

<i>Tandoori Ratan</i>	26
Chicken Tikka, Kasundi King Prawn, Lamb Seekh Kebab	
<i>Malabar Scallops</i>	31
Hand Dived Scottish Scallops Baked on Shell, Coconut Curry, Malabar Parantha	
<i>Macchi Ceviche Chaat</i>	20
Cured Sea-Bream, Porlock Bay Oyster, Aam-Panna Tiger Milk, Avocado Purée	
<i>Essex Farm Momo</i>	21
Essex Farm Dumpling, Chestnut Shorba, Brioche Croutons and Black Truffle	
<i>Hiran Boti Tikka</i>	25
Curry and Coriander Flavoured Morsels of Muntjac, Garlic Yoghurt, Chilli Chutney	
<i>Junglee Khumb Kebab</i>	22
Portobello Mushroom and Truffle Griddled Kebab with Hint of White Chocolate	
<i>Paneer Galouti</i>	20
Goat's Milk Paneer Tikka, Beetroot & Lime Murabba, Bhakri, Walnut	
<i>Samosa Ragda Tartlet</i>	18
Crushed Warm Potato on Carom Seed Tartlet	

## SIDES

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<i>Palak Paneer</i>	15
Cottage Cheese Cooked with Spiced Spinach	
<i>Bhindi Do Pyazaa</i>	14
Stir Fry Okra with Onions	
<i>Podi Aloo</i>	12
Organic Potatoes with Spiced Podi	
<i>Dal Makhani</i>	15
Benares Signature Black Lentils	
<i>Dal Tadka</i>	12
Cumin Tempered Yellow Lentils	
<i>Assorted Papad</i>	8
Sour Yoghurt Mint Chutney, Himalayan Potato Chutney, Pickle Oil	

### Food Allergies and Intolerances:

Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Before ordering, please speak to our staff about your requirements.

Dishes are subject to availability.

All prices are inclusive of VAT. A discretionary Service Charge of 15% will be added to your Bill

## MAIN DISHES

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<i>Scottish Lobster Tikka Masala</i>	69
rilled Tail, Crispy Claws, San Marzano Tomato Masala, Dressed Knuckle Salad	
<i>Chaapon Ka Pulao</i>	47
Smoked Spices Marinated Lamb Cutlets, Baked with Basmati Rice and Aromats, Pink Peppercorn Raita, Sesame and Peanut Salan	
<i>Meen Dakshini</i>	39
Tawa Masala Wild Halibut, Portsmouth Clam Moilee, Curry Leaf Rogan	
<i>Roast Chooza Chettinad</i>	37
Chilli Pepper, Star Anise, Fennel Marinated and Roasted Baby Chicken, Roasting Juices	
<i>Batak Nihari</i>	39
Pan Roasted Gressingham Duck Fillet, Griddled Delicia Squash and Endive Salad, Nihari Curry	
<i>Kale Aur Anjeer Kofta Korma</i>	32
avolo Nero Dumplings, Fresh Figs, Cashew Nut Korma	
<i>Kabuli Channa Thal</i>	26
Chickpea Masala, Butter Milk Naan, Salted Lassi, Tangy Radish	

## BREADS AND RICE

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<i>Kulcha</i>	8
Vegetable / Chilli and Cheese /Peshawari	
<i>Roti</i>	6
Plain /Butter	
<i>Paratha</i>	6
Whole Wheat	
<i>Naan</i>	6
Plain / Buttered / Garlic and Coriander	
<i>Pulao</i>	7
Aromatic Spiced Rice	
<i>Charwal</i>	6
Steamed Rice	
<i>Raita</i>	6
Cumin/Boondi	
<i>Punjabi Onion Salad</i>	5

Executive Chef: Sameer Taneja & Head Pastry Chef: Elroy Pereira  
Assistant General Managers: Mukesh Pandey & Jeepson Lopes