



DASTAAN

दास्तान



WHITE WINES

	175ml	250ml	Bottle
<p>Chemin De La Serre BLANC, France 2024 Intense bouquet of white fruits, honey, and vanilla. White fruit palate for pear and apple. Medium Body</p>	7.00	8.50	26.50
<p>Fabula de Paniza Garnacha Blanca . Spain, 2024 Sourced from the hilly slopes of the Iberian Mountains of Aragon. Elegant aromas of citrus and white flower with a subtle mineral background. Fresh on the palate with stone fruit flavours.</p>	8.00	9.50	28.50
<p>Somontes Colheita Branco, Casa da Passarella, Portugal 2024 Made from indigenous grape varieties Malvasia Fina, Verdelho and Encruzado. Maceration and fermentation in temperature controlled stainless steel tank to keep the aromaticity. This wine stands out for its freshness and mineral character, elegance and citrus fruit flavours.</p>	8.50	10.00	31.00
<p>Wild River Sauvignon Blanc, Marlborough, New Zealand 2024 Award winning producer Mount Brown, Waipara Valley, North Canterbury. Named Wild River as the vineyard is planted on an old river bed, Tropical notes alongside gooseberry aromas, the palate is medium bodied with a good concentration of fruits and a crisp acidity.</p>	9.50	11.75	35.95
<p>S A Prum Solitar Riesling Trocken, Germany 2023 Aromatic with scents of fresh apricot and peach, perfectly balanced by a dry finish and mineral character. With a crisp acidity and good length. Medium Body.</p>	10.00	13.00	40.00
<p>Gavi La Zerba Bio DOCG 2023 (Organic) Made from 100% Cortese grapes, is delightful with citrus and floral aromas. Fresh & zingy on the palate and a very clean finish. Dry</p>	10.50	13.50	42.95
<p>Domaine d'Elise Chablis 2022 Fresh citrus and mineral notes beautifully balanced by layers of warm rich fruit. Slightly creamy on the palate with apple and lime fruits and a refreshing acidity. A typical 'old style' Chablis.</p>			60.00

RED WINES

	175ml	250 ml	Bottle
<p>Chemin De La Serre ROUGE , France 2022 A classic medium-bodied Sangiovese with heaps of cherry and plum fruit and a hint of spice.</p>	7.00	8.50	26.50
<p>Vina Amate, Rioja, Tempranilla, Spain 2022 Medium-bodied,soft and round,ripe,plummy blackfruits with a faint touch of gun smoke.</p>	8.00	9.50	30.00
<p>Roodekrantz Lifestyle Pinotage, South Africa 2020 The partial oak-aging adds a pleasant roasted and spicy aroma,makes this full-bodied wine perfect with roasted red meats.</p>	8.50	10.85	31.95
<p>Bousquet Black Rock Malbec, Mendoza Argentina 2023, Organic Aromas of blackberry and cassis and hints of spice and black pepper. Medium-bodied with silky tannins and ripe fruit flavours.</p>	9.95	11.95	35.95
<p>Kin Pinot Noir , Te Kano 2021, New Zealand Ruby red colour.Soft and fresh, fragrant with moderate tannins. The aroma is fruity with hints of cherry and spicy nuances.</p>	11.50	15.00	45.00
<p>Chateau Du Moulin Rouge, Haut Medoc Bordeaux, France, 2017 This wine has a vibrant ruby-purple colour and a delightful mix of floral, fruity, and subtle spice aromas from its barrel aging. The taste is a smooth and refreshing journey, starting with a burst of freshness and evolving into a luxurious silky texture.</p>			60.00

ROSE WINES

	175ml	250ml	Bottle
<p>Amori Pinot Grigio Rosato, Veneto Italy 2023 Crisp rose wine with lingering raspberry flavours. Easy drinking and refreshing.</p>	7.50	9.00	26.50
<p>Cote De Provence, Saint Sidone, France 2023 Crisp and vibrant, with notes of fresh red berries, honeysuckle and watermelon intermingled with Provençal herbs like thyme and rosemary. A juicy burst of red fruits on the palate with a fresh lively finish.</p>			40.00

SPARKLING WINES

	Bottle
Prosecco Spumante NV (Quarter Bottle)	13.50
Luca Botter, Ombre Organic Prosecco, NV	35.00
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.	40.00
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.	70.00

SPIRITS

WHISKEY	25 ml	50 ml
Rampur Double Cask Indian	8.50	16.00
Amrut Indian Single Malt	8.00	15.00
Paul John Brilliance Indian Single Malt	4.25	7.95
Sangam Indian Single Malt	6.50	12.50
Indri Trini Indian Single Malt	6.50	12.50
Johnnie Walker Black Label	4.25	7.95
Glenmorangie	5.00	9.50
Jamesons	4.25	7.95
Jack Daniels	4.25	7.95
GIN		
Jaisalmer (India)	5.00	9.00
Jamun (India)	5.00	9.00
Hapusa (India)	5.00	9.00
Malhar (India)	5.00	7.50
Love Delhi Gin	4.00	7.50
Bombay Sapphire	4.00	7.50
Beefeater Pink Strawberry	4.00	7.50
Beefeater Blood Orange	4.00	7.50
Sipsmith Non-Alcohol 0.5% with Tonic		9.50



BRANDY/ RUM / LIQUOR



	25 ml	50 ml
Hennessey VS	5.25	9.50
Tia Maria	4.00	6.50
Old Monk	4.00	7.50
Sitara Spiced Indian Rum	4.00	7.50
Makzai	4.50	8.50
Bacardi	3.75	6.50
Captain Morgan	3.75	6.50
Jose Cuervo Silver Tequila	3.75	6.50
SambucaWhite(50ml)		6.50
Baileys (50 ml)		6.50
Disaronno (50ml)		6.50



VODKA



Smirnoff Red Label	3.25	5.75
Grey Goose	4.95	9.50
Desi Daru Vodka (Indian)	5.50	10.50



BEER



White Rhino Lager 330ml	5.95
White Rhino IPA 330ml	5.95
White Rhino Pale Ale 330	5.95
Cobra Lager (Large)	8.95
Kingfisher Lager (Large)	8.95
Peacock Cider500ml (IND)	6.50
Kingfisher Zero (0% Alcohol)	4.50

COCKTAILS@DASTAAN

Rose Spritz Roseliqueur,Prosecco,Lemonade,Rose Petals	11.95
Aperol Spritz Aperol, Prosecco, Tonic, Lemonade, Orange	11.95
Elderflower Spritz St.GermainElderflowerLiqueur,Prosecco, Elderflower Tonic	11.95
Pimm's Cup Pimm'sno1,Cucumber,Orange,Lemon, Lime, Strawberries, Lemonade	11.95
OHHHHH Its GOOOD MangoVodka,PeachLiqueur,Cranberry Juice, Lime	11.95
Lychee & Rose Martini Vodka, Lychee Liqueur, Rose Liqueur	11.95
Dastaan Masala Twist MalharCitrusgin,LimeCordial,House Chaat Masala	11.95
Passion Fruit Martini Vodka, Passoa, Passion fruit juice	11.95
Lime & Kaffir Spicy Margarita Margarita with a twist	11.95
Chaitini Chai Tea Liqueur, Vodka, Cinnamon	11.95
Mangotini Mango Vodka, Mango Liqueur	11.95

LASSIS/ MOCKTAILS

Salted Lassi <i>D</i>	3.75
Cardamom Lassi <i>D</i>	3.75
Mango Lassi <i>D</i>	3.75
Passion Fruit Spritz	6.50
Rose and Lime Spritz	6.50
Masala Thumbs Up	5.00
Lemon Masala Soda	5.00

SOFT DRINKS

Water (Small bottle)	2.25
Water (Large bottle)	4.50
Coke/Zero Coke	4.00
Sprite/Fanta Orange	4.00
Appletiser	3.75
Ginger Beer	3.95
Tonic/Soda/Lemonade	3.50
Ginger Ale	3.50
Juice	3.00
Warm Lemon Water	1.50
Limca	4.00
Thumbs up	4.00

TEA / COFFEE

Liqueur coffee D	8.50
Masala Chai D	3.50
Espresso	2.25
Double Espresso	3.25
Latte/Cappuccino/Americano D	3.25
Mint Tea	2.50

KIDS MENU £15 PP

Starter

Malai Chicken Tikka **D**

Mains

Fish N Chips **OR**

Mild Butter Chicken **D,N,M**

Rice

Naan Bread **G, D**

Desserts

Ice Cream Scoop **D**

STARTERS, CHAAT & SMALL PLATES

Assorted Poppadum&Chutneys (V) <i>D, Su</i>	7.50
Pani Puri (v) <i>Su,G</i> (Served cold) Golguppa, Moong Sprouts, Jaljeera	8.00
Dahi Puri (v) <i>D,G,Su</i> (Served cold) Potato, Chickpeas, Sweet yoghurt, Tamarind Chutney, Sev, Mint Chutney	8.50
Veg Samosa (v) <i>G,D,Su</i> Potato, Green peas, Tamarind Chutney, Mint Chutney	7.50
Samosa Chaat (v) <i>D,G,Su</i> Crispy Potato Cakes, Chickpeas, Sweet Yoghurt & Mint Chutney	8.50
Spinach and Kale Bhajiya (v) <i>Su, D</i> Kale, Spinach ,Potato,Onions,Tamarind, MintChutney	8.50
Beetroot Tikki (v) <i>D,G,M,Su</i> Tadka Yoghurt, Mustard Seeds, Curry Leaves	8.50
Chicken Lollipop <i>Su</i> Tomato Garlic Chutney	10.00
Crispy Squid <i>Su,Mo</i> Peppers, Spring Onions	10.00
Amritsari Fish with Dill & Ginger Raita <i>Su,F,D</i>	11.50

STARTERS, KEBABS & TIKKA

Malai Chicken Tikka <i>D,M,Su</i> Greek Yoghurt, Cheese, Garam Masala, Kachumber	12.50
Tandoori Chicken Tikka <i>D,M,Su</i> Tomato, Cucumber Kachumber	12.50
Basil & Mint Chicken Tikka Chicken Tikka with a Green twist	12.50
Red Pepper Tiger Prawns (3pieces) <i>D,Cr,Su</i> Tomato, Chilli Garlic Chutney	18.00
Lamb Chop (Per piece) <i>D,M,N,Su</i> Mooli & Kasundi Mustard	13.50
Duck & Chicken Seekh Kebab <i>D</i> Barbary Duck &ChickenMince,Apple Murabba	14.00
Fish Tikka <i>D, F,Su</i> Seasonal Fish, Kachumber & Sprout Salad	17.00
Paneer Tikka (v) <i>D,Su</i> Mixed Peppers, Onions, Mint Chutney	12.50
Tandoori Broccoli (v) <i>D,Su</i> Apple Raita	10.00
Tandoori Kasundi Mushrooms (v) <i>Su</i>	9.50

MAINS, CURRY & SABJI

Butter Chicken <i>D,N,M</i>	17.00
Chicken Tikka, Tomato, Cashew Nut	
Methi Chicken <i>D,N</i>	17.00
Chicken Breast, Fresh Fenugreek	
Chicken Kolhapuri	17.00
Chicken Thigh, Spicy Maharashtrian Style	
Lamb RoganJosh	17.50
Lamb Leg, Kashmiri Chilli, Garam Masala	
Saag Gosht <i>D</i>	18.50
Lamb Leg, Spinach, Onion Tomato Masala	
Pork Vindaloo	16.00
Farmed Pork, Todi Vinegar, Goan Spices	
Kodumpuli Malabar Prawn <i>Cr,M</i>	17.50
Prawn, Coconut, Keralan Spices	
Lamb Chettinaad	16.50
Lamb On The Bone South Indian Style	
Dorset Crab with Dill Naan <i>Cr, D</i>	24.00
A rich preparation of white and brown crab meat Garlic & Butter	
Paneer Makhani <i>(v) D,N</i>	14.50
Cottage Cheese, Tomato, Cashew Nut	
Aubergine Masala <i>(v) D,N,M</i>	14.50
Aubergine, Green Chilli, Onion, Tomato. Pickling Spice	
Palak Paneer <i>(v) D</i>	14.50
Cottage Cheese, Spinach, Ginger, Garlic	

BIRYANI

Chicken Tikka Biryani <i>D, N</i>	17.00
Lamb Biryani	17.50
Garden Fresh Vegetable Biryani <i>(v) N</i>	16.00
<i>(Green Beans, Carrots, Peas & Jackfruit)</i>	
<i>(Biryanis are Served with Mint and Cumin Raita)</i>	

SIDES, BREAD AND RICE (V)

Dal Lasooni	9.50	Khumb Palak <i>D</i>	9.50
Yellow lentil,Chilli Garlic tempering		Mushroom, Spinach, Onion Garlic	
Channa Masala <i>D,N</i>	9.50	Garden Salad	3.50
Chickpeas, Onion TomatoMasala		Sliced Cucumber, Tomato, Onions	
Wild Mustard & Garlic Potatoes	9.50	Masala Wedges	5.00
Parisienne Potatoes With Wild Mustard & Garlic		Sprouts, Mooli, Cucumber,	5.00
Bhindi Masala <i>N</i>	9.50	Carrots & Beetroot Salad	
Okra, Onion and Tomato Masala, Caram Seeds		Raita <i>D</i>	3.00

Roti <i>G</i>	3.50	Peshwari Naan <i>D, G</i>	5.00
Naan <i>D, G</i>	3.50	Lachha Paratha <i>D, G</i>	5.00
Butter Naan <i>D, G</i>	3.50	Mint Lachha Paratha <i>D, G</i>	5.00
Garlic Naan <i>D, G</i>	3.50	Garlic, Chilli & Cheese Naan <i>D, G</i>	5.00
Chilli Garlic Naan <i>D, G</i>	4.50	Steamed Rice	5.50
Keema Naan <i>D, G</i>	5.50	Saffron Pulao Rice	6.50

DESSERT, MEETHA

Chocolate brownie <i>D, N, G</i>	7.50
Malai Ice Cream	
Fruity Falooda and Basundi <i>D</i>	7.50
Carrot Halwa <i>D, N</i>	7.50
Vanilla Ice-cream	
Gulab Jamun <i>D, N, G</i>	7.50
House Paan Ice-cream <i>D</i>	7.50
Pistachio Kulfi <i>D,N</i>	7.50
Scoops of Sorbets	6.50

VEGAN MENU

Starters

Assorted Poppadum Basket & Assorted Chutneys <i>Su,M</i>	7.50
Pani Puri Golguppa, Moong Sprouts, Jaljeera(ServedCold) <i>G,Su</i>	8.00
Spinach, Kale and Spring Onion Bhajiya <i>Su</i>	8.00
Vegetable Samosa Tamarind Chutney <i>G, Su</i>	8.50
Beetroot Tikki Tamarind Chutney <i>G, Su, M</i>	8.50
Tandoori Broccoli Chilli & Garlic Chutney	10.00
Tandoori Kasundi Mushrooms Chilli & Garlic Chutney <i>M</i>	9.50

Curries & Biryani

Aubergine masala Aubergine, Green Chilli,PicklingSpices <i>N</i>	14.50
Bhindi Masala Okra, Onions, Peppers, KadhaiMasala <i>N</i>	12.00
Garden Fresh Vegetables Biryani <i>N</i>	16.00

Sides

Dal Lasooni Yellow lentil, Garlic, Cumin	9.50
Channa Masala (<i>v</i>) <i>N</i> Chickpeas, Onion Tomatoes	9.50
Khumb Palak Mushrooms, Spinach, Onion Garlic	9.50
Wild Mustard & Garlic Potatoes <i>M</i>	9.50
Green Salad Sliced Cucumber,Tomato,Onions	3.50
Masala Potato Wedges	5.00

Breads & Rice

Tandoori Roti <i>G</i>	3.50
Lachha Paratha <i>G</i>	4.50
Mint Lachha Paratha <i>G</i>	5.00
Steamed Rice	5.00
Saffron Pulao Rice	6.00

Desserts

Duo of Sorbet Vegan	6.50
Vanilla IceCream Vegan	5.50
Pistachio Kulfi	6.50

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DASTAAN GOING PLACES

NOW AVAILABLE FOR EVENTS CATERING
PLEASE ASK YOUR SERVER FOR MORE DETAILS

DASTAAN COOKERY BOOK

Discover the secrets of Dastaan's exquisite cuisine with our cookbook. Featuring recipes curated by our talented chefs and a foreword by Angela Hartnett, this beautifully photographed guide will help you recreate our signature dishes in your own kitchen.

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 fried items are cooked in same fryer and will contain traces of every allergen in the list below. 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