drizzle		
<b>Jumbo prawns</b> .....	£12	£22
Cumin, roast garlic and chilli yogurt		
<b>Turbot</b> .....	£8	£14
Seared with chilli, basil and lime		
<b>Soft shell crab</b> .....	£7	£12
Crisp fried, curry leaf and dry mango		
<b>Scottish scallops</b> .....	£12	£20
Seared with sour mango and peanut salad		

## Vegetarian

<b>Paneer</b> .....	£6	£10
Stuffed with rose petal confit		
<b>Baby bell peppers</b> .....	£7	£12
Filled with spiced potato and paneer		
<b>Spinach and mushroom kofta</b> .....	£7	£12
Steamed, tomato and sage sauce		
<b>Baby aubergine</b> .....	£6	£10
Spicy eggplant and cumin mash with goat's cheese		
<b>Potato cakes</b> .....	£6	£10
Cased with green pea and raisin		

## Raita

<b>Pomegranate and cucumber</b> .....	£3.5
<b>Boondi and mint</b> .....	£3.50

## Rice

<b>Steamed</b> .....	£5
Basmati rice	
<b>Baked</b> .....	£5.50
Basmati rice with cream and saffron	

*mint leaf*

## Curries

<b>Sea bass</b> .....	£25
Poached in a fenugreek and tomato sauce	
<b>Black tiger prawns</b> .....	£23
Tossed with Malabar pepper, onions and tomatoes	
<b>Chicken Chettinad</b> .....	£18.50
Braised with tomato, curry leaf and Chettinad spice	
<b>Morel and green peas (V)</b> .....	£20
Stewed with cashew, crushed tomatoes and ginger	
<b>Baby lamb shank 'nihari'</b> .....	£21
Slow cooked with onion and vetivier root	
<b>Paneer (V)</b> .....	£17.50
Tandoor grilled, braised with onion, tomato and fenugreek	

## Biryani

<b>Vegetarian</b> .....	£15
Biryani with green garbanzo, carrots and cauliflower	
<b>Hyderabadi</b> .....	£17.50
Classic Biryani with chicken and saffron	

## Platters

<b>Mint Leaf tasting platter</b> .....	£23
Chicken tikka kaffir lime leaf and coriander Lamb leg grilled with mint and yogurt Duck kebab Mint, golden onion and coriander	
<b>Vegetarian tasting platter</b> .....	£17
Baby bell peppers filled with spiced potato and paneer Potato cakes cased with green pea and raisin Paneer stuffed with rose petal confit	
<b>Seafood tasting platter</b> .....	£25
Monk fish tail mustard, chilli and lemon grass Jumbo prawns cumin, roast garlic and chilli yogurt Soft shell crab crisp fried, curry leaf and dry mango	

## Accompaniments (V)

<b>Romescos and water chestnut</b> .....	£8
With sesame and chilli	
<b>Baby corn and bok choy</b> .....	£8
Stir fried with toasted melon seed	
<b>Asparagus</b> .....	£6.50
Grilled with curry leaf and coconut	
<b>New potatoes</b> .....	£6
Tossed with cumin and roast garlic	
<b>Yellow lentils</b> .....	£6.50
Tempered with shredded spinach and cumin	
<b>Black lentils</b> .....	£6.50
Slow cooked with butter and crushed tomato	
<b>Okra juliennes</b> .....	£6
Crisp fried	

## Naan

<b>Peshawari naan</b> .....	£3
A rich stuffed naan with assorted nuts and desiccated coconut	
<b>Kulcha</b> .....	£2.50
Coriander / spicy potato / roast garlic / cheese	
<b>Naan</b> .....	£2.50
Garlic / plain / bell pepper	
<b>Roti</b> .....	£2.50
Plain / butter	
<b>Chef's basket</b> .....	£9
Ask your server for the speciality breads of the day	

## Salads

	small	large
<b>Sour mango and mustard salad</b> .....	£6	£10
<b>Tandoori pineapple and pepper salad</b> .....	£6	£10