



Tandoor & Kadhai

Junglee Malai

guinea fowl breast, cardamom, white pepper, dry mango, red pepper chutney 8.5

Chicken Pear Chaat

tandoori chicken tikka, pear, charred gem lettuce, mint, mango thyme dressing 7.8

Sigri Venison

skewered venison, Nizami spices, turmeric, raw papaya, smoked paprika raita 8.2

Goan Prawns

roasted garlic, Goan chilli, rock samphire, cinnamon, tempered coconut rice 8.2

Seekh Kebab

Welsh lamb, green chilli, rock salt, coriander, garam masala, kachumber raita 7.5

Kandahari Quail

pomegranate molasses, roasted cumin seeds, honey, coriander, red chilli 8.2

Chaat & Sabzi

Galouti Kebab V

seasonal vegetable kebab, cardamom, minted cheese, apple beetroot chutney 6.8

Schezwan Paneer V

paneer pepper skewers, sesame seeds, Indo-Chinese chilli Schezwan dip 6.8

Sigri Aubergine VG

grilled aubergine steaks, smoked aubergine onion crush, Hyderabad salan 6.9

Sabz Kofta * VG

vegetable 'kofta', stuffed romero pepper, kale, amaranth cress, sesame tamarind kari 12.5

Malai Paneer * V

pan fried paneer, cumin shiitake, crispy fenugreek, tomato lime chutney, malai methi tari 12.5

Meat & Seafood

Butter Chicken *

tandoori chicken thighs, fenugreek 'makhani', crispy spinach, melon seeds, miso 'malai' 15.5

Dum Ka Gosht *

slow cooked Welsh lamb shoulder, saffron, Kashmiri & green chilli, mushroom spinach, 'achar' 16.9

Coconut Prawns *

fennel, turmeric, coconut milk, Chai Ki seaweed 'podi', tempered mooli, snow peas, curry leaf 15.8

Nizami Murgh *

roasted chicken breast, cranberry orange stuffing, saffron, yoghurt, green cardamom, courgette 16.5

Meen Moilee *

grilled trout, honey, orange zest, green chilli, lime leaf coconut moilee, fennel beetroot crush 15.9

Bread, Rice & Sides

Malabar Paratha VG layered bread 2.5

Naan V garlic 2.8 | plain 2.6

Rice VG steamed basmati 3.8

Burnt Ginger Rice VG stir-fried 4.5

Green Chilli VG chopped chilli 1.0

Dhal Fry V black lentils, Punjabi spices 4.8

Curry Leaf Aloo VG coconut, chilli 4.8

Raita V cucumber yoghurt 2.5

Pickles VG carrot & mooli 2.0

* regular plates

V vegetarian VG vegan

Dishes may have been in contact with nuts or contain traces of other allergens. Let your server know of any allergies or specific dietary requirements. A 12.5% discretionary service charge will be added to your bill.