



## Starter - An appetising selection of Nepalese and Indian-inspired small plates

<b>Seekh Kebab (D)</b> Chargrilled spiced minced lamb skewers, mixed bell peppers and onions, mint sauce	<b>£9.95</b>
<b>Aachari Til Chicken (Se)</b> Pickle-spiced chicken fillets coated in toasted sesame seeds, chargrilled to perfection	<b>£8.95</b>
<b>Smoky Lamb Chops (D)</b> Kent-produced lamb chops, chef's spices, chilli garlic yoghurt	<b>£11.95</b>
<b>Beetroot Bombom (Ve)</b> Crispy beetroot dumplings, coated with tapioca pearls, apple-mango chutney	<b>£8.95</b>
<b>Delhi Wali Chaat (G) (D) (V)</b> Indian street-food, sweet potatoes, chickpeas, yoghurt, mint, fresh pomegranate, and tamarind chutney	<b>£8.95</b>
<b>Onion Kale Bhaji (Ve)</b> Golden-fried fritters, tangy tamarind chutney	<b>£7.95</b>
<b>Punjabi Samosa (G) (Ve)</b> Crisp pastry filled with spiced potatoes and peas, tamarind chutney	<b>£7.95</b>
<b>MoMo (G) (S) (Se)</b> Steam / Chilli - Traditional Nepalese dumplings (chicken or vegetable), either delicately steamed with house chutney or wok-tossed with garlic, chilli, and peppers	<b>£8.95</b>
<b>Achhari Paneer Tikka (D)</b> Pickle-spiced homemade cottage cheese, mint and beetroot sauce	<b>£9.95</b>
<b>Crab Cake (C)</b> Kerela spiced crab cake, fresh mango mint salsa	<b>£11.95</b>
<b>Ginger Scallops (Mustard) (Mollusc)</b> Jumbo scallops with pumpkin puree and mango-mustard sauce.	<b>£11.95</b>
<b>Trio Chicken Tikka (Dairy) £9.95</b> A selection of classic chicken tikka, herbal tikka (on the bone), and achari til chicken.	<b>£11.95</b>



## Delicacy of Nepal - "Authentic Nepalese flavours inspired by the Himalayan region"

<b>Himalayan Jimbu Chicken</b> Chicken breast cooked with Himalayan jimbu spices	<b>£15.95</b>
<b>Lamb Bhutuwa</b> Tender lamb cooked with Nepalese herbs, smoked garlic, onions, tomatoes, and spring onions	<b>£16.95</b>
<b>Paneer Lababdar (D) (V)</b> Cottage cheese in a creamy tomato sauce, aromatic spices	<b>£14.95</b>
<b>Mum's Chicken Curry</b> Traditional home-style chicken curry, full of comfort and flavour	<b>£15.95</b>
<b>Lasuni Kukhura Khursani</b> Fiery chicken with garlic, green chillies, onions, and peppers	<b>£15.95</b>
<b>Jhaneko Masu (D) (Mu)</b> Tandoor-grilled lamb strips tossed with spring onions, chillies, mustard oil, and fenugreek	<b>£18.95</b>

## Panas Tandoor - Flame-grilled delicacies from our traditional clay oven

<b>Lasuni King Prawn (C)</b> Grilled tiger prawns served on a bed of spiced puffed rice, and balsamic reduction	<b>£19.95</b>
<b>Panas Grilled Platter (C) (D) (Se)</b> Achari til chicken, classic chicken tikka, seekh kebab, lamb chop, and king prawn, served with garlic yoghurt and mango-mustard sauce	<b>£21.95</b>
<b>Classic Chicken Tikka (Dairy)</b> Boneless pieces of marinated chicken, grilled in a tandoori clay oven.	<b>£15.95</b>
<b>Herbal Chicken Chop (Dairy)</b> On-the-bone chicken marinated in fresh herbs and spices, cooked in the tandoor for a smoky, vibrant flavour.	<b>£15.95</b>





## **Main Course - A carefully curated selection of flavourful curries, combining the rich cultural heritage of Nepal and India**

<b>Monkfish Meen Moilee (F) (D)</b> Baby monkfish fillet cooked in South Indian coconut curry	<b>£21.95</b>
<b>Codfish Curry (Fish) (Mustard)</b> Marinated cod fillet cooked in a rich coconut cream sauce, infused with aromatic spices and finished with a tempering of cumin, mustard seeds, and curry leaves.	<b>£19.95</b>
<b>Kerela Chicken Curry (D)</b> Fragrant chicken curry with black pepper and coconut masala, tempered with curry leaves and mustard seeds	<b>£15.95</b>
<b>Chicken Tikka Butter Masala (D) (N)</b> North Indian chicken curry simmered in a butter, creamy tomato gravy	<b>£15.95</b>
<b>Chicken Korma (D)</b> Chicken breast cooked in velvety coconut sauce	<b>£15.95</b>
<b>Laal Maas</b> Rajasthani style fiery lamb curry in a smoky red chilli sauce	<b>£16.95</b>
<b>Panas Lamb Shank</b> Slow-cooked baby lamb shank infused with rich spices and a flavourful broth, served with pilau rice.	<b>£21.95</b>
<b>Kashmiri Lamb Rogon Josh</b> Tender lamb cooked with black cardamom and rattan jot, a Kashmiri spice blend.	<b>£16.95</b>
<b>Vegetable/Chicken/Lamb Biryani (D)</b> Saffron-infused basmati rice layered with lamb, spices, and caramelised onions, served with boondi raita	<b>£16.95/£17.95/£18.95</b>



## Vegetables Sides

<b>Nepali Pumpkin Curry (Ve)</b> Slow-cooked pumpkin in spiced, aromatic gravy	<b>£8.95</b>
<b>Kadai Panner (D) (V)</b> Cottage cheese stir-fried with peppers, onions, and garlic in a tangy tomato base	<b>£9.95</b>
<b>Jimbu Daal Makhani (D) (V)</b> Slow Cooked black lentils infused with butter, cream, and aromatic Himalayan spices for a rich and creamy finish	<b>£8.95</b>
<b>Aloo Gobi Mutter Masala (Ve)</b> Cauliflower, peas, potato bhaji tempered with garlic and tomato masala	<b>£8.95</b>
<b>Saag Bhaji / Paneer / Aloo (D) (V)</b> Spinach sautéed with garlic, whole red chillies, and coriander, with your choice of vegetable	<b>£8.95</b>
<b>Green Bean Foogath (Ve)</b> Fresh green beans stir-fried with mustard seeds, curry leaves, and coconut	<b>£8.95</b>
<b>Chana Masala (Ve)</b> Tangy chickpea curry cooked Amritsari style	<b>£8.95</b>
<b>Amilo Piro Brinjal (Ve)</b> Aubergine cooked with tamarind, onions, and Nepalese spices	<b>£8.95</b>
<b>Jeera Alu (Ve)</b> Baby potatoes sauteed with cumin, onion and tomato	<b>£8.95</b>
<b>Tarka Daal (Ve)</b> Yellow lentils tempered with garlic, cumin, and red chillies	<b>£8.95</b>

## Rice, Bread and Condiments

<b>Pulau Rice (V)</b>	<b>£5.95</b>
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<b>Steam Rice (V)</b>	<b>£5.25</b>
<b>Lemon Rice (V)</b>	<b>£6.95</b>
<b>Plain Naan (G) (D) (V)</b>	<b>£5.95</b>
<b>Garlic and Onion Rice (G) (D) (V)</b>	<b>£6.95</b>
<b>Lachha Paratha (G) (D) (V)</b>	<b>£6.95</b>
<b>Cheese Chilli Naan (G) (D) (V)</b>	<b>£6.95</b>
<b>Peshwari Naan (G) (D) (V)</b>	<b>£6.95</b>
<b>Multi Grain Tandoori Roti (G) (Ve)</b>	<b>£5.95</b>
<b>Boondi Raita (D) (V)</b>	<b>£3.95</b>
<b>Papadum(Ve)</b>	<b>£1.50</b>
<b>Mango Chutney</b>	<b>£1.50</b>
<b>Carrot Chutney</b>	<b>£1.50</b>
<b>Pineapple Chutney</b>	<b>£1.50</b>
<b>Mix Berries Chutney</b>	<b>£1.50</b>

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

*Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.*

*Please note all game may contain shot.*