



Ritu 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.

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 decor- 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.

Ritu Tasting Menu

Amuse Bouche
Saint Laurand (rose)

Starters

**Roasted Carrot and Coriander Cream ;
Gunpowder prawn with crispy Lotus stems**
Chenin Blanc (white)

Mains

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

Champan Gosht with Red Onion Laccha

OR

Murgh Tikka Hare Pyaza (D)(N)
Malbec Reservado (red)

Sorbet & Desserts
Passion fruit and chilli

Mace And Cardamom Mousse (D)(N)
Coteaux Du Layon st Aubin (sweet)

£62 per person on food
£98 per person when paired with wine

Vegetarian Tasting Menu

Amuse Bouche
Saint Laurand (rose)

Starters

**Roasted Carrot and Coriander Cream ;
Bhatti Ka broccoli with crispy Lotus stems**
Chenin Blanc (white)

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 (red)

Sorbet & Desserts
Passion fruit and chilli

Mace And Cardamom Mousse (D)(N)
Coteaux Du Layon st Aubin (sweet)

£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.

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)
£12

Paneer Tikka Ajwaini

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

Murgh Koila Tikka

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

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

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Starters

Amritsari Chicken Tikka

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

Murgh Malai Tikka - Hawkers style

A creamy chicken tikka finished in the Tandoor and tossed with a cheese and cream fondue (D)(N)
£17

Murgh Resha Tikki

Hand pulled chicken with brown onions and ginger; butter grilled with a Basil chutney (D)
£14

Kolkata chicken lollipop

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

Gunpowder Prawns 🌶️

Jumbo Prawns grilled with hot gun powder , served with Masala Caesar sauce (D)
£21

Lamb Seekh kebab

Minced lamb skewers spiced with black cumin and dry chillies (D)
£17

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Mains

Laziz pasanda

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

Badal Jaam

Classic nawabi dish of stuffed eggplant steaks in a rich tomato cashew sauce with a Burrani raita (D) (N)
£14

Chana masala Patiala style 🌶️

Very Punjabi with onions and fried green chillies (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

Champaran Gosht

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

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Mains

Roganjosh

Slow cooked Lamb with select spices from Kashmir
£22

Mutton Kari Kozhambu

Chennai Style mutton preparation with
curry leaves and coconut
£22

Allepy Fish Curry

Monkfish tails stewed with mangoes and ginger from God's
Own Country
£23

Lamb Chops

Three piece portion, Grilled with a garlic mustard marinade
and served with a roasted onion salad (D)
£26

Sarson wala Salmon

Salmon marinated in typical Bengali Mustard Paste and
grilled in the clay oven;
Smoked Salmon croquette(D)(G)
£21

Bhoot Jholokia Jhinga 🌶️

Ghost Pepper spiced prawn curry from Assam (D)
£21

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Biryani

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

Lamb biryani	£22
Chicken biryani	£20

Rice

Pilau Rice (D)	£5
Steam Rice	£4
Veg tawa Pulao (D)	£18

Sides

Choice of ingredients with Indian tempered
baby spinach "Saag" (D)

Makkai(corn niblets) / Paneer/Aloo	£8
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Tempered lentils - Dal (D)	£7
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Dal makhani (D)	£8
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Grilled seasonal vegetables (D)	£7
with a hint of garlic and chilli	

South Indian potato roast	£7
with red chillies and curry leaves	

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

Raita - cucumber and mint (D)	£3
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Laccha salad	£3
onions, chillies and coriander	

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

Breads

Naan / Butter (D) (G)	£4
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Pudhina and methi paratha	
Roti / Parath (D) (G)	£3

Garlic Naan (D) (G)	£5
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Masal Cheese	
stuffed Kulcha (D) (G)	£5

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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

£10

Lotus stem bhel

Crackling lotus stem with chickpeas and potatoes
tamarind chutney

£11

Main course

Bhindi aachari

Okra in pickled tomato sauce

£13

Allepy Vegetable Curry

Seasonal vegetables cooked with mangoes , coconut and
ginger from God's Own Country

£13

Jackfruit masala

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

£13

Makkai palak

Corn niblets tossed with wilted baby spinach and cumin

£13

Sides

South Indian potato roast

With Red chillies and curry leaves

£7

Dal tadka

Tempered red lentils

£7

Plain rice

£4

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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

Tikki Masala

Five rivers rum with pineapple juice, lime, mint, sugar, angosture and kukum

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
Camden Hells	£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
Opihr	£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
Patron Gold	£16.00
El Jimador	£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 Schnapps	£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	£48.00
Glenfiddich 12 Years	£22.00
Balvenie 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

Glenkinchie 12 Years	£20.00
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High Land

Oban 14 Years	£18.00
Dalmore 15 Years	£32.00
Dalmore King Alexander III	£52.00
Glenmorangie	£18.00
Dalwhinnie 15 Years	£22.00

Island & Campbeltown

Talisker 10 Years	£21.00
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Indian

Amrut Fusion	£20.00
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American

Wood Ford Reserve	£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	£25.00

Scottish

Johnnie Walker Black Label	£15.00
Johnnie Walker Double Black	£18.00
Johnnie Walker Gold Label	£22.00
Johnnie Walker Blue Label	£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
Pinot Grigio Single Vineyard 2020/21 Hilltop (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
Chenin Blanc 2022 (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
Picpoul De Pinet AOP Tradition 2021/22 Domaine Muret (Languedoc, France) <i>Concentrated lime/lemon fruit aromas, acacia flower and fresh almond.</i>	£10.50	£30.50	£44.00
Pecorino Terre di Chieti IGP Le Coste 2022 (Abruzzo, Italy) <i>Refreshing, palate cleansing, fresh aromatic and dry.</i>	£12.50	£36.00	£49.00
Pouilly Fume Aoc Les Crogloups 2022 Domaine Chauveau (Loire, France) <i>Plenty of finesse, bright gooseberries, ripe green apple with a light spicy expression</i>	£12.00	£35.00	£52.00
Sauvignon Blanc Marlborough 2022 MAP MAKER (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
Gavi San Pietro Docg 2021 Organic Tenuta San Pietro (Piemonte, Italy) <i>Elegant and harmonious, well-balanced exotic fruit and spice aromas with a long depth.</i>	£14.00	£41.00	£61.00
Chablis Aoc 2022 Jean-Pierre Et Alexandre Ellevin (Burgundy, France) <i>A minerality expression. Packed with fresh almonds and ripe yellow fruits.</i>	£15.00	£46.00	£69.00
Sancerre Aoc Domaine Rimbault 2022 (Central Loire, France) <i>Elegant complexity of white flowers and citrus fruits aromas with a well-balanced acidity.</i>	£16.25	£48.00	£75.00
Bourgogne Chardonnay 2020 AOC Alphonse (Burgundy, France) <i>Fresh and dry medium bodied with acidity and a rich, rounded, golden character which carries oak influence well</i>	£18.00	£52.00	£88.00
Condrieu AOC Domaine 2021 Christophe Pichon (Rhône, France) <i>Typically fruity, balance and low on acidity, off dry and a delicate to fresh finish.</i>	£32.00	£93.00	£167.00





Red Wines

	GLASS 175ML	CARAFE	BOTTLE
Primitivo Acanto Salento Puglia IGT 2021 Cantine Ionis (Puglia, Italy) <i>Full body, well-balanced plum, black cherry with tobacco and sweet spices finish.</i>	£11.50	£33.50	£47.00
Valpolicella Doc Classico Le Filagne 2021 Organic Le Bertarole (Veneto, Italy) <i>Morella and black cherry flavours. Peppercorn notes with exotic spices and silky tannins.</i>	£10.00	£29.00	£41.00
Malbec Reservado 2021 Fabre Montmayou (Mendoza, Argentina) <i>Awarded winner winery. Complex, rich, deep, and generous with a spicy velvet finish.</i>	£12.25	£36.00	£50.00
Shiraz Langhorne Creek 2014 Formby Vineyards (Langhorne Creek, Australia) <i>Farming with minimal human intervention. Violets, red wild berry fruits and spice nose.</i>	£13.50	£39.00	£56.00
Pinot Noir Marlborough 2019 Map Maker (Marlborough, New Zealand) <i>Sophisticated with an "old world" elegance. Violet nose and ripe cherries palette.</i>	£15.75	£46.50	£65.00
Barolo Docg 2018 Antico Monastero (Piemonte, Italy) <i>Fragrant and well balanced, red wild berry fruits encapsuled with a soft silky tannins.</i>	£18.00	£52.00	£76.00
Amarone Della Valpolicella Doc Classico Podere Cariano 2017 Le Bertarole (Veneto, Italy) <i>Sophisticated and spicy. Full, concentrated, and complex ripe red and black berry fruits.</i>	£18.50	£55.00	£79.00
Saint-Émilion Grand Cru Aoc 2015 Chateau Pavillon Rocher (Bordeaux, France) <i>Smooth and concentrated red berries fruits, elegant spice with a light smoky touch.</i>	£22.00	£65.00	£94.00
Merlot Gran Reservado 2020 Fabre Montmayou (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
Lalande De Pomerol Aoc 2019 Organic Chateau Pavillon Beauregard (Burgundy, France) <i>Ripe red wild fruits aromas, raspberries, prunes with a nice chocolate and leather finish.</i>	£28.00	£82.00	£122.00
Grand Vin 2013 Fabre Montmayou (Mendoza, Argentina) <i>Structured, expressive blackberry, morello cherry Aromas and violet, liquorice spices with a complex finish.</i>	£35.00	£103.00	£152.00
Magnum Malbec Pretty 2021 Fabre Montmayou (Mendoza, Argentina) <i>Blackberry fruits, cherry, liquorice and chocolate aromas. Nice balance between fruits and tannins.</i>			£101.00

