

COMFORT FOOD

CHICKEN MOMOS Steamed Chicken dumplings, Tomato & Sesame Chutney	£8.95
VEGETARIAN MOMOS Organic Winter Vegetable Steamed dumplings, Tomato & Sesame Chutney	£7.95
VENISON KEEMA PAO Fellow Deer Mince, Green Peas & Buttered Bun	9.95
FISH KOLAVADI Fennel & Deghi Chilli fried Fish, Burrani Raita & Lime	8.95
RAJ KACHORI Regal Street food - Asafoetida & Carom scented wheat biscuit, mashed Potatoes & Chickpeas, Mint, Tamarind & Yoghurt	6.95
CHICKEN 65 Black Pepper & Curry Leaf spiced Chicken, Pickled Onion & Mung Bean Salad	8.95
KHASTA MURG Chicken Tikka Pie, Spiced Prune Compote	8.95
MAKALI FRY Crispy fried Squid Rings with Chillies & Lime Dressing	8.95
JAL PARI Sesame Madras Curry Scallops with Caramelised Apple, Pumpkin Seed Podi	11.95

TANDOOR

	STARTER	MAIN
TANDOORI CHOOZA Brown Onion & Yoghurt marinated Baby Chicken, Salad, Tomato & Fenugreek Sauce		14.95
LAMB SEEKH KEBAB Fine Spiced Minced Lamb coated with Peppers & Onions skewered in the tandoor	9.45	15.95
GUNTUR PRAWNS Black Pepper & Curry Leaf Prawns with Mint Chutney	12.95	18.95
TANDOORI PANEER LAAL MIRCH Red Chilli & Cardamom Cottage Cheese, Baby Leaf Salad	6.95	12.95
LAMB CHOPS Malvani spiced Tandoori Lamb Chops, Mint & Mung Bean Salad	14.95	20.95
MURG TIRANGA Naga Chilli Chicken / Kasundi Mustard Chicken / Black Pepper & Curry Leaf Spiced Chicken	9.25	14.95
SIKANDARI RAAN 24-hour Tandoori spiced marinated Leg of Lamb		21.95

TASTING MENU

AMUSE-BOUCHE

Mace & Cardamom Yoghurt Kebab

VEGETABLE MOMOS

Organic Winter Vegetable dumplings,
Tomato & Sesame Chutney

ATUL'S SIGNATURE PROSECCO, ITALY

SAMUDRI KHAZANA

Chargrilled Prawns marinated in Guntur Spices,
Scallops with Caramelised Apple, Pumpkin Seed podi
CHABLIS DOMAINE DES GENEVES, FRANCE

EXOTIC SORBET

DUCK KUTHU PARATHA

Gressingham Duck saute with Onion, Tomato & Peppers
served with Malabar Paratha

DON DAVID MALBEC RESERVE, ARGENTINA
OR

VENISON KEEMA PAO

Fellow Deer mice, Green Peas & Buttered Bun
PEREZ CRUZ CABERNET SAUVIGNON, CHILE

TEXTURES OF LAMB

Bengal spiced Leg of Lamb & Malvani spiced Lamb
Chop, Mint & Mung Bean Salad

SOUL TREE RESERVE SHIRAZ-CABERNET
SAUVIGNON, NASIK, INDIA

DESSERT PLATTER

Chocolate Mousse, Bhapa Doi & Home-made Kulfi
TOKAJI BERES MAGITA, HUNGARY

£49.95 PER PERSON

OR

£74.95 PER PERSON WITH PAIRING WINES

*Tasting menu applies for the entire table and cannot be used in
conjunction with the À LA CARTE MENU*

12.5% Discretionary service charge will be added to your bill.

*Some food may contain traces of nut.
Please discuss any allergy concerns with a member of staff.*





CURRIES

KOSHA MANGSHO	16.95
Bengal spiced Leg of Lamb with Garam Masala and Potatoes	
PRAWN BALCHAO	17.95
Fiery Prawns from Coastal India, Chilli & Vinegar	
MURG MAKHANI	13.95
Tandoori spiced Chicken Tikka cooked in a creamed Tomato-Onion Sauce with Fenugreek	
CHICKEN CHETTINAD	13.95
Chicken Curry from Tamil Nadu, Poppy Seeds & Coconut	
APPAM WITH STEW	12.95
Winter vegetables cooked with Curry Leaf & Coconut served with Rice & Lentil Hopper	
MIRCH BAINGAN KA SAALAN	13.95
Slow roasted Aubergine, Baby Peppers, Sesame Sauce	

ATUL'S SIGNATURE DISHES

MACCHER JHOL	19.95
Kasundi Mustard marinated Monkfish, Panchpuran, Baby Aubergine, Cauliflower & Samphire	
RAILWAY LAMB CURRY	19.95
Anglo-Indian Lamb Rump Curry with Masala Potato, Lamb Samosa	
DUCK KUTHU PARATHA	18.95
Gressingham Duck saute with Onions, Tomatoes & Peppers served with Malabar Paratha	
STEAK TWO WAYS	20.00
Rajasthani Soola Spiced Angus Fillet Steak, Coriander Chips and Beef Laal Maas Curry	
CHOLE BHATUREY	12.95
Traditional Punjabi Chickpeas, Carom Seeds, Green Chillies with Puffed Breads	

ACCOMPANIMENTS

GUN POWDER ALOO	5.45
Baby Potatoes, Curry Leaf & Lentil Podi	
BEANS PORIYAL	5.95
Mustard & Curry Leaf, Green Beans, Coconut	
EGG CURRY	5.95
Boiled Egg Curry, Onion, Tomato & Coriander	
DAAL	5.45
Yellow or Black Lentils - Speciality of the House	
SAAG MAKAI	5.75
Creamed Spinach with Corn, tempered with Garlic	
PANEER MAKHANE KI SUBZI	5.95
Home made Cottage Cheese, Lotus Roots, White Korma Sauce	
GREEN CHILLI PAKODA	5.25
Stuffed Jalepeno, deep-fried with Spiced Gram Flour Batter	

BIRYANIS & PULAO

KATCHE GOSHT KI BIRYANI	19.00
Tender pieces of Lamb Biryani - Served with Raita and Sauce	
PRAWN PULAO	20.00
Royal Cumin & Bayleaf spiced King Prawns, Basmati Rice	
DUM TARKARI BIRYANI	14.00
Seasonal Vegetable, Basmati Rice, Fried Onion, Mint	
TOMATO RICE	4.00
South Indian Rice, tempered with Lemon, Split grams, Curry Leaf & Mustard Seeds	
SADE CHAWAL / JEERA PULAO	3.75
Steamed Basmati Rice / Saffron and Cumin Braised Rice	

BREADS & ACCOMPANIMENTS

TANDOORI ROTI / NAAN	3.50
Wholemeal Bread / Plain Bread	
PUDINA PARATHA / PESHWARI NAAN / MISSI ROTI	4.00
Special Breads	
KEEMA NAAN	4.00
Naan stuffed with Spicy Groud Lamb	
BREAD BASKET	9.00
A selection of Garlic Naan, Pudina Paratha & Peshwari Naan	
POMEGRANATE RAITA OR SADA DAHI	3.25
Yoghurt; Plain or with Cucumber & Pomegranate	
PUNJABI SALAD	3.25
Onion & Chilli Salad with Toasted Cumin & Lemon Dressing	
PAPAD	3.95
Plain Pappadums, served with Home-made Chutneys	