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 and Sea Bream Chaat
or
Chicken Jhol Momo

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 and Sea Bream Chaat

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 13:30hrs

Vegetarian option is available.

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

APPETISERS

Tandoori Ratan 37
Smoked Kashmiri Chilli Welsh Lamb Chop, Kasundi King Prawn, Bird Seekh Kebab

Oyster and Sea Bream Chaat 20
Cured Sea Bream and Carlingford Oysters, Roasted Raw Mango Panna, Masala Boondi

Hiran Boti Tikka 26
Green Chilli and Moringa Leaves Marinated Morsels of Fallow Deer Fillet, Garlic Crème Fraîche, Drumstick Chutney

Paneer Galouti 21
Goat's Milk Paneer Tikka, Grape Murabba, Bhakri, Pecan Nuts

Puchka 18
Wheat Bubbles, Sour Apple Water, Apple Chutney

TRADITIONAL DISHES

Murg Makhani 37
Chicken Tikka Cooked with Tomato and Fenugreek Sauce

Meat and Kabuli Chana Masala 39
Welsh Lamb and Chickpea Masala

Jhinga Moilee 39
Green Chilli and Curry Leaf Prawn Stew

Fish and Egg Curry 35
Sea Bass and Clarence Court Farm Free Range Eggs in Kokum Curry

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.

MAIN DISHES

Gosht Kalimirch 45
Welsh Shank of Lamb, Simmered and Glazed in Sarawak Black Pepper, Sweet Corn Haleem

Samundri Khazana 44
Tawa Masala Halibut, Coconut and Raw Mango Flavoured Shellfish Curry

Chukundar Kofta Korma 36
Beetroot Hash Brown in Fennel and Cashewnut Korma

Khumb Miloni Pulao 38
Long Grain Basmati Rice Cooked in Aromatic Mushroom Yakhani with Slow Roasted Mushrooms

SIDES

Palak Paneer 16
Cottage Cheese Cooked with Spiced Spinach

Podi Aloo 13
Tempered New Potatoes

Dal Tadka 14
Cumin Tempered Yellow Lentils

Dal Makhani 16
Benares Signature Black Lentils

Raita 6
Cumin/ Boondi

Punjabi Onion Salad 5

BREADS AND RICE

Roti 6
Plain/Butter /Missi (Gluten Free) @£7

Paratha 6
Whole Wheat

Naan 8
Plain/ Buttered/Garlic and Coriander

Pulao 7
Aromatic Spiced Rice

Chawal 7
Steamed Rice

Assorted Papad 6
Sour Yogurt Mint Chutney,
Mango & Wild Berry Chutney, Pickle Oil

Dishes are subject to availability.

All prices are inclusive of VAT. A discretionary Service Charge of 15% will be added to your bill