



TWO COURSE THALI £46, THREE COURSE THALI £52

DUO OF PAIRING WINES £28, ADDITIONAL DESSERT PAIRED WINE £14

ASSORTMENT OF THREE STREET SNACKS



KAKDI

Marinated Baby Cucumber, Home Chaat Masala

MURG MAKHANI

Chicken in Tomato and Fenugreek Gravy

SIGNATURE GOSHT CURRY

Slow Cooked Lamb with Whole Spices

VEGETABLE OF THE DAY

Ask your Server

DAL AMRITSARI

Cumin and Garlic Tempered Yellow & Black Lentils

Served with Raita, Bread and Rice



RASMALAI

VEGETARIAN

ASSORTMENT OF THREE STREET SNACKS



KAKDI

Marinated Baby Cucumber, Home Chaat Masala

PANEER MAKHANI

Cottage Cheese in Tomato and Fenugreek Gravy

PALAK MUTTER

Spinach Cooked with Peas

VEGETABLE OF THE DAY

Ask your Server

DAL AMRITSARI

Cumin and Garlic Tempered Yellow & Black Lentils

Served with Raita, Bread and Rice



RASMALAI

MONDAY TO SATURDAY

Lunch: 12:00hrs to 14:30hrs • Dinner: 17:30hrs to 18:30hrs

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

All prices are inclusive of VAT. A Cover Charge of 5% and a discretionary Service Charge of 10% will be added to your bill.



LUNCH TASTING MENU £89 , PAIRED WINES £85

STREET SNACK



SAMOSA RAGDA TARTLET

NV Pommery Cuvée Apanage Brut Champagne-France



CHICKEN AND FOIE GRAS MOMO

2021 Riesling Goldberg 1.Lage Weingut Knewitz, Rheinhessen-Germany



HIRAN BOTI TIKKA

2021 Marsannay 'Le Finage' Domaine René Bouvier, Burgundy-France



TANDOORI LAMB CHOP

(Served with Good old Indian Staples)

2022 Primitivo di Manduria Tenute Tocci Puglia-Italy



RASMALAI

2022 Château Laville ,Sauternes Bordeaux-France



PETIT FOURS

This menu is offered for the entire table only

Last order by 13:30hrs

Vegetarian Menu available
Dishes are subject to availability

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APPETISERS

<i>Tandoori Ratan</i> Smoked Kashmiri Chillli Welsh Lamb Chop, Kasundi King Prawn, Somerset Brie Chicken Boti, Herb Marinated Fish Tikka	44
<i>Malabar Scallops</i> Hand-dived Scottish Scallops Baked on Shell, Coconut Curry, Malabar Paratha	37
<i>Oyster Aur Macchi Ceviche Chaat</i> Carlingford Oysters and Cured Sea Bream, Aam Panna Tiger Milk, Masala Boondi	23
<i>Hiran Boti Tikka</i> Green Chillli and Moringa Leaves Marinated Morsels of Fallow Deer Fillet, Garlic Crème Fraîche, Drumstick Chutney	28
<i>Tibetan Momo</i> Cornfed Chicken Dumplings, Duck Foie Gras, Turmeric and Lime Broth	28
<i>Paneer Galouti</i> Goat’s Milk Paneer Tikka, Grape Murabba, Bhakri, Pecan Nuts	25
<i>Puchka</i> Wheat Bubbles, Sour Apple Water, Apple Chutney	18
<i>Samosa Ragda Tartlet</i> Crushed Warm Potato on Carom Seed Tartlet	23

TRADITIONAL DISHES

<i>Murg (Chooza) Khaas Makhani</i> Whole Young Chicken Cooked with Tomato and Fenugreek Sauce	44
<i>Meat Curry (House Recipe)</i> Fennel and Dry Ginger Flavoured Welsh Lamb Curry	45
<i>Jhinga Moilee</i> Green Chillli and Curry Leaf Prawn Stew	44
<i>Kabuli Chana Masala</i> Carom Seed Flavoured Chickpea Curry	28
<i>Palak Burrata</i> Tempered Burrata & Spiced Spinach, Toasted Almonds	20

MAINS

<i>Seafood Thali</i> Delicious Assortment of Coastal Delicacies : Oyster and Sea Bream Chaat, Halibut Curry, Tandoori Mustard King Prawn, served with Vegetable of the Day, Paratha, Rice, Poppadom, Pickle, Raita	72
<i>Meen Dakshini</i> Roasted Halibut, Clam and Summer Vegetable Curry	47
<i>Batak Curry</i> Tawa Gressingham Duck Fillet, Crispy Italian Courgette, Roasted Bone Sambar	47
<i>Chukundar Kofta Korma</i> Beetroot Hash Brown in Fennel and Cashewnut Korma	36
<i>Khumb Miloni Pulao</i> Long Grain Basmati Rice Cooked in Aromatic Mushroom Yakhani with Slow Roasted Mushrooms (Chef Recommends Shaved Winter Truffle Supplement for £5)	39

SIDES

<i>Podi Aloo</i> Tempered New Potatoes	14
<i>Dal Makhani</i> Benares Signature Black Lentils	17
<i>Dal Tadka</i> Cumin Tempered Yellow Lentils	14
<i>Raita</i> Cumin/ Boondi	6
<i>Punjabi Onion Salad</i>	5

BREADS & RICE

<i>Roti</i> Plain/Butter /Missi (Gluten Free)	7
<i>Paratha</i> Whole Wheat	9
<i>Naan</i> Plain/ Buttered/Garlic and Coriander	8
<i>Charwal</i> Steamed Rice	7
<i>Zaffran Pulao</i> Saffron & Cumin Tempered Rice	8
<i>Assorted Papad</i> Sour Yoghurt 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