

APPETISERS

<i>Tandoori Ratan</i> Chicken Tikka, Kasundi King Prawn, Lamb Seekh Kebab	25
<i>Baked Malabar Scallop</i> Hand Dived Scottish Scallops Baked on Shell, Coconut Curry, Malabar Parantha	28
<i>Macchi Ceviche Chaat</i> Cured Sea-Bream, Carlingford Oyster, Aam-Panna Tiger Milk, Avocado Purée	19
<i>Essex Farm Chicken Momo</i> Chicken Dumpling, Autumn Truffle Shorba, Slow Roasted Chestnut Crumble (Vegetarian Option Available)	21
<i>Hiran Boti Kebab</i> Curry and Coriander Flavoured Morsels of Muntjac, Garlic Yoghurt, Chili Chutney	24
<i>Celeriac Bhatti Kebab</i> Moringa Marinated Celeriac, Cooked over Embers, Celeriac Malai, Moringa Oil	17
<i>Paneer Galouti Kebab</i> Goat's Milk Paneer Tikka, Beetroot & Lime Murabba, Bhakri, Walnut	18
<i>Samosa Ragda Tartlet</i> Crushed Warm Potato on Carom Seed Tartlet	17

SIDES

<i>Palak Paneer</i> Cottage Cheese Cooked with Spiced Spinach	12
<i>Bhindi, Torai Aur Tamatar Kut</i> Okra, Courgette and Tomato Stir Fry	12
<i>Podi Aloo</i> Organic Potatoes with Spiced Podi	10
<i>Dal Makhani</i> Benares Signature Black Lentils	12
<i>Dal Tadka</i> Cumin Tempered Yellow Lentils	10

MAIN DISHES

<i>Lucknowi Style Scottish Lobster Yakhni Pulao</i> Basmati Rice and Scottish Lobster Cooked in Aromatic Stock, Dill and Pink Pepper Corn Raita Onion Salad	59
<i>Tandoori Chaapein Aur Baingan Chokka</i> Smoked Chili Marinated Tandoori Lamb Cutlets, Mashed Aubergine	45
<i>Meen Dakshini</i> Tawa Masala Wild Halibut, Portsmouth Clam Moilee, Curry Leaf Rogan	39
<i>Chooza Tikka Masala</i> Tandoori Spiced Poussin, San Marzano and Fenugreek Gravy	37
<i>Batak Curry</i> Pan Roasted Gressingham Duck Fillet , Puy Lentils and Leg Masala, Autumn Vegetables	39
<i>Phali Aur Anjeer Kofta Korma</i> English Broad Beans and Fresh Figs Dumplings in Silky Broad Beans Juice and Cashew Nut Korma	32
<i>Channa Puri Halwa</i> (Festive Edition) Masala Stuffed Puri, Black Chickpea Rogan Josh, Autumn Squash Halwa	30

BREADS AND RICE

<i>Kulcha</i> Vegetable / Chili and Cheese / Peshawari	8
<i>Roti</i> Plain / Butter	6
<i>Parantha</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

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

Minimum Spend £40 Per Person

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 13.5% will be added to your Bill.