CHAAT

Bambaiya Ragda | 13 🗸

Crispy Potato Patties, Dried Peas, Honey Yoghurt

Raj Kachori | 17 🏉

Spiced Potatoes, Sprouts,
Pomegranate, Tamarind Chutney

Samosa Papdi Chaat | 15 🗸

Punjabi Vegetable Samosa, Wheat Crisp, Sev, Mint Chutney

GRIDDLE & GRILLS

Trio of Dosa

Aloo Masala | 14 Schezwan Cheese | 12 Schezwan Cheese | 12 Schezwan Cheetinad | 18

Bombay Sandwich | 13 8

Spiced Vegetables, Cheese, Mint Chutney

Coin Uttapam | 14 🗸

Masala Rice Pancakes,
Coriander Coconut Chutney

Bustle Kebab Platter

Non-Vegetarian | 39 Vegetarian | 27 €

COMFORT FOOD

Mirchi & Pyaz Bhajiya | II & Green Chilli, Red Onion Fritters

Murugan's Podi Idli | 12
Sesame, Chilli, Sambar, Chutneys

Akuri Truffle Naan | 13

Indian Spiced Scrambled Eggs

Paneer 65 | 12 💆

Homemade Cottage Cheese, Chilli, Fennel, Black Pepper

Chole Bhature | 30 💋

Slow Cooked Chickpeas, Pickle, Dried Mango, Deep Fried Bread

Kurkuri Bhindi | 13 💋

Crispy Okra Fries, Chillies, Garlic & Dill Mayonnaise

Punjabi Kadi Pakora | 15 🏉

Paneer Kulcha, Kachumber Salad

Chicken Lollipop | 16

Soy Sauce, Red Chillies, Garlic, Spring Onion

Butter Garlic Prawns | 18

Malabar Paratha, Coconut,

BOMBAY EDIT

Vada Pav Ø | 7

Spiced Potato Vada, Homemade Pav, Dried Garlic Chutney

Onion Bhajiya 🛭 | 8

Red Onion Fritters, Mint Chutney, Tamarind Chutney

Gunpowder Chicken Nuggets | 10

Homemade Podi, Fried Curry Leaves, Coconut & Coriander Chutney

Trio of Lamb Samosa | 12

Bohri Spice, Garlic Chilli Chutney

SHARING MENU

HILL 3 COURSE £68 HILL

With Wine Pairing £36

Minimum 2 People

SMALL PLATES

Kurkuri Bhindi Chaat 🛭

Kurkuri Okra, Tamarind Chutney, Honey Yoghurt

Duo of Dosa

Gewurztraminer Estate Reserve, Morande, Valle del Maipo, Chile

TANDOOR

Bustle Non-Vegetarian Kebab Platter

Chicken Seekh Gilafi, Recheado Fish Tikka, Achari Lamb Chop

or

Bustle Vegetarian Kebab Platter 🛭

Chilgoza Malai Broccoli, Paneer Tikka, Seasonal Mushroom

Primitivo, Trastullo, Puglia, Italy

MAINS

(Any one of your choice)

Kesar Malai Kofta 🛭

Vegetable Dumpling, Saffron, Cashew, Brown Onion Sauce

Malabar Lamb Curry

Dried Chilli, Peppercorn, Coconut Milk

Chicken Tikka Makhani

Charred Chicken, Fenugreek, Creamy Tomato Sauce

Served with Dabba Dal, Lasooni Palak,
Basmati Rice or Plain Naan
Pinot Noir, Lawson's Dry Hills, Marlborough, New Zealand

DESSERT

Jalebi Cheesecake + £8

Saffron Caviar, Gram Flour, Malai

LBV Churchill's Port, Portugal

Last order by 1:45pm (Lunch) 9:45pm (Dinner) and 8:45pm (Sunday).

BIRYANIS

Dum Tarkari Biryani | 27
Seasonal Vegetables,
Basmati Rice. Fried Onion

Awadhi Murgh Biryani | 30 Suffolk Chicken, Basmati Rice, Lucknowi Spices, Fresh Coriander

Dum Lamb Biryani | 35 Slow Cooked Lamb, Basmati Rice, Mint, Boiled Egg

SIDES

Dabba Dal | 10 🏉

Overnight Cooked Black Lentils, Butter, Fenugreek

Dal Panchmel | 10 🗸

Jewels of Five Lentils, Tomato, Ginger, Cumin

Urlai Roast | 9 🗷

Spiced Baby Potatoes, Black Stone Flower, Shallots, Peppers

Lasooni Palak | 9
Baby Spinach, Whole Spices, Fresh Chilli, Garlic

CURRIES

Paneer Butter Masala | 23 💆

Charred Cottage Cheese, Tomatoes, Fenugreek

Palak Malai Kofta | 21 💋

Seasonal Winter Vegetables, Leafy Spinach, Cashew & Brown Onion Sauce

Kapurthala Baingan Bharta | 10

Chargrilled Aubergine, Cloves, Chilli Spices

Kerala Fish Curry | 27

Atlantic Cod, Tomato, Green Chillies, Coconut, Curry Leaves

Junglee Maas | 34

Hampshire Mutton, Dried Red Chilli, Clarified Butter

Bombay Prawn Masala | 28

Shallots, Kodumpuli, Curry Leaves, Coconut

Tawa Crab | 36

Devon Crab Meat, Chilli, Tomato, White Onion

Malabar Lamb Curry | 32

Dried Chilli, Peppercorn, Coconut Milk

Chicken Tikka Makhani | 31

Charred Chicken, Fenugreek, Creamy Tomato Sauce

Madras Chicken Curry | 28

Southern Spices, Coconut Milk

ACCOMPANIMENTS

Poppadom Basket | 6 🗷

Dosa | 8 💋

Malabar Paratha | 8 🥬

Roomali Roti | 8

Peshawari Naan | 10

Tandoori Roti | 6 🏉

Naan | 6 Plain / Butter / Garlic

Bread Basket | 14

Garlic & Spinach Raita | 5 🛎

Jeera Pulao | 6 💋

Steamed Basmati Rice | 5