

NALANDA

THREE-COURSE SET MENU

£29.95 PER PERSON

From the serene monasteries of Nalanda, we draw inspiration in mindful simplicity — flavours that nourish both body and spirit, echoing the calm wisdom of India's ancient seat of learning.

STARTERS

Served as a trio

BHATTI KA CHICKEN TIKKA

Chargrilled chicken thighs marinated in bhatti spices with coriander chutney
(Allergen: Dairy, Mustard)

GILAFI SEEKH KEBAB

Romney Marsh lamb seekh kebab with peppers, onions and smoked paprika raita
(Allergen: Dairy)

SEV BATATA PURI (V)

Spiced chickpeas and potatoes on wheat crisps with yoghurt and tamarind
(Allergen: Dairy, Gluten)

MAINS

For sharing

TARIWALA CHICKEN

A rustic Punjabi-style Chicken Curry
(Allergen: Dairy)

KERALAN FISH CURRY

Spiced tilapia fillets in a coconut and ginger sauce with curry leaves
(Allergen: Fish, Crustacean, Mollusc)

PANEER JHALFREZI (V)

Seasonal fresh vegetables stir fried with peppers and onions
(Allergen: Dairy)

DAL FRY (V)

Yellow lentils tempered with fresh garlic and cumin seeds
(Allergen: Dairy, Mustard)

Mains are served with a selection of breads (Allergens: Gluten, Dairy, Nuts) and Saffron & Cumin Pulao (Allergens: Dairy)

DESSERTS

Choose your favourite

CARROT HALWA WITH GULAB JAMUN

(Allergen: Dairy, Gluten)

ICE CREAM SELECTION

Vanilla / Honeycomb / Chocolate
(Allergen: Dairy)

Please speak to one of our staff before ordering if you have any allergies or specific dietary requirements. Although we have a strict cross-contamination policy, it may not be possible for us to guarantee that our dishes will be allergen or contamination free. Fish may contain small bones. Game dishes may contain shots. A discretionary 12.5% service charge will be added to your bill. All our prices are inclusive of VAT.

KONARK

THREE-COURSE SET MENU

£38.95 PER PERSON

Taking inspiration from the sun-lit artistry of Konark, we celebrate the artistry of India's sun temple with dishes that radiate warmth, colour, and echo its craftsmanship, energy, and devotion.

STARTERS

Served as a trio

LASUNI CHICKEN TIKKA

Chargrilled chicken thighs with wild garlic marinade and red pepper chutney
(Allergen: Dairy, Mustard)

TANDOORI SALMON

Scottish salmon fillet, with Kasundi mustard and honey marinade, and green wasabi peas
(Allergen: Crustacean, Dairy, Fish, Mollusc)

MALAI BROCCOLI (V)

Tandoori Broccoli florets in spiced chilli and cheese marinade
(Allergen: Dairy, Mustard)

MAINS

For sharing

CHICKEN CHETTINADU

An aromatic and fiery chicken curry from the Chettinad region of South India
(Allergen: Mustard)

MALABAR PRAWN CURRY

Keralan prawn and kokum curry with spiced mooli and mangetout
(Allergen: Fish, Mustard, Shellfish)

SAAGWALA GOSHT

Dhaba-style Elwy Valley lamb curry with spinach and garam masala sauce
(Allergen: Dairy)

KADHAI PANEER (V)

Punjabi-style paneer with onions and peppers in tomato and fenugreek sauce with kadhai spices
(Allergen: Dairy)

Mains are served with a selection of breads (Allergens: Gluten, Dairy, Nuts), Saffron & Cumin Pulao (Allergens: Dairy) and Cumin and Cucumber Raita (Allergens: Dairy)

DESSERTS

Choose your favourite

MANGO AND CHILLI CHEESECAKE

(Allergen: Dairy, Gluten)

ICE CREAM SELECTION

Vanilla / Honeycomb / Chocolate
(Allergen: Dairy)

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INDUS VALLEY

THREE-COURSE SET MENU

£47.95 PER PERSON

From the ancient cradle of the Indus Valley, we honour the roots of civilisation, with earthy flavours and shared traditions that tell the story of community and the first Indian table.

AMUSE BOUCHE

Spiced Pumpkin Soup
with vegetable fritter
(Allergen: Dairy, Gluten)

STARTERS

Served as a trio

MALAI CHICKEN TIKKA

Tandoori organic chicken breast with
mace and cardamom marinade
(Allergen: Dairy, Mustard)

CURRY LEAF CALAMARI

Grand Ma's recipe: Stir fried squid with
curry leaves and a chilli and apricot glaze
(Allergen: Crustacean, Fish, Mollusc)

CHOWK KI TIKKI CHAAT (V)

Pan-fried potato cake with spiced chickpeas,
coriander, and date and tamarind chutney

MAINS

For sharing

SHIKAR KA KEEMA

Hunter-style 'garam masala' spiced
venison mince with spinach and peas
(Allergen: Dairy)

DHABA METHI MURGH

Indian roadside-style rustic chicken curry
with chillies and fresh fenugreek
(Allergen: Dairy)

IRANI BHUNA GOSHT

Succulent Shetlang lamb curry inspired
by the Iranian cafes of Bombay
(Allergen: Dairy)

DUM KA DAAL (V)

Slow cooked over 12 hours, a classic
dal makhani with lotus seed crisps
(Allergen: Dairy)

Mains are served with a selection of breads (Allergens: Gluten, Dairy, Nuts), Saffron & Cumin Pulao (Allergens: Dairy) and Cumin and Cucumber Raita (Allergens: Dairy)

DESSERTS

Choose your favourite

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

(Allergen: Dairy, Gluten)

ICE CREAM SELECTION

Vanilla / Honeycomb / Chocolate
(Allergen: Dairy)

SORBET

Lemon / Raspberry

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