

## APPETISERS

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| <i>Tandoori Ratan</i><br>Chicken Tikka, Kasundi King Prawn, Lamb Seekh Kebab   | 25 |
| <i>Baked Malabar Scallop</i><br>Hand Dived Scottish Scallops Baked on Shell, Coconut Curry, Malabar Parantha             | 28 |
| <i>Macchi Ceviche Chaat</i><br>Cured Sea-Bream, Carlingford Oyster, Aam-Panna Tiger Milk, Avocado Purée                  | 19 |
| <i>Essex Farm Chicken Momo</i><br>Chicken Dumpling, Coeur De Boeuf Tomato, Garlic Broth<br>(Vegetarian Option Available) | 19 |
| <i>Hiran Boti Tikka</i><br>Curry and Coriander Flavoured Morsels of Muntjac, Garlic Yoghurt, Chilli Chutney              | 24 |
| <i>Celeriac Bhatti Kebab</i><br>Moringa Marinated Celeriac, Cooked over Embers, Celeriac Malai, Moringa Oil              | 17 |
| <i>Paneer Galouti</i><br>Goat's Milk Paneer Tikka, Beetroot & Lime Murabba, Bhakri, Walnut                               | 18 |
| <i>Samosa Ragda Tartlet</i><br>Crushed Warm Potato on Carom Seed Tartlet   | 17 |

## SIDES

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| <i>Palak Paneer</i><br>Cottage Cheese Cooked with Spiced Spinach            | 15 |
| <i>Bhindi, Torai Aur Tamatar Kut</i><br>Okra, Courgette and Tomato Stir Fry | 14 |
| <i>Podi Aloo</i><br>Organic Potatoes with Spiced Podi                       | 12 |
| <i>Dal Makhani</i><br>Benares Signature Black Lentils                       | 15 |
| <i>Dal Tadka</i><br>Cumin Tempered Yellow Lentils                           | 12 |

### 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>Lucknowi Style Scottish Lobster Yakhni Pulao</i><br>Basmati Rice and Scottish Lobster Cooked in Aromatic Stock, Dill and Pink Pepper Corn Raita<br>Onion Salad | 62 |
| <i>Tandoori Chaapein Aur Baingan Bharta</i><br>Smoked Chili Marinated Tandoori Lamb Cutlets, Mashed Aubergine   | 47 |
| <i>Meen Dakshini</i><br>Tawa Masala Wild Halibut, Portsmouth Clam Moilee, Curry Leaf Rogan  | 39 |
| <i>Chooza Tikka Masala</i><br>Tandoori Spiced Poussin, San Marzano and Fenugreek Gravy  | 37 |
| <i>Batak Curry</i><br>Pan Roasted Gressingham Duck Fillet, Puy Lentils and Leg Masala, Broccoli and Black Sesame  | 39 |
| <i>Phali Aur Anjeer Kofta Korma</i><br>English Broad Beans and Fresh Figs Dumplings in Silky Broad Beans Juice and Cashew Nut Korma                               | 32 |
| <i>Channa Puri Halwa</i><br>Masala Puri, Black Chickpea Rogan Josh, Squash Halwa  | 30 |

## BREADS AND RICE

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| <i>Kulcha</i><br>Vegetable / Chilli and Cheese / Peshawari                                  | 8 |
| <i>Roti</i><br>Plain / Butter   | 6 |
| <i>Parantha</i><br>Whole Wheat  | 6 |
| <i>Naan</i><br>Plain / Buttered / Garlic and Coriander                                      | 6 |
| <i>Pulao</i><br>Aromatic Spiced Rice  | 7 |
| <i>Charwal</i><br>Steamed Rice  | 6 |
| <i>Assorted Papad</i><br>Mango and Wild Berry Chutney, Himalayan Potato Chutney, Pickle Oil | 8 |

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

**Minimum Spend £40 Per Person**