

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) (Se) £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) (Se) £32.00

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

Vegetarian (G) (M) (Su) (Se) £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 Se - Sesame

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



MAIN COURSES

VEGETARIAN

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

RICE

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

FISH & SEAFOOD

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

ACCOMPANIMENTS

■ Jeera Aloo (Su)	£6.50
Slow cooked potatoes dice tossed with roasted cumin seeds.	
■ Tarka Channa Dal (Su)	£6.50
Split yellow lentils with turmeric, garlic, cumin and red chilli.	
■ Saag Paneer (M) (Su) (Mu)	£6.50
Indian cottage cheese infused with fresh young spinach paste.	
■ Garlic Mushroom (M) (Su)	£6.50
Button mushroom flavoured with fresh garlic sauce.	

RAITA & SALADS

Cucumber and Carrot Raita (M)	£5.00
Boondi Raita (M)	£5.00
■ Garden Salad	£6.00

MEAT

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

CHICKEN

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

BREAD

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

