

LUCKNOW

49

SIGNATURE COCKTAILS

10

BHAVBINI

House negroni, with Jaisalmer gin, artichoke liqueur, sweet vermouth and chai bitters

BIDI

FAIR rum, tobacco liqueur, pear & cinnamon, smoked with a vanilla cigar

PHOOLISH

Amrut whisky with lapsang souchong tea, kumquat liqueur & sweet vermouth

PINK MIRCH

A pink pepper gin sour with fresh cucumber and elderflower

KHATTA

8

PISCO & ROSE

ABA pisco with rose syrup

GIN & GINGER

Portobello gin with Pataka ginger liqueur

MOCKTAILS

6

DALCHINI

Assam tea, pear & cinnamon puree

GULKAND

Darjeeling tea, elderflower cordial with raspberries

SOFT

3

COKE

DIET COKE

MERCHANT HEART TONICS

FLORAL

HIBISCUS

LIGHT TONIC WATER

KINGSDOWN STILL WATER - 500ml

KINGSDOWN SPARKLING WATER - 500ml

BEERS

5

BADTAMEEZ ALE - 330ml

THE KERNEL TABLE BEER - 330ml

WINE LIST

WHITE

125ml 175ml Btl

JOIE DE VIGNE 2018, LANGUEDOC, FR 5 7 29
Marsanne/Vermentino

MORANDÉ PIONERO RESERVA 2018, CH 6 8 32
Sauvignon Blanc

GRUNDSTEIN 2017, NIBIRU, KAMPTAL, AT - - 45
Gruner Veltliner

CHABLIS, DOMAINE JEAN-MARC BROACRD 2018, FR - - 49
Chardonnay

RED

JOIE DE VIGNE 2017, LANGUEDOC, FR 5 7 29
Grenache/Pinot Noir

FINCA DECERO 2016, REMOLINOS VINEYARD, AR 6.5 8.5 36
Malbec

DREI FARBEN ROT 2017, STAFFELTER HOF, DE - - 39
Frühburgunder/Pinot Noir/Regent

DU BEUR DANS LES PINARDS, BEAUJOLAIS, FR - - 44
Gamay

ROSE

M DE CÔTES DE PROVENCE ROSÉ 2018, FR 11.5 13.5 42
Grenache/Cinsault/Syrah

ORANGE

EGGSTASY 2017, SLOBODNÉ 2017, SK - - 49
Riesling

PROSECCO

PROSECCO CARNEVEL, VALDOBBIANDENE, IT 8 - 35
Glera

CHAMPAGNE

DRAPPIER CARTE D'OR NV, FR 13 - 60
Pinot Noir/Chardonnay/Pinot Meunir

DRAPPIER BRUT NATURE ZERO DOSAGE, FR - - 85
Pinot Noir

CRAMANT GRAND CRU DHONDT-GRELLET, FR - - 95
Chardonnay

RUINART BLANC DE BLANCS NV, FR - - 120
Chardonnay

LUCKNOW

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After the fall of Delhi as the capital of the Mughal Empire, all the artisans, royal family and cooks moved to Lucknow. It became the epicentre of fine food, culture and art, and arguably became the most refined cuisine in India incorporating aroma, presentation and taste.

STARTERS

- DAL KACHORI BHALLA CHAAT** [v] 7
Lentil stuffed flatbread, rice and lentil dumplings, sweet yoghurt, tamarind and coriander chutney
- ALOO TIKKI CHANNA CHAAT** [v] 8
Potato and green chilli patties on a bed of 'chatpata' black chickpeas, with an apricot & grape chutney
- ZAFFRANI MURGH TIKKA** 9.5
Saffron & cream flavoured chicken thigh cooked over charcoal
- GALAWAT KAWAB** 9
Melt-in-your-mouth soft lamb patties flavoured with over 50 spices, rumoured to have been made for a toothless nawab
- GOSHT OFFAL BOTI KAWAB** [gf] 9.5
Lamb heart, kidney and liver marinated and cooked over charcoal
- GOSHT BARRAH CHOPS** 16
Two double-boned spiced lamb chops cooked over charcoal

[gf] GLUTEN FREE

[v] VEGETARIAN

Please inform your server if you have any dietary requirements.
All our dishes contain traces of nuts.

CURRIES

- TAAR GOSHT** [gf] 16
Lamb leg slow cooked in trotter stock for 12 hours with over 30 spices
- MURGH QORMA** [gf] 14
Chicken thigh slow cooked in brown onion & cashew nut sauce, perfumed with vetiver
- MURGH MUSSULLAM** [gf] 16
Whole poussin cooked using its own steam in a perfumed, spiced curry
- GOSHT RAAN MASALA** [gf] 17.5
Quarter lamb leg braised and roasted, served in an onion gravy
- GOBI MUSSULLAM** [v] 12.5
Whole cauliflower marinated and cooked in a rich aromatic gravy
- DUM BHINDI** [v][gf] 12
Okra slow cooked with brown onion and yoghurt

BIRYANIS

- AWADHI GOAT BIRYANI** [gf] 16
Slow cooked marinated goat layered with rice, saffron, perfumed roots and steamed together
- AWADHI CHICKEN BIRYANI** [gf] 14
Green beans, carrots and peas layered with rice, saffron, perfumed roots and steamed together

SIDES

- MOONG DAL MAKHANI** [v][gf] 7
Whole moong lentils slow cooked in milk for six hours
- GILAFI KULCHA** [v] 4
Layered bread cooked in the tandoor
- KAMMAL KAKDI RAITA** [v][gf] 2
Lotus root and cumin mixed into yoghurt

DESSERTS

- RASMALAI** [v] 6
Milk cakes served with Alphonso mango
- KALI GAJJAR KA HALWA** [v][gf] 6
Purple carrots cooked with milk, cardamom and nuts

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

12 - 3pm & 5.30pm to 7.00pm

SET MENU

2 COURSES £20.00 OR 3 COURSES £25.00

DAL KACHORI BHALLA CHAAT (v)

Lentil stuffed flatbread, rice and lentil dumplings, sweet yoghurt,
tamarind and coriander chutney

ZAFFRANI MURGH TIKKA

Saffron & cream flavoured chicken thigh cooked over charcoal

GOSHT SEEKH KAWAB (gf)

Spiced mince lamb kawabs grilled over charcoal

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MURGH QORMA

Chicken thigh slow cooked in brown onion & cashew nut sauce,
perfumed with vetiver

DUM BHINDI (v)(gf)

Okra slow cooked with brown onion and yoghurt

Served with Kamal Kakdi Raita and Kulcha

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RASMALAI (v)

Milk cakes served with Alphonso mango

(gf) GLUTEN FREE

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TUESDAY to SUNDAY 12 - 3pm

PARATHA WRAPS

CHOICE OF FILLING, WRAPPED IN A FLAKY PARATHA
WITH CORIANDER & MINT CHUTNEY AND PICKLED ONIONS

ZAFFRANI MURGH TIKKA ROLL	8
Charcoal cooked saffron & cream flavoured chicken thigh	
GOSHT SEEKH KAWAB ROLL	9
Spiced mince lamb kawabs grilled over charcoal	
ALOO TIKKA ROLL (v)	6.5
Baby potatoes cooked with green chillies, ginger, yoghurt and onion	

LUNCH CURRIES

ANY CURRY SERVED WITH STEAMED RICE OR PARATHA

MURGH QORMA (gf)	12
Chicken thigh slow cooked in brown onion & cashew nut paste, perfumed with vetiver	
GOSHT SEEKH KAWAB	12
Spiced mince lamb kawabs grilled over charcoal	
DUM BHINDI (v)	10
Okra slow cooked with brown onion and yoghurt	

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