

- Papadom (Plain or spicy) (V)** 0.95
- Chutneys (Per guest) (V)** 0.95
Six different types of homemade chutneys - coriander and fresh mint, coconut chutney, yoghurt mint sauce, diced onions, tomato salsa and mango chutney.

Appetisers

- Missi Roti** 9.5
Missi Roti, Masala Chickpeas dip and Chicken Tikka.
- Samundar ka Khazana (Serves two guests)** 19.5
Two lightly spiced large king prawns and delicately king-sized seared scallops, accompanied by a light dressed micro salad. This includes a wow factor not to be missed
- Bayleaf Black Magic** 10.5
A King Prawn cooked in Balchão sauce served on a bed of special black bread.
- South Indian Spiced Lamb** 9.5
Strips of Lamb stir fried in onion, coconut, black pepper and curry leaves. Served on a bed of Pink Uttapam (bread)
- Momo (Serves two guests)** 16
The most popular Nepalese street food delicacy. A steamed dumpling filled with finely diced chicken marinated in onions and light spices. There will be a misty surprise upon presentation.
- Tikka Nazaqat (Medium)** 9
Taste the three individual flavoured grilled tikka - malai tikka, hariyali tikka and koyla tikka. Succulent cubes of chicken marinated in spices and yoghurt. Served with salad.
- Crispy Kale Chaat (V)** 9
Layers of crispy kale, chick peas, diced potato, finely chopped red onion, coriander, sweetened yogurt, pomegranate and topped with a tamarind and date chutney.
- Vegan Bhajia (Serves two guests)** 15
Assamese lentil fritters stuffed with dates and onion bhajia. Presented using a technique that will blow your mind. A new experience not to be missed.

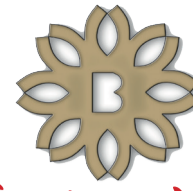
From the Fire

All grilled dishes are served with fresh micro fresh salad.

- Tandoori Garlic Chicken (Served with complimentary naan)** 21
Succulent half - chicken delicately marinated with fresh smoked garlic, Greek-style yoghurt and a blend of fine spices, including garam masala, green chillies and coriander.
- Koyla Chicken Tikka (Served with a complimentary naan)** 21
Cubes of succulent breast chicken marinated in a blend of spices and Greek-style yoghurt. Grilled in a charcoal tandoor.
- Tandoori Mixed Grill (Served with a complimentary naan)** 24
A combination of chicken tikka, a piece of lamb chop, tandoori chicken and sheek kebab.
- Tandoori Jingha** 23
Three large king prawns lightly spiced in ajwain, greek-style yoghurt, tandoori sauce. Grilled in the charcoal tandoor.
- Tandoori Bara Pasli (Lamb chops best end, served with naan)** 25
Three pieces of spring lamb chops marinated in raw papaya, green chillies, ginger, garlic, vinegar, peppercorn spice and Greek - style yoghurt.
- Paneer Tikka (Served with a complimentary naan)** 20
Cubes of homemade cottage cheese, diced capsicum, tomato and onion seasoned with curd base marinade, lemon juice and grilled.

From the Land

- Dehli-Wala Butter Chicken (Mild, served with complimentary pulao rice)** 21
Strips of tandoori chicken off the bone cooked in a rich tomato, butter and cream sauce.
- Darbari Chicken Masala (Served with complimentary pulao rice)** 21
Tandoori chicken off the bone cooked with onions, green peppers, green chillies and fresh tomato. Served in a thick sauce.
- Mangalorean Korri Gassi (Served with complimentary pulao rice)** 22
Delectable chicken curry with the flavours of coconut, mustard seeds, curry leaves, roast chilli and tamarind.
- North East Indian Chicken Stew. (Served with Naan)** 22
A healthy, oil-free dish. Cubes of chicken cooked with bamboo shoots, fresh spinach leaf and bhut jolokia.
- Dumba Bhuna Masala (Medium, served with complimentary pulao rice)** 24
Tender pieces of lamb cooked in its own juice on very slow heat with green peppers, fresh tomato, ginger, spring onions, coriander and our own freshly ground garam masala.
- Achari Dumba Gosht (Hot, served with complimentary pulao rice)** 24
Tender pieces of lamb cooked with kalonji (onion seed), green chillies and coriander in a pickling spicy sauce.
- Traditional Dum Style Lamb Biryani (Medium, served with raita)** 24
"Dum" is the art of slow cooking for long hours to infuse all the lovely flavours.



From the Waves

- Scallop Moilee (Served with complimentary Steam rice)** 24.5
A coastal favourite: scallops, cooked in a mild coconut gravy with curry leaves and mustard seeds.
- Green Fish Curry (Served with complimentary steamed rice)** 23.5
Cubes of fresh halibut cooked with fresh green chillies, turmeric, freshly grated coconut, mustard seeds and curry leaf in a spicy coconut milk-based sauce.
- Jingha Bhuna (Medium, served with complimentary steamed rice)** 23.5
King prawns cooked with spring onions, green pepper, fenugreek leaves and fresh tomato in a thick spicy sauce.
- Kasundi Salmon Tikka (served with steamed broccoli)** 23.5
Grilled cubes of Scottish salmon flavoured with spicy mustard puree, cream and fresh orange.

From the Soil (Main Course) (V)

- Masala Beetroot Salad (Served cold with Naan)** 19
Beetroot, broccoli, toasted walnuts and feta cheese. Dressed with mint, pomegranate, honey and tamarind sauce.
- Punjabi Aloo Gobi Patties (Served with pulao rice)** 21
Potato and cauliflower patties served on a bed of Shahi green peas based sauce. Cooked with onions and chesew nuts.
- Navaratan Korma** 20
(Mild, served with complimentary kesari pulao rice) Assortment of nine different vegetables cooked in a creamy sauce.
- Roasted Potato Anardana (Served with steamed rice) (Medium)** 20
Roasted Potatoes tossed in a chef's special Pomegranate based sauce and bell peppers.
- Chilli Paneer (Served with steamed rice)** 20
Cubed cottage cheese tossed in a wok with red and green peppers, spring onions, cooked in a special chilli sauce

Sides

All side dishes can be served as main course for £21 including Sada chawal

- Sukhi Tarkari (Medium)** 8
An assortment of vegetables cooked with herbs and spices.
- Bhindi Patiyala (Medium)** 8
Fresh okra cooked with onions, curry leaves, mustard seeds, tomatoes and bell peppers. Lightly spiced.
- Punjabi Dal Makhani (V)** 8
'The King of Dal'. Black lentils cooked with fresh tomatoes in a luxurious creamy sauce with red kidney beans.
- Bhindi Jaypuri (V)** 8
Slices of fresh okra with dried ground mango, cumin seeds, drops of vinegar, dusted with gram flour and then deep-fried. Sprinkled with chat masala.
- Maharaani Dal (Medium) (V)** 8
A combination of five types of Lentils, including toor, yellow moong, red masoor, white urad and chana dal. All cooked on a slow heat in turmeric then tossed with fried garlic and red chillies.
- Kabuli Chana Masala (Medium)** 8
Chickpeas cooked with fresh green herbs and onions in a thick sauce.
- Saag** 8
Finely chopped Spinach cooked with spring onions, coriander, tomatoes, herbs, spices and touch of cream.

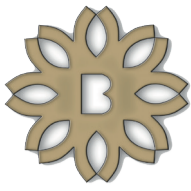
Accompaniments

- Sada Chawal Steamed rice** 4.95
- Kesari Pulao Saffron rice** 5.50
- Naan-E-Mugziath** 4.95
Sweet naan stuffed with almonds, coconut, cashew nut and raisins.
- Naan** 4.50
- Garlic Naan** 5
- Quesadilla Naan** 5.50
Naan stuffed with cheese and green chillies.
- Tandoori Roti** 5
- Lachha Paratha** 5.50

All our dishes are prepared in a kitchen where nuts, gluten and other ingredients are present. If you suffer from any allergy, please let us know before ordering your food as the description on the menu does not include all ingredients. Full allergen information is available on request and is correct to the best of our knowledge. However, this is subject to change between the time of booking and the time of dining.

🌿 Slightly Hot, 🌶️ Fairly Hot, 🌶️🌶️ Very Hot 🥜 Nuts 🌱 Soya 🥚 Mustard 🧀 Dairy 🐚 Shellfish 🐟 Fish 🌾 Gluten, 🥚 Egg, 🌰 Sesame seeds
(V) Suitable for vegetarians 🌱 Vegan

All prices are inclusive of VAT. Minimum spend £35.00 per head. A discretionary gratuity of 12.5% will be added to the bill.



Sparkling Wine

	125ml	Bottle
Prosecco di Valdobbiadene Brut Col de'Salici, Italy	£6.95	34.95
<i>A sophisticated, vinous Prosecco, with aromas of spring flowers and stone fruit, a delicate citrus quality on the palate, fine bubbles and a clean, dry finish.</i>		
Rosé de'Salici Brut Col de'Salici, Italy		36.95
<i>A charming pastel pink colour, aromas of red fruit and pears, and a refreshing red cherry palate are lifted by a fine, delicate sparkle.</i>		

Champagne

	1/2 Bottle	Bottle
Champagne Drappier Carte d'Or Brut France	34.95.....	64.95
<i>A Pinot Noir-based Champagne of style and finesse, Carte d'Or offers delicate aromas of white peach, quince and a touch of spice. The dry, palate shows an impressive degree of concentration, along with fine bubbles and a long, crisp finish.</i>		
Champagne Bollinger Special Cuvée France.....		89.95
<i>A full-bodied Champagne of great class. Delightful pale gold in colour and persistent mousse.</i>		
Champagne Krug Grande Cuvée France		249.95
<i>Beautifully fresh aromatics with green apple, a touch of green fig and creamy quality with plenty of lemony vibrancy. The palate has a very fine crisp vibrant mousse, with lots of life and richness.</i>		

White Wine

	175ml.....	Bottle
Crisp & Mineral		
Santa Alegria Sauvignon Blanc Maule, Chile	5.95	22.95
<i>This crisp Sauvignon Blanc offers aroma of gooseberry and elderflower, and a refreshing medium bodied palate. Ideal with spiced food.</i>		
Les Templiers Chardonnay Languedoc, France		24.95
<i>Crisp, ripe wine with refreshingly clean citrus fruit flavours and a rounded finish.</i>		
Chablis, Hamelin Burgundy, France		42.95
<i>Crisp, ripe wine with refreshingly clean citrus fruit flavours and a rounded finish.</i>		
Sancerre Le Mont, Foucher Lebrun Loire, France		54.95
<i>Crisp, flavoursome Sancerre which offers floral and boxwood aromas. The palate shows juicy citrus fruit alongside the trademark elegance and minerality of the appellation.</i>		

Juicy & Aromatic

Castel Firmian Pinot Grigio, Mezzacorona Trentino, Italy	7.95.....	27.95
<i>Very clean, nicely balanced Pinot Grigio, with a gentle floral aroma, medium weight in the mouth, and a refreshing finish.</i>		
Deakin Estate Viognier Victoria, Australia.....		29.95
<i>An aromatic wine showing typical Viognier aromas of apricot, honeysuckle and orange peel. The palate is soft and luscious, while retaining good balance and a refreshing finish.</i>		

Full Flavoured & Elegant

Serra da Estrela Albariño Rias Baixas, Spain		32.95
<i>Displaying typical Albariño character and aromatic richness, this surprisingly intense wine shows hints of pear, apricot and ripe exotic fruits complemented by a vibrant citrus character and hints of mineral and spice. Clean and fresh on the palate.</i>		
Firestone Riesling, Central Coast Central Coast, USA		35.95
<i>Wonderfully zesty and aromatic, with green apple, lemon, lime and jasmine aromas. The palate is light-bodied yet full of flavour, with a tingling balance of ripe fruit and fresh acidity.</i>		
Gavi di Gavi La Meirana, Broglia Piedmont, Italy		42.95
<i>Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry, this is particularly characterful Gavi.</i>		
Chassagne-Montrachet blanc, Thomas Morey Burgundy, France		84.95
<i>An expressive, complex Chassagne, combining succulent white peach fruit with the typical rocky, mineral qualities of the village. Long and multi-layered, this is yet further proof of Thomas Morey's talents.</i>		

Rose Wine

	175ml	Bottle
Rosé Domaine Coste Vin de Pays des Côtes de Thongue, France	7.45	24.95
<i>Palish pink in colour, with a plump, dry palate and flavours of strawberry and blackberry. Fresh and round with good length.</i>		
Pinot Grigio Rosé, Nina, Veneto, Italy.....	7.75	26.95
<i>With a delicate pale pink colour and an elegant nose of acacia flowers, this lightbodied dry rosé is delightfully refreshing.</i>		
Whispering Angel, Cotes de Provence Rosé Caves d'Esclans, France		44.95
<i>The palest of pale pinks, this delicate rosé offers a core of pretty stone fruit with some herbal notes. The palate is dry but smooth-textured, with an appetising mineral finish.</i>		

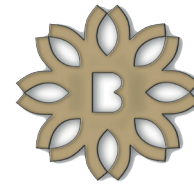


Spirits

	25ml	
Macallan Highland Scotch Whisky Single Malt - 12 years old.....		8.50
Highland Park Single Malt Scotch Whisky - 12 years old.....		12.
Glenfiddich Malt Scotch Whisky - 12 years old		8.50
Bombay Sapphire		6.95
Grey Goose		6.95
Ciroc		6.95
Belvedere		6.95
Hendrick's.....		6.95
Pink Gin.....		6.95
Tanqueray No.10		7.45
William Chase.....		7.45
Havava Club		5.95
Captain Morgan		5.95
Mixers		2.15

Aperitifs

	25ml	Doubles are half price for 2nd measure.
Cinzano		5.95
Campari.....		5.95
Martini (Dry or Sweet).....		5.95
Pimms.....		5.95



Cocktails

Sex On The Beach Vodka, Passion fruit puree, Orange & Cranberry juice.....		10
Porn Star Martini Vodka, Pineapple & Passion fruit puree served with a shot of Prosecco.....		10
Espresso Martini Vodka, Coffee liqueur & Espresso coffee.		10
Pomegranate Martini Vodka, Pomegranate syrup, Lime & Pomegranate juice.....		10
Blue Dragon Vodka, Lime juice & Blue curacao syrup topped with Lemonade.		10
Mojito - Classic / Strawberry / Raspberry		10
<i>A choice of your flavour with Rum, Fresh mint leaves, Lime juice & Sugar syrup topped with Soda water.</i>		
Belini - Elderflower / Lavender / Cotton Candy / Mango Puree		10
<i>A choice of your flavour topped with Prosecco.</i>		
Cosmopolitan Vodka, triple sec, Cranberry juice & Lime juice.....		10
Pina Colada Rum, Pineapple, Coconut Milk, Cream & Pineapple juice.		10
Margarita - Classic / Cherry A choice of your flavour with Tequila, Cointreau, Sugar syrup & Lime juice.		10

Mocktails

Bayleaf Passion Mango puree, Passion fruit juice & Fresh mint leaves.		9
Morning Star Fresh strawberries, Lime juice & Sugar syrup.		9
Nimbura and Kewra Pani Natural mineral water, Sugar syrup, Rose water, Fresh lime juice & fresh mint leaves. .		9
Sex On The Beach Passion fruit puree, Orange & Cranberry juice		9
Blue Dragon Lime juice & Blue curacao syrup topped with Lemonade.....		9
Porn Star Martini Passion fruit puree, Pineapple & Lime juice.....		9
Pomegranate Martini Pomegranate syrup, Lime & Pomegranate juice		9
Mojito - Classic / Strawberry / Raspberry		9
<i>A choice of your flavour with Fresh mint leaves, Lime juice & Sugar syrup topped with Soda water.</i>		
Pina Colada Pineapple, Pineapple juice, Coconut milk & Double cream		9
Sparkling Peach / Cotton Candy / Elderflower / Lavender Lemonade		9
<i>A choice of your flavoured syrup, Lime juice & Soda water.</i>		



Red Wine

	175ml.....	Bottle
Fruity Reds		
Santa Alegria Merlot Rapel Valley, Chile	5.95	22.95
<i>Smooth, juicy Merlot full of ripe plum and red berry fruit, medium weight and slightly spicy on the palate, and with a generous fruit-filled finish.</i>		
Conde Valdemar Tempranillo Rioja, Spain		26.95
<i>Lovely smooth young Rioja, with bright cranberry/cherry fruit, a violet aroma, and some creaminess on the finish.</i>		
Prunus Dão Tinto Dão, Portugal		29.95
<i>Lightly oaked and perfectly balanced, with a silky texture and crisp edge. The nose is cram-packed with mulberries, blackberries and anise. On the palate black cherry and raspberry fruit tones with creamy and chocolaty oak flavours.</i>		
Fleurie La Madone, Duboeuf Beaujolais - Burgundy, France		36.95
<i>This famous cru lives up to its name with a smooth, elegant and – yes – floral wine of immense charm.</i>		
Juicy & Aromatic.		
Montepulciano d'Abruzzo Barrique Aged Abruzzi, Italy	£7.45	24.95
<i>A concentrated, juicy Montepulciano with earthy cherry and berry flavours, a round yet spicy palate, and a smooth finish.</i>		
Thorne Hill Shiraz/Cabernet South-Eastern Australia		27.95
<i>Juicy spicy Shiraz with masses of mulberry and blackberry fruit, notes of cloves and mint; smooth fruity finish.</i>		
Côtes-du-Rhône Dom. de la Fertine, Duboeuf Rhône, France		33.95
<i>Bright aromas of raspberry and black cherry, with a dusting of white pepper; silky-smooth yet lively on the palate, with a juicy fruit character leading to a savoury finish.</i>		
Chianti Superiore, Santa Cristina Tuscany, Italy.....		36.95
<i>A classic Chianti, offering aromas of red berry fruit, with vanilla and floral hints of violets. Flavoursome, medium-bodied palate, fresh in structure and with a delicious balance of fruit and savoury notes. Typical spicy sensations from the oak on the back palate.</i>		
Opulent & Fine		
Cloof Pinotage Darling, South Africa		32.95
<i>The bold, concentrated flavours of this wine are directly attributable to the tiny yield of mature bush vines growing under extreme conditions. Richly textured with notes of smoke, blackberry, plum with some spiciness and elegant oaky notes.</i>		
Organic Passo Doble, Masi Tupungato, Argentina		34.95
<i>Fragrant and complex on the nose with ripe fruits-of-the-forest aromas enhanced by notes of cinnamon and vanilla. Up-front and powerful on the palate with hints of spice and and cooked cherries followed by a long appetising finish.</i>		
Châteauneuf-du-Pape, Domaine de Beurenard Rhône, France.....		72.95
<i>An immensely fruity nose, with spicy and balsamic notes, then great complexity on the palate: power, finesse, and an incredibly long, mineral-fresh finish.</i>		

Dessert Wine & Port

	100ml.....	Bottle
Finca Antigua Moscatel Naturalmente Dulce Half , Spain	7.95	29.95
Ferreira LBV Port Portugal.....		42.95



Bottle Beers

Cobra Beer (660ml)	7.55
Kingfisher (650ml).....	7.95
Kingfisher (330ml).....	4.25
King Cobra (750ml)	13.95
Cobra Zero (330ml)	3.75

Soft Drinks

Coco Cola / Diet	3.25
J20	3.25
Sprite	3.25
Fruit Juices	3.25
Fresh Fruit Juice.....	4.50
Voss Water Large Bottle (Still or Sparkling)	5.95