



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)
£4

Paneer Ghee Roast Masala

Cottage Cheese chunks delicately spiced and tossed in a
Ghee laden masala from Mangalore (D)
£12

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 Goan Prawn Balchao ; Shi-
take Mushroom Khorma (D)(N)
£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

Cream and aged cheddar marinated Broccoli cooked in the clay oven (D)
£10

Paneer Tikka

Slabs of delicate cottage cheese in a pounded mustard marinade (D)
£12

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

Amritsari 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

Rarha lamb chops

Grilled with a garlic marinade and served on a bed of seasoned Lamb mince (D)
£28

Lamb seekh kebab

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

Llimbu wali Jingha

Kaffir and zest marinated Bay prawns tandoor cooked and served with a roasted Onion salad (D) (N)
£20

Sarson wala salmon

Salmon marinated in typical Bengali Mustard Paste and grilled in The clay Oven (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

Chana masala, Patiala style

Very Punjabi chickpeas with onions and fried green chillies
£14

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)
£20

Saoji Lamb Curry 🌶️

A unique and rich Lamb curry from Maharashtra cooked with Dry coconut and whole fragrant spices - and SPICY
£22

Roganjosh

Slow cooked Lamb with select spices from Kashmir
£21

Konkan railway goat curry 🌶️

A traditional dish served to the workers who built the Railway lines - goat meat with potatoes
£19

Alleppey Fish Curry

Monkfish tails stewed with mangoes and ginger from God's Own Country - Kerala
£22

Steamed Banana Wrapped Fish

Tamarind and tomato chutney spiced Sea Bass fillets wrapped and steamed
£19

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)

Corn(makkai) / Paneer/ 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

Baingan Ka Bartha (D) £9
Smoked eggplant mash tempered
with chillies and ginger

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 (D) (G) £3

Garlic naan (D) (G) £4

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

Masala cheese stuffed
kulcha (D) (G) £5

Ritu Special Masal Kulcha (D) (G)
Stuffed with purple potatoes and cheese £5

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

£11

Main course

Bhindi aachari

Okra in pickled tomato sauce

£13

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





Cocktails

£13

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

£9

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





White Wines

	GLASS 175ML	CARAFE	BOTTLE
Pinot Grigio Single Vineyard 2020 Hilltop (Neszmely, Hungary) <i>A delicate floral nose. Packed ripe kiwi and apple fruit flavors with a fresh finish.</i>	£6.25	£18.75	£25.00
Rioja DOC 2020 White Don Sancho De Londoño (La Rioja, Spain) <i>Dry and fleshy attack, full of bitter citrus pith and fresh fig flavours with spices finish.</i>	£7.00	£21.00	£28.00
Picpoul De Pinet AOP Tradition 2021 Domaine Muret (Languedoc, France) <i>Concentrated lime/lemon fruit aromas, acacia flower and fresh almond.</i>	£9.00	£28.00	£36.00
Torrontes 2021 Fabre Montmayou (Mendoza, Argentina) <i>Intensely tropical & floral perfumed palate with clean finish.</i>	£9.50	£28.50	£39.00
Pouilly Fume Aoc Les Crogloups 2021 Domaine Chauveau (Loire, France) <i>Plenty of finesse, bright gooseberries, ripe green apple with a light spicy expression</i>	£10.50	£31.50	£42.00
Sauvignon Blanc Marlborough 2021 MAP MAKER (Marlborough, New Zealand) <i>Bone dry and crisp with excellent balance. Citrus tones with white orchard fruit flavours.</i>	£11.50	£34.50	£46.00
Gavi San Pietro Docg 2020 Organic Tenuta San Pietro (Piemonte, Italy) <i>Elegant and harmonious, well-balanced exotic fruit and spice aromas with a long depth.</i>	£12.00	£36.00	£48.00
Chablis Aoc 2021 Jean-Pierre Et Alexandre Ellevin (Burgundy, France) <i>A minerality expression. Packed with fresh almonds and ripe yellow fruits.</i>	£13.50	£40.50	£54.00
Sancerre Aoc Reserve Speciale 2020 Pascal Thomas (Loire, France) <i>Intense and complex characters of peaches, stewed apples quince fruits character.</i>	£14.00	£42.00	£56.00
Rully Villages Aoc 2019 Domaine Saint Jacques (Burgundy, France) <i>Lively and fresh with a long minerality. Honeysuckle with a well-rounded palate.</i>	£18.00	£54.00	£69.00
Meursault Aoc 2020 La Galopiere (Burgundy, France) <i>Concentrated citrus, complex, candied white fruit aromas with a buttery touch, and a delicate fresh finish.</i>	£31.25	£93.75	£125.00





Red Wines

	GLASS 175ML	CARAFE	BOTTLE
Primitivo Acanto Salento Puglia IGT 2020 Cantine Ionis (Puglia, Italy) <i>Full body, well-balanced plum, black cherry with tobacco and sweet spices finish.</i>	£8.00	£24.00	£32.00
Valpolicella Doc Classico Le Filagne 2020 Organic Le Bertarole (Veneto, Italy) <i>Morella and black cherry flavours. Peppercorn notes with exotic spices and silky tannins.</i>	£8.50	£25.50	£34.00
Malbec Reservado 2020 Fabre Montmayou (Mendoza, Argentina) <i>Awarded winner winery. Complex, rich, deep, and generous with a spicy velvet finish.</i>	£9.50	£28.50	£38.00
Shiraz Langhorne Creek 2014 Formby Vineyards (Langhorne Creek, Australia) <i>Farming with minimal human intervention. Violets, red wild berry fruits and spice nose.</i>	£10.50	£31.50	£42.00
Pinot Noir Marlborough 2019 Map Maker (Marlborough, New Zealand) <i>Sophisticated with an "old world" elegance. Violet nose and ripe cherries palette.</i>	£13.50	£40.50	£54.00
Barolo Docg 2018 Antico Monastero (Piemonte, Italy) <i>Fragrant and well balanced, red wild berry fruits encapsuled with a soft silky tannins.</i>	£14.00	£42.00	£56.00
Amarone Della Valpolicella Doc Classico Podere Cariano 2016 Le Bertarole (Veneto, Italy) <i>Sophisticated and spicy. Full, concentrated, and complex ripe red and black berry fruits.</i>	£14.50	£43.50	£58.00
Saint-Émilion Grand Cru Aoc 2014 Chateau Pavillon Rocher (Bordeaux, France) <i>Smooth and concentrated red berries fruits, elegant spice with a light smoky touch.</i>	£15.00	£45.00	£60.00
Merlot Gran Reservado 2012 Fabre Montmayou (Patagonia, Argentina) <i>Complex bouquet of wild black and red fruit aromas. Excellent structure, very elegant on the palate.</i>	£18.75	£56.25	£75.00
Lalande De Pomerol Aoc 2018 Organic Chateau Pavillon Beauregard (Burgundy, France) <i>Ripe red wild fruits aromas, raspberries, prunes with a nice chocolate and leather finish.</i>	£20.00	£60.00	£80.00
Grand Vin 2013 Fabre Montmayou (Mendoza, Argentina) <i>Structured, expressive blackberry, morello cherry Aromas and violet, liquorice spices with a complex finish.</i>	£25.00	£75.00	£100.00
Magnum Malbec Pretty 2021 Fabre Montmayou (Mendoza, Argentina) <i>Blackberry fruits, cherry, liquorice and chocolate aromas. Nice balance between fruits and tannins.</i>			£80.00





Rose Wines

	GLASS 175ML	CARAFE	BOTTLE
Saint Laurand Collection Privee Rose 2021 Les Celliers De Corneille (Loire, France) <i>Wild raspberry and crushed rose petal aromas with a delicious peachy, boiled sweet palate and a light fresh finish.</i>	£6.50	£19.50	£26.00
Rose De Loire Aop Les Tesangeres 2020 Cave De La Pretrise (Loire, France) <i>Lively fresh attack with a mineral good balance and ripe strawberry fruit character.</i>	£7.00	£21.00	£28.00

Sweet Wine

	GLASS 175ML	CARAFE	BOTTLE
Coteaux Du Layon Aoc St Aubin 2021 Domaine Des Barres (Loire, France) <i>Elegant and complex. Dried Fruits confit aromas with a harmonious spicy finish.</i>	£7.80	£23.40	£38.00

Sparkling Wines

	GLASS 125ML	BOTTLE
Bianco Spumante Extra Dry Villa Dora (Veneto, Italy) <i>Harmonious and floral. Fine bubbles punctuate this fruity wine. (Prosecco style).</i>	£8.50	£34.00
Champagne Française Monay Brut (Champagne, France) <i>Toasty aromas combined with fresh apricot and yellow orchard fruit. Fine bubbles.</i>	£12.25	£49.00
Champagne Française Monay Brut Rose (Champagne, France) <i>Elegance with a nice balance of acidity, subtle red fruit character. Fine bubbles.</i>	£14.25	£57.00





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





Whisky

Single Malts **Spey Side**

Macallan 18 Years Double Cast	£35
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	£35
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	£7.00
King Fisher	£7.00
Mini King Cobra	£7.00
King Cobra	£14.00
Asahi	£7.00
Sassy	£6.00
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

All spirits served as 50ml

