

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 🌿
Duck Chettinad | 18

Bombay Sandwich | 13 🌿
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 | 11 🌿
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,
Chilli Flakes

FEASTING MENU

||||||| 3 COURSE £68 |||||||

With Wine Pairing £36
Minimum 2 People

SMALL PLATES

Kurkuri Bhindi Chaat 🌿
Kurkuri Okra, Tamarind Chutney, Honey Yoghurt

Duo of Dosa
Aloo Masala 🌿 | Duck Chettinad
Tomato & Coconut Chutney
Gewurztraminer Estate Reserve, Morande, Valle del Maipo, Chile

BB'S TANDOOR PLATTER

Non-Vegetarian
Chicken Seekh Gilafi, Recheado Fish Tikka,
Achari Lamb Chop
or
Vegetarian 🌿
Chilgoza Malai Broccoli, Paneer Tikka,
Portobello Mushroom Tikka
Primitivo, Trastullo, Puglia, Italy

MAINS

(Any one of your choice)

Kesar Malai Kofta 🌿
Vegetable Dumpling, Saffron, Cashew,
Brown Onion Sauce

Junglee Maas
Hampshire Mutton, Dried Red Chilli, Clarified Butter

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 FloWur, Malai
LBV Churchill's Port, Portugal

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

THE BOMBAY EDIT

||||||| AN ODE TO OUR HERITAGE |||||||

Masala Pav 🌿 | 10
Griddled Vegetables, Coriander, Onion Salad

Dhokla Chaat 🌿 | 8
Tempered Gram Flour Cakes, Mint & Tamarind Sauce

Bohri Lamb Samosa | 12
Bohri Spice, Garlic Chilli Chutney

Chicken Keema Pattice | 11
Minced Spiced Chicken, Potatoes, Tomato Chutney

🌿 Vegetarian. Please speak to your server for any allergens information.
Dishes may contain traces of allergens/nuts despite our persistent efforts.

All prices include VAT. A discretionary service charge of 2.5% and 12.5% cover charge will be added to your bill.

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

Punjabi Chole | 12 
Slow Cooked Chickpeas, Dried Mango,
Pomegranate Seeds, Black Salt

Urlai Roast | 9 
Spiced Baby Potatoes,
Black Stone Flower, Shallots, Peppers

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

Dabba Dal | 10 
Overnight Cooked Black Lentils,
Butter, Fenugreek

Dal Panchmel | 10 
Jewels of Five Lentils, Tomato,
Ginger, Cumin

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 | 19 
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 
Plain / Podi

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

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