



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

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



**STARTERS**

Bird Seekh Kebab  
or  
Goats Milk Paneer Tikka, Grape Murabba  
or  
Oyster Vindaloo  
or  
Winter Truffle & Chicken Shorba



**MAINS**

Murg Makhani  
or  
Welsh Lamb and Chickpea Masala  
or  
Fish and Egg Curry  
or  
Beetroot Kofta Korma

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



**DESSERT**

Alphonso Mango Kulfi  
or  
Rasmalai, Rose & Cardamom Tres Leches  
or  
Tapioca, Charentais Melon, Kalamansi



**SIDES**

Assorted Papad @£6  
Punjabi Onion Salad @£5

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



**LUNCH MENU £89**

**PAIRED WINES £85**

Street Snack



Oyster Vindaloo  
*2022 Viognier, Gerovassiliou, Ktima, Greece*



Hiran Boti Tikka  
*2019 Primitivo 62 Anniversario, San Marzano, Puglia, Italy*



Tandoori Lamb Chop  
(Served with Good old Indian Staples)  
*2017 Beaune 1er Cru, Chanson, Burgundy, France*



Rasmalai  
*2019 Sauternes, Chateau Laville, Bordeaux, France*



Petit Fours

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

Vegetarian option is available.



APPETISERS

<i>Tandoori Ratan</i> Smoked Kashmiri Peppered Welsh Lamb Chop, Kasundi King Prawn, Bird Seekh Kebab	36
<i>Oyster Vindaloo</i> Carlingford Oyster and Goan Lamb Chorizo Vindaloo Served with Sanna	20
<i>Hiran Boti Tikka</i> Green Chilli and Pine Flavoured Morsels of Fallow Deer Fillet, Garlic Crème Fraîche, Smoked Chutney	26
<i>Paneer Galouti</i> Goat’s Milk Paneer Tikka, Grape & Lime Murabba, Bhakri, Pecan Nuts	21
<i>Puchka</i> Wheat Bubbles, Sour Apple Water, Apple Chutney	18

TRADITIONAL DISHES

<i>Murg Makhani</i> Chicken Tikka Simmered in Buttered, Tomato Gravy	37
<i>Meat and Kabuli Chana Masala</i> Garam Masala Flavoured Welsh Lamb and Chickpea	39
<i>Jhinga Moilee</i> Green Chilli and Curry Leaf Flavoured Prawn Stew	39
<i>Fish and Egg Curry</i> Seabass and Clarence Court Farm Free Range Eggs in Kokum Curry	35



MAIN DISHES

<i>Gosht Kalimirch</i> Welsh Shank of Lamb, Simmered and Glazed in Sarawak Black Pepper, Sweet Corn Haleem	45
<i>Samundri Khazana</i> Tawa Masala Halibut, Coconut and Raw Mango Flavoured Shellfish Curry	44
<i>Chukundar Kofta Korma</i> Beetroot Hashbrown in Fennel and Cashewnut Korma	32
<i>Khumb Miloni Pulao</i> Long Grain Basmati Rice Cooked in Aromatic Mushroom Yakhani with Slow Roasted Mushrooms (Chef Recommends a few Slices of Winter Black Truffle £5)	36

SIDES

<i>Palak Paneer</i> Cottage Cheese Cooked with Spiced Spinach	16
<i>Podi Aloo</i> Tempered New Potatoes	13
<i>Dal Tadka</i> Cumin Tempered Yellow Lentils	14
<i>Dal Makhani</i> Benares Signature Black Lentils	16
<i>Raita</i> Cumin/ Boondi	6
<i>Punjabi Onion Salad</i>	5

BREADS AND RICE

<i>Roti</i> Plain/Butter /Missi (Gluten Free) @£7	6
<i>Paratha</i> Whole Wheat	6
<i>Naan</i> Plain/ Buttered/Garlic and Coriander	8
<i>Pulao</i> Aromatic Spiced Rice	7
<i>Charwal</i> Steamed Rice	7
<i>Assorted Papad</i> Sour Yogurt Mint Chutney, Mango & Wild Berry Chutney, Pickle Oil	6

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 Cover Charge of 5% and a discretionary Service Charge of 10% will be added to your bill