

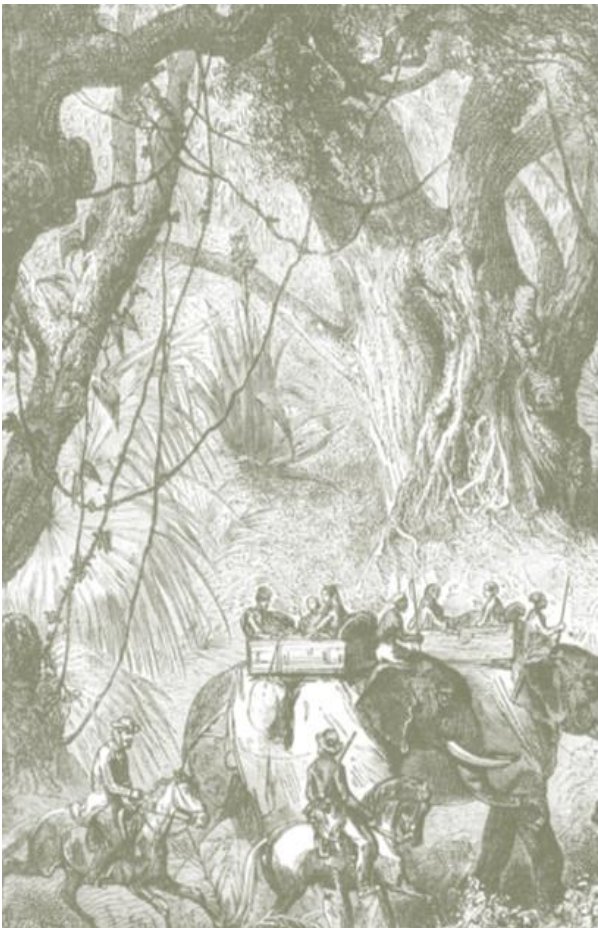
Gluten Free

Starters

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| Aloo Tikki ~ Honey Yoghurt | 10 |
| Crispy potato cake, tamarind, mint chutney | |
| Paneer ~ Sweet Pepper | 12 |
| Cottage cheese, chutney, raw papaya | |
| Morels ~ Gooseberry | 14 |
| Wild mushrooms, white turmeric, chutney | |
| Prawns ~ Masala | 14 |
| Pink prawns, coconut, sesame, peanut | |
| Salmon ~ Mooli | 16 |
| Tandoori tikka, raita, pickle | |
| Chicken ~ Black Olive | 14 |
| Tandoori chops, pickle, lentil salad | |
| Pheasant ~ Beetroot | 16 |
| Chutney, Bhatti spice, vanilla pod | |
| Lamb ~ Black Cumin | 20 |
| Tandoori chops, kachumber, mustard | |

Mains

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|--|-----------|
| Jackfruit ~ Kale | 16 |
| Dumplings, capsicum, cashew nut | |
| Truffle ~ Pulao | 18 |
| Wild mushrooms, goji berries, peppercorn raita | |
| Paneer ~ Makhani | 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

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|---------------------------------------|----------|
| Kutir Kaali Dal | 8 |
| Black lentil, fenugreek, vine tomato | |
| Tadka Dal | 7 |
| Yellow lentil, cumin seed, asafoetida | |
| Saag Makkai | 8 |
| Spinach, sweetcorn, garlic | |
| Missi Roti | 4 |
| 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.