



# Embassy

## SPICED IN PUNJAB, STYLED IN BRITAIN

*The Embassy is a concept created by Kaven Gill —  
a personal reflection of British Punjabi upbringing,  
brought to life through food, design, music, and a deep sense of cultural pride.*

*The name Embassy is no mere title.  
It stands as a symbol of presence — a place where Punjabi and Indian culture is  
represented proudly and confidently in a foreign land.  
That ethos of blending worlds inspires every part of the experience.*

All our prices are inclusive of VAT at the prevailing rate.  
Please ask our staff about the ingredients used in our dishes and any allergen information.  
A discretionary service charge of 12.5% will be added to your final bill.  
Certain dishes can be made gluten or dairy free on request. Please ask on arrival.

# Embassy

## SMALL PLATES

### SOUP OF THE DAY

**6.5**

*Served with warm bread and butter*

### PAPPADUMS & CHUTNEYS

**5.5**

*Pappadums served with a selection of tangy, sweet, and spicy chutneys.*

### MASALA PANEER BITES

**7.5**

*Crispy spiced paneer cubes tossed in our signature masala blend,  
served with sweet chilli dip*

### CRISPY SAMOSA CHAAT

**7.5**

*Crushed samosa, chickpeas, chutneys, yogurt*

### VEGETABLE SPRING ROLLS

**7**

*Crispy pastry rolls filled with mixed vegetables, served with a sweet chili dipping sauce*

### TANDOORI PRAWN

**9**

*Juicy king prawns marinated in spiced yogurt and chargrilled .*

### CHICKEN TIKKA

**9**

*Tender chicken pieces marinated in spiced yogurt and chargrilled*

### FALAFEL & HUMMUS

**7**

*Crispy falafel served with hummus, spiced crispy chickpeas, and naan bread with herb oil drizzle*

### CRISPY CHICKEN MOUSSELINE

**8.5**

*Crispy masala chicken filled with a silky chicken mousseline*

### MAKHANI ARANCINI BALLS

**7.5**

*Crispy rice filled with makhani sauce, and cheese*

## MAIN PLATES

### SMOKED MASALA BEEF SHORT RIBS WITH ALLO GOBI

24

*Slow-cooked beef short ribs, spiced potatoes & cauliflower finished with rich beef jus & crispy herbs.*

### HAKE IN JEERA CRUST

24

*Crispy hake with a spiced Indian herb crust, served on cumin cauliflower purée, with carrots and chickpeas.*

### 6oz FILLET STEAK

38

*28-day aged, grass-fed British beef, hand-cut and grilled to perfection. Served with triple-cooked chips, vine cherry tomatoes, onion ash, and sautéed wild mushrooms.  
Finished with your choice of peppercorn or Béarnaise sauce.*

### BEEF BURGER

17

*Aberdeen Angus beef patty topped with mature cheddar cheese, crispy onions, baby gem lettuce, gherkins, and spicy tomato chutney. Served in a soft brioche bun with masala fries and curried coleslaw*

### PASTA A LA NONNA

16

*Homemade pasta tossed with roasted seasonal vegetables in a rich tomato sauce and coconut cream*

### FISH & CHIPS

18

*Crispy ale-battered haddock served with triple-cooked chips, garden peas, caramelized lemon, and tartar sauce*

### CEASER SALAD

9

*Crisp romaine lettuce tossed with anchovies, boiled eggs, crunchy croutons, creamy Caesar dressing, Parmesan.*

*Add Chicken - 6*

*Add Halloumi - 5*

## SHARER DISHES

DESIGNED FOR SHARING, THESE PORTIONS OFFER A MORE FLEXIBLE, COMMUNAL DINING EXPERIENCE, ALLOWING YOU TO EXPLORE A VARIETY OF FLAVORS AND DISHES AT YOUR OWN PACE.

### AMABASSADORS BUTTER CHICKEN

10

### CUCUMBER RAITA

3.5

### LAMB ROGAN JOSH

14

### ALOO GOBI

6

### AUBERGINE CURRY

8

### GARLIC NAAN BREAD

4.5

### TRADITIONAL PUNJABI SAAG

6

### HOUSE SALAD

3.5

### GOAN KING PRAWN CURRY

12

### MASALA FRIES

4.5

### BASMATI RICE

4.5

### PARMESAN & TRUFFLE CHIPS

5

## THALIS FOR ONE

EACH DISH INCLUDES;

**BASMATI RICE, CUCUMBER RAITA, SALAD,  
MANGO PICKLE, GARLIC NAAN,  
& CREAMY MAKHANI DAAL.**

AMABASSADORS BUTTER CHICKEN

**18**

*Tender tandoori-grilled chicken simmered in a rich, buttery tomato sauce, infused with aromatic spices and finished with cream for a smooth, indulgent flavour.*

LAMB ROGAN JOSH

**22**

*Succulent lamb slow-cooked in a fragrant Kashmiri-style curry, enriched with a blend of warm spices, yogurt, and caramelised onions—deeply spiced, bold, and aromatic.*

STUFFED AUBERGINE

**16**

*Tender, roasted aubergine simmered in a delicately spiced tomato gravy, infused with garlic, ginger, and a blend of traditional Indian spices for a rich, smoky flavour.*

GOAN KING PRAWN CURRY

**20**

*Succulent king prawns delicately cooked in a fragrant, spiced coconut-based sauce, infused with fresh herbs, ginger, and a hint of lime for a rich, aromatic finish.*

TRADITIONAL PUNJABI SAAG

**16**

*A velvety spinach-based curry, gently spiced and slow-cooked with garlic, ginger, and onions for deep, earthy flavour—a comforting classic with a smooth, wholesome finish.*

## DESSERTS

PISTACHIO CHEESECAKE

**8**

CHILLI CHOCOLATE BROWNIE WITH ICE CREAM

**8**

GULAB JAMUN SUNDAE

**7.5**

FRUIT SALAD

**7**

TRIO OF KULFI

**7**