

Kutir Sample Menu

Small plates

Aloo tikki ~ honey yogurt £8
Crispy potato cake, tamarind, honey yoghurt

Dhokla ~ apple £8
Gram flour cake, roots, apple, chilli & honey

Broccoli ~ khasta £10
Tandoori broccoli, filo sheet parcel, pickle

Paneer ~ makkai £10
Cottage cheese, yoghurt, sweet corn, fenugreek

Scallops ~ aubergine £12
Hand dived scallops, fritters, aubergine

Prawns ~ masala £12
Pink prawns, coconut, sesame, rosscoff onion

Stone bass ~ squid £14
Tandoori stone bass, squid ink, crisps

Chicken ~ lentil £12
Tandoori chicken chop, garlic pickle, lentil

Quail naan ~ truffle £10
Scrambled egg, truffle, oil

Lamb ~ black cumin £16
Tandoori chops, sprouts, onion, yoghurt

Nargisi kofta | bone marrow £12
Eggs, spice sauce, chur-chur paratha
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Main courses

Jackfruit kofta ~ spinach £16
Dumplings, sautéed spinach, tomato sauce

Morels ~ soya £16
Soya chunks, tandoori morels

Truffle ~ khichadi £18
Rice lentil kedgerie, wild mushrooms, fresh truffle

Sea bass ~ coconut £16
Pan-seared, curry leaf, mussels

24hrs ~ lamb shoulder £18
Roganjosh sauce, stone moss, offal samosa

Duck ~ korma £18

Roasted mallard breast, cashew, pickled swede

Guinea fowl ~ biryani £20
Drumsticks, garlic, basmati rice, fried onion

Classic

Chicken tikka masala £16

Paneer lababdar £14

Sides

Kutir kaali dal £8

Aloo saag £6

Bread basket £6

Steamed rice £5

Dhungar raita £3

Accompaniment Tray £4

Poppadums & chutneys £4