



**R**itu means seasons in Sanskrit. The food at our restaurant is inspired by the seasons of India and the culinary expertise derived from the abundant local produce. Each season yields different ingredients and none more famous than the sweet Indian mangoes that the soaring summer temperatures bring, or the pure comfort of fragrant masala chai on a cold winter day.

**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 decor- 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.

# Starters

## **Papad tray**

Assortment of papads and chutney for the table (D)  
£4

## **Paneer Ghee Roast**

Cottage cheese chunks marinated and crispy fried ,  
tossed in a Ghee laden  
Masala from Mangalore (D)  
£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 made into a Chaat (D) (G)  
£11

## **Blue cheese Malai Broccoli**

Roquefort and cream marinated Broccoli  
cooked in the clay oven (D)  
£10

## **Paneer Tikka**

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

## **Chukander Murgh Tikka**

Seasonal beet marinated chicken thighs  
Tandoor cooked (D)  
£16

(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.

# Starters

## **Amritsari Chicken Tikka**

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

## **Chilli Pesto Murgh Tikka**

Chicken Thighs marinated with a Hand pounded basil pesto with green chillies cooked in the clay oven (D)  
£16

## **Mumbai style chicken bread rolls**

Street 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

## **Gunpowder Prawns 🌶️**

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

## **Lamb Seekh kebab**

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

(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.

# Curries

## **Laziz pasanda**

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

## **Bhindi aachari**

Okra in a pickled tomato sauce  
£13

## **Kashmiri Rajmah Masala**

Red kidney beans slow cooked till creamy and tempered with ginger , chillies and tomatoes (D)  
£14

## **Pepper chicken masala 🌶️**

Classical dish from Madurai, with a fiery blend of peppercorns and fennel  
£18

## **Murgh tikka hara pyaaz**

Chicken tikka tossed with a masala sauce and finished with fresh spring onions and cream (D) (N)  
£18

## **Dhaba makhani chicken**

Our version of butter chicken with and extra tempering of sliced garlic (D) (N)  
£20

## **Classic Tandoori Chicken**

Baby chicken marinated and roasted - paprika and yoghurt Marinade (D)  
£16

## **Champan Gosht**

Traditional Lamb preparation from Bihar where the lamb is cooked in Claypots with mustard oil onions and select spices (D)  
£20

(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.

# Curries

## **Roganjosh**

Slow cooked Lamb with select spices from Kashmir  
£21

## **Gosht Koftae Awadhi**

Lamb mince dumplings in a subtle sauce with tomatoes  
and cashew nuts , Silver leaf and raisins (D) (N) (G)  
£19

## **Fish Mappas**

Monkfish tails in a coriander coconut sauce  
with cherry tomatoes  
£22

## **Lamb Chops**

Three pieces of prime chops Grilled with a Garlic mustard  
marinade and served with a roasted onion salad (D)  
£26

## **Kadai duck**

Slow cooked duck breast with pickled  
beetroot and mandarin orange salad  
£18

## **Sarson wala Salmon**

Salmon marinated in typical Bengali  
Mustard Paste and grilled in The clay Oven Served with a  
smoked Salmon croquette (D) (G)  
£21

## **Bhoot Jholokia Jhinga**

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

(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.

# Biryani

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

<b>Lamb biryani</b>	£21
<b>Chicken biryani</b>	£19

# Rice

<b>Pilau Rice</b> (D)	£5
<b>Steam Rice</b>	£4
<b>Veg tawa Biryani</b> (D)	£16

# Sides

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

<b>Corn(makkai) / Paneer/ Aloo</b>	£8
------------------------------------	----

<b>Tempered lentils - Dal</b> (D)	£6
-----------------------------------	----

<b>Dal makhani</b> (D)	£8
------------------------	----

<b>Grilled seasonal vegetables</b> (D)	£7
with a hint of garlic and chilli	

<b>South Indian potato roast</b>	£6
with red chillies and curry leaves	

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

<b>Raita - cucumber and mint</b> (D)	£3
--------------------------------------	----

<b>Laccha salad</b>	£3
onions, chillies and coriander	

<b>Classic kuchumber</b>	£4
diced cucumber, tomatoes, onions and olives	

# Breads

<b>Naan / Butter /Garlic naan</b> (D)(G)	£4
--	----

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

<b>Masala cheese stuffed</b>	
<b>kulcha</b> (D)(G)	£5

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

(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.

# Ritu Tasting Menu

Amuche Bouche  
*Saint Laurand collection*

## Starters

**Roasted Carrot and Coriander Cream ;  
Gunpowder prawn with crispy Lotus stems**

*Chenin Blanc*

## Mains

Served with our signature Dal Makhani,  
Pilau and choice of Breads

**Champan Gosht with Red Onion Laccha**

OR

**Murgh Tikka Hare Pyaza (D)(N)**

*Chenin Blanc*

## Desserts

Passion fruit and chilli

Mace And Cardamom Mousse (D)(N)

*Coteaux Du Layon st Aubin*

£62 per person on food

£98 per person when paired with wine

# Vegetarian Tasting Menu

Amuche Bouche  
*Saint Laurand collection*

## Starters

**Roasted Carrot and Coriander Cream ;  
Bhatti Ka broccoli with crispy Lotus stems**

*Chenin Blanc*

## Mains

Served with our signature Dal Makhani,  
Pilau and choice of Breads

### **Laziz pasanda**

Slabs of delicate cottage cheese stuffed with potatoes,  
cashews and mint simmered in a rich Nawabi sauce

OR

**Paneer Tikka Hare Pyaza (D)(N)**

*Malbec Reservado*

## Desserts

Passion fruit and chilli

Mace And Cardamom Mousse (D)(N)

*Coteaux Du Layon st Aubin*

£52 per person on food

£88 per person when paired with wine

(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.

# 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 Mappas**

Seasonal Vegetables simmered in a coconut and coriander  
sauce with Cherry tomatoes

£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

(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.





*Drinks Menu*





## *Cocktails*

£16

### **Hibiscane**

Champagne and hibiscus flower

### **Laventini**

Sake, lychee puree and lavender flower

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

Vanilla flavoured vodka, passion liqueur and passion fruit puree

### **Mirchi Mango Masti**

Mango Vodka, mango puree, fresh lime and chilli

### **New Fashioned**

Ron Zacapa (rum), brown sugar cubes, angostura bitters stirred to perfection

### **Orangetini**

Hapusa, cinzano and orange

### **Whisky Sour**

Bourbon with sweet and sour mix and egg white

### **Frozen Mango Margarita**

Tequila with Cointreau and mango and mint

### **Mumbai Martini**

Gin with flavours of ginger and curry leaves

## *Non Alcoholic*

£12

### **Flavoured Mojito**

mango / strawberry / passionfruit

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

### **Tapster**

Pineapple juice, lychees, lime and black berries blended.

### **Coast guard**

watermelon and coconut

### **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





## *Beers*

Cobra	£8.00
Kingfisher	£8.00
Mini King Cobra	£9.00
Curious Brew	£9.00
Blue moon	£9.00
Pietra	£9.00
Asahi	£9.00
Sassy	£8.00

## *Soft Drinks*

Coke	£5.00
Diet Coke	£5.00
Lemonade	£5.00
Tonic Water	£3.50
Slim Lime Tonic	£3.50
Ginger Ale	£3.50
Ginger Beer	£4.00
Soda Water	£3.50

## *Juices*

Orange Juice	£5.00
Apple Juice	£5.00
Mango Juice	£5.00
Pineapple Juice	£5.00
Tomato Juice	£5.00





# Spirits

## Vodka

Kettle One	£12.00
Kettle One Citron	£12.00
Grey Goose	£12.00
Belvedere	£14.00

## Gin

Bombay Sapphire	£12.00
Monkey 47	£14.00
Hendricks	£14.00
Pink Pepper	£14.00
Ophre	£14.00
Tanqueray Gin	£12.00

## Rum

Bacardi	£12.00
Malibu	£14.00
Bacardi Spice Rum	£12.00
Ron Zacapa	£21.00

## Anejo

Patron Sliver	£14.00
Anejo Gold	£16.00
Patron Xo Café	£14.00

## Vermouths & Aperitifs

Pimm's	£11.00
Campari	£11.00
Aperol	£11.00
Dry Vermouth	£11.00
Ricard	£11.00
Sweet Vermouth	£11.00

## Liqueurs

Drambuie	£14.00
Amaretto	£14.00
Kahlua	£14.00
Frangelico	£14.00
Cointreau	£14.00
Grand Marnier	£14.00
Baileys	£14.00
Limoncello	£12.00
Sambuca	£12.00
Tia Maria	£12.00
Archers Peach Snapps	£12.00
Southern Comfort	£12.00

## Cognac

Hennessy Vs	£21.00
Hennessy Xo	£52.00
Remy Martin Vsop	£18.00
Remy Martin Xo	£38.00

All spirits served as 50ml





# Whisky

## Single Malts Spey Side

Macallan 18 Years Double Cast	£51.00
Glenfiddick 15 Years	£25.00
Balvenic Double Wood 14 Years	£28.00
Macallan 12 Years	£25.00

## Islay

Lagavulin 16 Years	£21.00
Ardbeg Anoa	£20.00
Laphroaig 10 Years	£19.00

## Low Land

Glenkenchie 12 Years	£20.00
----------------------	--------

## High Land

Oban 14 Years	£18.00
Dalmore 15 Years	£32.00
Dalmore King Alexander III	£52.00
Glenmorangie	£18.00
Dalwhinnie 15 Years	£25.00

## Island & Campbeltown

Talisker 10 Years	£21.00
-------------------	--------

## Indian

Amrut Fusion	£20.00
--------------	--------

## American

Wood Ford Reserva	£16.00
Jack Daniels Tennessee	£15.00
Gentlemen Jack	£18.00
Jack Daniels Single Barrel	£22.00
Maker,S Mark	£20.00

## Japanese

Hibiki	£28.00
Yamazaki 12 Years	£32.00
Nikka	£25.00

## Irish

Jameson	£18.00
Bush Mills	£22.00

## Scottish

Johnnie Walker Double Black	£18.00
Johnnie Walker Gold Level	£22.00
Johnnie Walker Blue Level	£54.00
Chivas Regal 18 Years	£22.00

All spirits served as 50ml





## Sparkling Wines

GLASS 125ML BOTTLE

**Prosecco Doc Extra Dry Spumante** £14.00 £48.00  
(Veneto, Italy)  
*Fine and well-integrated bubbles, supple and velvety balance.*

**Champagne Française Monay Brut** £15.00 £59.00  
(Champagne, France)  
*Toasty aromas combined with fresh apricot and yellow orchard fruit. Fine bubbles.*

**Champagne Française Monay Brut Rose** £72.00  
(Champagne, France)  
*Elegance with a nice balance of acidity, subtle red fruit character. Fine bubbles.*

## Rose Wines

GLASS 175ML CARAFE BOTTLE

**Saint Laurand Collection  
Privee Rose 2021  
Les Celliers De Corneille** £11.00 £32.00 £45.00  
(Loire, France)  
*Wild raspberry and crushed rose petal aromas with a delicious peachy, boiled sweet palate and a light fresh finish.*

**Rose De Loire Aop Les  
Tesangeres 2020  
Cave De La Pretrise** £12.00 £35.00 £51.00  
(Loire, France)  
*Lively fresh attack with a mineral good balance and ripe strawberry fruit character.*

## Sweet Wine

GLASS 175ML CARAFE BOTTLE

**Coteaux Du Layon Aoc  
St Aubin 2021  
Domaine Des Barres** £12.00 £35.00 £51.00  
(Loire, France)  
*Elegant and complex. Dried Fruits confit aromas with a harmonious spicy finish.*





# White Wines

	GLASS 175ML	CARAFE	BOTTLE
<b>Pinot Grigio Single Vineyard 2020 Hilltop</b> (Neszmely, Hungary) <i>A delicate floral nose. Packed ripe kiwi and apple fruit flavors with a fresh finish.</i>	£8.75	£25.50	£37.00
<b>Chenin Blanc 2021</b> (Western Cape, South Africa) <i>Citrus aroma, yellow plum with beautiful succulent mouthful and fruit with crisp minerally finish..</i>	£9.25	£27.00	£40.00
<b>Picpoul De Pinet AOP Tradition 2021 Domaine Muret</b> (Languedoc , France) <i>Concentrated lime/lemon fruit aromas, acacia flower and fresh almond.</i>	£10.50	£30.50	£44.00
<b>Pecorino Terre di Chieti IGP Le Coste 2021 ( Abruzzo, Italy)</b> <i>Refreshing, palate cleansing, fresh aromatic and dry.</i>	£12.50	£36.00	£49.00
<b>Pouilly Fume Aoc Les Croqloups 2021 Domaine Chauveau</b> (Loire, France) <i>Plenty of finesse, bright gooseberries, ripe green apple with a light spicy expression</i>	£12.00	£35.00	£52.00
<b>Sauvignon Blanc Marlborough 2021 MAP MAKER</b> (Marlborough, New Zealand) <i>Bone dry and crisp with excellent balance. Citrus tones with white orchard fruit flavours.</i>	£13.00	£38.00	£56.00
<b>Gavi San Pietro Docg 2020 Organic Tenuta San Pietro</b> (Piemonte, Italy) <i>Elegant and harmonious, well-balanced exotic fruit and spice aromas with a long depth.</i>	£14.00	£41.00	£61.00
<b>Chablis Aoc 2021 Jean-Pierre Et Alexandre Ellevin</b> (Burgundy, France) <i>A minerality expression. Packed with fresh almonds and ripe yellow fruits.</i>	£15.00	£46.00	£65.00
<b>Sancerre Aoc Tradition 2020 Pascal Thomas</b> <i>(Elegant complexity of white flowers and citrus fruits aromas with a well-balanced acidity.</i>	£16.25	£48.00	£69.00
<b>Rully Villages Aoc 2019 Domaine Saint Jacques</b> (Burgundy, France) <i>Lively and fresh with a long minerality. Honeysuckle with a well-rounded palate.</i>	£22.00	£65.00	£94.00
<b>Meursault Aoc 2020 La Galopiere</b> (Burgundy, France) <i>Concentrated citrus, complex, candied white fruit aromas with a buttery touch, and a delicate fresh finish.</i>	£38.00	£113.00	£162.00





# Red Wines

	GLASS 175ML	CARAFE	BOTTLE
<b>Primitivo Acanto Salento Puglia IGT 2020 Cantine Ionis</b> (Puglia, Italy) <i>Full body, well-balanced plum, black cherry with tobacco and sweet spices finish.</i>	£11.50	£33.50	£47.00
<b>Valpolicella Doc Classico Le Filagne 2020 Organic Le Bertarole</b> (Veneto, Italy) <i>Morella and black cherry flavours. Peppercorn notes with exotic spices and silky tannins.</i>	£10.00	£29.00	£41.00
<b>Malbec Reservado 2020 Fabre Montmayou</b> (Mendoza, Argentina) <i>Awarded winner winery. Complex, rich, deep, and generous with a spicy velvet finish.</i>	£12.25	£36.00	£50.00
<b>Shiraz Langhorne Creek 2014 Formby Vineyards</b> (Langhorne Creek, Australia) <i>Farming with minimal human intervention. Violets, red wild berry fruits and spice nose.</i>	£13.50	£39.00	£56.00
<b>Pinot Noir Marlborough 2019 Map Maker</b> (Marlborough, New Zealand) <i>Sophisticated with an "old world" elegance. Violet nose and ripe cherries palette.</i>	£15.75	£46.50	£65.00
<b>Barolo Docg 2018 Antico Monastero</b> (Piemonte, Italy) <i>Fragrant and well balanced, red wild berry fruits encapsuled with a soft silky tannins.</i>	£18.00	£52.00	£76.00
<b>Amarone Della Valpolicella Doc Classico Podere Cariano 2016 Le Bertarole</b> (Veneto, Italy) <i>Sophisticated and spicy. Full, concentrated, and complex ripe red and black berry fruits.</i>	£18.50	£55.00	£79.00
<b>Saint-Émilion Grand Cru Aoc 2014 Chateau Pavillon Rocher</b> (Bordeaux, France) <i>Smooth and concentrated red berries fruits, elegant spice with a light smoky touch.</i>	£22.00	£65.00	£94.00
<b>Merlot Gran Reservado 2012 Fabre Montmayou</b> (Patagonia, Argentina) <i>Complex bouquet of wild black and red fruit aromas. Excellent structure, very elegant on the palate.</i>	£25.50	£75.00	£112.00
<b>Lalande De Pomerol Aoc 2018 Organic Chateau Pavillon Beauregard</b> (Burgundy, France) <i>Ripe red wild fruits aromas, raspberries, prunes with a nice chocolate and leather finish.</i>	£28.00	£82.00	£122.00
<b>Grand Vin 2013 Fabre Montmayou</b> (Mendoza, Argentina) <i>Structured, expressive blackberry, morello cherry Aromas and violet, liquorice spices with a complex finish.</i>	£35.00	£103.00	£152.00
<b>Magnum Malbec Pretty 2021 Fabre Montmayou</b> (Mendoza, Argentina) <i>Blackberry fruits, cherry, liquorice and chocolate aromas. Nice balance between fruits and tannins.</i>			£101.00

