


 APERITIF seasonal

**Lychee rose bellini** Lanique rose petal liqueur, lychee, prosecco 9.8

**Pomegranate martini** Absolut citron vodka, cointreau, pomegranate 10.8

**Virgin passionfruit mojito** ginger, mint, lime, passion fruit, soda water 6.8

## STARTERS small plates

**Chicken sixty five** Chennai style chicken, with cumin smoked chilli chutney 8.8

**Chilli garlic prawns** with Goan chilli, roasted garlic, coriander cress, coconut rice 9.2

**Kerala fried cauliflower VG** panko crumbed cauliflower & beetroot sesame drizzle 8.2

**Chicken momos** Tibetan style steamed dumplings, tomato & Timur pepper dip 7.8 4pcs

**Palak papri chaat V (or VG option)** spinach, wheat crisps, yoghurt & sweet chutney 7.8

**Saffron chicken tikka** marinated with cream, green cardamom & saffron 8.8

**Haryali tikki V (or VG option)** spinach, pea & potato 'tikki', imli & yoghurt 7.8 3pcs

**Gilafi seekh kebab** rustic tandoor cooked Elwy Valley Welsh lamb kebab 8.8 3pcs

## MAINS regional

**Butter chicken** Old Delhi style chicken thigh tikka, 'makhani' gravy and touch of fenugreek 15.9

**Koliwada fish kari** traditional fisherman style with tilapia, coconut & South Indian spices 15.8

**Malabar mooli prawns** coastal style spiced prawns, mooli, snow peas and fine beans 16.5

**Achari murgh** chicken breast, pickling 'achari' spices, turmeric, mustard, roasted beetroot 15.8

**Saagwala gosht** slow cooked Elwy Valley Welsh lamb with cumin tempered spinach 15.9

**Market sabz biryani VG** cauliflower, beans & jackfruit, served with tarka dhal (or raita) 15.5

**Baigan mirch ka salan VG** aubergine steak, aubergine crush, stuffed pepper, salan sauce 13.8

**Malai methi paneer V** Indian cheese, mushrooms, babycorn, creamy fenugreek sauce 14.2

**Old Delhi chicken biryani** cardamom, cloves & saffron, served with raita (or tarka dhal) 16.5

**Raan e baluchi** 16 hour slow cooked Welsh lamb shoulder shank with cumin tandoori masala 17.8

**Punjabi duo VG** pairing of North Indian spiced chickpeas and rustic potato & cauliflower 12.5

## ROTI CHAWAL bread &amp; rice

**Small tandoori naan V** freshly baked 2.9

**Small garlic naan V** 3.2

**Tandoori roti VG** whole wheat flatbread 2.9

**Basmati rice VG** steamed 4.2

## SABZI sides

**Tarka dhal VG** tempered yellow lentils 4.8

**Palak paneer V** spinach & paneer 6.5

**Raita V** mint & cucumber yoghurt 3.5

**Chutneys VG** coriander mint 1.5 or imli 1.5

**Hot sauce VG** with fermented chilli 1.5

**Green chilli VG** chopped with onion & lemon 2.0

## DESSERT sugar &amp; spice

**Malai cheesecake V** made with 'malai' clotted cream & served with *berry compote* 7.8

**Gulab jamun V N** mini donuts, intense sugar & rose syrup, toasted almonds 5.5 2pcs | 6.8 3pcs

**Kulfi** Indian style ice cream (on a stick) *Mango V* or *Pistachio V N* 4.5

**Chocolate chilli tart V** rich artisan chocolate tart with a hint of heat 6.5

**Masala chai** 3.2 glass | with Bailey's 25ml 6.8 | with Maker's Mark Bourbon 25ml 7.5

V vegetarian VG vegan N contains nuts

Dishes may have been in contact with nuts or contain other allergen traces. Let your server know of any allergies or dietary requirements. GMO ingredients may be present. A discretionary service charge of 12.5% will be added to your bill.