

# MAIN COURSES

## VEGETARIAN

■ <b>Madhu's Makhani Dal (M) (Su)</b>	<b>£9.50</b>
Slow cooked black lentils in butter and tomato, flavoured with fenugreek and garlic and finished with cream	
■ <b>Tarka Channa Dal</b>	<b>£9.50</b>
Split yellow lentils tempered with turmeric, garlic, cumin and red chilli	
■ <b>Channa Masala (Su)</b>	<b>£10.00</b>
Chickpeas gently simmered in our unique masala spices	
■ <b>Karahi Paneer (M) (Su)</b>	<b>£13.00</b>
Paneer with peppers and onions in a masala sauce	
■ <b>Aloo Bhindi Masala (Su)</b>	<b>£12.00</b>
Stir fried okra and potato with onion, tomato and a touch of spice	
■ <b>Mixed Vegetable Jalfrezi (Su)</b>	<b>£12.00</b>
Vegetables cooked with ginger, cumin, onion and chilli	
■ <b>Baingan Ka Bhartha (Su)</b>	<b>£12.00</b>
Smoked aubergine with onion, cumin and peas	

## RICE

Steamed Rice	<b>£4.00</b>	Mutter Pilau	<b>£5.00</b>
■ <b>Chicken Pilau (M)</b>	<b>£17.00</b>		
<b>Vegetable Biryani (G) (M) (Su)</b>	<b>£14.00</b>		
<b>Lamb Biryani (G) (M) (E) (Su)</b>	<b>£18.00</b>		

## FISH & SEAFOOD

■ <b>Masala Fish (F) (M) (Su)</b>	<b>£16.00</b>
Fillet of fish prepared in Madhu's unique masala, flavoured with roasted cardamom seeds	
■ <b>Prawn Moilee Curry (F) (C) (Mu) (Su)</b>	<b>£18.00</b>
King prawns cooked in a creamy coconut curry, spiced with turmeric, ginger, mustard seeds and curry leaves	

## TASTING MENU

Vegan	<b>£60.00</b>
Vegetarian	<b>£60.00</b>
Non-Vegetarian	<b>£65.00</b>
<b>£50.00 Supplement for wine pairing tasting menu</b>	

## RAITA & SALADS

<b>Cucumber and Carrot Raita (M)</b>	<b>£5.00</b>
<b>Boondi Raita (M)</b>	<b>£5.00</b>
■ <b>Garden Salad</b>	<b>£6.00</b>

## MEAT

<b>Kashmiri Rogan Josh (M) (Su)</b>	<b>£17.00</b>
The classic lamb curry of Kashmir; diced British lamb, slowly braised in a unique blend of spices	
■ <b>Saag Gosht (M) (Su) (Mu)</b>	<b>£17.00</b>
A classic dish of slow cooked lamb leg and robust spices blended with fresh mustard and spinach leaves	
■ <b>Boozi Bafu (M) (Su)</b>	<b>£19.00</b>
Lamb chops on the bone, cooked with onions, tomatoes and freshly roasted ground spices	

## CHICKEN

■ <b>Masaladar Kuku (M) (Su)</b>	<b>£16.00</b>
Chicken thighs cooked in a rich sauce full of aromatic spices; a Kenyan and Punjabi favourite	
<b>Murgh Makhani (M) (N) (Su)</b>	<b>£17.00</b>
Tandoori grilled chicken tikka, simmered in tomato sauce, flavoured with fenugreek and finished with cream	

## BREAD

<b>Tandoori Naan (G) (M) / Tandoori Roti (G)</b>	■ <b>£4.00</b>
<b>Lachedar Paratha (G) (M) / Garlic Naan (G) (M)</b>	<b>£4.50</b>
<b>Peshwari Naan (G) (M) (N)</b>	<b>£5.00</b>



## APPETISERS

**Chilli and Garlic Prawns (C) (M) (Su) £13.00**

King prawns stir fried with garlic, red chillies and a touch of lime

**Chicken Samosas (G) (Su) £7.50**

Fried pastries filled with mildly spiced minced chicken

**Jeera Chicken (M) £12.00**

Rich and spicy chicken on the bone, tossed in a wok with fresh green chillies, fenugreek and a blend of spices

## VEGETARIAN APPETISERS

**Vegetable Samosa (G) (Su) £7.00**

A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas, served with tamarind chutney

**Masala Mogo (Su) £8.50**

Crispy fried cassava chips tossed in roasted spices

**Aloo Tikki (G) (M) (Su) £8.50**

Potato patties filled with garden peas and served with tangy chickpeas, yoghurt, mint and tamarind chutney

**Palak Patta Chaat (M) (Su) £9.50**

British samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander

**Chilli Paneer (G) (M) (So) (Su) £10.00**

Paneer marinated in ginger and garlic, tossed with green chillies, onions and peppers

## SHARING PLATTERS

Designed for 2 guests and served with salad and chutneys

**Vegan (G) (Su) £32.00**

Achari Gobi, Asparagus Choma, Masala Mogo, Vegetable Samosa and Palak Patta Chaat

**Vegetarian (G) (M) (Su) £32.00**

Achari Gobi, Paneer Tikka, Masala Mogo, Vegetable Samosa and Palak Patta Chaat

**Non-Vegetarian (M) (C) (F) (Su) £36.00**

Chilli Garlic Prawns, Tandoori Salmon, Robata Lamb Chops, Seekh Kebabs and Murgh Tikka

■ Signature dish ■ Vegan ■ Spicy

\* All dishes are medium spiced.

Please inform your waiter for any specific requirements.

\* Please inform your order taker of any allergy or special dietary requirements before placing your order.

\* Please note that we do work in an environment that handles numerous ingredients and allergens.

\*The price includes VAT.

\*A 12.5% discretionary service charge will be added to your final bill.

F - Fish C - Crustaceans M - Milk E - Egg

G - Gluten Mu - Mustard Mo - Molluscs

N - Nuts Su - Sulphur So - Soya

## TANDOOR & ROBATA

**Jeera Scallops (Mo) (M) (Su) £15.00**

Seared king scallops served with a tangy relish

**Tandoori Salmon (F) (M) £15.00**

Spiced fillets of Scottish salmon in a dill marinade

**Jhinga Achari (C) (M) (Su) (Mu) £16.00**

Butterfly king prawns marinated and chargrilled

**Murgh Tikka (M) (Su) £14.00**

Spiced chicken thigh, chargrilled on the robata

**Murgh Malai (M) £14.00**

Marinated chicken breast, chargrilled on the robata

**Seekh Kebabs (M) £13.00**

A delicacy of lamb mince kebab cooked on skewers

**Robata Chops (M) £14.00**

Lamb chops, marinated in ginger and aromatic spices

## VEGETARIAN TANDOOR & ROBATA

**Achari Gobhi (M) (Mu) (Su) £10.00**

Grilled cauliflower, marinated in Indian pickling spices

**Asparagus Choma (Su) £10.00**

Chilli and lemon asparagus, grilled on the robata

**Paneer Tikka (M) £11.00**

Paneer marinated in chilli, turmeric and yoghurt

