

Lunch Thalis (12 – 4.30 pm)

Vegetarian Thali £ 12.95

Shahi Paneer Makhani

Cottage cheese marinated in yoghurt and aromatic spices, cooked with almonds & cashew nuts in a creamy sauce



Non-Vegetarian Thali £ 14.95

Shahi Butter Chicken

Diced tandoori chicken marinated in yoghurt and aromatic spices, cooked with almonds & cashew nuts in a creamy sauce



Seafood Thali £ 16.95

Kadai King Prawn

Marinated king prawn charcoal grilled, served in a homemade sauce with herbs, almonds & coconut



All served with

Tarka Dal Medley of yellow lentils with herbs and spices

Cucumber Raita Mildly spiced yoghurt with chopped cucumber, potatoes and tomato

Saffron Pilau Rice Basmati rice cooked with special herbs and saffron

Naan Tandoori-baked bread made from refined leavened flour, enriched with butter and milk



Pre-Theatre Menu (4.30 – 6.30 pm)

2 courses £16.95 / 3 courses £19.95

Starters

Aloo Chana Chaat

Potatoes and chickpeas mixed with fresh coriander, herbs, tamarind sauce, yoghurt, chat masala & pomegranate

Nawabi Chicken Tikka

Chicken breast marinated in yoghurt with mild spices & cooked in tandoor

Gilafi Seekh Kebab

Tandoor cooked minced lamb blended with mixed coriander, fresh herbs & coated with pimentos



Main

Shahi Butter Chicken

Diced tandoori chicken marinated in yoghurt and aromatic spices, cooked in a creamy butter sauce with green herbs, almonds & cashew nuts

Shahi Paneer Makhani

Cottage cheese marinated in yoghurt and aromatic spices cooked in a creamy sauce with green herbs, almonds & cashews

Saag Gosht

Lamb cooked with spinach in a light sauce

All served with Tarka Dal, Cucumber Raita, Saffron Pilau Rice & Naan



Desserts

Gulab Jamun

Milk dumpling soaked in cardamom sugar syrup served with vanilla ice cream

Kulfi – Mango or Pistachio

Homemade dairy ice cream made with fresh cream and flavoured with mango or pistachio

Please advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

A discretionary service charge of 12.5% will be added to your final bill.

Starters

Mulligatawny Soup

A richly flavoured lentil soup spiced with curry powder

£ 6.00

Anaar Avocado & Mango Salad

Fresh mango, avocado and pomegranate mixed with chickpeas, glazed in olive oil, lemon & chilli dressing

£ 6.50

Aloo Chana Chat

Potatoes and chickpeas mixed with fresh coriander, herbs, tamarind sauce, yoghurt, chat masala & pomegranate

£ 6.50

Kolkata Vegetable Cutlet

Potatoes and Beetroot mixed with vegetables and spices, crumb fried - Street food of Kolkata

£ 6.50

Samosa (Lamb Or Vegetable)

Crispy pastry stuffed with lamb minced meat or vegetables, onions & spices

£ 6.00

Onion Bhaji

Crispy onion fritters mixed with herbs and spices

£ 6.00

Vegetarian Mixed Platter

Vegetable samosa, vegetable parcel, onion bhaji

£ 7.50

Chicken Pakora

Pieces of boneless breast of chicken, coated in gram flour & herbs batter

£ 7.00

Nawabi Chicken Tikka

Chicken breast marinated in yoghurt with mild spices and cooked in tandoor

£ 7.00

Gilafi Seekh Kebab

Tandoor cooked minced lamb blended with mixed coriander, fresh herbs and coated with pimentos

£ 7.00

Chicken Chaat

Diced pieces of chicken breast mixed with fresh coriander, tamarind sauce, yoghurt & chat masala

£ 7.00

Murgh Malai Tikka *(Signature)*

Tender chicken breast marinated in thick yoghurt, cream, cheese, saffron, herbs & spices

£ 7.50

Peshawari Lamb Chops *(Signature)*

Tandoor cooked lamb chops marinated with garlic, ground chilli, fennel & cream

£ 7.50

Amritsari Fish Pakora *(Signature)*

Batter fried pieces of tilapia mixed with spices & herbs

£ 7.50

Ajwaini Salmon Tikka *(Signature)*

Tandoor cooked Scottish salmon chunks marinated with garlic, spices, herbs, yoghurt & lovage seeds

£ 7.50

Goan Pepper Squid *(Signature)*

Squid tossed in traditional Goan spices with onion, garlic & mixed peppers

£ 7.50

Assorted Meat Platter *(Signature)*

Lamb Samosa, Nawabi Chicken Tikka, Gilafi Seekh Kebab

£ 8.00

Tandoori Specialities

A traditional method replicated in our kitchen where ingredients are cooked in an Indian clay oven.

Chicken Tandoori

Chicken marinated in yoghurt and spice

£ 10.50

Nawabi Chicken Tikka

Boneless chicken breast marinated with yoghurt & mild spices

£ 10.50

Gilafi Seekh Kebab

Minced lamb blended with mixed coriander, fresh herbs and coated with pimentos

£ 10.50

Peshawari Lamb Chops *(Signature)*

Lamb chops marinated with garlic, ground chilli, cream & fennel

£ 14.50

Ajwaini Salmon Tikka *(Signature)*

Scottish salmon chunks marinated with garlic, spices, herbs, yoghurt & lovage seeds

£ 14.50

Tandoori King Prawn *(Signature)*

King prawns marinated in yoghurt, carrom seeds, herbs & spices

£ 16.50

Tandoori Mixed Grill *(Signature)*


A selection of tandoori dishes: Chicken Tandoori, Nawabi Chicken Tikka, Gilafi Seekh Kebab, Peshawari Lamb Chop & Tandoori King Prawn

£ 18.50


Chef's Specialities

 Nehari Lamb Shank	£ 17.50
Slow-cooked lamb shank in a spiced yoghurt curry – a Mughlai recipe	
Kerala Prawn Moilee	£ 17.50
King Prawns cooked in coconut milk curry and flavoured with whole spices & curry leaves	
Odia Fish Besara	£ 14.50
Tilapia chunks cooked in a traditional spicy mustard sauce - a famous East Indian coastal recipe	
Gosht Hyderabad	£ 14.50
Lamb cubes with curry leaf, onion, cream & coconut milk in a mild sauce	
Lal Mirch Gosht	£ 14.50
Tandoor cooked diced pieces of lamb, tossed in onion, ginger, poppy seeds & red chillies	
Chettinad Pepper Chicken	£ 14.50
South Indian style chicken curry cooked in onion and tomato gravy & spiced with black peppers	
Chicken Tikka Masala	£ 14.50
Barbecued chicken tossed with tomatoes, almonds & coconut - nation's favourite	
Malwa Mango Chicken	£ 14.50
Chicken cooked in a mild sweet mango sauce with almonds, coconut & cream	
Shahi Paneer Makhani	£ 12.50
Cottage cheese marinated in yoghurt and aromatic spices cooked in a creamy sauce with green herbs, almonds & cashews	

Lamb Dishes

 Kashmiri Roghan Josh (med)	£ 12.50
Lamb cooked with glazed tomato, green herbs & ground spices	
Lamb Madras/Vindaloo (hot/v.hot)	£ 12.50
Lamb cooked in fairly hot onion & tomato based sauce with coriander & green peppers.	
Saag Gosht	£ 12.50
Lamb cooked with spinach in a light sauce	
Lamb Do Pyaza	£ 12.50
Diced lamb cooked with onion roundlets, mixed peppers & green herbs	

Chicken Dishes

 Shahi Butter Chicken (mild)	£ 12.50
Diced tandoori chicken marinated in yoghurt and aromatic spices, cooked in a creamy butter sauce with green herbs, almond & cashew nuts	
Chicken Madras/Vindaloo (hot/v.hot)	£ 12.50
Chicken cooked in fairly hot onion & tomato based sauce with coriander & green peppers	
Chicken Jalfrezi (med)	£ 12.50
Exotic hot chicken prepared with aromatic spices with capsicum, green chillies & fresh herbs	
Chicken Tikka Bhuna (med)	£ 12.50
Boneless chicken breast marinated with mild spices, roasted over charcoal and cooked with medium spices & tomatoes	

Seafood Dishes

 Karahi King Prawn (med) (Signature)	£ 16.50
King Prawns cooked in rich Kashmiri sauce made with tomatoes, peppers, ginger & lime	
King Prawn Bhuna (med) (Signature)	£ 16.50
King prawns tossed in garlic, peppers, fresh coriander with special herbs & spices	
King Prawn Masala (mild)	£ 16.50
Marinated king prawn charcoal grilled, served in a house made sauce with herbs, almonds & coconut	
Saag Prawn	£ 16.50
King prawn with spinach in a light sauce with fresh herbs & spices	

Biryani Dishes

Medium spiced with saffron flavoured basmati rice and served with raita

King Prawn Biryani	£ 16.50
Chicken Tikka Biryani	£ 15.50
Lamb Biryani	£ 14.50

Vegetables Side Dish £7.50 / Main Dish £10.00

Subzi Ka Salan

Garden vegetables cooked with spices & herbs in a rich semi-dry sauce

Bhindi Aamchur

Fresh okra cooked with onions, herbs & raw mango powder

Bombay Aloo

Sautéed potatoes with coriander, cardamom & tomato sauce

Aloo Gobi/Saag Aloo

Cauliflower or Spinach cooked with sauté potatoes, onion, tomatoes, coriander & fine spices

Chana Masala

Chickpeas cooked with ginger, mint & fresh coriander

Tarka Dal

Medley of yellow lentils with herbs & spices

Saag Bhaji/Saag Paneer

Spinach cooked with spices & herbs or with cottage cheese

Mushroom Bhaji

Button mushrooms with herbs & spices

Bread

Traditional Indian bread cooked in tandoor

Plain Naan	£ 3.50
Garlic/Cheese/Chilli Naan	£ 4.50
Keema/Peshawari Naan	£ 4.50
Stuffed with mince lamb meat/dry fruits & coconut	
Lachcha Paratha	£ 4.00
Unleavened bread buttered & cooked in tandoor	
Tandoori Roti	£ 3.00
Whole wheat bread cooked in tandoor	

Rice

Steamed Basmati Rice	£ 4.00
Saffron Pilau Rice	£ 4.50
Basmati rice with saffron	
Peas/Mushroom Fried Rice	£ 5.50
Saffron Basmati rice with peas or mushrooms	
Vegetable Rice	£ 5.50
Basmati rice with vegetables	
Lemon Rice	£ 5.50
Basmati rice flavoured with lemon, curry leaves & special seasonings	

Accompaniments

Green Salad

Sliced tomatoes, cucumber, lettuce & red onions

Raita

Mildly spiced yoghurt with chopped cucumber, potatoes & tomato

Punjabi Onion Salad

Red onion rings with green chillies & lemon wedges

Papadums (Crisp Indian flatbread, plain or spiced)

Served with sweet mango chutney, mixed pickle, mint yoghurt & onion salad