



## 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*



### MASALA HALIBUT, CLAM CHOWDER MOILEE

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



### JHOL 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

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APPETISERS

|                                                                                                                                             |    |
|---------------------------------------------------------------------------------------------------------------------------------------------|----|
| <i>Tandoori Ratan</i><br>Smoked Kashmiri Chilli Welsh Lamb Chop, Kasundi King Prawn, Somerset Brie Chicken Boti, Herb Marinated Fish Tikka  | 44 |
| <i>Malabar Scallops</i><br>Hand-dived Scottish Scallops Baked on Shell, Coconut Curry, Malabar Paratha                                      | 37 |
| <i>Oyster Vindaloo</i><br>Maldon Oysters and Goan Lamb Chorizo Vindaloo, Steamed Sanna                                                      | 23 |
| <i>Hiran Boti Tikka</i><br>Green Chilli and Moringa Leaves Marinated Morsels of Fallow Deer Fillet, Garlic Crème Fraîche, Drumstick Chutney | 28 |
| <i>Tibetan Momo</i><br>Cornfed Chicken Dumplings, Winter Truffle Korma, Roasted Chestnuts                                                   | 28 |
| <i>Paneer Galouti</i><br>Goat’s Milk Paneer Tikka, Grape Murabba, Bhakri, Pecan Nuts                                                        | 25 |
| <i>Puchka</i><br>Wheat Bubbles, Sour Apple Water, Apple Chutney                                                                             | 18 |
| <i>Samosa Ragda Tartlet</i><br>Crushed Warm Potato on Carom Seed Tartlet                                                                    | 23 |

TRADITIONAL DISHES

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

MAINS

|                                                                                                                                                      |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <i>Two Egg Curry</i><br>Slow-Cooked St. Ewe Rich Yolk Egg, Oscietra Caviar on Quail Keema Curry, served with a side of Milk Pao Roti                 | 47 |
| <i>Lobster Pulao</i><br>Scottish Lobster Baked with Basmati Rice and Aromats, Sweet Potato and Trout Roe Raita, Chilli Papad                         | 59 |
| <i>Meen Dakshini</i><br>Masala Halibut, Palourde Clam Chowder Moilee, Seasonal Citrus, Shellfish Rogan                                               | 47 |
| <i>Batak Nihari</i><br>Pan-Roasted Gressingham Duck Fillet, Grilled Delicia Squash, Pear and Endive Salad, Nihari Curry                              | 47 |
| <i>Chukundar Kofta Korma</i><br>Beetroot Hash Brown in Fennel and Cashewnut Korma                                                                    | 38 |
| <i>Ghee Podi Dosa</i><br>Banana Leaf Wrapped Lauki (Bottle Gourd), San Marzano Chutney, Roscoff Onion Chutney, Spiced Ghee Podi Sambhar, Crispy Dosa | 37 |
| <i>Rajasthani Gatte</i><br>Smoked Clove and Yoghurt Curry, Gram Flour and Ricotta Cheese Flatbread, Fenugreek Leaf Oil                               | 37 |

SIDES

|                                                                                                                  |    |
|------------------------------------------------------------------------------------------------------------------|----|
| <i>Podi Aloo</i><br>Tempered New Potatoes                                                                        | 14 |
| <i>Bhindi Do Pyazaa</i><br>Stir-Fried Okra with Onions                                                           | 16 |
| <i>Dal Makhani</i><br>Benares Signature Black Lentils                                                            | 17 |
| <i>Dal Tadka</i><br>Cumin Tempered Yellow Lentils                                                                | 14 |
| <i>Salad</i><br>Bitter Leaves, Amalfi Orange, Burnt Vegetables, Heritage Tomatoes Tossed in House Chaat Dressing | 15 |
| <i>Raita</i><br>Cumin/ Boondi                                                                                    | 6  |
| <i>Assorted Papad</i><br>Sour Yoghurt Mint Chutney, Mango & Wild Berry Chutney, Pickle Oil                       | 5  |

BREADS & RICE

|                                                        |    |
|--------------------------------------------------------|----|
| <i>Roti</i><br>Plain/Butter /Missi (Gluten-Free)       | 7  |
| <i>Paratha</i><br>Whole Wheat                          | 9  |
| <i>Naan</i><br>Plain/ Buttered/Garlic and Coriander    | 8  |
| <i>Kulcha</i><br>Vegetable/Chilli and Cheese/Peshawari | 11 |
| <i>Charwal</i><br>Steamed Rice                         | 7  |
| <i>Zaffran Pulao</i><br>Saffron & Cumin Tempered Rice  | 8  |
| <i>Punjabi Onion Salad</i>                             | 5  |

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