



**TWO COURSES £43, THREE COURSES £49**

**Duo of Pairing Wines £28, Additional Dessert Paired Wine £12**

**AMUSE BOUCHE**



**STARTERS**

- Mutton Seekh Kebab  
or  
Goats Milk Paneer Tikka, Beetroot Murabba  
or  
Macchi Ceviche Chaat  
or  
Essex Farm Grilled Chicken Momo, Endive & Green Onion Salad, Lassi Dressing  
or  
Samosa Ragda Tartlet



**MAINS**

- Murg Makhani  
or  
Welsh Lamb and Chickpea Curry  
or  
Sea Bass and Egg curry  
or  
Kale and Fig Kofta Korma  
or  
Jackfruit Biryani, Raita

*All Mains are accompanied with choice of Bread or Rice, Dal Tadka and Vegetable of the Day*



**DESSERT**

- Caramel Chai Brûlée, Citrus Biscotti  
or  
Madagascan Vanilla Rasmalai, Strawberry  
or  
Chikoo Ice-Cream, Frozen Yoghurt



**SIDES**

- Assorted Papad @£5  
Punjabi Onion Salad @£5

*Food Allergies and Intolerances:  
Please speak to our staff about your requirements.*



**LUNCH TASTING MENU £85**

**PAIRED WINES £69**

Street Snack



Tawa Halibut and Clam Moilee  
*2019 Benares Gewürztraminer, Jean Claude Gueth, Alsace, France*



Hiran Boti Tikka  
*2015 Barolo Riserva, Beni Di Batasiolo, Italy*



Lamb Chop Pulao  
(Served with Good old Indian Staples)  
*2021 Red Blend, Clos du Val, Napa Valley, USA*



Rasmalai  
*2015 Golden Icewine Valley, Château Changyu, Liaonin, China*



Petit Fours

This menu is offered for the entire table only.  
Last order for Lunch by 1:30pm.

Vegetarian option is available.

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.

## APPETISERS

<i>Tandoori Ratan</i> Chicken Tikka, Kasundi King Prawn, Mutton Seekh Kebab	27
<i>Malabar Scallops</i> Hand Dived Scottish Scallops Baked on Shell, Coconut Curry, Malabar Parantha	33
<i>Macchi Ceviche Chaat</i> Cured Sea-Bream, Porlock Bay Oyster, Aam-Panna Tiger Milk, Avocado Purée	20
<i>Essex Farm Grilled Chicken Momo</i> Essex Farm Grilled Chicken Dumpling, Endive and Green Onion Salad, Lassi Dressing	22
<i>Hiran Boti Tikka</i> Curry and Coriander Flavoured Morsels of Fallow Deer Fillet, Garlic Yoghurt, Chilli Chutney	26
<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, Pecan Nuts	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	14
<i>Assorted Papad</i> Sour Yoghurt Mint Chutney, Himalayan Potato Chutney, Pickle Oil	5
<i>Punjabi Onion Salad</i>	5

## BREADS AND RICE

<i>Kulcha</i> Vegetable/Chilli and Cheese/Peshwari	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

Food Allergies and Intolerances:

## MAIN DISHES

<i>Samundri Thali</i> Tandoori Scallop, Lemon Sole Curry, Steamed Sea Bass, Prawn Pickle	59
<i>Chaapon Ka Pulao</i> Smoked Spiced Marinated Lamb Cutlets, Baked with Basmati Rice and Aromats, Pink Peppercorn Raita, Meat Curry	48
<i>Meen Dakshini</i> Tawa Masala Halibut, Portsmouth Clam Moilee, Curry Leaf Rogan	40
<i>Batak Nihari</i> Pan Roasted Silver Hill Duck Breast, Nihari Curry, Summer Vegetables	42
<i>Kale Aur Anjeer Kofta Korma</i> Cavolo Nero Dumplings, Fresh Figs, Cashew Nut Korma	32
<i>Kathal Biryani (Serves Two)</i> Sealed and Baked Layered Coastal Spiced Jackfruit and Basmati Rice, Citrus Raita	46

## TRADITIONAL DISHES

<i>Murg Makhani</i> Chicken Tikka Simmered in Buttered, Tomato Gravy	37
<i>Meat Curry</i> Kashmiri Stir Fry Lamb Stew with Fennel and Saffron	39
<i>Konkan Prawn Curry</i> Coconut and Green Chilli Flavoured Prawn Stew	39
<i>Fish and Egg Curry</i> Seabass and Clarence Court Farm Free, Range Eggs in Kokum Curry	35
<i>Kabuli Chickpea Masala</i> Carom Seeds and Dried Pomegranate, Spiced Chickpea Masala	26

Dishes are subject to availability.

All prices are inclusive of VAT. A discretionary service/cover charge of 15% will be added to your bill.