



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. India is the fountainhead for plant-based cuisines & diets, yet it remains relatively uncharted today. Elevating plants, & using them to create a non-vegetarian eating experience is an unrelenting challenge. This gap, and India's incredible culinary diversity keeps us exploring its innumerable macro & micro-cuisines.

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 2nd & 3rd most vegetarian states in the country; this is evident in their cuisines.

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.

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Nibbles For The Wait

Nadru Crisps GF £7
Popular in Kashmir and Himachal Pradesh
Homemade lotus root crisps with Himalayan salt and balsamic vinegar seasoning. Served with caramelised onion 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

MENU KEY: Menu items in their entirety are written in the following format:
e.g., Kachori | Chutneys | Lavender

Underneath listed pricings are our wine pairings

Pani Poori | Jaljeera | Raspberry



Gluten

Pronounced "Paah-Nee-Poo-ree". Means 'water poori'. Street food with ancient origins in Mahabharata. Elements similar to Spanish gazpacho.

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

£11

Zinzula Rosé, Masseria Altemura, Salento IGT, Italy

Kachori | Chutneys | Lavender

Gluten

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

Big crunchy poori shell 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

Best pairing (white) : Paranthèse Blanc Organic 2021, Languedoc, France
2nd pairing (red): Tattendorf Pinot Noir Organic 2021, Thermenregion, Austria

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Contains Nuts

N



To Start | Aarambha | आरंभ

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

Underneath listed pricings are our wine pairings

Patte Ki Chaat | Chervil | Raw mango



Gluten-Free, Soy

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

*Best (White): Riesling Organic 2020, Alsace, France
2nd (Red): Dandy De Cidro 2021, Douro, Portugal*

Pahadi 'Malai' Tikka | 'Blue Cheese' | Black Radish | Fig



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

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

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 sliced black radish, Kashmir style pecan chutney, pahadi-baked fig, pickled jalapenos, blue pepe nasturtium

Pahadi 'Malai Paneer' Tikka: £16

Pahadi 'Malai Beef' Tikka: £18

'Malai Paneer' Tikka

*(Best): Zinzula Rosé, Masseria Altemura, Salento IGT, Italy
2nd (White): Paranthèse Blanc Organic 2021, Languedoc, France*

'Malai Beef' Tikka

*Best (Red): Malbec Reserva Organic, Mendoza, Argentina
2nd (Red): Alicante Red Organic, 2020, Spain*

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Mains | Mukhyaangam | मुख्याङ्गम्

MENU KEY: Menu items in their entirety are written in the following format:
e.g. Haryanvi Kadhi | Textures of Celeriac | Tomli Tchot | Maplewood Smoke

Underneath listed pricings are our wine pairings

Mains are served with a bread unless stated otherwise. Bread can be substituted for rice upon request.

Haryanvi Kadhi | Textures of Celeriac | Tomli Tchot | Maplewood Smoke

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. Maplewood smoked to emulate rural chulha, a wood-fired clay cooking pot

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

£24

*Best (red): Malbec Riserva Organic
2nd (White): Riesling Organic 2020, Alsace, France*

Biryani | Awadhi Pulao | Aubergine | Sous Vide Tomatoes



Soy, Mustard, GF, Soy-Free Option Must Be Preordered When Booking

'Meat rice'; ubiquitous in India. Originating in ancient Tamilian cuisine's 'Oon soru' circa 400BCE. Our biryani fuses classical Himalayan marinades with classical Uttar Pradesh arrangement

Choose Between 'Pahadi Chicken' & Gucchi Mushroom or Pahadi Jackfruit

Either 'chicken' marinated with Pahadi spices and baked in tandoor, accompanied by sautéed gucchi (morel) mushrooms & Awadhi saffron pulao rice only.

OR

Raw jackfruit marinated with pahadi spices and baked in tandoor, accompanied by Avadhi saffron pulao rice only.

All served with aubergine raita, mint-fennel 'yoghurt', crispy onions, three sous vide confit garam masala cherry tomatoes, micro-mint

Pahadi 'Chicken' & Gucchi Mushroom Biryani: £25

Pahadi Jackfruit Biryani : £23

'Chicken' & Gucchi Mushroom Biryani

*Best (Red): Tattendorf Pinot Noir Organic 2021, Thermenregion, Austria
2nd (White): Riesling Organic 2020, Alsace, France*

Spring Veg Biryani

*Best: Zinzula Rosé, Masseria Altemura, Salento IGT, Italy
2nd (White): Paranthèse Blanc Organic 2021, Languedoc, France*



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Mains | Mukhyaangam | मुख्याङ्गम्

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

e.g. Rogan Josh | Rosemary | Sous Vide Nadru | Khambir

Underneath listed pricings are our wine pairings

Mains are served with a bread unless stated otherwise. Breads can be substituted for rice upon request.

Rogan Josh | Rosemary | Sous Vide Nadru | Khambir



Soy, Gluten

Pronounced "Row-Gun-Jaw-Sh". Literally 'Red Passion'. Wazwan (auspicious feast) evolved by Kashmiri Hindus during festivals. With Kashmir chilli, alkanet root and cockscomb flower

Homemade 'lamb shank' seitan marinated overnight in rogan josh masala, then braised in rogan josh sauce. Plated with two sous vide confit rosemary lotus roots on cumin wafers, whipped rosemary '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 cooling agent

£25

Best (White): Riesling Organic 2020, Alsace, France

2nd (Red): Dandy De Cidro 2021, Douro, Portugal

'Beef' Nihari | Demi-Glace | Sous Vide Carrots | Khambir



Gluten, Soy, Sesame, Mustard, Celery

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' with 'red wine demi-glace'. Served with pot of Nihari sauce, sous vide lemon-glazed baby carrots, three sous vide confit garam masala cherry tomatoes, caramelised shallot purée, beetroot raita, Rambo radish. Served with tandoor-baked 'pork mince' & thyme Ladakhi khambir bread. Rosemary 'lassi' available as optional extra cooling agent

£27

Best (Red): Malbec Reserva Organic, Mendoza, Argentina

2nd: Zinzula Rosé, Masseria Altemura, Salento IGT, Italy

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Side Plates | Samaayoga Sthaalikaah | समायोग स्थालिका:

Chaunsa Daal | Chaawal | Asafoetida
Mustard

High protein daal recipe belonging to Garhwal region in Uttarakhand

Black daal with Garhwali masala, Kashmir chilli and asafoetida tadka (tempering). Served with plain rice, orach microgreens

£11

Chamba Rajma

1-1½ 🌶️

GF, Soy

Pressure cooked red kidney beans with 'yoghurt' & Pahadi spices. Served with mixed microgreens

£6

Extras | Atiriktam | अतिरिक्तं

Chutneys (Chervil/Kashmiri Pecan/Rhubarb-Rose)

£5

Aachar (Celeriac/Raw Mango)

£4

Raita (Aubergine (soy)/Beetroot (gluten)/Carrot (gluten))

£3

Rice (Awadhi Pulao/Plain)

£3.5

'Pork' mince & Thyme Khambir Bread

£6

Garlic & Thyme Khambir Bread

£5

Kashmiri Tomli Tchot Chapati

£4

Kachumber Salad

£3

Rosemary 'Lassi' (soy)

£3



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Dessert | Mishtaanam | मिष्ठान्न

Gluab Jamun | 'Panna Cotta' | Banarasi Paan

Soy, Gluten, N

Pronounced "Goo-Laahb-Jaah-Moon". Means 'Rose Berry'. Blending classical Indian & classical Italian 'gulab jamun' with tequila rose 'cream' liqueur 'panna cotta'. Served with rhubarb jelly, maple candied pecans, Késarum (saffron) caviar, rose garland wafer. Banarasi paan as petit four

£13.5

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, maple candied pecans & pecan soil (Nut free option: clove-spiced boondi), Késarum (saffron) caviar. Banarasi paan as petit four

£13.5

Glossary of Terms

Aachar – Hindi, Indian fermented pickling in oil

Amuse Bouche – canapé before meal/particular course

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

Chaawal –Hindi, rice

Kachumber – Type of Indian salad

Khambir – Bread from Ladakh

Kulfi – Indian Ice cream

Malai – 'cream'

Nadru – Lotus root

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

Paan – Classical Indian mouth freshener. Ubiquitous in India, varies region to region.

Also refers to the betel leaf

Pahadi – referring to hilly/mountainous regions in India

Pakoda – Fritter, like Japanese 'tempura'

Petit Four – small confectionary/savoury, usually at the very end of a meal

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. Cutting-edge & expensive technique

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)

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