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 " Longenoires" Domaine René Bouvier, Burgundy-France

TANDOORI LAMB CHOP

(Served with Good old Indian Staples)

2021 Marques de Murrieta Rioja-Spain

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

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 Vindaloo — 23
Maldon Oysters and Goan Lamb Chorizo Vindaloo, Steamed Sanna

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, Winter Truffle Korma, Roasted Chestnuts

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

Dishes are subject to availability

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

Lobster Pulao — 59
Scottish Lobster Baked with Basmati Rice and Aromats, Sweet Potato and Trout Roe Raita, Chilli Papad

Meen Dakshini — 47
Masala Halibut, Palourde Clam Chowder Moilee, Seasonal Citrus, Shellfish Rogan

Batak Nihari — 47
Pan-Roasted Gressingham Duck Fillet, Grilled Delicia Squash, Pear and Endive Salad, Nihari Curry

Chukundar Kofta Korma — 38
Beetroot Hash Brown in Fennel and Cashewnut Korma

Ghee Podi Dosa — 37
Banana Leaf Wrapped Lauki (Bottle Gourd), San Marzano Chutney, Roscoff Onion Chutney, Spiced Ghee Podi Sambhar, Crispy Dosa

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

SIDES

Podi Aloo — 14
Tempered New Potatoes

Baingan Masala — 16
Marinated and Griddled Long Aubergine Tossed with Padrón Chilli Masala

Dal Makhani — 17
Benares Signature Black Lentils

Dal Tadka — 14
Cumin Tempered Yellow Lentils

Punjabi Onion Salad — 5

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

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