

APPETIZERS

Crisped Onion Bhaji £6.45

Thin slices of onion coated in a gram flour batter and deep-fried. (E) ✓

Bombay Chaat medley £6.95

Crispy samosas crumbled and topped with chickpeas, tangy chutneys, yogurt and spices.(G,D) ✓

Heritage Samosa £6.45

Tender Pastry parcels freshly made and filled with spiced vegetables. (V,G,D) ✓

Chilli Chicken £7.45

Tender boneless chicken tossed with bell peppers, onions, chillies and tangy sauce.(G,E) ✓✓

Himalayan Mo:Mo £7.45

Steamed dumplings filled with juicy minced chicken, herbs and spices, served with spicy chutney.(G,D) ✓✓

Harabhara Kebab £7.45

Vegetarian kebab made with spinach, green peas and potatoes blende with aromatic spices.(G,D,M)

TANDOORI

Achari Paneer Tikka £9.95

Soft cubes of cottage cheese marinated in yogurt and spices, skewered with onions and peppers, roasted in the tandoor and served with mint chutney.(D)

Amristan Machhi £7.95

Fish marinated with spices coated in gram flour and deep-fried until crisp and golden.(G,S)

Chicken Malai Tikka £8.55

Tender cubes of chicken marinated in medley of spices, flame-grilled with a subtle smokiness and finished with fresh herbs.(M,D) ✓

Hariyali Chicken Tikka £8.95

Juicy chicken pieces in a vibrant green marinade of coriander, mint and spices, flame-grilled to perfection.(D,?,M) ✓

Lamb Seekh kebab £9.45

Minced lamb delicately seasoned with herbs and spices, shaped on skewer and chargrilled for a smoky, succulent finish. (D) ✓✓

Lamb Chops £12.95 (Main Dish £18.95)

Chargrilled lamb chops marinated with aromatic spices, finished with smoky, tender bite.(M,D,S) ✓

Grilled king Prawn £16.95(Main Dish £20.95)

King Prawn Marinated in Lahori blend of spices, grilled to a smoky tenderness and finished with fresh herbs.(M,D,S) ✓

Tandoori Salmon Tikka £14.95(Main Dish £17.95)

Fresh salmon cubes marinated in a delicate blend of spices, roasted in the tandoor for a smoky finish.(M,D,S) ✓

Tandoori Mixed Grill £16.95

Combination of chicken tikka, salmon tikka, lamb seekh kebab, & prawn.(M,D,S) ✓✓

MAINS

Silk Chicken Korma £13.95

Succulent chicken in a velvety nut and cream sauce gently infused with warm aromatics. (N,D)

Chicken Tikka Masala £13.95

Tender marinated chicken flame grilled and simmered in a velvety tomato and cream sauce with fragrant spices.(N,D,M)

Velvet Butter Chicken £13.95

Succulent chicken simmered in a smooth and cream sauce, enriched with butter and gentle spices.(N,D,M)

Himalayan Karahi Chicken £13.95

Chicken breast cooked with onions, tomatoes, peppers and crushed coriander seeds.(D,M) ✓✓

Bhuna Gosht £15.95

Tender lamb slow cooked with aromatic spices, caramelised onions, ginger and fresh tomatoes.(D) ✓✓

Kashmiri Rogan Josh £15.95

Tender lamb gently braised with Kashmiri spices, creating a vibrant and aromatic masala.(D) ✓✓

Lamb Shank £16.95

Slow-braised lamb shank, gently simmered with aromatic spices and tomatoes until tender, served in rice, velvety masala.(D,G) ✓✓

Lamb Saagwala £15.95

Tender lamb simmered with fragrant spices and folded into a rich spinach masala for hearty, earthy finish.(D) ✓✓

Coastal Prawn Curry £16.95

Fresh water king prawns cooked with onions, tomatoes and coconut cream. (S,N,M)

Prawn Masala £16.95

Delicate prawns cooked with fragrant spices in a silky sauce. (D,N,M,C)

King Prawn Jalfrezi £16.95

King prawn tossed with peppers and aromatic spices in a lively, spiced sauce. (D,M,C) ✓✓✓

Khatta Mirchi fish £13.95

Tender fish fillet tossed with peppers and a vibrant blend of warming spices in a lively sauce.(S,D,G,M) ✓✓✓

Salmon Tikka Masala £14.95

Fresh Salmon fillet gently simmered with a delicate blend of warming spices, finished in a rich and aromatic masala. (S,D,M) ✓✓✓

BIRYANIS

Chicken Tikka Biryani £15.95

Fragrant basmati rice layered with tender chicken and aromatic spices, slow-cooked for a rich and flavourful experience. (M,D) ✓

Ghost Ki Biryani £16.95

A royal preparation of fragrant basmati rice and tender lamb, layered with saffron, caramelised onions, and aromatic spices, slow-cooked for a wholesome and aromatic harmony. (M,D) ✓

King Prawn Biryani £17.95

Long grain rice infused with saffron and layered with king prawns, caramelised onions, and delicate spices, slow-cooked for a vibrant, aromatic finish. (M,D,C)

Garden Vegetable Biryani £13.95

A royal medley of vegetables layered with saffron rice, caramelised onions, aromatic spices, slow-cooked for a hearty and aromatic delight. (M,D)

Allergens

Please always inform your server of any allergies or intolerances before placing your order.

E=Egg, G=Gluten, D=Dairy, V=Vegan,
M=Mustard, C=Celery, S=Seafood, N=Nuts



Spice Flavour

Mild ✓

Medium ✓✓

Hot ✓✓✓

Service

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

VEGETABLE MAIN DISHES

Paneer Butter Masala £12.95

Soft paneer cubes simmered with onions, tomatoes, and gentle spices, finished in a smooth, aromatic masala.(M,D) ✓

Saag Paneer £12.95

Golden paneer cubes gently folded into spiced spinach, finished with a smooth and earthy masala. (D)✓✓

Daal Makhani £12.95

Black lentils slow cooked with butter, cream, and gentle spices for a smooth, velvety finish. (D,M,N,G) ✓

Mixed vegetable £10.95

A medley of seasonal vegetables simmered with delicate spices in a light, aromatic sauce. (M,D) ✓✓

VEGETABLE SIDE DISHES

Bhindi £8.45

Fresh okra stir-fried with gentle spices, creating a light and flavourful.(M,D) ✓

Bombay Aloo £8.45

Golden potatoes tempered with cumin and turmeric, finished with a hint of spice.(M,D) ✓

Aloo Gobi £8.45

Potatoes and cauliflower cooked with onions, tomatoes, and aromatic spices, finished with a light, home-style touch.(M,D) ✓

Saag Aloo £8.45

Golden potatoes folded into spiced spinach, delicately finished with warming aromatics.(M,D) ✓✓

Gobi Sabji £8.45

Cauliflower florets gently spiced and stir-fried spinach for a simple yet flavourful side.(M,D) ✓

Tarka Daal £8.45

Lentils slow-cooked with gentle spices, finished with a fragrant tempering of garlic and cumin. (D) ✓

Mushroom Bhaji £8.45

Button mushrooms sautéed with gentle spices for a light, earthy side. (M,D) ✓

Spiced Chana Masala £8.45

Chickpeas simmered with aromatic spices for a hearty, protein-rich side. (D) ✓✓

BREADS AND RICE

Saffron Rice £3.95 (D)

Basmati Rice £3.95

Mushroom Rice £3.95 (M,D)

Plain Naan £3.95 (G,E,D)

Garlic Naan £4.00 (G,E,D)

Peshwari Naan £4.95 (G,E,D,N)

Keema Naan £4.95 (G,E,D)

Roti £3.95 (G,D)

Lachha Paratha £4.95 (G,D)

ACCOMPANIMENTS

Papodams.....£2.45

Raita / Mint Yogurt / Mixed Pickle / Mango Chutney /
Cucumber, Tomato, Onion salad.....£2.45





DRINKS MENU



COCKTAILS

Himalayan Mule	9.95
<i>Vodka, Ginger beer, Citrus, Nepal Spice Bitters</i>	
Himalayan Salt Margarita	9.95
<i>Tequila, Blue curacao, Lime, contreau</i>	
Spiced Cardamom Old Fashioned	9.95
<i>Bourbon, Sugar, Cardamom bitter, Orange</i>	
Honey Negroni	10.95
<i>Gin, Campari, sweet Vermouth, Honey Liquor</i>	
Espresso Martini	10.95
<i>Vodka, Kahlua, Cold Brew Espresso</i>	

SPRITZ

Aperol Spritz	9.00
<i>Aperol, soda water, Procecco</i>	
Hugo Spritz	9.00
<i>Elderflower liqueur, soda water, prosecco, mint</i>	
Limoncello Spritz	9.00
<i>Limoncello, Prosecco, soda water, lemon</i>	

MOCKTAILS

Himalayan Cooler	5.45
<i>Passionfruit juice, lemonade, lime</i>	
Copper garden	5.45
<i>Ginger Beer, Mint, Lime, Pink Salt</i>	
Tropical sunrise	5.45
<i>Orange juice, Pineapple, Grenadine</i>	
Lavender blossom	5.45
<i>Elderflower, Lime Leaf, Mint, Fizz</i>	
Pineapple Mint Cooler	5.45
<i>Pineapple juice , soda, mint</i>	

BEERS/CIDERS

Cobra Draft pint/ half pint	6.50/4.00
Cobra 660ml	6.95
Cobra 330ml	4.25
Peacock Apple Cider 500ml	4.95
Zero Cobra 330ml	4.45

SOFTS

Aerated Drinks	3.50
<i>Coke, coke zero/fanta/sprite</i>	
Still Water	4.95
Sparkling Water	4.95
Juices	3.50

LASSI

Sweet Lassi	5.45
Salted Lassi	5.45
Mango Lassi	5.45

WINE

WHITE

175ml / Btl

Altozano Verdejo Sauvignon

6.95 / 27.00

Juicy White With Soft Fruit Flavours

Castelli Pinot Grigio

7.95 / 29.00

Benchmark Pinot With Apple And Pear Flavours

Writers Block Chenin Blanc

7.95 / 33.00

South African White With Lots Of Tropical Flavours

Turtle Bay Sauvignon Blanc

37.00

Kiwi Sauvignon – Grassy Green Fruit Flavours

Piesporter Goldtropfchen

45.00

Off Dry White With Soft Fruit And Hints Of Honeysuckle

Chablis Pierre Andre

59.00

Classic White From Burgundy – Crisp And Cleansing

RED

175ml / Btl

Altozano Tempranillo Cabernet

6.75 / 26

Soft Juicy Red, Ideal For Sharing

Via Alta Cabernet Sauvignon

6.75 / 26

Hearty Red With Lots Of Cassis Flavours

Healy & Grey-Malbec -Bonarda

8.55 33.00

Soft Juicy Argentine Blend, Rich And Fruity

Bio 3 Passo Rosso

36.00

Full Bodied Yet Soft, Made From Organic Grapes

Nepenthe Altitude Pinot Noir

47.00

Light Bodied Yet Full Flavoured With Dark Cherry

Gran Maestro

59.00

A Big Bold Red With Soft Tannin And Oodles Of Fruit

ROSE

175ml / Btl

Altozano Rosado

6.95 / 26.00

Our House Rose – Full And Fruity

Boulevard Cotes De Provence Rose

39.00

Beautifully Packaged. Pale Delicate & Delicious

CHAMPAGNE & SPARKLING

125ml / Btl

Prosecco Il Castelli

6.75 / 28

Italian bubbly with pear and green apple flavours

Autreau Champagne Brut

60.00

A family run, good quality champagne house.

Laurent Perrier Rose, Brut

115.00

Benchmark Champagne Rose – delicate and delicious

SPIRITS

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Hendricks	9.25
Bombay Sapphire	9.25
Sipsmith	9.55

VODKA

Stolichnaya	7.45
Absolut Blue	7.45
Grey Goose	8.45

RUM

Bacardi	7.95
Lambs Navy	7.95
Sailor Jerry Spiced	7.95

LIQUEURS AND SHOTS

Tequila	4.25
Jagermeister	4.95

WHISKY

Johnnie Walker Black	7.95
Jack Daniels	7.95
Jamesons	7.95
Glenmorangie 10yr	8.95
The Macallan 10yr	8.95
Laphroaig 10yr	8.95
Talisker 10yr	8.95
Glenfiddich 12yr	9.95

COGNAC

Courvoisier VS	7.95
Remy VSOP	8.95

