

FOOD

Starters

Chaat

Assorted Papad (v) D Pickle Tray	6.00
Pani Puri (v) Su, G Golguppa, Moong Sprout, Jaljeera	6.50
Dahi Puri (v) D, G, Su Potato, Chickpeas, Sweet yoghurt, Tamarind Chutney, Sev, Mint Chutney	7.00
Veg Samosa (v) G.D Potato, Green peas, Tamarind Chutney, Mint Chutney	6.00
Samosa Chaat (v) D, G, Su Vegetable Samosa, Chickpeas, Sweet Yoghurt & Mint Chutney	7.00
Spinach & Kale Bhajiya (v) Su, D Kale, Spinach, Potato, Onions, Tamarind, Mint Chutney	6.50
Beetroot Tikki (v) D, G, M, Su Tadka Yoghurt, Mustard Seeds, Curry Leaves	7.25
Chicken Lollipop Tomato Chilli Garlic Chutney	8.00
Fish & Pink Prawn Amritsari Su, F, Cr, D Dill & Ginger Raita	9.50

Kebab & Tikka

(ALL KEBABS AND TIKKAS ARE SERVED
AS STARTER PORTION)

Malai Chicken Tikka D, M Greek Yoghurt, Cheese, Garam Masala, Kuchumber	11.00
Tandoori Chicken Tikka D, M Sprouted Moong Beans Kachumber	11.00
Chicken Chops D, E Sprout Kachumber & Mint Chutney	11.00
Red Pepper Tiger Prawns D, Cr (3 pieces) Tomato, Chilli Garlic Chutney	15.00
Lamb Chop (per piece) D, M Mooli Mustard	10.50
Duck Seekh Kebab D, M Apple Murabba	12.50
Fish Tikka D, F Seasonal fish, Kachumber & Sprout Salad	15.00
Paneer Tikka (v) D Mixed Pepper, Mint Chutney	9.50
Tandoori Broccoli (v) D Apple Raita	8.50

Mains, Curry & Sabji

Butter Chicken D, N, M	14.00
Chicken Tikka, Tomato, Cashew Nut	
Methi Chicken D, N	14.00
Chicken Breast, Fresh Fenugreek	
Chicken Chettinard M	14.00
Chicken Thigh, Chettinad Masala, Curry Leaf	
Lamb Rogan Josh	16.00
Lamb Leg, Kashmiri Chilli, Garam Masala	
Saag Gosht D	16.50
Lamb Leg, Spinach, Onion Tomato Masala	
Pork Vindaloo	15.00
Farmed Pork, Todi Vinegar, Goan Spices	
Malvani Fish Curry F, M	15.00
Coastal Spices, Sea Bass and Coconut	
Kodumpuli Malabar Prawn Cr, M	16.00
Prawn, Coconut, Keralan Spices	
Keema Salli N, D	14.00
Lamb Mince, Crispy Potato Fries	
Paneer Makhani (v) D, N	13.00
Cottage Cheese, Tomato, Cashew Nut	
Aubergine Masala (v) D, N, M	12.50
Aubergine, Green Chilli, Onion, Tomato. Pickling Spice	

G Gluten	F Fish	N Nuts
Cr Crustacean	D Milk	Se Sesame
E Egg	M Mustard	Su Sulphur
Ce Celery	Mo Mollucus	Lu Lupin
P Peanuts	So Soya	

Biryani Served with Mint and Cumin Raita

Chicken Tikka Biryani D, N	15.00
Lamb Biryani D	16.00
Asparagus, Jackfruit (v) & Peas Biryani N	15.00

Sides (v)

Dal Lasooni	7.00
Channa Masala N, D	7.00
Corn Palak D	7.00
Wild Mustard & Garlic Potato	7.00
Bhindi Masala D, N	7.00
Green Salad	3.50
Pickle Tray D	3.00
Sliced Onions	1.50
Raita D	2.50

Breads and Rice

Roti G	3.00
Naan D, G	3.00
Butter Naan D, G	3.00
Garlic Naan D, G	3.50
Chilli Garlic Naan D, G	3.75
Keema Naan D, G	5.00
Peshwari Naan D, G	4.50
Paratha D, G	3.50
Steam Rice	5.00
Saffron Pulao Rice	6.00

Desserts

Chocolate brownie D, G	6.50
Malai Ice Cream	
Fruity Falooda and Basundi D	6.50
Gulab Jamun D, N	6.50
Pistachio Kulfi D, N	6.50
Mango Kheer D	6.50
Duo of Sorbet	6.50

G | Gluten
Cr | Crustacean
E | Egg
Ce | Celery
P | Peanuts

F | Fish
D | Milk
M | Mustard
Mo | Molluscus
So | Soya

N | Nuts
Se | Sesame
Su | Sulphur
Lu | Lupin

Vegan Menu

Starters

Assorted Poppadum Basket	7.00
Assorted Chutneys Su, M	
Pani Puri Served Cold G, Su	6.50
Golguppa, Potato, Chickpea, Jaljeera	
Spinach & Kale Bhajiyas Su	6.50
Spinach, Potato, Onion, Tamarind & Mint Chutney	
Vegetable Samosa G, Su	6.00
Tamarind & Mint Chutney	
Beetroot Tikki G, Su, M	7.25
Mint Chutney	
Tandoori Broccoli	8.50
Mint Chutney	

Biryani

Asparagus, Jackfruit & Peas Biryani N	15.00
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Curries

Aubergine masala (v) N	12.50
Baby Aubergine, Pickling spices	
Bhindi Masala (v) N	11.00
Okra, Onion and Tomato masala, Coram seeds	

Sides

Dal lasooni M	7.00
Yellow lentil, Garlic, Cumin	
Channa Masala (v) N	7.00
Chickpeas, Onion Tomatoes	
Corn Palak N	7.00
Sweet Corn, Spinach, Onion Garlic	
Wild Mustard & Garlic Potato	7.00
Parisienne Potatoes, garlic, mustard	
Garden Salad	3.50
Sliced Cucumber, Tomato, Onions	

Breads & Rice

Tandoori Roti G	3.00
Paratha G	4.00
Steamed Rice	5.00
Saffron Pulao Rice	6.00

Desserts

Duo of Sorbet	6.50
Vegan Vanilla Ice Cream	5.50

G | **Gluten**

Cr | **Crustacean**

E | **Egg**

Ce | **Celery**

P | **Peanuts**

F

Fish

D

Milk

M

Mustard

Mo

Mollucus

So

Soya

N

Nuts

Se

Sesame

Su

Sulphur

Lu

Lupin

DRINKS

WHITE WINES

	175 ml	250 ml	Bottle
Chemin De La Serre ROUGE, France 2021 Intense bouquet of white fruits, honey, and vanilla. White fruit palate for pear and apple. Medium Body	6.50	8.50	25.00
Rupe Secca Grillo, Sicilia DOC 2021 Intense bouquet and lovely palate of citrus and tropical fruit flavors and refreshing acidity. Dry Wine	6.95	9.50	27.50
RNW Sauvignon Blanc, Western Cape 2022 Aromas of grapefruit, lime and passionfruit backed with subtle herbaceous tones. Clean, light and refreshing on the palate with notes of lemongrass followed by a long and bone dry finish. Medium Body	7.50	10.75	31.95
Picpoul de Pinet Berladent 2022 Intense and vibrant aromas of apricots, peaches and pear drops with hints of vanilla and spice. With a crisp acidity and good length. Medium Body	7.50	10.75	31.95
Gavi La Zerba Bio 2022 (Organic) Made from 100% Cortese grapes, this DOCG is delightful with citrus and floral aromas. Fresh and zingy on the palate and a very clean finish. Dry	9.95	13.50	41.95

SPARKLING WINES

Prosecco Spumante NV (Quarter Bottle)	11.95
Prosecco Spumante NV	32.50
H.Blin Brut Traditional NV (Half Bottle) Aromas of fresh stone and citrus fruit alongside hints of freshly baked bread. Lively and elegant on the palate with fine bubbles.	31.95
Charles Vercy Champagne Cuveé de Reservé NV Crisp and dry with lovely biscuit and brioche flavours. This is a very elegant Champagne with great length.	55.00

RED WINES

	175 ml	250 ml	Bottle
Chemin De La Serre ROUGE , France 2021 A classic medium-bodied Sangiovese with heaps of cherry and plum fruit and a hint of spice.	6.50	8.50	25.00
Cape Leopard Reserve Merlot, Paarl South Africa 2020, <i>Vegan</i> Medium-bodied, soft and round. Ripe, plummy black fruits with a faint touch of gun smoke.	7.50	9.50	31.95
Primitivo Carlomagno, Italy 2021 The partial oak-aging adds a pleasant roasted and spicy aroma, makes this full-bodied wine perfect with roasted red meats.	7.75	10.85	31.95
Bousquet Black Rock Malbec, Mendoza Argentina 2022, <i>Organic</i> Aromas of blackberry and cassis and hints of spice and black pepper. Medium-bodied with silky tannins and ripe fruit flavours.	8.50	11.25	33.50
Valpolicella DOC, Verona Italy 2019 Ruby red colour. Soft and fresh, fragrant with moderate tannins. The aroma is fruity with hints of cherry and spicy nuances.	10.50	13.50	41.95

ROSE WINES

Amori Pinot Grigio Rosato, Veneto Italy 2022 Crisp rose wine with lingering raspberry flavours. Easy drinking and refreshing.	6.25	8.25	24.95
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WHISKEY

	25 ml	50 ml
Nikka from the Barrel	5.95	10.95
Rampur Double Cask	8.50	16.00
Jameson	3.75	6.95
Amrut Single Malt Indian	8.00	15.00
Paul John Brilliance Indian SingleMalt	4.25	7.95
Black Label	4.10	7.50
Glenmorangie	4.95	9.50
Jack Daniels	3.75	6.50

GIN

	25 ml	50 ml
Jaisalmer (India)	4.50	9.00
Hapusa (India)	4.50	9.00
Tanqueray	4.50	7.50
Bombay Sapphire	4.50	7.50
Beefeater Pink Strawberry	4.00	7.50
Beefeater Blood Orange	4.00	7.50
Sipsmith Non-Alcohol 0.5%		9.50

with Tonic

BRANDY/ RUM / LIQUOR

Hennessey	5.25	9.50
Baileys	3.75	6.50
Tia Maria	3.75	6.50
Old Monk	3.75	6.50
5 River (Punjab, India)	3.75	6.50
Bacardi	3.75	6.50
Captain Morgan	3.75	6.50
Disaronno	3.75	6.50
Jose Cuervo Silver Tequila	3.75	6.50
Sambuca White	3.75	6.50
Southern Comfort	3.75	6.50
<u>VODKA</u>		
Smirnoff Red Label	3.25	5.50
Grey Goose	4.95	9.50
Desi Daru Vodka (Indian)	4.95	9.50

LASSI

Salted Lassi D	£3.75
Cardamom Lassi D	£3.75
Mango Lassi D	£3.75

BEERS & CIDERS

White Rhino IPA 330ml	£5.95
White Rhino Lager 330ml	£5.95
White Rhino Pale Ale 330	£5.95
Cobra Lager 660ml	£7.95
Kingfisher Lager 660ml	£7.95
Peacock Cider 500ml (IND)	£6.50
Cobra Zero (0% Alcohol)	£4.50

SOFT DRINKS

Water (Small bottle)	2.00
Water (Large bottle)	4.00
Coke/Diet Coke/Zero Coke	3.50
Sprite/Fanta Orange	3.50
Appletiser	3.50
Ginger Beer	3.95
Tonic/Soda/Lemonade	3.00
Ginger Ale	3.00
Juice	3.00
Warm Lemon Water	1.00

TEA/COFFEE

Liqueur coffee D	£8.00
Masala Chai D	£3.50
Espresso	£2.25
Double Espresso	£3.25
Latte/Cappuccino/Americano D	£3.25
Mint Tea	£2.50

DASTAAN

Going Places

Now available for events catering
Please ask your server for more details

Dastaan Cookery book - now available -

We are proud to present our beautiful new cookery book,
written under the full guidance of our chefs,
with a foreword by Angela Hartnett containing all your favourite recipes,
each of which is lavishly photographed in the restaurant.

It is a step-by-step guide to recreating that unique
Dastaan flavour in your home kitchen.

Or if you prefer, simply enjoy in the comfort of your favourite armchair!



All prices are inclusive of VAT. A discretionary service of 10% will be added to your bill for the party of 6 or more.

Please speak to your server regarding any dietary requirements.

Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

All our dishes are robustly spiced however some dishes can be made mild please speak to server for more information.

G | Gluten
Cr | Crustacean
E | Egg
Ce | Celery
P | Peanuts

F | Fish
D | Milk
M | Mustard
Mo | Mollusc
So | Soya

N | Nuts
Se | Sesame
Su | Sulphur
Lu | Lupin