



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 of any dietary requirements you may have before ordering your meal & we can suggest accordingly. Please see dietary signs along the menu dishes.

Food cooked in this kitchen which 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 prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill.

APPETISERS

Butternut Squash & Wild Orange Soup £7.50 NF, GF

Butternut squash & wild orange soup
with toasted pumpkin seeds, curry leaf oil

Dilli Ki Chaat £7.95 NF

Wheat crisps, spicy chickpeas, sweet yoghurt,
fresh mint/coriander & tamarind chutney

Aloo Aur Hara Mutter ki Tikki £8.95 NF, GF, V

Potato and garden peas cakes, roasted sultana,
ginger, coriander & chillies, tamarind chutney

Orkney Scallops £14.95 DF, NF, GF

Pan seared scallops with spicy roasted red peppers,
garlic, tomato & olive oil chutney

Amritsari Macchi £8.95 GF, NF

Tilapia fish coated with carom seeds, pepper, gram
flour served with mint, coriander and tamarind chutney

Khyberpass Shami Kebab £9.95 GF, NF

Medallions of ground Welsh baby lamb, split lentils,
aromatic spices, served with forest fruits & yoghurt dip

Kabul Ka Hiran £13.95 GF, NF

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

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GRILL & TANDOOR

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

Bharwa Paneer & Hari Gobi £16.95 GF, NF

Paneer stuffed with spiced mango chutney, broccoli marinated with ginger, garlic & Greek yoghurt

Tandoor Grilled Prawns £24.95 GF, NF

King prawns marinated with roasted peppers and tomatoes, crushed garlic & chilli

Patiala Fish Tikka £23.95 GF, NF

North Sea monk fish fillet rubbed with a blend of ground spices & lemon, grilled to perfection

Afghani Murgh Malai Tikka £16.95 GF, NF

Chicken supreme, kaffir lime leaves, cream cheese, coriander, baby spinach & green chilli

Lahori Murgh Kebab £16.95 GF, NF

Chicken thighs marinated in Greek yoghurt, Kashmiri chillis, ginger, garlic & crushed black peppers

Peshawari Lamb Chops £28.50 GF, NF

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

PRE-ORDERED FOR SPECIAL CELEBRATION WITH YOUR FAMILY & FRIENDS (MINIMUM TWO DAYS' NOTICE-48 HOURS)

Sikandari Raan (serves 3-4 guests for sharing main course) £72.00 GF, NF

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

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MAIN COURSE

Bengali Fish £ 17.95 GF, DF, NF

Sea bass fillet, mustard, ginger & coriander sauce with crispy spinach

Coastal Prawn Curry £19.95 GF, NF, DF

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

Lobster Kaalimirch £38.50 GF, NF

Lobster cooked with black pepper corn, citrus, garlic & tomato masala

Amritsari Butter Chicken £16.95 GF, NF

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

Punjabi Murgh Masala £16.95 GF, NF

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

GTR Classic Lamb Curry £19.95 DF, GF, NF

Welsh baby lamb cooked in classic spices and saffron oil.

Royal Lamb Shank £19.95 GF, NF

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

Awadhi Dum Gosht Biryani £21.50 GF, NF

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

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VEGETARIAN MAIN COURSE

All dishes can also be ordered as shared sides for the table

Varanasi Ka Kathal Kofte £13.95 GF, NF

Jackfruit dumplings in browned onion & lightly spiced aromatic sauce

Dastarkhan Paneer Makhani £13.95 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 onions and red onions masala

Gobi Mutter Hara Piyaz £12.95 GF, NF, DF, V

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

Masala Baingan £12.95 GF, DF, NF, V

Baby aubergine, ginger, garlic, tomato and coconut sauce

SIDE DISHES

Aloo Jeera, £7.25 DF, GF, NF, V

Baby potatoes tempered with cumin 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 £7.50 GF, DF, NF, V

Lentils infused with garlic, chillies & cumin.

Raita £3.95 GF, NF

Greek yoghurt, cucumber, mint and cumin

GTR Salad £3.00 GF, DF, NF, V

Red onion, green chillies, fresh coriander, Kashmiri red chilli & lemon juice

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RICE

Zafrani Pulao **£3.95 GF, NF**

Basmati rice cooked with whole spices, cumin and saffron

Sade Chawal **£3.75 GF, NF, DF, V**

Steamed Basmati rice

SELECTION OF FRESHLY BAKED TANDOORI BREAD

Tandoori Roti **£3.25 DF, NF, V**

Whole-wheat bread

Laccha Paratha **£3.65 NF**

Whole-wheat layered bread with butter

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

White flour bread

Peshawari Naan **£4.25**

Coconut, almond & mango stuffed bread

Applewood Smoked Cheese Naan **£4.25 NF**

Stuffed with smoked cheese

Garlic Naan **£3.95 NF**

White flour bread with fresh chopped garlic & butter

Truffle and Mushroom Naan **£4.25 NF**

Truffle oil & mushroom bread

Please note that all Naan breads consist of egg & dairy

PAPADUMS & CHUTNEYS

Poppadom Basket **£ 3.95 GF, DF, NF**

Papadums & chutney selection

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

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