



## STARTERS

HARA KEBAB: Spinach & fenugreek patties lightly filled with cheddar, onion & coriander	£6
KHUMB TANDOORI: Grilled mushrooms filled with cheese, green chilli & white pepper	£7
TANDOORI PHOOL: Broccoli florets with roasted cumin, fenugreek & mustard paste	£7
BHARWAN ALOO: Charcoal roasted potatoes filled with sultanas, cashew, fig & royal cumin	£7
BHALLA SEV PURI: Lentil dumpling with yoghurt & puffs filled with potato, mint & tamarind chutney	£7
POCHA HERA JHINGA: Spiced marinated king prawns in a crisp batter with coriander & curry leaves	£10
KOTHMIRI SCALLOP: Scallop tikka marinated with mint, coriander & curry leaf	£12
SALMON TIKKA: Scottish salmon marinated with mustard, ginger & garlic, seared in tandoor	£9
SOFT SHELL CRAB: Crispy baby crabs spiced with curry leaf & chilli in a light batter	£10
MONKFISH TIKKA: Lightly spiced grilled monkfish with ginger & saffron	£12
SEEKH KEBAB: Spiced minced Devon lamb skewers served with spicy onion & tamarind chutney	£9
MURGH GILAAFI: Spiced roasted minced chicken skewers with paprika, onion & coriander	£8
SELECTION (serves 2): Tandoori prawns, salmon, scallop, murgh malai, hara kebab & khumb tandoori	£28

## CHARCOAL / GRILLS

ZAAFRANI LOBSTER: Scottish lobster with saffron, garlic & cheese	£38
TANDOORI JHINGA: Jumbo prawns marinated with saffron, chilli & garlic	£28
AJWAINI SEA BASS: Fillets of sea bass, grilled in tandoor with a hint of carom	£22
MURGH TIKKA: French corn-fed chicken pieces spiced with fenugreek, chilli & black salt from tandoor	£18
MURGH MALAI: French corn-fed chicken tikka breast pieces marinated with cardamom from tandoor	£18
ANAARI CHAMP: Grilled Scottish lamb chops topped with star anise & pomegranate sauce	£22



## M A I N S

SAMUNDARI RATAN: Scallop, squid, tilapia & king prawn in a spicy fennel, coconut & carom sauce	£20
MACCHI TAVE-WALI: Grilled stone bass fillet topped with mustard, coconut milk & curry leaf sauce	£23
JHINGA HARIYALA: King prawns in a spicy mint, green chilli, lime leaf & spinach sauce	£20
KHARGOSH ACHAARI: Rabbit spiced roasted with mustard, chilli, fennel & onion seeds	£20
MURGH BEMISAAL: French corn-fed chicken tikka breast pieces in a mildly spiced tomato sauce	£18
LUCKNOWI MURGH: French corn-fed chicken in a spicy brown onion, coriander, saffron & chilli sauce	£18
NALLI ROGANJOSH: Slow cooked Scottish lamb shank in nutmeg, mace, cinnamon & bay leaf sauce	£22
HYDERABADI BHUNA GOSHT: Herdwick lamb with ginger, black pepper, coriander seed & red chilli	£19
DUM-PUKHT BIRYANI: Welsh lamb & Basmati rice with spices, steamed in a sealed pot (7:30pm onwards) Dum-pukht (locking the steam) is one of the most refined forms of cooking on very low flame, allowing the meats to cook, as much as possible, in their own juices.	£20

## V E G E T A B L E S

SAUNFIAAN PANEER TIKKA: Home-made cottage cheese filled with roasted fennel & tomato chutney	£15
BAINGAN MIRCHI KA SALAN: Baby aubergines with whole chilli in a peanut, sesame & tamarind sauce	£13
METHI PANEER: Home-made cottage cheese with dried fenugreek leaves in a creamed tomato sauce	£12
SUBZ KOFTA: Mix vegetables dumplings with cashew nut & sultanas in a spicy tomato gravy	£10
BHINDI MASALENDAR: Stir-fried okra spiced with raw pepper, onion & sun-dried spices	£10
TEEKHAY ALOO: Baby potatoes tempered with chilli, mustard & poppy seed	£7
PANCHRANGI DAL: Mixed lentils cooked traditionally with cumin & garlic	£7
PALAK KI KATLI: Sautéed spinach with garlic, onion & green chilli	£7
SALAD BAHAAAR: Assorted green leaves and pear juliennes in an orange & Balsamic dressing	£7

## R I C E & B R E A D S

Saffron rice with cumin / Steamed rice	£6
Selection of breads	£6