



Susvaagatam (सुस्वागतम् ; Welcome).

**Please remember to inform us of any intolerances;  
allergens are present in our kitchen.**

Késarum (saffron): the world's most precious spice. The challenge to elevate plants, & to create a non-vegetarian eating experience using plant-based ingredients is unrelenting. Though India is the fountainhead for plant-based cuisines & diets, it remains relatively uncharted today.


As we strive to challenge perceptions of Indian & plant-based dining, this unknown keeps us exploring the innumerable macro & micro-cuisines of every region in India. By harnessing classical & modern technique, ancestral knowledge, and evolving research, we create food firmly grounded in tradition, yet new & exciting. Timeless, classical Indian cuisine.

Thank you for dining with us. We sincerely hope you enjoy your stay. Our restaurant & infrastructure are still works in progress, so we ask for forbearance as our small team deliver a relaxed sensory journey (and some creative folklore) with the Késarum experience.

**Session: Summer to Autumn Menu**

**Regional cuisines: Northern & Himalayan India**

**Please alert a member of our staff if you suffer from any food allergies, intolerances or genetic aversions when ordering your food.** We endeavor to avoid cross-contamination as much as possible, but please be aware that food prepared in our kitchen, may contain allergens like nuts, soy, gluten, and sesame. Menu is subject to alterations in descriptions and pricing.

 Denotes intensity of the "spicy" element; not whole dish

N Contains Nuts

GF(O) Gluten Free (Option)

\* Contains allergens

**Payment**

We accept all major Debit & Credit cards



## Northern & Himalayan Cuisine



The northern regions comprise Uttar Pradesh (UP), Delhi National Capital Region, Haryana, Uttarakhand, Himachal Pradesh, Jammu–Kashmir (JK) & Ladakh, and a lesser extent Punjab.

Their cuisines are very heterogeneous, depending on climate and microcultures. It's more challenging to discern culinary overlaps amongst these regions in comparison to others due to substantially differing climates and historical narratives.

UP contains both dry-arid & humid subtropical climates; Haryana is subtropical arid; Himachal, JK, Ladakh and Uttarakhand are defined by their pahadi (hilly/mountainous) environments. JK & Ladakh are more non-vegetarian due to difficulty cultivating at high altitudes & very cold temperatures. Climates in Himachal & Uttarakhand are similar to the UK & offers more scope for crop farming. Simple, village-style cooking dominates & the cuisines remain relatively untouched by outside influence. Ladakh like northeast India, shares many parallels with far-eastern cuisines. The diversity of Uttar Pradesh cuisine has been influenced by Arab/Afghan/Moghul/Turk colonisers who established their governments there (e.g. introduction of tandoor clay ovens). Haryanvi cuisine shares nuances with that of Punjab & Rajasthan & features many grains. Haryana & Himachal Pradesh are the 2<sup>nd</sup> & 3<sup>rd</sup> most vegetarian states in the country; this dominates in their food.

**Tasting notes are available, and a glossary of terms is on the back page.** Each dish tends to feature elements from one region, rather than bringing together & represent elements from multiple regions, although we've done our best to do this. Immerse yourself in our discoveries, and allow the exuberance of India to burst in your tastebuds.

**Please alert a member of our staff if you suffer from any food allergies, intolerances or genetic aversions when ordering your food.** We endeavor to avoid cross-contamination as much as possible, but please be aware that food prepared in our kitchen, may contain allergens like nuts, soy, gluten, and sesame. Menu is subject to alterations in descriptions and pricing.

**Payment**  
We accept all major Debit & Credit cards



## Nibbles For The Wait

Nadru Root Crisps GF

£7

*Popular in Kashmir and Himachal Pradesh*

Homemade lotus root crisps with Himalayan salt and balsamic vinegar seasoning. Served with caramelised shallot purée

'Bacon' Chakradhara Bits

GF

£4.5

*Pronounced "Chuck-Raah-Dhaah-Ruh". Indian twiglets ubiquitous in India.*

*Also called Chakli, Murukku etc*

'Bacon' and sage flavoured Indian twiglets made from rice flour and roasted gram daal

## To Start | Aarambha | आरंभ

**KEY:** Menu items in their entirety are written in the following format:

e.g., Kachori | Lavender | Pickled Carrot

The 1<sup>st</sup> word is the name of the dish; '|' is like a comma, and separates standout elements in a given menu item

Underneath listed pricings are our best, secondary & sometimes tertiary wine pairings

**Pani Poori | Raspberry | Tamarind**



*Pronounced "Paah-Nee-Poo-Ree". Meaning 'water poori'. Street food with ancient origins in Mahabharata*

Five mini Pooris filled with spiced potatoes, chopped onions, tamarind chutneys, pickled carrots, raw mango. Served with cumin-raspberry water, pomegranate arils, savoury boondi, savoury hundreds & thousands, micro-chervil

£9

**Kachori | Lavender | Pickled Carrot**

*Pronounced "Kuch-Chaw-Ree". Street food with ancient origins. Referenced in Sushruta Samhita (1000BCE-300CE)*

Big crunchy poori filled with spiced potatoes, chopped onions, moong daal, pickled carrots, chervil & tamarind chutneys, raw mango. Served with lavender 'yoghurt', pomegranate arils, savoury hundreds & thousands, micro-chervil

£11

**Please notify a member of our staff if you suffer from any food allergies, intolerances or genetic aversions when ordering your food.** We endeavor to avoid cross-contamination as much as possible, but please be aware that food prepared in our kitchen, may contain nuts, soy, gluten, and sesame. Menu is subject to alterations in descriptions and pricing.



Denotes intensity of the "hot" element; not whole dish  
Contains Nuts

N



## To Start | Aarambha | आरंभ

**KEY:** Menu items in their entirety are written in the following format:  
e.g., 'Malai' Tikka | 'Blue Cheese' | Black Radish

The 1<sup>st</sup> word is the name of the whole dish; treat '|' like a comma

Underneath listed pricings are our primary, secondary & sometimes tertiary wine pairings

### Patte Ki Chaat | Chervil | Raw mango



Gluten-Free

*Leaf pakora-based street food using betel and nettle leaves, particularly popular in Himachal Pradesh, Uttar Pradesh & Uttarakhand. Stinging nettles de-stung*

Betel and foraged Nettle leaf pakoras served with chervil & tamarind chutneys, lavender 'yoghurt', pomegranate arils, pickled carrots, raw mango, fresh betel leaf shards, chopped onions & micro-coriander

£10

### Pahadi 'Malai' Tikka | 'Blue Cheese' | Fig



Soy, Gluten, Gluten-Free Option, Mustard, N

*Clay oven baked in a special pahadi (Himalayan) tandoori marinade enriched with 'blue cheese' (malai) & homemade Indian mango pickle*

**Choose between 'Paneer' or 'Beef'**

Either sous vide marinated 'paneer' OR 'beef steak' marinated overnight with pahadi tandoori marinade. Baked in tandoor.

'Beef tikka served with sliced black radish, 'red wine' demi-glace, pahadi-baked fig, pickled jalapenos, Rambo radish

'Paneer' tikka served with kashmiri pecan chutney, pahadi-baked fig, pickled jalapenos, blue pepe nasturtium

**Pahadi 'Malai Paneer' Tikka: £15**

**Pahadi 'Malai Beef' Tikka: £17**

'Malai Paneer' Tikka

'Malai Beef' Tikka

Please notify a member of our staff if you suffer from any food allergies, intolerances or genetic aversions when ordering your food. We endeavor to avoid cross-contamination as much as possible, but please be aware that food prepared in our kitchen, may contain nuts, soy, gluten, and sesame. Menu is subject to alterations in descriptions and pricing.



N

Denotes intensity of the "hot" element; not whole dish  
Contains Nuts



## Mains | Mukhyaangam | मुख्याङ्गम्

KEY: Menu items in their entirety are written in the following format:  
e.g., Rogan Josh | 'Lamb Shank' | Sous Vide Lotus root | Rosemary

Underneath listed pricings are our wine pairings

All mains are served with a bread as standard, unless stated otherwise. Bread can be substituted for rice upon request.

### Haryanvi Kadhi | Textures of Celeriac | Curry Leaf | Tomli Tchot

GF, Soy, Celery, N, Nut-Free & Soy-Free Options Must Be preordered when booking  
*Pronounced "Hurry-Aahn-Vee-Cud-Hee". 'Stew' in Hindi. Ubiquitous in India. Time-honoured Haryana comfort food. Maple smoked to emulate rural chulha, a wood-fired clay cooking pot*  
Sous vide thyme-salt baked celeriac steak. Accompanied by Haryanvi kadhi sauce, maple-sage celeriac purée, celeriac remoulade, celeriac pakoda, celeriac achaar, curry leaf-green chilli caviar. Served with Kashmiri tomli tchot (rice flour chapati), kachumber salad, blue pepe nasturtium

£25

### Biryani | Avadhi Pulao | Aubergine | Sous Vide Tomatoes



Soy, Mustard, GF, Soy-Free Option Must Be Preordered When Booking  
*'Meat rice'; ubiquitous in India. From ancient Tamilian cuisine's 'Oon soru' as military meals circa 400BCE*

#### Choose Between 'Pahadi Chicken' & Gucchi Mushroom or Seasonal Veg

Either 'chicken' marinated with Pahadi spices and baked in tandoor, accompanied with Himalayan gucchi (morel) mushrooms & Avadhi pulao rice only.

OR

Seasonal veg (carrots, peas, potatoes) & sous vide lemon asparagus ends accompanied with Avadhi pulao rice only.

Served with, baingan chokha relish, mint-fennel 'yoghurt', cucumber-onion raita, fried onions, three sous vide confit garam masala cherry tomatoes, micro-mint

**Pahadi 'Chicken' & Gucchi Mushroom Biryani: £23**

**Seasonal Veg Biryani : £20**

*'Chicken' & Gucchi Mushroom Biryani*

*Spring Veg Biryani*

Please notify a member of our staff if you suffer from any food allergies, intolerances or genetic aversions when ordering your food. We endeavor to avoid cross-contamination as much as possible, but please be aware that food prepared in our kitchen, may contain nuts, soy, gluten, and sesame.  
Menu is subject to alterations in descriptions and pricing.



N  
GF(O)

Denotes intensity of the "hot" element, not whole dish  
Contains Nuts  
Gluten Free (Option)



## Mains | Mukhyaangam | मुख्याङ्गम्

KEY: Menu items in their entirety are written in the following format:

e.g., Biryani | Pahadi spices | Avadhi Pulao | Aubergine

Underneath listed pricings are our best, secondary & sometimes tertiary wine pairings

All mains are served with a bread, unless stated otherwise. Breads can be substituted for awadhi pulao rice upon request.

### Rogan Josh | Kashmir Chilli | Sous Vide Lotus Root | Rosemary



Soy, Gluten

*Pronounced "Row-Gun-Jaw-Sh". Literally 'Red Passion'. Wazwan (feast) evolved by Kashmiri Hindus*  
Homemade 'lamb shank' seitan marinated overnight in rogan josh masala, then braised in rogan josh sauce. Accompanied with two sous vide confit rosemary lotus roots on cumin wafers, rosemary 'whipped cream', carrot raita, smooth rhubarb-rose chutney, micro-mint. Served with tandoor-baked 'pork mince' & thyme Ladakhi khambir bread. Rosemary 'lassi' available as optional extra

£25

### 'Beef' Nihari | Demi-Glace | New Forest Asparagus | Khambir



GF, Soy, Sesame, Mustard

*Pronounced "Nee-Haar-ee". Indian spiced velouté from Uttar Pradesh with galangal, mace, stoneflower and rare ayurvedic vetiver root. Historically a breakfast meat stew.*

'Beef steak' prepared medium rare. Accompanied with Nihari sauce, 'red wine demi-glace', sous vide lemon New Forest asparagus, three sous vide confit garam masala cherry tomatoes, caramelised shallot purée, beetroot raita, rosemary 'whipped cream', Rambo radish. Served with tandoor-baked 'pork mince' & thyme Ladakhi khambir bread. Rosemary 'lassi' available as optional extra

£28

Please notify a member of our staff if you suffer from any food allergies, intolerances or genetic aversions when ordering your food. We endeavor to avoid cross-contamination as much as possible, but please be aware that food prepared in our kitchen, may contain nuts, soy, gluten, and sesame. Menu is subject to alterations in descriptions and pricing.



Denotes intensity of the "hot" element; not whole dish

N

Contains Nuts

GF(O)

Gluten Free (Option)





## Add-on Plates | Samaayoga Sthaalikaah | समायोग स्थालिकाः

### Chaunsa Daal Chaawal


GF, Mustard

*High protein daal recipe belonging to Garhwal region in Uttarakhand*

Black daal tempered with peppercorns red chilli. Served with Awadhi pulao rice, orach

£11

### Chamba Rajma

1-1½ 

GF

Pressure cooked red kidney beans with Pahadi spices. Served with mixed micro-chervil

£7

## Extras | Atiriktam | अतिरिक्तं

Chutneys (Chervil/Kashmiri Pecan/Rhubarb-Rose)

£5

Baingan chokha Relish

£3

Aachar (Celeriac/Raw Mango)

£4

Raita (Carrot/Beetroot/Cucumber & Onion)

£3

Awadhi Pulao Rice

£3

'Pork' mince & Thyme Khambir Bread

£7

Garlic & Thyme Khambir Bread

£5

Kashmiri Tomli Tchot Chapati

£4

Kachumber Salad

£3

Rosemary 'Lassi'

£3



Denotes intensity of the "hot" element; not whole plate

N

Contains Nuts

GF(O)

Gluten Free (Option)

\*

Contains allergens

Please notify a member of our staff if you suffer from any food allergies, intolerances or genetic aversions when ordering your food. We endeavor to avoid cross-contamination as much as possible, but please be aware that food prepared in our kitchen, may contain nuts, soy, gluten, and sesame. Menu is subject to alterations in descriptions and pricing.





## Dessert | Mishtaanam | मिष्ठान्न

### 'Gluab Jamun' | 'Panna Cotta' | Rhubarb

Soy, Gluten, N, Nut-Free Option

*Pronounced "Goo-Laahb-Jaah-Moon". Means 'Rose Berry'. Blend of classical Indian and classical Italian dessert*

Bread 'gulab jamun' with tequila rose 'cream' liqueur 'panna cotta'. Served with rhubarb jelly, candied pecans (Nut free option: clove-spiced boondi), Késarum (saffron) caviar, rose garland wafer

£13

### Shahi Tukda | Himalayan Salted Caramel | Masala Chai

Soy, Gluten-Free, N, Nut-Free Option

*Indian bread and butter pudding*

Crispy gluten-free bread cooked with 'butter'. Served with Himalayan salted caramel rabri (Indian custard), masala chai kulfi (Indian ice cream), lime-basil gel, candied pecans & pecan soil (Nut free option: clove-spiced boondi), Késarum (saffron) caviar

£13

## Glossary of Terms

Aachar – Hindi for Indian fermented pickling in oil

Chaat – Street snacks containing sweet, tangy, hot etc elements

Chaawal – Hindi for rice

Chokha – Relish in East Uttar Pradesh and Bihar. Comparable to a southern Tokku, and western Chhundo

Kachumber – Type of Indian salad

Khambir – Bread from Ladakh

Kulfi – Indian Ice cream

Malai – 'cream'

Boondi – crunchy gram (chickpea) flour balls. Also called Nukti

Pahadi - referring to hilly/mountainous regions in India

Rabri – Indian Custard

Raita – Yoghurt based dip with veg/fruit/herbs. Used as a cooling agent

Sous Vide – Vacuum pack poaching in an electric temperature-maintained water bath over extended time period

Tadka (Tempering) – roasting herbs/spices/seeds in oil or ghee to release essential oils and aromas

Tikka – bits having been cooked in a tandoor (clay oven)



Denotes intensity of the "hot" element, not whole plate

N

Contains Nuts

GF(O)

Gluten Free (Option)

\*

Contains allergens

Please notify a member of our staff if you suffer from any food allergies, intolerances or genetic aversions when ordering your food. We endeavor to avoid cross-contamination as much as possible, but please be aware that food prepared in our kitchen, may contain nuts, soy, gluten, and sesame. Menu is subject to alterations in descriptions and pricing.

