

A L A C A R T E

SMALL PLATES

Masala grilled avocado, olives,
caramelised onions, iceberg leaves
8

Golden beet cakes with mustard, curry leaf
and poppadum crust, cranberry chutney
10

Spiced chickpeas, wheat crisps, sweetend
yoghurt, mint, tamarind chutney
10

Soft shell crunchy crab with Mangalorean spices,
tomato chutney
12

Octopus and tandoori calamari, kasoondi
mustard, aloo pomelo chaat
12

Char-grilled Scottish scallop, star anise coated,
spiced raw mango thuvayal
12

Samosa platter, Punjabi aloo, kolhapuri chicken,
chettinad venison
11



KAHANI SPECIALS

Sirloin kebab chargrilled, truffle oil, ground fennel, royal cumin
30/15

Somerset lamb chops, Kashmiri-chillies, Nagercoil clove
32/16

Scottish blue lobster, prepared in three different ways
48



KAHANI DAWAT

THALASSERI BIRYANI

Braised fragrant rice
exotic spices, mint, coriander
(with Lamb or Prawn)
25

NALI GOSHT

Slow cooked somerset lamb,
browned onions, kashmiri chillies
24

TRAVANCORE FISH CURRY

Catch of the day
spiced and simmered with shallots, turmeric,
tamarind
24

ACHAYA PANEER MASALA

Paneer masala
peppers, glazed red onion, crushed chilli, coriander
16

'KAHANI' BUTTER CHICKEN

Chargrilled chicken
tomato makhani, fenugreek leaves
22

KAHANI KLAASIK *(Chargrilled)*

SEAFOOD

Smoked Malabar prawns
fresh turmeric, coconut, curry leaves
32/16

Grilled sea bream
browned garlic, sundried tomato, smoked aubergine
20/10

Organic salmon
mustard, Greek yoghurt, dill leaves, Puli sadam
32/16

GAME

Gressingham duck breast
coriander, pokharaya chutney, Jaitooni naan
20

Guinea fowl tikka
*Chettinad spices, smoked tomato sauce,
Guinea fowl naan*
20

Venison keema
*Venison keema, shallots, fenugreek leaves,
truffle naan*
22

MEAT

Free range chicken-tikka
saffron, mace, baby ginger, coriander stem
20/10

Tandoori double poussin
marinated with red and yellow chillies, ginger
20/10

Lamb seekh kebab
green chilli, coriander
22/11

VEG KEBAB

Marinated tandoori broccoli
honey, nigella seeds, wheat crisps
14

Roasted spicy aubergine steak
milled mustard, glazed avocado
12

Chutney paneer tikka
Andhra pickling spice, mint chutney filling
18/9

SIDES & CONDIMENTS

Ajwani okra 8	Naan / Tandoori roti 3.5	Poppadum chutneys 4
Jeera aloo 8	Garlic naan / Gruyere naan 4	Kahani pickles 3
Kahani duo dal (Maharani-tadka dal) 8	Kahani rice 4	Cucumber & mint raita 3