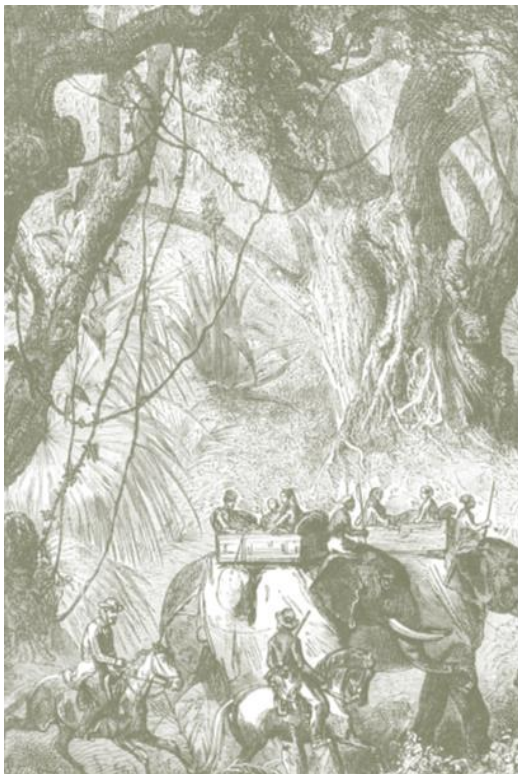


Gluten Free

Starters

Aloo Tikki ~ Honey Yoghurt	9
Crispy potato cake, tamarind, mint chutney	
Paneer ~ Mountain Pepper	12
Cottage cheese, roasted tomato, garlic	
Morels ~ Broccoli	14
Wild mushrooms, white turmeric, crisps	
Prawns ~ Masala	12
Pink prawns, coconut, sesame, peanut	
Soft Shell Crab ~ Chickpeas	12
Telicherry pepper, garlic, mustard	
Tiger Prawns ~ Avocado	18
Mace, cardamom, dill, cheese	
Salmon ~ Mooli	16
Tandoori tikka, raita, pickle	
Chicken ~ Black Olive	14
Tandoori chops, garlic pickle, lentil	
Pheasant ~ Beetroot	16
Chutney, bhatti spice, vanilla pod	
Lamb ~ Black Cumin	20
Tandoori chops, kachumber, mustard	



Mains

Plantain ~ Kale	16
Dumplings, sautéed kale, cashew nut	
Truffle ~ Pulao	18
Wild mushrooms, goji berries, peppercorn raita	
Paneer ~ Peppers	16
Cottage cheese, vine tomatoes, ground spices	
Sea Bass ~ Alleppey	18
Pan-seared, curry leaf, coconut	
Chicken Tikka ~ Masala	18
Fenugreek, tomato, Kashmiri chilli	
Lamb Shank ~ Purple Potato	20
Black cardamom, smoke, chokha	
Venison ~ Green Peppercorn	20
Slow cooked, fennel, yoghurt	
Guinea Fowl ~ Biryani	20
Boneless, garlic, basmati rice, fried onion	



Sides

Kutir Kaali Dal	8
Black lentil, fenugreek, vine tomato	
Tadka Dal	7
Yellow lentil, cumin seed, asafoetida	
Saag Makkai	7
Spinach, sweetcorn, garlic	
Steamed Rice	5
Dhungaar Raita	3
Poppadums & Chutneys	6

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Shots may be found in game dishes. Prices include VAT. A discretionary service charge of 12.5% applies.