

BAR FOOD MENU

NIBBLES

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|---|----|
| MINI POPPADOMS (Su) | 5 |
| SWEET CHILLI RICE CRACKER BITES (G) (Su) | 7 |
| PITTED GREEN AND KALAMATA OLIVES WITH HERBS DE PROVENCE (Su) | 8 |
| TRUFFLE AND PECORINO MIXED NUTS (M) (N) (Su) | 10 |
| (Cashews, almonds, macadamia, pistachios, pecans) | |

SHARING PLATTERS

● VEGAN 48

Achari gobi, masala mogo, vegetable samosa, grilled shakarkandi & palak patta chaat
(G) (Su) (Se) (So)

VEGETARIAN 48

Achari gobi, paneer tikka, grilled shakarkandi, vegetable samosa & palak patta chaat
(G) (M) (Su) (Se) (Ce)

NON-VEGETARIAN 55

Lasuni aur mirchi jhinga, tandoori salmon, robata lamb chops, seekh kebab & murg tikka
(M) (Su) (Cr) (F)

..... All sharing platters are enough for two guests and served with salad and chutney.

SMALL PLATES

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|--|---|---|
| ● FRENCH FRIES 7 | M MURGH SAMOSAS 15 | M PALAK PATA CHAAT 12 |
| Golden and crisp french fries, finished with sea salt (Su) | Crisp pastry filled with spiced minced chicken (G) (Su) | British marsh samphire & crispy battered baby spinach leaves with chilli, turmeric & fresh coriander, finished with chutneys (G) (Su) (M) |
| TRUFFLE & PARMESAN FRIES 10 | ● LASUNI AUR MIRCHI JHINGA 16 | MURGH TIKKA 15 |
| Crisp fries tossed in truffle and finished with aged Parmesan (M) (Su) | King prawns tossed with garlic, red chillies & lime (M) (Cr) (Su) (Ce) | Traditionally spiced and marinated chicken thigh, chargrilled on the robata (M) (Su) |
| ● COCKTAIL VEG SAMOSAS 8 | M TANDOORI SALMON 16 | LAMB SEEKH KEBAB 15 |
| A Punjabi favourite featuring crisp flaky pastry filled with spiced potatoes & peas, served with tamarind chutney (G) (Su) | Scottish salmon in a spiced dill marinade, robata-roasted & served with herbed yoghurt mousse & caviar (F) (M) (Su) | Lamb mince kebab encased with brunoise bell peppers (M) (Su) |
| | ● M CHILLI PANEER 12 | |
| | Sweet, spicy, tangy Indian cheese tossed with bullet chillies, onions & bell peppers (M) (G) (Su) (So) (Ce) | |

MENU KEY: **M** Madhu's Signature Dish ● Vegan ● Chilli

ALLERGENS: (F) Fish (G) Gluten (M) Milk (E) Egg (N) Nut (Mu) Mustard (Cr) Crustacean (So) Soya (Su) Sulphur (Mo) Molluscs (Se) Sesame (Ce) Celery (L) Lupin (P) Peanuts.

Please inform your server of any allergies or dietary requirements before placing your order.
Please note that we do work in an environment that handles numerous ingredients and allergens.
A 12% service charge is added to your total bill, of which 6% is discretionary and 6% is fixed.
All prices include VAT at the current rate.



M.