



A LA CARTE MENU

"A TIMELESS GASTRONOMIC JOURNEY OF DELICATE FLAVOURS"

A moment in time, a stretch of history, a map of flavours with a modern take on ancient delicacies using traditional cooking methods. The seductive flavours range from Barbequed temptations of Peshawar and Rawalpindi to the sumptuous secrets of the Imperial Dastarkhan's (royal dining style) of Delhi and Agra; from the succulents kebabs of the princely state of Awadh region to sublime vegetarian repast of Varanasi, the tantalizing seafood from Kolkata and sweets from Bengal.

Indeed, the Grand Trunk Road is the best Introduction to the fulsome flavours of India.

Bon Voyage and Bon Appétit!

Please inform us for any dietary requirements you may have before ordering your meal
So we can suggest accordingly. Please see dietary signs along the menu Dishes.

**Food cooked in this kitchen handles nuts, so some traces may be found in your food but
we take every precaution to avoid this.**

GF- GLUTEN FREE, DF- DAIRY FREE, NF - NUT FREE, V-VEGAN

All items are subject to availability



APPETISERS

Bahaar Ka Salad £7.95 DF, NF, GF, V

Quinoa, pomelo, asparagus, organic sprouts, toasted seeds, salad leaves, lime & manuka honey dressing

Dilli Ki Chaat £7.50 NF

Wheat crisps, spicy chickpea, sweet yoghurt, fresh mint & tamarind chutney

Sabudana Aur kale Tikki £7.50 NF, GF, V

Sago coated potato cakes, kale, fresh ginger, coriander & chillies, tamarind chutney

Orkney Scallops £13.95 DF, NF

Pan seared with spicy tomato, roasted garlic & pepper chutney & lotus root crisp.

Amritsari Macchi £8.50 GF, NF

Tilapia fish coated with carrom seeds, pepper & gram flour with smoked roasted tomato chutney.

Chapli Kebab £8.95 GF, NF

Chicken, fresh baby spinach, caramelised onion, coriander, ground spices, spicy beetroot cream cheese

Kabul Ka Hiran £12.95 GF, NF

Griddled farmed venison rubbed with crushed ground spices, pomegranate molasses and chutney.

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GRILL & TANDOOR

All tandoor & grilled dishes can also be ordered as shared appetiser or main course.

Bharwa Paneer & Hari Gobi £16.95 GF, NF

Paneer stuffed with figs and spiced chutney, broccoli marinated with cream cheese.

Ajwani Prawns £24.50 GF, NF

King prawns marinated with peppers, carom seeds, roasted tomatoes, crushed garlic

Patiala Fish Tikka £23.95 GF, NF

North Sea monk fish fillet rubbed with panchpohran, dill & lemongrass

Lucknow Malai Tikka £16.95 GF, NF

Chicken supreme, marinated with saffron, cream cheese cardamom & crushed black peppercorn

Lahori Murgh Kebab £15.95 GF, NF

Chicken thigh, marinated in greek yoghurt, Kashmiri chilli, black pepper, ginger, garlic and preserved lemon

Peshawari Lamb Chops £26.95 GF, NF

Best end of lamb marinated in fennel, star anise, raw papaya & crushed spices

PRE-ORDERED FOR SPECIAL CELEBRATION WITH YOUR FAMILY & FRIENDS (MINIMUM WITH TWO DAYS' NOTICE)

Sikandari Raan (serves 3-4 guests for sharing main course) £68.00 GF, NF

8 hours slow-braised leg of baby lamb, brown onion, yoghurt, kashmiri chillies & aromatic spices

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MAIN COURSE

Steamed Nariel Fish £18.95 GF, DF, NF

Stone bass with a delicate mustard & coconut marinade, shaved fennel

Coastal Prawn Curry £19.95 GF, NF

Tiger prawns, coconut milk, turmeric & ginger in kasundi mustard sauce

Lobster Kaalimirch £34.00 GF, NF

Lobster cooked with black and pink pepper corn, & citrus garlic masala

Amritsari Butter Chicken £15.95 GF, NF

Tandoor grilled chicken supreme simmered in fresh tomato, honey, cream & dry fenugreek sauce

Punjabi Murgh Masala £15.95 GF, NF

Chicken thighs, ginger, garlic, onion & spicy tomato masala

GTR Classic Lamb Curry £18.95 DF, GF, NF

Welsh lamb cooked in classic spices and saffron butter.

Royal Lamb Shank £18.95 GF, NF

An 18th century revived recipe
Slow-cooked lamb shank in mild aromatic sauce from the royal kitchen of Lucknow

Awadhi Dum Gosht Biryani £19.95 GF, NF

Lamb biryani cooked in a dum with aromatic spices, raita.

dish from a princely state of Awadhi

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VEGETARIAN MAIN COURSE

Varanasi Ka Kathal Kofte **£12.95** GF, NF, DF, V

Jackfruit dumplings in brown onion & lightly spiced aromatic sauce

Dastarkhana Shahi Paneer **£12.95** GF, NF

Indian cottage cheese, simmered in fresh tomato, honey, dry fenugreek & cream sauce

Chunar Ki Bhindi **£12.95** GF, DF, NF, V

Baby okra cooked with vinegar-soaked silver skin onions and dry ground spices

Gobhi Mutter Hara Piyaz **£10.95** GF, NF DF, V

Cauliflower, garden peas tempered with cumin, ginger & tomato with spring onion

Masala baingan **£10.95** GF, DF, NF, V

Baby aubergine, fresh coriander, ginger and coconut sauce

SIDE DISHES

Chatpate Aloo **£6.95** DF, GF, NF, V

Potatoes, mustard seeds, ginger, green chillies & fresh coriander

Dal Bukhara **£7.95** GF, NF

Black lentils cooked overnight, with tomato & fenugreek finished with butter & cream.

Dhaba Dal **£6.95** GF, DF, NF, V

Whole black lentils cooked overnight, with tomato & fenugreek, finished with cream

Raita **£3.95** GF, NF

Three lentils infused with garlic, chilli, cumin & tomato

GTR Salad **£2.95** GF, DF, NF, V

Red onion, green chillies, fresh coriander, paprika & lemon juice

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RICE

Zafrani Pulao **£3.95 GF, NF**

Basmati rice cooked with whole spices, cumin and saffron

Sade Chawal **£3.65 GF, NF, DF, V**

Steamed Basmati rice

SELECTION OF FRESHLY BAKED TANDOOR BAKED BREAD

Tandoori Roti **£3.15 DF, NF, V**

Laccha Paratha **£3.50 NF**

Plain Naan bread (plain or butter) **£3.25 NF**

Peshawari Naan **£3.95**

Coconut, almond & mango stuffed bread

Applewood Smoked Cheese Naan **£3.95 NF**

Garlic Naan **£3.95 NF**

Truffle and Mushroom Naan **£3.95 NF**

Superseeds Naan **£3.95 NF**

Chia flax, melon seeds & black onion seeds

Please note that all naan bread has egg & dairy in it.

PAPADUMS & CHUTNEYS

Poppadom Basket **£ 3.50 GF, DF, NF**

Papadums & chutney selection,

Most chutney's served are dairy free other than mint chutney

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