



£20 ONLY
3rd Aug to 9th Aug

RESTAURANT WEEK MENU

Monday to Thursday 5pm to 10 pm, Friday and Saturday 1pm to 10 pm and Sunday 12pm to 9 pm
(The entire table must order from the restaurant week menu. This offer cannot be used in conjunction with any other offer.)

Drinks (Choose any one)

Any Cocktail or Pint or one Large glass of House Wine

Alphonso Bellini

Named for the Alphonso, India's most prized mango – its syrup meets Aperol, topped with prosecco for a bittersweet spin on the original.

Garden Party Watermelon Spritz

Bacardi, hand cold pressed watermelon and a note of fresh basil, topped with prosecco – long, low-proof, and made for a garden party at golden hour.

Gymkhana Cooler

House-distilled Chakh Dhoom gin, hand cold pressed cucumber and lemongrass syrup, lengthened with soda and fresh lime – built for a verandah in the heat of the day.

Kiwi Sherbet Gimlet

A classic gimlet turned green – Bombay Sapphire gin, tart kiwi sherbet and a whisper of apple liqueur, finished with fresh fennel for a clean, garden-fresh bite.

Nawab's Margarita

Altos tequila meets house-muddled jalapeño and a rush of passionfruit and pineapple – a slow-building heat that lingers as long as the fresh lime leaf that finishes it.

Malabar Mule

Altos tequila mule scented with the spice coast: muddled sage and fresh ginger syrup meet bright pineapple and Italicus, lengthened with soda for something long, cold and quietly fiery.

Bloody Blueberry Blush

Passion fruit vodka shaken with fresh blood orange syrup and muddled blueberries, blushed with a touch of blue curaçao and grenadine – pretty in the glass, and sharper than it looks.

Queen's Rosita

Our take on tequila's negroni cousin, reworked with pink peppercorn gin and rounded with house rose jam and a herbal lift of yellow Chartreuse. Bittersweet, floral, unmistakably ours.

Lemongrass Whiskey Julep

Woodford Reserve Bourbon and elderflower, softened with a house apple-lemongrass cordial and churned over ice – a julep dressed for a durbar, finished with mint and fresh lemongrass.

Fresh Orange Espresso Martini

Our espresso martini, named for the old call once used to summon the tea tray – Vodka, Amaretto and Kahlúa shaken hard with a double shot of espresso and fresh-pressed orange syrup.

Beers

Estrella

1664 Blanc

Angelo Porette

Somersby Apple Cider

White Wines

Macabeo Borgia by Borsao (Spain)

Chardonnay Organic Yalumba (Australia)

Rioja Blanco DOC Monopole Cune 2024 (Spain)

Red Wines

Shiraz Mourvedre Percheron (South Africa)

Sangiovese Ancora (Italy)

Negromaro Masseria borgo dei Trulli (Italy)

Rose

Villanelle Rose (France)

Pinot Grigio Blush delle Venezie IGT San Vigilio 2024 (Italy)

Fusion Tapas (Choose any three to make a platter)

Chilli Garlic Nepalese Chicken and Cheese Momo 🍋

Chicken and Cheese Momo Tossed in Nepalese Inspired Chilli Garlic Sauce

Biryani Blue Cheese Arancini Balls

Biryani Rice stuffed with Blue Cheese, Cheddar and Mozzarella, Crumb fried to perfection with Atom Bomb Sauce

Calcutta Fish Fry with Chips

Crispy fried fish with Calcutta Masala served with Dhoom Masala Chips

Punjabi Masaledar Lamb Bhuna (£2 Supplement) 🍋

Lamb Reduction Fried with House Special Punjabi Masala

Cumbrian Chorizo in Keralan Masala

(Dangerously Good) 🍋

Signature Shaw's Meat Cumbrian Chorizos Tossed in Keralan spices with Curry leaves, Black Pepper, Kaduku, Kalpasi, Tamarind and Coconut

Triple Cooked Potato Chaat 🍱

Triple Cooked Potato Cubes which are insanely crunchy shells with fluffy inside, topped with homemade sauces and pomegranate seeds

Guntur King Prawn Fry with Currant Chutney

(£2 Supplement)

Crispy Fried King Prawns in House special Masala flavoured with Guntur Chillies

Kasoori Chicken Tikka 🍋

Succulent chicken breasts marinated for 24 hours and prepared two ways; our In-house special fenugreek marinade and a smooth secret spice mix.

Makhan Malai Tikka

Succulent chicken breasts marinated for 24 hours, rich blend of cream, cheese, and a smooth secret spice mix.

Changeezi Lamb Chops (£4 Supplement) 🍋

A recipe inspired from 13th century. Lamb chops coated with ginger, garlic, lime juice and Chef's Special 15 spice blend, marinated overnight and charred to perfection.

Mustard and Dill Salmon Tikka (£2 Supplement)

Salmon with Dhoom's unique spice blend, mustard smoked and cooked in traditional clay oven.

Kashmiri Paneer Shashlik 🍱🍋

Cottage Cheese with Kashmiri Spices not spicy but a bag of flavours

Tandoori Malai Broccoli 🍱

Broccoli marinated in cream, cheese, whole spice-infused oil, and a unique homemade spice blend. Guaranteed to tantalize your taste buds.

Tandoori Vegan Malai Soya Tikka 🌱

Overnight marinated Soya pieces cooked in traditional clay oven and mixed with our house special vegan malai sauce. We promise it's not Chicken