



## GRAND TRUNK ROAD

**“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 for any dietary requirements you may have before ordering your meal  
So we can suggest accordingly. Please see dietary signs along the menu Dishes.

GF- Gluten free, DF- dairy free, NF - Nut free

This menu can change according to the seasonality & availability of ingredients

All prices are inclusive of 20% VAT. A discretionary service charge of 10% will be added to your bill.

## Appetisers

**Bahaar Ka Salad £6.95 GF**

Seasonal Salad leaves, soft cheese; figs, apple, plum, pumpkin seeds, pine nut & honey dressing

**Delhi Ki Chaat £6.95 NF**

Wheat crisps; spicy chickpea salad; sweet yoghurt, fresh mint & tamarind chutneys

**Punjab ki Aloo & paneer tikki £6.95 NF**

Potato & paneer cakes, sultana, ginger, fresh coriander, green chilli, mint & sweet tamarind chutney

**Amritsari Tali Macchi £7.65 GF, NF**

Tilapia fish, pepper, turmeric & carom seeds & mint - coriander chutney

**Kekde ki Tikki £8.95 NF**

Crab meat cake, lemongrass, curry leaves, potato & spicy tomato, roasted garlic & pepper chutney

**Grilled Scallops £12.95 GF, DF, NF**

Crusted Seared scallops, roasted red pepper, garlic & roasted tomato chutney

**Rawalpindi ka Chapli Kebab £7.95 NF**

Chicken, baby spinach, fresh coriander, fragrant spices, Spicy Cream cheese & mint chutney

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## Grill & Tandoor

All Tandoor & grilled Dishes can be ordered as shared appetiser or main course

### **Banarasi Grilled Stuffed Paneer, Hari Gobi £14.95 GF, NF**

Stuffed paneer with mango, stuffed bell pepper with sultana & potatoes, Broccoli, cream cheese & garlic

### **Siliguri Stuffed baby Squid £18.95 GF, NF**

Tandoor Grilled squid, stuffed with mixed seafood with green & sweet mango relish

### **Kolkota Ki Ajwani King Prawns £22.95 GF, NF**

Grilled king prawn, marinate with roast peppers, tomatoes, Olive oil, garlic & carom seeds

### **Bangali Basket £19.95 NF**

A combination of grilled king prawn, stuffed squid, tilapia fish & crab cake

### **Lucknow ka Malai Tikka £14.95 GF, NF**

Chicken supreme kebab, green chilli, cream cheese, green cardamom

### **Lahore Ka Rashmi Kebab £14.95 GF, NF**

Chicken supreme & thigh minced, ground roasted spices, coated with red onion & fresh herbs

### **Kabul Ka Tandoori Khargos £17.95 GF, NF**

Grilled Boneless Rabbit, long peppers, timur & kebab chini

### **Peshawar ki Lamb Chops £24.00 GF, NF**

Best End of Lamb chops, fennel, star anise, raw papaya, pepper & gram flour

## Pre-ordered for special Event (with two days' notice)

### **Sikandari Raan (serves 3-4 guests for sharing) £64.00 GF, NF**

8 hours Slow-braised leg of lamb, browned onion, yoghurt & kashmiri chillies

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## Main Course

### **Bengali Fish £ 16.95** GF, DF, NF

Sea bass fillet, kasundi mustard, tomato & curry leave sauce and crispy spinach

### **Chingri malai curry £18.95** GF, NF

Tiger prawns, coconut milk, turmeric & Ginger

### **Kolkata ka Lobster Kalimirch £34.00** GF, NF

Lobster cooked two ways with Black, green & red pepper corn, & with mixed capsicum in mild garlic masala

### **Amritsar ka Butter chicken £15.95** GF, NF

Tandoor smoked chicken supreme, dry fenugreek, honey, fresh tomato sauce with herb butter

### **Nariel Murgh £15.95** GF, NF

Chicken thighs, crushed coriander, brown onion, tamarind, roasted coconut, black cardamom & peppercorn oil

### **Punjabi ka Murgh Masala £15.95** GF, NF

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

### **Lahor ka keema Mutter £14. 95** GF, DF, NF

Minced baby Walsh lamb, garden peas, roasted ground spices

### **Delhi ka Masala Gosht £16. 95** GF, NF

Boneless Walsh lamb, Marathi mogo, dry Calpasi flower, Cinnamon & dry spices

### **Lucknow Ki Nihari £18. 95** GF, NF

Slow-cooked lamb shanks in an aromatic sauce  
- flavour of 18<sup>th</sup> century

### **Gosht dum Biryani £19.95** NF

Classic -Lamb dum biryani with bhurani raita

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## Vegetarian Main course

### Lahor Ki Tawa Subzi £ 11.95 GF, NF

Asparagus, cauliflower, fine beans, paneer & potato, carrot with Bell pepper masala

### Varanasi Ka Zucchini Kofta £11.95 GF, NF

Zucchini dumplings stuffed with paneer, brown onion in aromatic sauce

### Punjabi Paneer Makkhanwala £10.95 GF, NF

Indian cottage cheese cooked in freshly creamed tomato, dry fenugreek, honey, topped herb butter

### Banaras Ka Kalonji Baingan £10.95 GF, DF, NF

Baby Eggplant, dry chillies, crushed coriander in masala

### Chunar Ki Achari Bhindi £10.95 GF, DF, NF

Baby Okra cooked with pickling spices

## Side Dishes

### Delhi ki Hari Mushroom £6.95 GF, DF, NF

Button mushrooms cooked with spring onion.

### Varanasi Ka Khatta Meetha £6.95 GF, DF, NF

Butternut Squash, Raw Mango, Jaggery and Panch Poran

### Jeera Aloo £5.75 GF, DF, NF

Baby potato, cumin seeds, fresh coriander

### Dal Bukhara £5.75 GF, NF

Whole black lentils cooked overnight, with tomato & fenugreek leaves, finished with cream

### Dhaba Dal £5.75 GF, DF, NF

Three lentils infused with garlic, cumin and tomato

### Raita £3.95 GF, NF

Greek yoghurt with Cucumber & mint

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## Rice

**Zaffrani Pulao Rice £3.75** GF, NF

Basmati rice cooked with whole spices, cumin and saffron

**Sade Chawal £3.25** GF, DF, NF

Steamed Basmati rice

## Bread selection

**Missi Roti £3.25** NF

Gram & wheat flour with chilli & coriander

**Tandoori Roti £2.95** NF

Whole wheat bread.

**Peshawari Naan £3.95**

Coconut, almond & mango stuffed bread

**Applewood Smoked Cheese Naan £3.95** NF

Applewood cheese stuffed bread

**Kheema Naan £3.95** NF

Spiced minced meat stuffed bread

**Garlic Naan £3.75** NF

Fresh chopped garlic stuffed bread

**Bullet Naan £3.75** NF (very spice)

Chillis & Chilli oil Naan bread

**Truffle Naan £3.95** NF

Truffle & mushroom oil bread

**Naan (plain or butter) £2.95** NF

**Ajwaini Paratha £3.25** NF

Whole wheat layered bread with carom seeds

**Bread Basket £10.00** NF

Combination of Naan, Paratha, Peshawri Naan

## Papadoms & Accompaniments

**Poppadom basket £ 3.15** GF, DF, NF

Pappadoms & Selection of chutney (only mint chutney with dairy)

**GTR Salad £2.50** GF, DF, NF

Red onion, green chillies, fresh coriander, paprika & lemon juice

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## Dessert Menu

### **Kolkata ka Ananas £ 7.50**

Tandoor Grilled pineapple, marinate with star anise, served with saffron & star anise Ice Cream

Recommended Dessert wine: *Glass of L.H Tokaji Katinka 2013 (50ml) £ 7.50*

### **Banaras Ki Kheer £5.95**

Aromatic rice pudding with toasted almond

Recommended Dessert wine: *Glass of Noble wrinkled Ries 2015 (50ml) £ 5.00*

### **Bengali Jamun £6.95**

Sweet dumplings, pistachio & southern comfort syrup

Recommended Dessert wine: *Glass of Noble wrinkled Ries 2015 (50ml) £ 5.00*

### **Last Mile stone 2500 £6.95**

Mango brulee with Ajwain biscuits.

Recommend Dessert Wine: *Glass of L.H Tokaji Katinka 2013 (50ml) £ 7.50*

### **Chocolate Pudding £6.95**

Cinnamon flavour chocolate cake with pineapple & coconut Ice Cream

Recommended wine: *Glass of Prosecco £ 8.50*

### **Home Made Ice Cream Selection £ 6.50**

Pineapple & Coconut OR Saffron & Star anise

### **Home Made Sorbet Selection £6.50**

Please ask your waiter for Today's Sorbet Selection

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