



BIRYANI

A deeply flavourful, layered heritage dish of spiced meat and vibrant, fluffy basmati rice. Infused with whole mace, star anise and green cardamom, then sealed and slow-cooked in its own steam. Served with a bowl of curry sauce.

Lamb Biryani	14.99	Vegetable Biryani	9.99
Chicken Biryani	13.99	Soya Biryani	12.99
Prawn Biryani	15.99		

NAANS

Plain Naan	3.00
Garlic Naan	3.49
Garlic & Coriander Naan	3.79
Peshwari Naan	3.99
Keema Naan	3.99
Cheese Naan	3.99
Tandoori Roti	2.99

SIDE DISHES

Boiled Rice	2.99
Matar Pilau Rice	3.99
Egg Fried Rice	3.99
Mushroom Pilau Rice	3.50
Gunpowder Fries	4.99
Fries	2.99
Chilli Chips	3.49
Punjabi Green Salad	3.99
Vegetable Raita	4.99
Plain Yogurt	1.99

DIETARY KEY

 Gluten Free  Vegetarian  Contains Dairy  Contains Nuts



FOOD ALLERGY INFORMATION:

Please scan the QR Code

Food prepared in our restaurant may contain the following ingredients: celery, cereals containing gluten, milk, eggs, wheat, peanuts, soybeans, sesame, molluscs, crustaceans, peanuts, mustard, sulphur dioxide and tree nuts. If you have a food allergy, please notify your server.



À LA CARTE
menu

STARTERS

Assorted Poppadom with Dips V	4.95
Murgh Tikka	8.99
Succulent boneless chicken pieces marinated with yoghurt, lime and aromatic spices, cooked on skewers in the tandoori oven.	
Smoked Kashmiri Lamb Chops	9.99
Classic Indian dish: tender lamb chops marinated in yoghurt and aromatic spices, basted with garlic and Kashmiri degi mirch butter sauce, then cooked on skewers in the tandoori oven.	
Heritage Lamb Seekh Kebab	8.99
Minced lamb mixed with fresh herbs and freshly ground spices, cooked on skewers in the tandoori oven.	
The Grand Achari Jumbo King Prawns D	15.99
Tandoor-roasted jumbo prawns coated in a robust, house-blended North Indian pickling spice rub. Smoky, tangy and succulent, finished with fresh lime and cooling garlic-herb yoghurt.	

VEGETARIAN STARTERS

Honey Paneer Tikka V D	6.99
Succulent honey-glazed paneer marinated with gram flour, yoghurt & aromatic spices, cooked on skewers in the tandoori oven.	
Garlic Chilli Mushroom	6.99
Mushrooms glazed in a sweet-and-savoury house reduction of fiery red chillies, charred garlic, and wild honey, garnished with micro-greens.	
Old Delhi Papri Chaat V D	8.99
Crispy, hand-pressed flour discs topped with diced potatoes and chickpeas, sweetened yoghurt, tamarind and spicy herb chutneys, roasted cumin and chaat masala.	
Smoked Spiced Soya Tikka V D	8.99
Protein-rich soya chunks marinated in hung yoghurt, cold-pressed mustard oil, Kashmiri chillies and garam masala. Skewered and slow-roasted in the clay oven for a charred, smoky exterior. Served with tangy mint chutney.	

CHICKEN DISHES

Chicken Chettinad	12.99
A popular dish from South India, prepared with freshly ground coconut and a blend of aromatic spices. Best served with rice, roti or naan.	
Railway Chicken Curry	12.99
A curry made with a blend of North and South Indian spices, whole spices, tamarind and coconut milk, garnished with coriander. The dish originated during the golden era of railway travel, served in first-class dining cars and refreshment rooms during the British Raj.	
Butter Chicken GF N D	12.99
Tandoori chicken tikka cooked in a nutty tomato-based gravy, topped with cream.	
Chicken Tikka Masala GF D	12.99
Tandoori chicken tikka, cooked in a mild creamy, masala sauce.	
Chicken Rogan Josh GF D	12.99
A North Indian chicken curry made with a blend of whole spices, garnished with coriander and finished with a touch of rogan.	

Chilli Tempura Prawns	9.99
Light, crisp tempura prawns wok-tossed in a bold, house-made sweet chilli and garlic reduction. Garnished with fresh red chillies and micro-coriander.	
Chilli Chicken	7.99
A popular Indo-Chinese chicken dish. Chicken cubes, spiced and cooked with homemade Schezwan-style sauce.	
Amritsari Fish Pakora D	8.99
Fresh fish marinated with gram flour, ground cumin, garlic, carom seeds and fenugreek, then fried and served with homemade tomato relish.	
Royal Mughalai Malai Chicken Chops	7.99
Prime, succulent chicken chops marinated in rich cream, soft cheese and ground cashews, delicately infused with green cardamom and white pepper. Roasted in the clay oven until tender, with smoky, charred edges. Served with a vibrant mint-coriander emulsion.	

Spinach Onion Bhaji V GF	6.99
Freshly sliced onions, spinach leaves, coriander, gram flour and Indian spices, served with salad.	
Paneer Chilli V D	7.99
Paneer chunks in a homemade sweet and spicy chilli sauce with peppers and onions.	
Samosa Chana Chaat V D	8.99
Crispy fried vegetable samosas topped with masala chickpeas, yoghurt and tamarind chutney.	
Old Delhi Dahi Puri	8.99
Delicate, golden-crisp pastry shells filled with spiced potatoes and black chickpeas, topped with lightly sweetened chilled saffron yoghurt. Drizzled with tamarind-date reduction and mint oil, then finished with sev, fresh pomegranate and micro-herbs.	
Spiced Street-Food Gol Gappa	8.99
Golden-crisp semolina spheres filled with potato and chickpeas, served with aromatic, fiery-yet-tangy herb and black salt-infused water.	

Madras Heritage Chicken	12.99
Succulent chicken gently simmered in a vibrant South Indian sauce of roasted spices, tomatoes, curry leaves, and a hint of tamarind, delivering a beautifully balanced warmth and depth of flavour.	
Saag Chicken GF N D	13.99
Chicken cubes cooked delicately with fresh spinach.	
Kashmiri Chicken GF	12.99
A spicy gravy made with chef's special chilli selection and a blend of aromatic spices.	
Chicken Chilli Garlic GF	12.99
Chicken cooked with fresh green chillies and plenty of garlic.	
Grandma Style Homely Chicken Curry	11.99
Tender chicken slow-simmered in a rustic caramelised onion and vine-ripened tomato gravy. Infused with ginger, garlic and fresh green chillies, then finished with Grandma's secret garam masala.	

LAMB DISHES

Railway Lamb Curry GF D	14.99
A curry made with a blend of North and South Indian spices, whole spices, tamarind and coconut milk, garnished with coriander. The dish originated during the golden era of railway travel, served in first-class dining cars and refreshment rooms during the British Raj.	
Madras Heritage Lamb	13.99
Succulent lamb gently simmered in a vibrant South Indian sauce of roasted spices, tomatoes, curry leaves, and a hint of tamarind, delivering a beautifully balanced warmth and depth of flavour.	
Kashmiri Style Goat Curry on the Bone GF	14.99
A traditional Northern Indian dish featuring succulent goat meat cooked on the bone for maximum flavour. Gently stewed in a robust onion and tomato gravy, layered with aromatic spices and finished with fresh ginger juliennes and coriander.	
Lamb Saag GF D	13.99
Indian lamb cubes cooked delicately with fresh spinach.	

VEGETABLE DISHES

Paneer Makhani	Main 10.99	Side 6.99
Paneer cooked in tomato and butter gravy with nuts, garam masala and cream.		
Smoked Three-Lentil Tarka Dal	Main 10.99	Side 6.99
A comforting blend of three lentils—creamy toor, earthy moong and delicate red lentils—slow-simmered to a rich, velvety texture. Finished with a classic tarka of hot ghee, cumin seeds, charred garlic and Kashmiri chillies.		
Saag Paneer	Main 10.99	Side 6.99
Paneer cubes cooked delicately with fresh spinach.		
Saag Aloo	Main 9.99	Side 5.99
Potatoes cooked delicately with fresh spinach and spices.		
Smoked Soya Tikka Masala	Main 11.99	
Flame-kissed soya fillets charred in the clay oven, then immersed in a silky tomato gravy. Infused with aromatic spices, ginger and kasuri methi, finished with a swirl of single cream.		
Amritsari Chana Masala	Main 9.99	Side 5.99
Chickpeas slow-simmered in a dark, robust gravy enriched with black tea leaves and a roasted house spice blend. Tangy and warming, finished with dried pomegranate seeds, fresh ginger juliennes and green chillies.		

FISH & SEAFOOD

Spiced Goan Coconut Fish Curry	13.99
Melt-in-the-mouth white fish enveloped in a lightly spiced batter and fried until crisp. Served in a rich, fragrant coconut gravy with ground coriander and coastal vinegar, finished with fresh coriander and lime.	
Kashmiri Jhingra Rogan Josh GF	19.99
Plump king prawns gently simmered in a deep-crimson reduction infused with Kashmiri chillies, aromatic fennel and dry ginger. Slow-cooked with saffron and black cardamom for a rich, warming flavour without intense heat. Finished with micro-herbs.	
King Prawn Masala GF D	19.99
Tandoori prawns chunks cooked in a mild, creamy masala sauce.	

GRILL & BBQ

Mixed Grill Small GF	19.99
Chicken tikka, lamb seekh, chicken chops, fish pakora and lamb chop. Served with salad, homemade tomato relish and mint sauce.	
The Spice Vault Grill	29.99
Chicken tikka, lamb seekh, chicken chops, fish pakora, lamb chops and jumbo king prawn. Served with salad, tomato relish and mint chutney.	
Chicken Tikka	9.99
Lamb Seekh Kebab Wrap	10.99
Mixed Wrap	10.99
Soya Tikka Wrap	9.99
Paneer Tikka Wrap	9.99