APPETISERS

Tandoori Ratan 44
Smoked Kashmiri Chilli Welsh Lamb Chop, Kasundi King Prawn, Somerset Brie Chicken Boti, Herb Marinated Fish Tikka

Malabar Scallops 37
Hand-dived Scottish Scallops Baked on Shell, Coconut Curry, Malabar Paratha

Oyster Aur Macchi Ceviche Chaat 23
Carlingford Oysters and Cured Sea Bream, Aam Panna Tiger Milk, Masala Boondi

Hiran Boti Tikka 28
Green Chilli and Moringa Leaves Marinated Morsels of Fallow Deer Fillet, Garlic Crème Fraîche, Drumstick Chutney

Tibetan Momo 28
Cornfed Chicken Dumplings, Duck Foie Gras ,Turmeric and Lime Broth

Paneer Galouti 25
Goat's Milk Paneer Tikka, Grape Murabba, Bhakri, Pecan Nuts

Puchka 18
Wheat Bubbles, Sour Apple Water, Apple Chutney

Samosa Ragda Tartlet 23
Crushed Warm Potato on Carom Seed Tartlet

TRADITIONAL DISHES

Murg (Chooza) Khaas Makhani 44
Whole Young Chicken Cooked with Tomato and Fenugreek Sauce

Meat Curry (House Recipe) 45
Fennel and Dry Ginger Flavoured Welsh Lamb Curry

Jhinga Moilee 44
Green Chilli and Curry Leaf Prawn Stew

Kabuli Chana Masala 28
Carom Seed Flavoured Chickpea Curry

Palak Burrata 20
Tempered Burrata & Spiced Spinach, Toasted Almonds

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.

MAINS

Two Egg Curry 47
Slow-Cooked St. Ewe Rich Yolk Egg, Oscietra Caviar on Quail Keema Curry, Served with a Side of Milk Pao Roti

Seafood Thali 72
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

Meen Dakshini 47
Roasted Halibut, Clam and Summer Vegetable Curry

Batak Curry 47
Tawa Gressingham Duck Fillet, Crispy Italian Courgette, Roasted Bone Sambar

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

Khumb Miloni Pulao 39
Long Grain Basmati Rice Cooked in Aromatic Mushroom Yakhani with Slow Roasted Mushrooms
(Chef Recommends Shaved Winter Truffle Supplement for £5)

Rajasthani Gatte 37
Smoked Clove and Yoghurt Curry, Gram Flour and Ricotta Cheese Flat Bread, Fenugreek Leaf Oil

SIDES

Podi Aloo 14
Tempered New Potatoes

Bhindi Do Pyazaa 16
Stir-Fried Okra with Onions

Dal Makhani 17
Benares Signature Black Lentils

Dal Tadka 14
Cumin Tempered Yellow Lentils

Summer Salad 15
Bitter Leaves, Amalfi Orange, Burnt Vegetables, Heritage Tomatoes Tossed in House Chaat Dressing

Raita 6
Cumin/ Boondi

Assorted Papad 5
Sour Yoghurt Mint Chutney, Mango & Wild Berry Chutney, Pickle Oil

BREADS & RICE

Roti 7
Plain/Butter /Missi (Gluten-Free)

Paratha 9
Whole Wheat

Naan 8
Plain/ Buttered/Garlic and Coriander

Kulcha 11
Vegetable/Chilli and Cheese/Peshawari

Chawal 7
Steamed Rice

Zaffran Pulao 8
Saffron & Cumin Tempered Rice

Punjabi Onion Salad 5

Dishes are subject to availability

All prices are inclusive of VAT. A Cover Charge of 2% and a discretionary Service Charge of 13% will be added to your bill

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 2% and a discretionary Service Charge of 13% will be added to your bill.

TASTING MENU £139 , PAIRED WINES £129

STREET SNACK

SAMOSA RAGDA TARTLET

NV Pommery Cuvee Apanage 1874 Brut, Champagne – France

ROASTED HALIBUT, SUMMER VEGETABLE CURRY

2022 Montagny 1er cru "Le Vieux Château" Domaine des Moirots Burgundy-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

2021 Château Rieussec, Sauternes, Bordeaux-France

PETIT FOURS

This menu is offered for the entire table

Last Order Monday to Saturday 21:00hrs & Sunday 20:30hrs

Vegetarian Menu available

Dishes are subject to availability

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

All prices are inclusive of VAT. A Cover Charge of 2% and a discretionary Service Charge of 13% will be added to your bill