

Starter

Grilled Artichoke Hearts Yogurt, green cardamom & cream cheese	£16
Griddled Scallops Orkney Diver caught scallops, moilee sauce	£26
Smoked Salmon Severn & Wye, oak smoked	£28 /£48
Avocado & Atlantic Prawns Sriracha aioli	£24
Duck Foie Gras Terrine Duck liver served with quince chutney	£30
Quail Grilled boneless quail fillets, lime and chilli	£26

Caviar

Served with blinis and crème fraîche

Beluga (30g)	£395
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Grills (Main Course)

Halloumi Grilled halloumi and mushrooms marinated in mint and yogurt	£34
King Prawns King prawns with flaked chillies and tamarind	£38
Halibut Halibut marinated in spice mix	£58
Smoked Chilli Chicken Grilled corn-fed chicken breast, fresh turmeric, Kashmiri smoked chilli	£32
Lamb Cutlets French trimmed lamb & Kashmiri chilli and lime	£64
Beef Fillet Fillet of beef grilled (200g)	£60
Venison Venison loin steak served with spicy tamarind sauce	£60
Waygu Grilled Japanese Fillet Steak Grade A5 - 100g	£150

Curry & Biryani (Main Course)

Jackfruit Biryani Tender jackfruit, aromatic basmati rice, raitha	£36
King Prawn Curry Kerala sauce & black pepper	£39
Chicken Makhani Corn fed chicken breast San Marzana tomatoes, fenugreek leaves	£32
Saffron Chicken Korma Corn fed chicken breast cooked in mild gravy with saffron cashew nuts	£32
Chicken Curry Corn fed chicken breast cooked in South Indian style sauce	£32
Lamb Rogan Josh Welsh lamb osso-bucco with dry ginger & Kashmiri chilli	£39
Lamb Biryani Lamb cooked with aromatic basmati rice, mint, saffron and rose water, raitha	£48

Side

Sauteed Potatoes	£10
New potatoes tempered with cumin and garlic	
Spinach	£10
baby spinach, flavoured with garlic and cumin	
Cauliflower Cheese	£14
Cauliflower with white sauce and cheese	
Steamed Rice/ Pilau Rice	£7
Boiled basmati rice/braised basmati rice with browned onions and saffron	
Naan	£6
Plain or/with butter	
Raitha	£7
Yogurt ,garlic,cucumber,mint & toasted cumin	
Salad	£15
Cucumber,tomatoes,onions ,olives & feta	
Olives	£6
Nocellara Olives	

Customers with allergies /intolerances eating at our restaurant do so entirely at their own risk. All our dishes may contain traces of allergens. There could be accidental cross contamination from cooking oils, utensils or allergen particles.

Service is discretionary but a recommended 15% will be added to your bill, all of which is distributed to our staff.
All prices include VAT at the current rate. All Major credit cards accepted. No cheques accepted

Photography and video is strictly prohibited within our restaurant to avoid any inconvenience and an invasion of privacy for our guests

Child Policy -No children under 12 years

Dress Code

We politely ask that gentlemen wear long sleeved shirts, long trousers and closed top shoes.
We do not permit short sleeves, graphic t-shirts, hooded tops or sportswear while dining.

Restaurant open 7 days a week 5.45pm - 12.30am

contact details - email manager@jamuna.co.uk

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