



July 2021

SAMPLE DINING ROOM MENU

APERITIVO seasonal

Lychee rose bellini lanique rose petal liqueur, lychee, prosecco 7.8

Virgin passionfruit mojito ginger, mint, lime, passion fruit, soda water 5.8

STARTERS small plates

Chicken sixty five Chennai style chicken, with cumin smoked chilli chutney 7.5

Seasonal pav bhaji V spiced vegetable mash with buttered mini 'pav' rolls 6.9

Saffron chicken tikka marinated with cream, green cardamom & saffron 7.5

Patrani macchi steamed tilapia with fresh green herbs, South Indian spiced potato 7.9

Tofu coconut gola VG crumbed spiced tofu & coconut with herb mint chutney 7.2 4pcs

Chilli garlic prawns with Goan chilli, roasted garlic, rock samphire, coconut rice 8.5

Chicken keema pav chicken keema with peas and two buttered mini 'pav' rolls 7.5

Gilafi seekh kebab rustic tandoor cooked Elwy Valley Welsh lamb kebab 7.9 3pcs

Palak papri chaat V (or VG option) spinach, wheat crisps, yoghurt & sweet chutney 6.8

MAINS comfort food

Butter chicken Old Delhi style chicken thigh tikka, 'makhani' gravy and touch of fenugreek 14.8

Koliwada fish kari traditional fisherman style with tilapia, coconut & South Indian spices 15.5

Malabar mooli prawns coastal style spiced prawns, mooli, snow peas and fine beans 15.8

Achari murgh chicken breast, pickling 'achari' spices, turmeric, mustard, roasted beetroot 14.8

Saagwala gosht slow cooked Elwy Valley Welsh lamb with cumin tempered spinach 15.8

Baigan mirch ka salan VG aubergine steak, aubergine crush, stuffed pepper, salan sauce 12.8

Malai methi paneer V Indian cheese, mushrooms, babycorn, creamy fenugreek sauce 12.8

Sabz duo VG pairing of North Indian spiced chickpeas and rustic potato & aubergine 11.8

Raan e baluchi 16 hour slow cooked Welsh lamb shoulder shank with cumin tandoori masala 16.9

ROTI CHAWAL bread & rice

Basmati rice VG steamed 3.9

Tandoori naan V 2.6

Garlic naan V 2.8

SABZI sides

Tarka dhal VG tempered yellow lentils 4.5

Palak paneer V spinach & paneer 5.8

Raita V mint & cucumber yoghurt 3.5

Hot sauce VG with fermented chilli 0.5

DESSERT sugar & spice all V

Malai cheesecake with a seasonal berry compote 6.2

Gulab jamun N three mini donuts, sugar & rose syrup 4.2

Kulfi Indian style ice cream (on a stick) 4.2 *mango or pistachio* N

Masala Chai 2.5 glass | with Bailey's 25ml 5.8 | with Maker's Mark Bourbon 25ml 6.8

V vegetarian VG vegan N contains nuts

Dishes may have been in contact with nuts or contain other allergen traces. Please let your server know of any allergies or dietary requirements before ordering. A 12.5% discretionary service charge will be added to your bill. Prices include VAT.