

• WINES •

CHAMPAGNE	Glass	Bottle
	150ml	750ml
NV 'R' de Ruinart, Brut.....	20.....	84
Reims, France		
NV Ruinart, Brut Rosé.....	25.....	110
Reims, France		
Ruinart Blanc de Blanc.....	26.....	140
Reims, France		

WHITE WINE	Glass	Bottle
	175ml	750ml
2015 Picpoul de Pinet, Les Girelles, Jean-Luc Colombo.....	14.....	48
Languedoc-Roussillon, France		

2015 CDB Chardonnay .....	15.....	52
Tuscany, Italy		

2015 Pinot Grigio, Franz Haas, Trentino-Alto Adige .....	16.....	56
Alto Adige, Italy		

2015 Tinpot Hut, Sauvignon Blanc.....	15.....	52
Marlborough, New Zealand		

2013 Puligny Montrachet, Remoissenet Pére et Fils.....	25.....	90
Burgundy, France		

ROSÉ WINE		
2015 Estandon Lumiere de Provence, Coteaux Varois .....	14.....	48
Provence, France		

RED WINE		
2013 Excelion Rioja Crianza.....	15.....	52
Rioja, Spain		

2014 MAAL Rebellion Malbec.....	16.....	56
Mendoza, Argentina		

2014 René Monnier, Bourgogne Rouge..	18.....	64
Burgundy, France		

2014 Cabernet Sauvignon, Mitolo.....	20.....	90
McLaren Vale, Australia		

2011 Cheval des Andes.....	35.....	130
Mendoza, Argentina		

Vintages subject to change

LUNCH MENU

• SNACKS •

Tangy Potato, Semolina Shell, Cumin Cooler	6
Slow Cooked Hog Jowl and Green Peas 'Patties', Tamarind Fennel Dip	8
'Gun-Powder' Scampi	12
Stir Fired Chicken, Sticky Hot Chilli Sauce, Peanuts	12
Naanza	12
Mozzarella and Tomato-Fenugreek Chutney or Hot Tandoori Chicken Tikka	

• SALADS •

New Potato, Baby Gem and Tamarind Salad, Blueberry 'Bhel'	10
Quinoa, Chickpea and Beetroot Salad, Tandoori Spiced Tender Stem Broccoli	10
Edamame, Corn and Avocado 'Koshambir', Duck Egg Masala Omelette	10

Kale, Clementine, Pomegranate Salad, 'Garlic Butter' Prawns	13
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• KEBABS & TIKKAS •

Memne Chaanp, Lamb Chops with Ginger and Mint	16
Murgh Malai Tikka, Chicken with Saffron and Mace	14
Tulsi Paneer Badami Tikka, Paneer with Basil and Almonds	12
Lasooni Jhinga, Kekra Kali Mirch, Tiger Prawn, Garlic Pepper Butter Crab	25
Ajwaini Gabro, Black Cod with Carom Seeds and Dill	19
Scarves tikka Club Sandwich, Fried Hens Egg, Masala Chips	15

Served with Chutney of the day and Naan  
or Baby Gem Salad with Kachumber

• CURRIES & BIRYANI •

Butter Chicken, Old Delhi Style Chicken Curry with Tomatoes and Fenugreek	16
Nadan Beef Ishtew, Kerelan Beef Stew with Shallots and Coconut	19
Aloo Gobhi Mattar, Cauliflower with Peas, New Potatoes, Asafoetida and Coriander	11
Doi Mach, Calcutta Style Salmon Curry with Kasundi Mustard and Yoghurt	18
Subz dum Biryani, Aromatic Basmati with Saffron and Summer Vegetables, Korma Gravy	15

Curries served with Pilau Rice

• DESSERTS •

Kulfi, Pistachio 'Chikki'	9
Mango Pudding, Mango and Lime Compote	9
Yorkshire Rhubarb, Ginger Cheesecake	9

LUNCH MENU IS AVAILABLE  
MONDAY TO SATURDAY  
12 - 2.30PM

EXPRESS LUNCH MENU

MONDAY TO SATURDAY, 12 - 2.30PM

New Potato, Baby Gem and Tamarind Salad
Edamame, Corn and Avocado 'Koshambir', Duck Egg Masala Omelette
Murgh Malai Tikka, Chicken with Saffron and Mace, Coriander Chutney

Butter Chicken, Old Delhi Style Chicken Curry with Tomatoes, Fenugreek, Pilau Rice
Tawa Machi, Pan Fried Haddock with Carom Seeds and Fennel, Steamed Rice
Paneer Mattar, Indian Cottage Cheese, Green Peas, Asafoetida and Coriander, Rice

Mango Pudding, Mango Lime Compote
Summer Fruit Salad, Vanilla Custard
'Khoya' Kulfi, Pistachio Chikki

2 courses 20

3 courses 23

A 12.5% discretionary service charge will be added to your final bill  
All prices are inclusive of VAT

If you have a food allergy or intolerance, please inform your server upon placing your order