

APPETISERS

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

SIDES

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

SIGNATURE CURRY SIDES

<i>Murg Makhani</i> Chicken Tikka Simmered in Buttered Tomato Gravy	21
<i>Meat Curry</i> Kashmiri Stir Fry Lamb Stew with Fennel and Saffron	23
<i>Konkan Prawn Curry</i> Coconut and Green Chilli Flavoured Prawn Stew	20
<i>Fish and Egg Curry</i> Seabass and Clarence Court Farm Free Range Eggs in Kokum Curry	20
<i>Kabuli Chickpea Masala</i> Carom Seeds and Dried Pomegranate Spiced Chickpea Masala	15

MAIN DISHES

<i>Scottish Lobster Tikka Masala</i> Grilled Tail, Crispy Claws, San Marzano Tomato Masala, Dressed Knuckle Salad	69
<i>Chaapon Ka Pulao</i> Smoked Spices Marinated Lamb Cutlets, Baked with Basmati Rice and Aromats, Pink Peppercorn Raita, Sesame and Peanut Salan	47
<i>Meen Dakshini</i> Tawa Masala Wild Halibut, Portsmouth Clam Moilee, Curry Leaf Rogan	39
<i>Roast Chooza Chettinad</i> Chilli Pepper, Star Anise, Fennel Marinated and Roasted Baby Chicken, Roasting Juices	37
<i>Batak Nihari</i> Pan Roasted Gressingham Duck Fillet, Griddled Delicia Squash and Endive Salad, Nihari Curry	39
<i>Kale Aur Anjeer Kofta Korma</i> Cavolo Nero Dumplings, Fresh Figs, Cashew Nut Korma	32
<i>Kathal Biryani</i> Sealed and Baked Layered Coastal Spiced Jackfruit and Basmati Rice, Citrus Raita	32

BREADS AND RICE

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

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.

Executive Chef: Sameer Taneja & Head Pastry Chef: Elroy Pereira
General Manager: Mukesh Pandey

Minimum Spend £50 Per Person