

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 | 13 
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

FESTIVE SPECIALS

Bustling Sharing Platter | 29
Aloo Tikki Chaat , Gunpowder Chicken Nuggets & Adipoli Prawns

Kashmiri Rogan Josh | 41
Slow-Cooked Hampshire Lamb Leg, Kashmiri Chillies & Black Cumin.
Served with Saffron Rice & Masala Potatoes

BB's Festive Punch | 32 (Serves 2)
Our House Blend of Festive Punch, Served in a 500ml Pitcher
Made with Patron Silver Tequila, Grapefruit Juice,
Pomegranate Juice, Lime & Sugar

FEAST OF BOMBAY

||||| **£88pp | Wine Pairing £38** |||||
(Minimum 2 People)

SMALL PLATTER

Aloo Tikki Chaat 
Crispy Potato Patties, Dried Peas, Honey Yoghurt

Gunpowder Chicken Nuggets
Coconut & Coriander Chutney

Adipoli Prawns
Pink Prawns, Garlic, Curry Leaves, Fresh Turmeric
Gewurztraminer Estate Reserve, Morande, Chile

BB'S TANDOOR TRIO

Vegetarian 
Paneer Tikka Sunheri, Tandoori Bharwan Mushroom,
Subzi Mewa Seekh
or
Non-Vegetarian
Cafreal Turkey Tikka, Adraki Lamb Chop,
Chicken Seekh Gilafi
Primitivo, Trastullo, Puglia, Italy

MAINS
(Any one of your choice)

Paneer Lababdar 
Homemade Cottage Cheese, Tomatoes, Ginger,
Chillies, Fenugreek

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

Mughlai Lamb Korma
Braised Lamb, Poppy Seeds, Chironji,
Cashews, Yoghurt
Served with Bhindi Aloo, Dabba Dal,
Steamed Rice or Assorted Bread Basket
Pinot Noir, Lawson's Dry Hills, Marlborough, New Zealand

DESSERT

Warm Cinnamon Pudding
Vanilla Ice Cream, Toffee Mango Sauce
LBV, Port Ferreira, Douro, Portugal

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

||||  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 | 24

Charred Cottage Cheese,
Tomatoes, Fenugreek

Palak Malai Kofta | 22

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

Jungle Maas | 35

Hampshire Mutton,
Dried Red Chilli, Clarified Butter

Bombay Prawn Masala | 29

Shallots, Kodumpuli,
Curry Leaves, Coconut

Tawa Crab | 38

Devon Crab Meat, Chilli,
Tomato, White Onion

Malabar Lamb Curry | 32

Dried Chilli, Peppercorn,
Coconut Milk

Chicken Tikka Makhani | 32

Charred Chicken, Fenugreek,
Creamy Tomato Sauce

Madras Chicken Curry | 29

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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