



YAATRA

Indian Restaurant & Bar



YAATRA SET MENU

“Celebrating the diversity and unity of Indian cuisine.” · 3 Courses for £45 per person



STARTERS *Choose one*

Bhutte Ke Kebab (vg, g)

Kebabs made with smoked sweetcorn, fresh herbs, and warming spices, served with mint chutney and sautéed sweetcorn

Samosa Channa Chaat (m, g, su)

Delhi Street chaat – chickpea Masala, crispy samosa, honey yoghurt, pomegranate, and tamarind

Ajwain Chicken Tikka (m, mu)

Charred chicken with ajwain, mustard oil, and garlic, served with mint chutney and mustard-marinated mooli

Calamari Pakora (e, mo)

Amritsari style golden-fried calamari, spiced with ajwain and Kashmiri chilli, mooli, green garlic mayo

Togarashi Coastal Scallop (m, g, mo, mu)

Grilled scallop in shell, spiced with Japanese togarashi and finished with a Malabar-style coconut-ginger sauce (supplementary) 5

Kashmiri Lamb Chop (m, mu)

Heritage Herdwick lamb, marinated in a Kashmiri-inspired blend of saffron, fennel, and dried ginger; served mooli salad & mint chutney (supplementary) 10

MAINS *Choose one*

All served with sharing Masoor Dal Palak and Steamed Rice

Organic Roots & Kohlrabi Kofta (ve)

Delicate vegetable koftas in a coconut-korma sauce, topped with root crisps and lotus seed

Sea Bream & Shrimps – Coastal Curry (mu, f, cr)

Pan-seared sea bream fillet and juicy shrimps in a spiced coastal marinade, set over a pandan leaf-infused Sri Lankan coconut kiri hodi. Finished with a curry leaf sambal for aroma and heat

Old Delhi Butter Chicken (m, n)

Smoky chicken tikka folded into a rich makhani sauce, finished with honey and dried fenugreek — a soulful classic

Gucchi Methi Malai (m)

Wild Himalayan morels and fenugreek in a saffron-kissed cream sauce, finished with lotus seed and edible silver

Chettinad Tenderloin Pepper Masala (m, mu)

Succulent tenderloin slow cooked in a rich Chettinad masala of toasted black pepper, kalpasi (stone flower), fennel, and coconut. Braised with baby potatoes and finished with curry leaf-infused ghee (supplementary) 6



DESSERTS *Choose one*

Vegan Coconut Pineapple Kheer (ve, n)

Chilled coconut risotto rice pudding layered with caramelized pineapple, coconut-jaggery foam, and nut praline — a tropical twist on a traditional Indian classic

Gulab Jamun Rabri Parfait (m, g, n, e)

Warm saffron-soaked gulab jamun paired with a chilled rabri parfait, rose syrup and pistachio tuile

Duet of Sorbet (ve)

A seasonal tasting of handcrafted sorbets:
Mango & Passionfruit — Strawberry

SIDES & ACCOMPANIMENTS

Himalayan Gahat Lentil Kulcha (m, g) 7
Tandoori spiced lentils stuffed kulcha

Cumin Podi Aloo (ve) 7
Baby potatoes tossed in South Indian-style toasted cumin podi and tempered with mustard seeds — spicy, smoky, and comforting

Smoked Black Lentils & Kidney Beans 8
(**Dal Makhani**) (m)

Slow cooked for depth, finished with butter and cream

Saffron Rice (m) 6
Aromatic and golden, the perfect pairing for rich curries

Garlic Naan / Butter Naan (m, g) 5
Freshly baked, brushed with ghee, ideal for scooping sauces

Tempered Lauki & Cucumber Yoghurt (m) . 5
Cooling contrast to bold mains, with a tempered twist

Laccha Onion Salad (ve, su) 5
Spiced, crispy onion rings with lemon and chaat masala

ce Celery	so Soya	n Nuts
m Milk	cr Crustaceans	ve Vegan
se Sesame	mu Mustard	f Fish
g Gluten	su Sulphites	p Peanuts
mo Molluscs	e Egg	l Lupins

A discretionary 10% service charge will be added to your bill. Please advise a member of the team if you have any allergies, we may need to be aware of. All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however any product may contain traces as all menu items are produced in the same kitchen.