



**Ritu** means seasons in Sanskrit. The food at our restaurant is inspired by the seasons of India and the culinary expertise derived from the local produce.

**E**ach season yields different ingredients. Intense summer temperatures yield mangoes and cooling buttermilk. Endless rains during the monsoons bring forth cravings for samosa and chai. Winters are best for saag and makki ki roti, undhiyu and sweets made from nolen gur (palm jaggery).

**T**he rhythm, flow and transformation that these seasons bring to the natural landscape translate into everything at Ritu. Starting with the menu through to the décor- a complete dining experience is infused with an elegance that is truly Indian.

**T**he name 'Ritu' suggested by Ms Ameeta Agnihotri, an award winning food critic from India.

Step into the distinct  
and beautiful seasons  
of the Indian landscape  
through an immersive  
and elegant dining  
experience like no other.

# Starters

## Papad tray

Assortment of papads and chutney for the table (D)  
£3

## Aloo Tikki Aur Soup

Potato and cilantro cakes served with a demitasse of Spiced  
Parsnip Cream (D)(G)  
£10

## Kumbh ka mela

Mushroom galouti with a Ghewar (flour honeycomb) chaat ;  
Tempered Radish (D)(N)(G)  
£12

## Makkai triangles

Corn and jalapeno masala;  
Pastry triangles - Naga tomato sauce (D)(G)  
£12

## Lotus stem chaat

Crackling lotus stem with chickpeas and  
potatoes given the chaat treatment (D)(G)  
£11

## Mumbai style chicken bread rolls

Street food style chicken with cheese wrapped in a bread  
crust ; Mint chutney (D)(G)  
£12

## Kolkata chicken lollipop

Crispy fried chicken wings marinated with  
spices in Kolkata style (G)  
£12

## Murgh Shammi Kebab 🌶️

Traditional snack - chicken mince and roasted lentils stuffed  
with Dry figs , cashew nuts and mint , Shallow fried (N)(D)  
£14

## Goan Spiced Scallop and Prawn

Duo of pan seared Scallop with a Spice Fried Prawn ; Shiitake  
Mushroom Khorma (D)(N)(G)  
£17

## Amritsari macchi

Mustard marinated fish goujons batter fried and dusted with  
select Spices ; Onion rings (D)(G)  
£16

## Gunpowder Prawns 🌶️

Jumbo Prawns grilled with hot gun powder , served with  
Masala Caesar sauce (D)  
£19

(D) Dairy (G) Gluten (N) Nuts 🌶️ Chilli/Hot

Please speak to a member of staff about the ingredients in our dishes  
for any food allergies / intolerances before placing your order.

# Tandoor

## **Malai broccoli Mustard paneer tikka Tandoor Smoked Eggplant Tart**

Our vegetarian kebab platter marinated and grilled (D) (N)  
£14

## **Chettinad chicken tikka**

Spiced with Chettinad spices from the South of India (D)  
£16

## **Murgh koila tikka**

Chicken thighs marinated with edible charcoal and spices (D)  
£16

## **Punjabi chicken tikka 🌶️**

Chicken thighs cooked with a chilli yoghurt marinade and  
crusted with crushed pepper and coriander (D)  
£17

## **Classic tandoori chicken**

Baby chicken marinated and roasted with  
paprika and yogurt marinade (D)  
£16

## **Kadhai duck**

Slow cooked duck breasts with  
pickled beetroot and a mandarin orange salad (D)  
£16

## **Lasooni lamb chops**

Grilled with a garlic marinade (D)  
£24

## **Lamb seekh kebab**

Minced lamb skewers spiced with black cumin  
and dry chillies (D)  
£15

## **Hariyali Jhinga**

Bay prawns cooked in the clay oven with basil  
and cilantro marinated (D)  
£20

## **Sarson wala salmon**

Mustard and dill marinated Salmon (D)  
£18

(D) Dairy (G) Gluten (N) Nuts 🌶️ Chilli/Hot

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# Curries

## **Paneer laziz pasanda**

Slabs of delicate cottage cheese stuffed with potatoes, cashews and mint simmered in a rich Nawabi sauce (D)(N)(G)  
£16

## **Butter subzi**

The vegetarian equivalent of Tikka masala only laden with seasonal vegetables and finished Dried Fenugreek leaves and " Desi Ghee " (D)(N)  
£15

## **Bhindi aachari**

Okra in a pickled tomato sauce  
£13

## **Gobi mussalam**

Chunky cauliflower spice blanched , coated with a creamy sauce and oven finished (D)(N)  
£13

## **Pepper chicken masala 🌶️**

Classical dish from Madurai, with a fiery blend of peppercorns and fennel  
£17

## **Murgh tikka hara pyaaz**

Chicken tikka tossed with a masala sauce and finished with fresh spring onions and cream (D)(N)  
£17

## **Dhaba makhani chicken**

Our version of butter chicken with extra tempering of sliced garlic (D)(N)  
£18

## **Rarha Gosht**

A unique dish born from a kitchen accident where the chef cooked lamb dices with a sauce made of Lamb mince ;  
Served with a Fried egg (D)  
£22

## **Roganjosh**

Slow cooked Lamb with select spices from Kashmir  
£20

## **Konkan railway goat curry 🌶️**

A traditional dish served to the workers who built the Railway lines - goat meat with potatoes  
£18

## **Alleppey Fish Curry**

Monkfish tails stewed with mangoes and ginger from God's Own Country - Kerala  
£20

## **Bhoot jholokia jhinga 🌶️**

Ghost pepper spiced prawn curry from Assam (D)  
£18

(D) Dairy (G) Gluten (N) Nuts 🌶️ Chilli/Hot

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# Biryani

Our take on the classical Biryani  
cooked and served in a bamboo stem.

**Lamb biryani** £21

**Chicken biryani** £19

## Rice

**Pilau Rice** £5

**Steam Rice** £4

**Veg tawa Biryani** £16

## Sides

Served with Indian tempered  
baby spinach "Saag" (D)

**Makkai (corn niblets)** £8

**Paneer** £8

**Aloo** £8

**Tempered lentils - Dal** (D) £6

**Dal makhani** (D) £8

**Grilled seasonal vegetables** (D) £7  
with a hint of garlic and chilli

**South Indian potato roast** £6  
with red chillies and curry leaves

**Raita - cucumber and mint** (D) £3

**Laccha salad** £3  
onions, chillies and coriander

**Classic kuchumber** £4  
diced cucumber, tomatoes, onions  
and olives

## Breads

**Naan / Butter naan / Garlic naan** (D)(G)  
£3

**Roti / Paratha / Pudhina and  
methi paratha** (D)(G)  
£3

**Masala cheese stuffed kulcha** (D)(G)  
£4

# Vegan Menu

## Starters

### **Carrot and coriander soup**

£8

### **Makai triangles**

Corn and jalapeno masala ; filo triangles -  
Naga tomato sauce

£11

### **Bhatti ki broccoli**

Crushed coriander seeds and masala marinated broccoli  
cooked in the tandoor

£8

### **Lotus stem bhel**

Crackling lotus stem with chickpeas and potatoes  
tamarind chutney

£10

## Main course

### **Bhindi aachari**

Okra in pickled tomato sauce

£12

### **Vegetable Alleppey**

Seasonal vegetables simmered in a coconut sauce with ginger  
and mangoes

£12

### **Jackfruit masala**

Jackfruit chunks tossed with a tomato-based masala sauce  
and finished with fresh mint

£10

### **Makkai palak**

Corn niblets tossed with wilted baby spinach and cumin

£10

## Sides

### **South Indian potato roast**

With Red chillies and curry leaves

£6

### **Dal tadka**

Tempered red lentils

£6

### **Plain rice**

£4





*Drinks Menu*





# White Wines

175ML BOTTLE

**Pinot Grigio 2020** £5.50 £19.50  
**Single Vineyard Hilltop**

(Neszmely, Hungary) *A delicate floral nose. Packed ripe kiwi and apple fruit flavors with a fresh finish.*

**Rioja DOC 2020** £6.60 £23.00  
**White Don Sancho De Londoño**

(La Rioja, Spain) *Dry and fleshy attack, full of bitter citrus pith and fresh fig flavours with spices finish.*

**Picpoul De Pinet 2019** £8.00 £28.00  
**AOP Tradition Domaine Muret**

(Languedoc, France) *Concentrated lime/lemon fruit aromas, acacia flower and fresh almond.*

**Sauvignon Blanc 2019** £11.50 £44.00  
**Marlborough Map Maker**

(Marlborough, New Zealand) *Bone dry and crisp with excellent balance. Citrus tones with white orchard fruit flavours.*

**Riesling Kabinett 2018** £9.50 £34.00  
**Trocken Weingut Familie Rauhen**

(Mosel, Germany) *Dry with classic nuances of stone fruits, good minerality and a long white peppery finish.*

**Gavi San Pietro 2020** £11.00 £39.00  
**DOCG Organic Tenuta San Pietro**

(Piemonte, Italy) *Elegant and harmonious, well-balanced exotic fruit and spice aromas with a long depth.*

**Pouilly Fume AOC Les 2020** £42.00  
**Croqloups Domaine Chauveau**

(Loire, France) *Plenty of finesse, bright gooseberries, ripe green apple with a light spicy expression.*

**Sancerre Reserve 2018** £13.00 £46.00  
**AOC Speciale Pascal Thomas**

(Loire, France) *Intense and complex characters of peaches, stewed apples quince fruits character.*

**Chablis Aoc 2020** £13.50 £48.00  
**Jean-Pierre Et Alexandre Ellevin**

(Burgundy, France) *A minerality expression. Packed with fresh almonds and ripe yellow fruits.*

**Chablis 1er Cru AOC 2019** £64.00  
**Vosgros Jean-Pierre Et Alexandre Ellevin**

(Burgundy, France) *Rich, concentrated, mineral, ripe tropical fruit with nutty character, a long finish.*

**Rully Villages AOC 2019** £18.00 £69.00  
**Domaine Saint Jacques**

(Burgundy, France) *Lively and fresh with a long minerality. Honeysuckle with a well-rounded palate.*

**Puligny-Montrachet AOC 2008** £125.00  
**1er Cru Hameau De Blagny Paul Chapelle Et Ses Filles**

(Burgundy, France) *Generous, intense, packed with agrume exotic fruits and white orchards aromas, a big wine!*





# Red Wines

175ML BOTTLE

- Rioja Doc 2020** £6.30 £22.50  
**Red Don Sancho De Londoño**  
(La Rioja, Spain) *Expressive raspberry marmalade, blackberry notes with a well-integrated balsamic spicy end.*
- Primitivo Acanto 2020** £7.20 £25.00  
**Salento Puglia LGT Cantine Ionis**  
(Puglia, Italy) *Full body, well-balanced plum, black cherry with tobacco and sweet spices finish.*
- Valpolicella Classico 2020** £7.50 £27.00  
**DOC Le Filagne Organic Le Bertarole**  
(Veneto, Italy) *Morella and black cherry flavours. Peppercorn notes with exotic spices and silky tannins.*
- Malbec Reservado 2018** £9.50 £34.00  
**Fabre Montmayou**  
(Mendoza, Argentina) *Awarded winner winery. Complex, rich, deep, and generous with a spicy velvet finish.*
- Shiraz Langhorne Creek 2014** £9.60 £35.00  
**Formby Vineyards**  
(Langhorne Creek, Australia) *Farming with minimal human intervention. Violets, red wild berry fruits and spice nose.*
- Pinot Noir 2016** £13.50 £47.00  
**Marlborough Map Maker**  
(Marlborough, New Zealand) *Sophisticated with an "old world" elegance, Violet's nose and ripe cherries palette.*
- Barolo Docg 2017** £55.00  
**Antico Monastero**  
(Piemonte, Italy) *Fragrant and well balanced, red wild berries fruits encapsuled with soft silky tannins.*
- Saint-Émilion Grand Cru 2014** £58.00  
**AOC Chateau Pavillon Rocher**  
(Bordeaux, France) *Smooth and concentrated red berries fruits, elegant spice with a light smoky touch.*
- Amarone Della 2016** £11.00 £58.00  
**Valpolicella Doc Classico Podere Cariano Le Bertarole**  
(Veneto, Italy) *Sophisticated and spicy. Full, concentrated and complex ripe red and black berry fruits.*
- Lalande De Pomerol 2018** £79.00  
**Aoc Chateau Pavillon Beauregard**  
(Bordeaux, France) *Ripe red wild fruits aromas, raspberries, prunes with a nice chocolate and leather finish.*
- Grand Vin 2013** £24.00 £99.00  
**Fabre Montmayou**  
(Mendoza, Argentina) *Structured, expressive blackberry, morello cherry aromas and violet, liquorice spices with a complex finish.*
- Pommard AOC 2017** £105.00  
**Domaine Laurent Boussey**  
(Burgundy, France) *Scents of Cherries, prunes and violets with a persistent mouthfeel.*





## Rose Wine

175ML BOTTLE

**Rose De Loire 2019**

£6.60 £23.00

**AOP Les Tesangeres Cave De La Pretrise**

(Loire, France)

*Lively fresh attack with a mineral good balance and ripe strawberry fruit character.*

## Sweet Wine

175ML BOTTLE

**Coteaux Du Layon 2019**

£7.80 £38.00

**AOC St Aubin Domaine Des Barres**

(Loire, France)

*Elegant and complex. Dried Fruits confit aromas with a harmonious spicy finish.*

## Sparkling Wines

175ML BOTTLE

**Bianco Spumante**

£7.00 £34.00

**Extra Dry Villa Doral**

(Veneto, Italy)

*Harmonious and floral. Fine bubbles punctuate this fruity wine. (Prosecco style).*

**Champagne Française**

£13.00 £35.00

**Monay Brut**

(Champagne, France)

*Toasty aromas combined with fresh apricot and yellow orchard fruit. Fine bubbles.*

**Champagne Française**

£15.00 £43.00

**Monay Brut Rose**

(Champagne, France)

*Elegance with a nice balance of acidity, subtle red fruit character. Fine bubbles.*





## *Cocktails*

£12

### **Espresso Martini**

Vodka, kahlua and espresso coffee

### **Love Potion No.9**

Vanilla flavoured vodka, passion liqueur and passion fruit puree

### **Mirchi Mango Masti**

White rum, mango puree, fresh lime and chilli

### **Negroni Classico**

London dry gin, campari and sweet vermouth on the rocks

### **New Fashioned**

Ron zacapa (rum), brown sugar cubes, angoustra bitters stirred to perfection

### **The English Gimlet**

Hendricks with cordial and vermouth

### **Whisky Sour**

Bourbon with sweet and sour mix and egg white

### **Devil's Indulgence**

Cognac with kahlua and baileys and chocolate

## *Non-Alcoholic*

£8

### **Flavoured Mojito**

mango / strawberry / passionfruit

Fresh mint leaves, lime wedges and flavours of your choice.

### **Tropical Passion**

Passion fruit juice and passion fruit, cream and splash of grenadine

### **Moksha**

Fresh mint leaves, cucumber, elderflower cordial and top up with apple juice

### **Seasonal crush**

A mix of seasonal berries with passion fruit juice, cranberry juice and lychee juice blend to perfection

### **Lassi**

mango / strawberry / passionfruit

A blend of yogurt with your choice of flavours





# Spirits

## Vodka

Kettle One	£9
Kettle One Citron	£9
Grey Goose	£9
Belvedere	£10

## Gin

Bombay Sapphire	£9
Monkey 47	£12
Hendricks	£10
Pink Pepper	£10
Ophre	£10
Tanqueray Gin	£9

## Rum

Bacardi	£9
Malibu	£8
Bacardi Spice Rum	£9
Ron Zacapa	£15

## Anejo

Patron Sliver	£12
Anejo Gold	£14
Patron Xo Café	£12

## Vermouths & Aperitifs

Pimms	£8
Campari	£8
Aperol	£8
Dry Vermouth	£8
Recard	£8
Sweet Vermouth	£8

## Liqueurs

Drambuie	£9
Amaretto	£9
Kahlua	£9
Frangelico	£9
Contreau	£9
Grand Marnier	£9
Baileys	£9
Limoncello	£9
Sambuca	£9
Tia Maria	£9
Archers Peach Snapps	£9
Southern Comfort	£9

## Cognac

Hennessy Vs	£11
Hennessy Xo	£35
Remy Martin Vsop	£11
Remy Martin Xo	£22

All spirits served as 50ml





# Whisky

## **Single Malts** **Spey Side**

Macallan 18 Years Double Cast	£55
Glenfiddick 15 Years	£17
Balvenic Double Wood 14 Years	£19
Macallan 12 Years	£15

## **Islay**

Lagavulin 16 Years	£15
Ardbeg Anoa	£14
Laphroaig 10 Years	£13

## **Low Land**

Glenkenchie 12 Years	£14
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## **High Land**

Oban 14 Years	£14
Dalmore 15 Years	£25
Dalmore King Alexander III	£50
Glenmorangie	£13
Dalwhinnie 15 Years	£16

## **Island & Campbeltown**

Talisker 10 Years	£13
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## **Indian**

Amrut Fusion	£14
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## **American**

Wood Ford Reserva	£11
Jack Daniels Tennessee	£10
Gentlemen Jack	£12
Jack Daniels Single Barrel	£15
Maker,S Mark	£11

## **Japanese**

Hibiki	£18
Yamazaki 12 Years	£18
Nikka	£15

## **Irish**

Jameson	£10
Bush Mills	£10

## **Scottish**

Johnnie Walker Double Black	£15
Johnnie Walker Gold Label	£14
Johnnie Walker Blue Label	£36
Chivas Regal 18 Years	£16

All spirits served as 50ml





## Beers

Cobra	£6.00
King Fisher	£7.00
Mini King Cobra	£7.00
King Cobra	£14.00
Asahi	£7.00
Sassy	£7.00
Eico	£7.00

## Soft Drinks

Coke 330ml	£4.00
Diet Coke 330ml	£4.00
Lemonade 330ml	£3.00
Tonic Water	£2.50
Slim Lime Tonic	£2.50
Ginger Ale	£2.50
Ginger Beer	£3.00
Soda Water	£2.50

## Juices

Orange Juice	£4.00
Apple Juice	£4.00
Cloudy Apple Juice	£4.00
Pineapple Juice	£4.00
Cranberry Juice	£4.00
Grape Fruit Juice	£4.00
Passion Fruit Juice	£4.00
Mango Juice	£4.00
Lychee Juice	£4.00
Tomato Juice	£4.00

## Teas

English Breakfast	£4.00
Jasmine Pearls	£4.00

## Coffees

Espresso	£2.50
Double Espresso	£4.00
Cappuccino	£4.00
Latte	£4.00
Flat White	£4.00
Americano	£4.00
Iced Coffee	£6.00
Irish Coffee	£12.00

