



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.

Each 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).

The 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.

The 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

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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

