











Starters

Vegetarian

Papad Basket	£ 4.95
<i>Combination of fried and roasted poppadum pieces, served with pickle and homemade chutneys</i>	
Vegetable Samosa 	£ 4.25/pc
<i>Deep-fried savoury pastry filled with potatoes served with tamarind chutney.</i>	
Onion Bhajee	£ 7.25
<i>Crispy thin slices of onions slightly dusted in gram flour, carom seeds and deep fried Try it the original way</i>	
Nadru Kebab   	£ 7.99
<i>Crispy fresh lotus root kebab, flavoured with royal cumin seeds</i>	
Beetroot and Corn Kebab 	£ 7.50
<i>Pan seared, mashed fresh beetroot and corn patties with Indian spices.</i>	
Paneer Tikka  	£ 10.25
<i>Cubes of cottage cheese marinated in yoghurt, Indian spices and chargrilled along with capsicum and onions</i>	
Tandoori Malai Broccoli 	£ 9.90
<i>Chargrilled and marinated creamy broccoli</i>	
Mix Veg Platter (for 2 persons)  	£ 21.50
<i>Selection of Onion bhajee, Malai broccoli, Paneer tikka and Bhel puri chaat</i>	

Chaat

Vegetarian

Palak Patra Chaat 	£ 7.99
<i>Crispy baby spinach batter fried, mixed with Colocasia leaves topped with Greek yoghurt, tamarind and mint chutney (Contains sesame and mustard seeds)</i>	
Bhel Puri Chaat  	£ 7.50
<i>Puffed rice, peanuts and potatoes tossed in tangy chutneys with chopped onions, tomatoes and sev.</i>	
Aloo Tikki Chaat 	£ 7.75
<i>Pan seared mashed potatoes stuffed patties, filled with lentils and topped with Greek yoghurt, tamarind and mint chutney</i>	
Samosa Chaat  	£ 7.95
<i>Savoury pastry filled with potatoes, peas, topped with chickpeas, Greek yoghurt, tamarind and mint chutney</i>	
Dahi Puri Chaat  	£ 6.50
<i>Crispy puffed fried puri stuffed with potatoes and chickpeas topped with Greek yoghurt, mint & tamarind chutney.</i>	
Spicy Aloo Chaat  	£ 5.99
<i>Masala Potato wedges topped with Greek yoghurt, mint and tamarind chutney</i>	

Please speak to a member of staff for our Vegan Menu

Starters

Non - Vegetarian

Kabargah  	£ 10.25
<i>Ribs of lamb with a layer of fat, boiled in milk with Kashmiri spices and deep fried to perfection</i>	
Crispy Chicken Lollipop  	£ 7.50
<i>Crispy fried chicken wings tossed with chopped onions and green chillies</i>	
Karara Kekda 	£ 9.90
<i>Soft-shell crab coated with chickpea flour, spices and deep fried (Additional Allergens crustaceans)</i>	
Lamb Samosa  	£ 4.75/pc
<i>Homemade medium sized deep fried savoury pastry filled with spicy minced lamb.</i>	
Tiranga Tikka 	£ 10.99
<i>Boneless chicken thigh marinated in three marination of red chilli, with cheese & cream and fenugreek.</i>	
Chilli Prawn Pakora  	£ 9.75
<i>Prawns dipped in chickpea flour, dusted with red chilli flakes, carom seeds and deep fried</i>	
Tandoori King Prawns 	£ 18.95
<i>Grilled king prawns marinated in Indian spices and dried pomegranate seed</i>	
Salmon Tikka 	£ 12.50
<i>Cubes of salmon marinated in yoghurt, Indian spices and grilled in clay oven to perfection</i>	
Amritsari Fish 	£ 11.99
<i>Crispy spiced, battered, fried Cod fish served with potato chips. Indian version of fish & chips.</i>	
Lamb Seekh Kebab   	£ 12.50
<i>Lamb mince mixed with our spices, skewered and grilled to perfection</i>	
Galouti Kebab 	£ 10.99
<i>Homemade melt in mouth super fine minced lamb kebabs from the palaces of Awadh</i>	
Burrah Kebab  	£ 14.50
<i>Welsh Lamb chops marinated overnight in traditional Indian spices and grilled to perfection in clay oven</i>	
Mix Non-Veg Platter (for 2 Persons) 	£ 24.50
<i>Selection of Salmon tikka, chicken tikka, crispy chicken lollipop and lamb seekh kebab</i> 	
Tandoori Raan (Serves 5-6 people) 	£ 110.00
<i>Whole leg of lamb marinated and slowly chargrilled to perfection. Pre-order time: Minimum 3 days</i>	

Mains

Vegetarian

Nadru Aloo  	£ 9.50
<i>Kashmiri vegetarian specialty; lotus stem cooked with potatoes in a tangy red curry</i>	
Choq Wangan 	£ 9.50
<i>Aubergine sliced, fried and simmered in a red sour tamarind infused Kashmiri curry</i>	
Zeera Aloo	£ 8.50
<i>Potatoes tossed with cumin seeds and Indian spices</i>	
Palak Aloo	£ 8.99
<i>Potatoes cooked with spinach and Indian spices (commonly known as Saag Aloo)</i>	
Palak Paneer 	£ 9.90
<i>Cottage cheese cube cooked in spinach and Indian spices (commonly known as Saag Paneer)</i>	
Paneer Lababdar 	£ 9.99
<i>Cottage cheese cubes cooked in tomatoes, onions and a creamy thick curry</i>	
Karahi Paneer    	£ 9.99
<i>Cottage cheese cooked with bell pepper, coriander seeds in a thick medium spiced masala.</i>	
Mattar Mushroom Lababdar 	£ 9.90
<i>Mushroom and green peas cooked in tomatoes, onions and a creamy thick curry</i>	
Dal Bukhara 	£ 9.50
<i>Black lentils simmered overnight on slow fire and cooked with cream and butter</i>	
Yellow Dal Tadka	£ 9.00
<i>Split chickpea lentils cooked in the traditional 'dhaba' style</i>	
Channa Masala	£ 9.25
<i>Chickpeas cooked with Indian spices and masala</i>	
Mixed Vegetable	£ 9.25
<i>A selection of carrots, green peas, beans, cauliflower and potatoes tossed with onions and tomatoes</i>	
Gobhi Aloo	£ 9.50
<i>Cauliflower and potatoes tossed in a mild flavoured thick Indian masala</i>	
Bhindi Masala	£ 9.50
<i>Okra tossed in thick Indian masala of onions and tomatoes</i>	
Baigan Ka Bhartha	£ 9.99
<i>Smoked aubergine cooked with green peas, onions and tomatoes in traditional Punjabi style</i>	

Please speak to a member of staff for our **Vegan Menu**

Mains Specials

Venison Curry  £ 17.99
Venison cubes cooked with onion, tomatoes and curry leaves

Scallop Coconut Curry  £ 16.99
Scallops cooked in coconut and curry leaves, tempered with mustard seeds

Lamb

Lamb Shank Korma   £ 18.99
Lamb Shank sous vide and tossed in a slow-cooked curry with Indian spices and coconut milk.

Bhuna Gosht £ 13.95
Boneless chunks of lamb slow-cooked with onions, tomatoes and aromatic Indian spices

Sabz Gosht £ 14.50
Boneless chunks of lamb cooked with spinach, onions, tomatoes and aromatic Indian spices

Lamb Roganjosh   £ 13.99
Traditional Kashmiri preparation of lamb in bone cooked with red chilli powder and Kashmiri spices

Aloo Bukhara Kofta   £ 15.50
Velvety minced lamb balls stuffed with prunes, cooked in aromatic tangy red gravy and dry Kashmiri spices

Gushtaba   £ 16.50
Velvety minced lamb balls cooked in flavourful mild white yoghurt gravy

Keema Matar Masala  £ 13.95
Minced lamb cooked in traditional thick Indian masala with green peas

Chicken

Tandoori Chicken  £ 13.50
Chargrilled chicken with bone marinated in ginger, garlic, yoghurt, Indian spices

Chicken Roganjosh    £ 12.99
Spicy boneless chicken curry flavoured with aniseed and other dry Kashmiri spices

Murg Tikka Lababdar  £ 12.99
Chicken tikka cooked with tomatoes, onions, cream and butter; an improvised version of butter chicken




Chicken Curry   £ 12.95
Chicken tikka cooked in our chef's special medium spiced masala curry in 'New Delhi' style

Karahi Chicken     £ 12.99
Chicken tikka cooked with bell pepper, coriander seeds in a thick medium spiced masala with Indian spices












Chicken Coconut Korma  £ 13.25
Boneless chicken breast cooked in coconut cream with mild flavours

Kokkar Dhanwal Korma   £ 13.25
Boneless chicken breast cooked in yoghurt in a very mild curry, flavoured with coriander

Fish and Prawn

Fish Masala 	£ 16.50
<i>Boneless Cod cooked in thick Indian onion and tomato curry</i>	
Coconut Fish Curry	£ 16.50
<i>Cubes of Cod cooked in light Indian curry, simmered with coconut cream and curry leaves</i>	
Coconut Prawn Curry	£ 16.99
<i>Prawns cooked in light Indian curry, simmered with coconut cream and curry leaves</i>	
Kadai Prawn  	£ 16.99
<i>Prawns cooked in thick Indian onion and tomato curry with bell peppers and coriander seeds.</i>	

Rice and Biryani

Kashmiri Pulao  	£ 4.50
<i>Long grain basmati rice cooked with saffron and green peas</i>	
Mix Vegetable Pulao 	£ 4.25
<i>Basmati rice tossed with vegetables</i>	
Mushroom Pulao 	£ 4.25
<i>Basmati rice tossed with mushrooms</i>	
Plain Rice 	£ 3.99
<i>White steamed basmati rice</i>	
Chicken Dum Biryani  	£ 14.99
<i>Enjoy the flavours of slow cooked, layered and aromatic boneless chicken thigh cooked with basmati rice</i> <i>Served with curry</i>	
Lamb Biryani 	£ 15.99
<i>Mouth-watering combination of basmati rice and boneless lamb cooked together in thick Indian masala</i> <i>Served with curry</i>	
Prawn Biryani 	£ 17.99
<i>Prawns in Indian masala tossed with basmati rice and Indian spices. Served with curry</i>	
Vegetable Biryani  	£ 12.99
<i>Vegetables tossed with basmati rice and Indian spices. Served with curry</i>	

Indian Breads 🍞

Plain Naan	🌿	£ 3.50
Butter Naan	🌿 🥛	£ 3.50
Garlic Naan	🌿 🥛	£ 3.95
Cheese Naan	🌿 🥛	£ 4.50
Chilli Cheese Naan	🌿 🌶️ 🥛	£ 4.50
Onion Green Chilli Kulcha	🌿 🥛 🌶️	£ 3.75
Tandoori Roti	🌿	£ 3.25
Peshawari Naan	🌿 🥜 🥛	£ 4.50
Keema Naan	🥛	£ 4.75
Laccha Prantha	🌿 🥛	£ 3.99
<i>Whole wheat layered bread</i>		
Pudina Parantha	🌿 🥛	£ 4.25
<i>Whole wheat layered bread with butter and mint powder</i>		

Accompaniments

Kachumber Salad	🌿	£ 4.50
Chopped onion, tomato and cucumber tossed in lemon juice and seasoning.		
Cucumber Raita	🌿 🥛	£ 3.95
Mint & Pomegranate Raita	🌿 🥛	£ 3.95
Walnut Raita	🌿 🥛 🥜	£ 4.50
Mango Chutney	🌿	£ 2.25
Mix Pickle	🌿	£ 2.25
Mint Chutney	🌿 🥛	£ 2.25
Tamarind Chutney	🌿	£ 2.25
Spicy Mint & Coriander Chutney	🌿 🌶️	£ 2.25

🌿 Kashmiri Dishes

🌶️ Little spicy 🌶️🌶️ Medim Spicy 🌶️🌶️🌶️ Extra Spicy (Upon Request)

Food Allergies: 🌿 Suitable for vegetarians 🥜 Contains nut ingredients 🥛 Dairy 🍞 Gluten

We use Chicken thigh in most of our dishes unless specified. Please ask a member of our staff regarding your special dietary requirements at the time of ordering. We cannot guarantee that any of our dishes are free from nuts, egg or dairy products or accidental cross contamination from oils. We will do our best to isolate/exclude these ingredients. Our dishes are cooked without the use of any MSG or food colours. All items subjected to seasonal availability. All our prices are inclusive of VAT and may be subject to change without prior notice. A discretionary service charge of 12.5 % will be added to your bill. E&OE.