

CHEFS RECOMMENDATIONS

These dishes are our house specialities. Although all have their origins in traditional Indian cuisine we have adapted them to suit contemporary tastes. Naturally we love all of them and would urge you to try as many as possible. Ask us to talk you through the dishes and make recommendations.

If it's been a long day and you feel like staying in the comfort zone, the Classics begin on page 7!

CHICKEN DISHES

ADRAKWALA MURGH 🌶️🌶️ **£9.75**

There are at least eight different names for ginger in India which is a clue to just how important an ingredient it is. This particular speciality is a very hot ginger influenced dish of chicken cooked with lemon, onions, coriander and a combination of fresh spices.

MURGH MAKHANI 🍷🍷 **£10.95**

This is an Indian dish from the Punjab region. It is made by marinating chicken overnight in yoghurt and a special mixture of spices. The Makhani is a smooth and rich sauce made from butter, tomatoes, almonds, cashew nuts and various spices including cinnamon and most importantly cream.

ARAKHANI MURGH 🌶️🌶️🌶️ **£8.95**

The Bhut Jolokia is a chili pepper that grows in north eastern India. In 2006, it was confirmed by Guinness World Records as the hottest chilli in the world. We have devised a chicken dish (using it carefully!) cooked with our unique Naga pepper pickle, tomatoes and green chillies to give you a very hot and tantalising speciality.

MAKHON MURGH 🍷🍷🍷🍷 **£8.95**

Ghee originated in the Indian subcontinent, and is very important in Indian cooking. No prizes for guessing the main ingredient of this speciality! This is a mild and flavoursome dish of tender chicken in a silky lightly spiced sauce.

WINE RECOMMENDATION (See our wine list for wine matches)

🍷 Full bodied red 🍷 Medium red 🍷 Rosé 🍷 Dry White 🍷 Medium dry white 🍷 Sweet white

🌶️ Hot 🌶️ Medium Hot 🍃 Vegetarian Dish

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LAMB DISHES

MIRCHI BAJA GOSHT £8.95

This is a bit of an Indian / Asian fusion as stir-frying is not common in traditional Indian cookery. However we think it works excellently with this dish of thinly sliced lamb pieces stir-fried with onions, green peppers, green chillies and a mixture of fresh spices.

HANDI GOSHT £7.95

The handi is a deep, narrow-mouthed cooking pot used in Indian cooking. The pot is cooked on a very low fire and the top is sealed with crust of dough to ensure the moisture, flavours and aromas do not escape from the special mixture of lamb, onions, tomatoes, ginger and coarsely ground spices.

SATKORHAI GOSHT £7.95

The kalamansi or satkorhai is usually described as a cross between the Mandarin orange and the Kumquat. In essence, it is a wild lemon but one which features a very unique flavour which compliments our medium spiced lamb speciality curry.

SEAFOOD DISHES

GOAN CRAB KARI £8.50

The cuisine of Goa is influenced by its Hindu origins, Portuguese colonialism, and modern techniques. Being a coastal state, the cuisine is predominantly seafood based. Using a very popular Goan Hindu method we have cooked minced crab in a deliciously spiced sauce.

MACHLI MASSALA £8.95

Fish is the staple ingredient of Bangladeshi cuisine. We use Bay of Bengal sea fish to cook a tasty and well-spiced Bengali speciality. "Mach-e-Bhat-e-Bangali" as they say locally. (Fish and rice make a Bengali)

WINE RECOMMENDATION (See our wine list for wine matches)

 Full bodied red  Medium red  Rosé  Dry White  Medium dry white  Sweet white

 Hot  Medium Hot  Vegetarian Dish