

The menus at Sindhu are inspired by Atul's love of traditional Indian cuisine, kept alight by his continuous research into ever-evolving regional dishes, combined with his dedication to using the finest British ingredients. The result is an innovative style of authentic modern Indian cuisine that is totally unique.

All this in a beautifully designed space with breathtaking views across the Thames: The transformation of the restaurant took inspiration from the rivers of India and their connection to culture and life. Set against the backdrop of its peaceful riverside location, the splashes of golden saffron across the plush furniture and vibrant canvases are blended with subtle muted tones to create a comfortable, welcoming space – the perfect setting for Atul's sophisticated cuisine.

TASTING MENU

Chickpea Chat Cone

Spiced Chickpea Puree, Tamarind, Yoghurt & Mint

Prosecco Atul Kochhar (Extra Dry) – 2016 Italy



Scallop

Pan Seared Scallop with Butter Nut Squash Ketchup, Pumpkin Seed Podi, Honey Chilli Pumpkin

Mango Wine- Rhythm Winery – 2018 Pune, India



John Dory

White Beetroot Poriyal, Lotus Stem Crisp, Malvani Curry

Albarino, Ramon Bilbao, Rias Baixas, Galicia- 2018



Granita

Apple & Ginger Granita



Pheasant

Tandoori Pheasant, Mangalorean Sauce, Pomegranate

Mcmanis- Pinot Noir California



Lamb

Grilled Romney Marsh Lamb Chop, Winter Vegetable, Lamb Jus

Chateau Ksara Reserve du Couvent- Beeka Valley (Lebanon)

OR

Venison

Ghee Seared Roe Deer, Wild Mushroom, Korma Sauce (Supp £10)

Chateau Ksara Reserve du Couvent- Beeka Valley (Lebanon)



Rose & Pear

Rose Bhapa Doi, Semolina Cake, Pear Bombe

Late Harvest Tokaji, Hungary (75ml)

£69 PER PERSON

£120 PER PERSON WITH PAIRING WINES

*Paired wine servings are 100 ml, Dessert wine serving is 75ml.
Tasting menu applies for the entire table and cannot be used in conjunction with the À la Carte*

STARTERS

Jal Tarang	£16
Pan Seared Hand Dived Scallops, Butter Nut Squash Ketchup, Pumpkin Seed Podi, Honey Chilly Pumpkin	
Guntur Prawn	£14
Andhra Spiced Tandoori Prawn, Burani Raita, Piquillo Pepper	
Rajasthani Kargosh	£14
Rabbit Samosa, Rajasthan Spices, Cranberry Chutney	
Malai Chicken Tikka	£15
Caradamom & Mace Flavoured Chicken Tikka	
Atul's Tandoori Veg Tikka Pie	
£14	
Seasonal Vegetables, Sambhar	
Kathal Puri	£12
Young Jackfruit, Whole Wheat Tacos, Avocado Kachumber	
Dhahi Kebab	£12
Crispy Brie & Yoghurt, Water Chestnut, Apricot, Mint & Tamarind	
Tandoori Ratan (For One)	£16
Platter of Malai Chicken Tikka, Seekh Kebab, Coriander Seabass, Tellicherry Pepper Prawn	

SIDES **£8.50 EACH**

Kadai Paneer
Indian Cottage Cheese, Coriander Seeds
Saag Khumb
Spinach & Button Mushroom
Aubergine Masala
Aubergine with Onion, Tomato and Mustard seeds
Katta Kaddu
Sour Pumpkin Cooked with Bengali Five Spice
Aloo Chokha
Crushed Potatoes, Mustard Oil
Dal Makhni or Yellow Dal
Signature Black or Yellow Lentils

MAIN DISHES

Malvani John Dory	£24
Baked John Dory, White Beetroot Poriyal, Malvani Curry	
Atul's Seafood Moilee	£25
Tiger Prawn, Seabass, Razor Clam, Scallop with Coconut Moilee Sauce	
Lobster Biryani	
£30	
Lobster Tail, Biryani Rice, Spiced Bisque	
Mangalorean Pheasant	£24
Tandoori Pheasant, Pheasant Rosti, Mangalorean Sauce, Pomegranate	
Lamb Rogan Josh	£22
Traditional Lamb Curry with aromatic spices	
Lamb Chops	£26
Lamb Chops, Winter Vegetables, Lamb Jus	
Murg Tikka Masala	£19
Smoked Chicken in Creamy Onion, Tomato and Fenugreek Sauce	
Lucknowi Hiran Taar Korma	£26
Ghee Seared Roe Deer, Wild Mushroom, Korma Sauce	
Dum Biryani	£25
Spiced Basmati Rice with Choice of Lamb or Chicken with Cucumber Raita	
Truffle & Chanterelle Mushroom Kichadi	£17
Rice & Yellow Lentil, Truffle Ghee, Truffle Shaving	
BREADS AND RICE	£4.50 EACH
Rice - Steamed Basmati Rice or Cumin Pulao	
Whole Wheat Bread - Roti/Mint Paratha	
Naan - Plain /Butter /Garlic	
Kulcha - Cheese & Coriander /Peshwari	
Cucumber Raita	
Bread Basket – Roti, Garlic Naan & Peshwari Naan (£10)	

DISHES ARE SUBJECT TO AVAILABILITY.

PLEASE ALERT OUR STAFF OF ANY FOOD ALLERGIES OR INTOLERANCES BEFORE YOU ORDER YOUR FOOD AND DRINKS.
ALL PRICES ARE INCLUSIVE OF VAT AND A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.