

## CHAAT

### Dhokla Chaat | 9 🌿

Gram Flour Cakes, Mint,  
Tamarind Sauce

### Samosa Papdi Chaat | 16 🌿

Punjabi Vegetable Samosa,  
Wheat Crisp, Sev, Mint Chutney

### Raj Kachori | 18 🌿

Spiced Potatoes, Sprouts,  
Pomegranate, Tamarind Chutney

## SMALL EATS

### Trio of Dosa

Aloo Masala | 14 🌿  
Duck Chettinad | 19

### Kathal Kebab | 11 🌿 \*

Green Jackfruit, Bengal Gram,  
Ginger, Coriander Chutney

### Akuri Truffle Naan | 14

Indian Spiced Scrambled Eggs,  
Tellicherry Pepper, Truffle Oil

### Rarah Keema Pao | 22

Spiced Lamb Mince, Onion Salad

### Tangra Chilli Chicken | 16

Corn-Fed Chicken, Padron Chilli,  
Spring Onion, Kokum, Soy

### Adipoli Prawns | 19

Pink Prawns, Garlic, Curry Leaves,  
Fresh Turmeric

## TANDOOR

### Paneer Tikka Mushroom | 21 🌿

Homemade Cottage Cheese,  
Seasonal Mushroom, Pickle

### Tandoori Chicken | 30

Spiced Yoghurt, Malt Vinegar,  
Black Salt, Homemade Chaat Masala

### Malai Chicken Tikka | 26

Yoghurt, Malai Cream, Mace,  
Green Cardamom

### Mutton Seekh Kebab | 28 \*

Caramelised Onions, Garam Masala,  
Fresh Coriander

### Achari Lamb Chops | 51

Cornwall Lamb, Pickling Spices,  
Pickled Onion

### Recheado Fish Tikka | 28

Stone Bass, Goan Spices,  
Fried Onion, Chilli Paste

### BB's Tandoor Platter

### Non-Vegetarian | 47

Tandoor Prawns, Mutton Seekh Kebab,  
Tandoori Chicken

### Vegetarian | 32 🌿

Paneer Tikka, Kathal Kebab,  
Kasundi Gobi

## AMMI'S KITCHEN

### SHARING MENU £58pp

(Minimum 2 People)

## TO START

### Fruit Chaat, Dates & Rose Sharbat

### Kathal Kebab 🌿

Green Jackfruit, Bengal Gram,  
Ginger, Coriander Chutney

### Mutton Seekh Kebab

Minced Lamb, Caramelised Onions,  
Garam Masala, Yellow Chilli, Fresh Coriander

## TO FEAST

(Any one of your choice)

### Paneer Pasanda 🌿

Stuffed Homemade Cottage Cheese,  
Cashew Gravy, Aromatic Spices

### Chicken Kali Mirch

Crushed Black Pepper, Chillies,  
Black Cardamom, Cream

### Yakhni Pulao

Diced Lamb, Basmati Rice, Spiced Yoghurt,  
Roasted Spices, Browned Onions

Served with Dal Panchmel & Assorted Bread Basket

## TO FINISH

### Phirni

Rice Pudding, Green Cardamom, Thickened Milk,  
Slivered Almonds & Pistachios

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

|||| \* Ramadan Specials. 🌿 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 a £3pp cover charge will be added to your bill.

## BIRYANIS

**Dum Tarkari Biryani** | 29 🌿  
Seasonal Vegetables,  
Basmati Rice, Fried Onion

**Awadhi Murgh Biryani** | 32  
Suffolk Chicken, Basmati Rice,  
Lucknowi Spices, Fresh Coriander

**Yakhni Pulao** | 39 ★  
Slow Cooked Lamb, Basmati Rice,  
Yoghurt, Aromatic Spices,  
Browned Onions

## SIDES

**Punjabi Chole** | 13 🌿  
Slow Cooked Chickpeas, Dried Mango,  
Pomegranate Seeds, Black Salt

**Urlai Roast** | 10 🌿  
Spiced Baby Potatoes,  
Black Stone Flower, Shallots, Peppers

**Lasooni Palak** | 10 🌿  
Baby Spinach, Whole Spices,  
Fresh Chilli, Garlic

**Dabba Dal** | 11 🌿  
Overnight Cooked Black Lentils,  
Butter, Fenugreek

**Dal Panchmel** | 11 🌿  
Jewels of Five Lentils, Tomato,  
Ginger, Cumin

## CURRIES

**Chole Bhature** | 32 🌿  
Slow Cooked Chickpeas, Pickle,  
Dried Mango, Deep Fried Bread  
(Served During Lunch Only)

**Paneer Pasanda** | 24 🌿 ★  
Stuffed Homemade Cottage Cheese,  
Cashew Gravy, Aromatic Spices

**Palak Malai Kofta** | 24 🌿  
Seasonal Winter Vegetables, Leafy  
Spinach, Cashew & Brown Onion Sauce

**Baingan Bharta** | 20 🌿  
Char-grilled Aubergine, Cloves,  
Chilli Spices

**Chicken Kali Mirch** | 30 ★  
Crushed Black Pepper, Chillies,  
Black Cardamom, Fresh Cream

**Kerala Fish Curry** | 29  
Atlantic Cod, Tomato, Green Chillies,  
Coconut, Curry Leaves

**Chicken Tikka Makhani** | 35  
Charred Chicken, Fenugreek,  
Creamy Tomato Sauce

**Bombay Prawn Masala** | 31  
Shallots, Kodumpuli,  
Curry Leaves, Coconut

**Tawa Crab** | 39  
Devon Crab Meat, Chilli,  
Tomato, White Onion

**Malabar Lamb Curry** | 34  
Dried Chilli, Peppercorn, Coconut Milk

**Junglee Maas** | 37  
Hampshire Mutton,  
Dried Red Chilli, Clarified Butter

## ACCOMPANIMENTS

**Poppadom Basket** | 6.5 🌿

**Dosa** | 8.5 🌿  
Plain / Podi

**Malabar Paratha** | 9 🌿

**Roomali Roti** | 9

**Peshawari Naan** | 11

**Cheese & Onion Naan** | 10 🌿

**Tandoori Roti** | 7 🌿

**Naan** | 6.5  
Plain / Butter / Garlic

**Bread Basket** | 15

**Garlic & Spinach Raita** | 6 🌿

**Jeera Pulao** | 6.5 🌿

**Steamed Basmati Rice** | 5.5

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