



HERITAGE DULWICH

SMALL PLATES

Old Delhi Papdi Chaat G D	8
Wheat crisps, sweet potato, basil, sweet yoghurt, pomegranate	
Bharwan Aloo Tikki D	8
Stuffed potato patties, cheese, spiced white peas, chutneys	
Gunpowder Broccoli V	8
Tandoor grilled broccoli, lentil powder, spices	
Samudri Khajana	9
South Indian fried calamari, prawns and coconut, mustard moilee	
Awadhi Grilled Lamb D	10
Ginger flavoured Pan seared lamb steak, mustard mooli pickle	
Rabbit Reshmi D	11
Minced rabbit kebab, saffron, bell peppers, radish yoghurt	
Venison Badal Jaam D	12
Wild Venison steaks, Aubergine with spicy tomato, cheese & yogurt	

KEBABS & TIKKAS

Tandoori Bharwan Aloo V	12.5
Stuffed potato, Indian cottage cheese, sultana	
Desi Paneer Tikka D	13.5
Paneer stuffed with mango pickle and spices	
Shatkora Jhinga D	18.5
King prawns marinated with lemon grass & shatkora,	
Kasoori Murgh Tikka D	15.5
Boneless chicken thigh, kasoori methi leaves, mint, basil	
Lucknowi Murgh Kebab D	15.5
Char-grilled boneless chicken, saffron coriander and chilli	
Kerelan Grilled Duck D	17.75
Free range Duck fillets, mustard, black pepper & honey, tangy plum chutney	
Heritage Lamb Chops D	22.95
Double bone Welsh Lamb rack marinated in black cardamom & raw papaya	

Please speak to your server for allergens information.
Dishes may contain traces of allergens despite our persistent efforts
G- Gluten D- Dairy N- Nuts V- Vegan





SEAFOOD

HERITAGE

D U L W I C H

Halibut Moilee	16.5
Pan grilled halibut fillet with moilee sauce	
Kasundi Jhinga	16.5
King prawn with creamy coconut & mustard sauce	

CHICKEN

Murgh Makahani D	14.5
Smoked chicken thigh cooked in creamy fresh tomato & fenugreek sauce	
Dhabawala Murgh D	14.5
Chicken thighs, ground spices and Kashmiri chilli	
Palak Chicken D	15.5
Boneless Chicken, spinach puree and green chillies	

LAMB

Kashmiri Lamb	16.5
Traditional heritage recipe from kashmir	
Adraki Bhoona Lamb	16.5
Boneless dice lamb, ginger, green coriander	
Rogani Nalli Gosht D	17.5
Lamb shank flavoured with Black cardamom, red chillies	

VEGETERIAN

Kadai Subzi V	12.5
Courgette, fine beans, broccoli, kadai masala	
Baingan Kolhapuri V	12.5
Roasted Aubergine served with spiced Kolhapuri masala	
Panner Aur Mirch ka Salan D	13.5
Herb marinated cottage cheese in melon seed and tomato gravy	
Malai Anjeer Ke Kofte D	13.5
Fig stuffed paneer, potato dumplings in creamy sauce	
Aloo Chole V	12.5
Old school chickpeas, potatoes and spices	

Please speak to your server for allergens information.
Dishes may contain traces of allergens despite our persistent efforts
G- Gluten D- Dairy N- Nuts V- Vegan





HERITAGE

D U L W I C H

BIRYANI

Ghost Dum Biryani G D	18.25
Classic Lamb dum Biryani with aromatic spices	
Hyderabadi Murgh Biryani G D	17.95
Traditional Chicken Biryani from Hyderabad	

SIDE DISH

Bhindi Masala V	7.95
Spiced okra, tomato, green Chilli	
Jeera Aloo G D	7.25
Potatoes tempered cumin, fresh coriander	
Saag Makai V	7.25
Garlic tempered spinach, sweetcorn, green chilli	
Dal Makhani G D	7.95
Whole lack lentil with tomato and fenugreek	
Tadka Dal V	7.25
Mixed lentils tempered with ginger, garlic & tomato	
Cucumber Mint Raita D	3.25
Greek Yogurt with cucumber, mint	

RICE & BREADS

Steamed Rice/ Pulao Rice	4.50
Tandoori Roti G	3.95
Peshawari Naan G D	4.25
Cheese & Chilli Naan G D	4.25
Sundried Tomatoes & Truffle Naan G D	4.25
Naan Bread (Plain, Butter or Garlic) G D	3.95
Lachha (Butter Naan/Paratha) G D	4.25

Please speak to your server for allergens information.
Dishes may contain traces of allergens despite our persistent efforts
G- Gluten D- Dairy N- Nuts V- Vegan





HERITAGE
D U L W I C H

POPPADOMS & ACCOMPANIMENTS

Poppadoms Basket & chutney selection	4.50
Spicy onion Salad, green chilli, fresh coriander and lemon Juice	2.95

Please speak to your server for allergens information.
Dishes may contain traces of allergens despite our persistent efforts
G- Gluten D- Dairy N- Nuts V- Vegan

