

WELCOME TO



K²H

At K2H, we bring you the best of both worlds – the deep-rooted tradition of Indian cooking and a fresh, creative approach that makes every dish special.

Our chefs, trained in five-star hotels across India and seasoned with international experience, craft each dish using top-quality ingredients and time-honoured methods.

We grind our own dry whole spices in-house to create unique blends, ensuring every dish bursts with authentic flavour and aroma.

Each curry on our menu is made with its own freshly prepared gravy, carefully balanced to highlight the natural flavours and colours of the ingredients. This attention to detail means every dish has its own distinct body, character, and story.

At K2H, we don't just serve food – we share a part of our heritage. Our passion is to recreate the flavours we grew up loving, and to serve them with the warmth and affection that defines true Indian hospitality

So if you have any questions about our menu, just ask. We love to share the stories and histories behind each dish, and our knowledgeable team are happy to talk you through the ingredients. Then all you have to do is enjoy every forkful.

We're so glad you're here.



NAGENDRA KUMAR PRASAD

OWNER OF K2H

K²H

THALI

THE ULTIMATE TASTING EXPERIENCE...

CLASSIC THALI

£19.95pp

Chicken Curry Dish
Ghobi Matar Masala
Dal Tadka
Steamed Rice
Naan Bread
Vegetable Raita
Kachumber Salad

MAHARAJA THALI

£25.95pp

Chicken Curry Dish
Lamb Curry Dish
Ghobi Matar Masala
Dal Tadka
Jeera Aloo
Pulao Rice
Naan Bread
Vegetable Raita
Kachumber Salad
Sweet Treat

**VEGAN
THALI
AVAILABLE**



Max 6 Thali per table | Tuesday - Thursday 4-6pm | Sunday 12.30 - 6pm



AFTERNOON TEA

AN INDIAN TWIST
ON A GREAT
BRITISH CLASSIC

From £25pp or £45 for two people
Booking Essential



BOTTOMLESS BRUNCH

CHOOSE A MAIN FROM
OUR BRUNCH MENU AND
ENJOY 90 MINUTES OF
BOTTOMLESS DRINKS

12-4pm | £35.95pp



STARTERS

PUNJABI SAMOSA 🍡 (V) £7.95

The original samosa, stuffed with potato and green peas, seasoned with cumin, ginger and green chilli

KHAJOOR BHARI ALOO TIKKI 🍡 (V/N) (Option: DF/ Vegan) £7.95

Fried potato patties stuffed with spiced dates, ginger and cashew nuts, topped with mint yoghurt and tamarind sauce

DELHI CHAAT 🍡 (V) £7.95

Crispy, spiced vegetable pastry, red onions, drizzled with sweet yoghurt, tamarind sauce, mint and sevflakes

ONION BHAJI 🍡 (V) (Option: Vegan / GF/ DF) £6.50

An elevated classic - seasoned, crispy fried onion in a gram flour batter, generously drizzled with our signature tamarind sauce

MIXED VEGETABLE BHAJIA 🍡 (V) (Option: Vegan / GF/ DF) £6.50

Onion, potato, baby spinach and peppers in gram flour batter, served with coriander and mint sauce and tamarind sauce

AJWAIN FISH PAKODA 🍡 (GF/ DF) £8.50

Gram flour batter fried fish with ginger, caraway seeds and lemon juice. Drizzled with chaat masala

MIXED VEG PLATTER 🍡 (V/N) £11.95

Onion Bhaji, Punjabi Samosa, Aloo Tikka and Paneer Tikka, served with mint yoghurt and tamarind sauce

CRISPY LOBSTER 🍡 (DF) £19.50

Lobster lightly coated in seasoned tempura batter, served with chilli jam

CRISPY CRAB 🍡 £13.50

Spiced soft-shell crab, lightly coated in seasoned tempura batter served with herby yoghurt and a mango and mustard sauce

GRILLED SCOTTISH SCALLOPS 🍡 (GF/ DF) £14.50

Perfectly succulent scallops served with a mild spiced curry sauce with a green apple salsa and spicy tomato chutney

TANDOOR STARTERS

This selection of signature starters comes from our traditional Tandoor clay oven. Hot charcoal gives the food its distinctive smoky flavour, whilst marinades made of spices and yoghurt ensure that meat and vegetables are served perfectly tender.

BARRAH CHAMP - HOUSE SPECIALITY 🌶️🌶️🌶️ (GF) **£14.95**

Select cuts of lamb chops, marinated with crushed garlic, cloves, coriander, deggi chilli and yoghurt, cooked in a clay oven

MURGH MALAI TIKKA 🌶️ (GF) **£9.50**

Chicken marinated in soft cream cheese and hung Greek yoghurt, flavoured with cardamom and tender coriander stems

GILAFI SEEKH KEBAB 🌶️🌶️ (GF/DF) **£8.95**

Juicy skewers of spiced minced lamb in a colourful coating of peppers, onion and coriander, grilled to smoky perfection

SUBZ PANEER TIKKA 🌶️ (V) (GF) **£10.50**

Chargrilled cubes of Indian cottage cheese marinated in a zingy masala paste, with peppers and green apple, finished with chaat masala

MURGH HARIYALI TIKKA 🌶️🌶️ (GF) **£9.50**

Tender chicken breast marinated overnight in a paste of fresh mint, coriander, ginger, garlic, and lemon juice, with a touch of home-ground garam masala

TANDOOR JALPARI 🌶️🌶️ **£13.50**

Tiger King Prawns marinated overnight in a paste of home-ground tandoori masala and mustard, served with coconut chutney

MIXED MEAT PLATTER 🌶️🌶️ (GF) **£14.50**

Lamb Chop, Chicken Malai Tikka, Chicken Hariyali Tikka and Lamb Seekh Kebab served with mint sauce and mango chutney

MAINS

Chef's Gourmet Dishes

TANDOOR 'SARSON' PRAWN))) £22.95

Charcoal-grilled Black Tiger Prawns in a paste of freshly ground mustard, thick yoghurt, coriander stalk and crushed pink peppercorns, served with coconut chutney and prawn sauce

NAWABI LAMB SHANK))) (GF/DF) £22.95

Pan-seared Lamb Shank marinated overnight in whole spices, slow cooked with tomato, onion and light home-ground garam masala

LOBSTER MASALA))) (GF/DF) £27.95

A luxurious Indian style seafood dish featuring succulent lobster meat cooked in thick fragrant and spicy onion tomato sauce

The K2H Biryani

In India, the Biryani is a rice delicacy and so we treat it with the respect it deserves! The finest basmati rice is dum-cooked - meaning it is slow-cooked over a low flame - with aromatic spices, curry leaves and saffron. It's best served with a side of raita.

CHICKEN BIRYANI))) £15.95

Tender, boneless chicken thigh. **Curry Sauce £2.50 extra**

LAMB DUM BIRYANI))) £16.50

Diced, boneless leg of lamb. **Curry Sauce £2.50 extra**

VEGETABLE BIRYANI))) (V) £13.95

Green, garden vegetables. **Curry Sauce £2.50 extra**

Seafood

JHINGA KALI MIRCH))) (GF/DF) £18.95

Spicy stir-fried King Prawns, cooked in an onion-and-tomato based sauce, finished with crushed black pepper

JHINGA HARA PYAZ))) (GF/DF) £18.95

Sautéed King Prawns tossed with spring onions and home-ground spices in a spicy tomato sauce

MALABAR PRAWN CURRY))) £18.95

King Prawns cooked in a smooth sauce of tomato and onion, finished with coconut milk and fresh curry leaves

KING PRAWN CHETTINAD))) (GF/DF) £18.95

King Prawns cooked in onion and tomato, flavoured with curry leaves, ginger, garlic, black peppers and special Chettinad spice

MAINS

Fish

MANGALORE MEEN CURRY 🌶️🌶️ (GF/DF) £21.95

Halibut cooked in shallots, mustard seed and grated coconut with spices from the southern region of Mangalore

CALICUT FISH CURRY 🌶️ (GF/DF) £16.95

Sea bass fillet cooked in shallots, fresh tomatoes, turmeric and garlic

KERLA FISH MASALA 🌶️🌶️ (GF/DF) £16.95

Cod cooked in onion, tomato and turmeric, tempered with green chilli and curry leaves, with South Indian spices

K2H CHEF SPECIAL FISH CURRY 🌶️🌶️🌶️ (GF/DF) £14.50

Tilapia cooked with Chef's special spicy sauce, tempered with curry leaves and served with a Julienne of ginger and green chilli

Chicken

BIHARI DHABA CHICKEN CURRY 🌶️🌶️ (GF/DF) £15.50

Our House Special, homestyle chicken curry with boneless chicken thigh in a gravy of tomato and fresh coriander

PUNJABI BUTTER CHICKEN 🌶️ (GF) £15.50

Chargrilled chicken breast in a creamy tomato gravy with ginger, garam masala and a touch of honey, finished with brown garlic

MURGH TIKKA LABABDAR 🌶️🌶️ (GF/DF) £15.50

Chargrilled chicken breast, cooked with ginger, garlic, onions and spicy tomato masala, finished with fresh coriander leaves

PAHADI MURGH METHI 🌶️ (GF) £15.50

Chargrilled chicken breast, with fresh fenugreek, ginger, tomato and cinnamon

CHICKEN CHETTINAD 🌶️🌶️🌶️ (GF/DF) £15.50

Chicken thighs cooked in onion and tomato, flavoured with curry leaves, ginger, garlic, black pepper and special Chettinad spice

MURGH SHAHI KORMA 🌶️ (GF/N) £15.50

Chicken breast, rubbed in a mild cashewnut and onion gravy, fragrant with saffron and cardamom, finished with cream

CHICKEN JALFREZI 🌶️🌶️🌶️ (GF/DF) £15.50

An all-time favourite! An authentic version of this iconic curry with tender, juicy chicken in a spicy tomato sauce, with sautéed stir-fried peppers and onions

Continued...

MAINS

SAAG CHICKEN 🌶️🌶️ (GF/DF option) £15.50

Tender chicken, tossed with spinach and garlic and simmered with browned onion

METHI CHICKEN 🌶️🌶️ (GF) £15.50

Tender chicken cooked with fresh fenugreek leaves, tempered with garlic and whole red chilli

KERLA CHICKEN CURRY 🌶️🌶️🌶️ (GF/DF) £15.50

Chicken breast cooked in onion, tomato and turmeric, tempered with red chili and curry leaves, with South Indian spices

Lamb

HARI MIRCH KA GOSHT 🌶️🌶️🌶️ (GF/DF) £16.95

Diced lamb cooked with onion and tomatoes, marinated with home-ground spices, finished with fresh green chilli

LAMB ROGAN JOSH 🌶️🌶️ (GF/DF) £16.95

An all time favourite – aromatic curry of diced leg of lamb, with home-ground spices, ginger powder and fennel, cooked Kashmiri-style

SAAG GOSHT 🌶️🌶️ (GF/DF OPTION) £16.95

Chunks of lamb, simmered with browned onion and tossed with spinach and garlic

KADHAI GOSHT 🌶️🌶️🌶️ (GF/DF) £16.95

Tender lamb cubes stir-fried in Kadhai gravy with garlic, peppers, freshly ground coriander seeds and red chillies

LAMB KORMA RAMPURI 🌶️ (N) £16.95

Slow-cooked lamb shoulder, infused with small cardamom and finished with cream

LAMB BELIRAM 🌶️🌶️🌶️ £16.95

A traditional North Indian dish, tender lamb is simmered with ginger, garlic, onion and a melange of regional spices

BHUNA GOSHT 🌶️🌶️🌶️ (DF) £16.95

Tender lamb slow-fried in house-ground spices until deeply infused with flavour

METHI GOSHT 🌶️🌶️ (GF) £16.95

Chunks of lamb cooked with fresh fenugreek leaves, tempered with garlic and whole red chilli

*Due to the way our food is prepared, we cannot guarantee that our products are free from allergens.
If you have a food allergy, intolerance, or coeliac disease, please speak to a member of staff before ordering*

V = Vegetarian DF = Dairy free GF = Gluten free N = Contains nuts

MAINS

Vegetarian

PALAK PANEER)) (V) £11.95

Indian cottage cheese cooked with fresh spinach

PANEER KHURCHAN)) (V/GF) £11.95

Julienne of paneer and mixed peppers, topped with mustard seeds and a rich tomato gravy, finished with a touch of cream

PANEER BUTTER MASALA) (V/GF) £11.95

Paneer in creamy tomato gravy with ginger, 'garam masala' and a touch of honey, finished with brown garlic

METHI PANEER)) (V) £11.95

Paneer cooked with fresh fenugreek leaves, tempered with garlic

PANEER LABABDAR)) (V/GF) £11.95

Indian cottage cheese in a delectable gravy & rich onion, tomato & capsicumves

PANEER JALFREZI))) (V/GF) £11.95

An all-time favorite! An authentic version of this iconic curry with paneer in a spicy tomato sauce, with sautéed stir-fried peppers and onions

MALAI KOFTA)) (V/GF/N) £11.95

Shallow fried dumplings of paneer and potato stuffed with raisins and cashewnut, cooked in creamy, lightly sweet gravy

KHUMB HARA PYAZ)) (V/GF/DF) £10.50

Button mushrooms stir-fried with spring onion in a spicy Kadhai Masala

MAKAI PALAK) (V) (OPTION TO BE VEGAN/GF/DF) £10.50

Spinach and sweetcorn cooked with ginger, garlic, tomato, a pinch of garam masala and a touch of cream

KALONJI BAIGAN)) (V/GF/DF) £11.50

Baby aubergines tempered with black caraway seeds, cooked with chopped onions and tomatoes, bird's eye green chilli, ginger and garlic

ALOO BAIGAN))) (V/GF/DF) £11.50

Baby new potatoes and aubergine in an onion and tomato gravy finished with fresh coriander leaves

CHATPATE BAIGAN))) (V/VEGAN/GF/DF) £11.50

Baby aubergine cooked in roasted spices, caramelised onion and chillies

BHINDI DO PYAZA)) (V/GF/DF) £11.50

Diced okra cooked in chopped onion, tomato, ginger, green chilli finished with diced spring onions

SOYA KEEMA MATTER MASALA)) (V/VEGAN/GF/DF) £11.50

Mince nutri (soy mince) and green peas cooked in onion, tomato, ginger, and green chilli, finished with fresh coriander leaves



SIDES

GHOBI MATAR MASALA)) (V/VEGAN/GF/DF) **SIDE £7.50 / MAIN £10.50**

Cauliflower and petit-pois, cumin, ginger juliennes, lime juice and coriander, cooked dry in an North Indian style

JEERA ALOO) (V/VEGAN/GF/DF) **SIDE £7.50 / MAIN £10.50**

Potatoes tempered with cumin, asafoetida and ginger sprinkled with raw mango powder

DAL MAKHANI)) (V/GF) **SIDE £7.50 / MAIN £8.95**

A North Indian favourite, this rich lentil dish features - alongside the black lentils - red kidney beans, garam masala and tomatoes, slow-cooked for 24 hours and finished with cream

DAL TARKA)) (V/VEGAN/GF/DF) **SIDE £7.50 / MAIN £8.95**

Yellow and red lentils tempered with cumin, chopped onion, ginger and garlic

CHANA RASILA)) (V/VEGAN/GF/DF) **SIDE £7.50 / MAIN £8.95**

Chickpeas cooked with onions, tomato and home-ground garam masala, finished with ginger and chopped coriander

MIX VEGETABLE RAITA) (V) **£4.25**

Yoghurt with cucumber, onion and tomato finished with roasted cumin powder

PAPPADAMS) (V/VEGAN/GF/DF) **£4.95**

Served with two K2H signature dips; mango chutney and spicy tomato salsa

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RICES & BREADS

STEAMED RICE (V/VEGAN/GF/DF) £3.50

Boiled basmati rice

PULAO RICE (V/VEGAN/GF/DF) £4.25

Braised rice with browned onions and whole spices

MUSHROOM PULAO (V/VEGAN/GF/DF) £4.50

Pulao rice cooked with cumin and a choice of spiced mushrooms or peas

K2H Naan

Our freshly-made naan bread is cooked just as it should be - in the tandoor for that authentic soft-and-smoky flavour

NAAN (V) £3.25

LAMB KEEMA NAAN £4.50

Soft naan stuffed with spiced mince lamb

GARLIC CORIANDER NAAN (V) £4.50

CHEESE NAAN (V) £4.50

CHILLI NAAN (V) £4.25

PESHAWARI NAAN (V/N) £4.50

Stuffed with a sweet mix of dates, almonds, coconut and raisins and topped with sesame seeds

TANDOORI ROTI (V/VEGAN/DF) (OPTION FOR NO BUTTER) £3.25

Traditional Indian flatbread made from wholewheat flour and cooked in the tandoor

LACHCHA PARATHA / PUDINA PARATHA (V) £4.50

Pan-fried flatbread layered with ghee, crispy on the outside and soft inside. Served plain or with mint

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