

CHAAT

Dhokla Chaat | 9

Gram Flour Cakes, Mint,
Tamarind Sauce

Samosa Papdi Chaat | 16

Punjabi Vegetable Samosa,
Wheat Crisp, Sev, Mint Chutney

Bhindi Chaat | 14

Crispy Okra Fries, Yoghurt,
Pomegranate, Tamarind,
Mint Chutney

SMALL EATS

Trio of Dosa

Aloo Masala | 14 
Duck Chettinad | 19

Akuri Truffle Naan | 14

Indian Spiced Scrambled Eggs,
Tellicherry Pepper, Truffle Oil

Rarah Keema Pao | 22

Spiced Lamb Mince, Onion Salad

Malabar Chicken Wings | 16

Onions, Curry Leaves, Ginger

Adipoli Prawns | 19

Pink Prawns, Garlic, Curry Leaves,
Fresh Turmeric

TANDOOR

Chilgoza Malai Broccoli | 18

Charred Broccoli, Tomato Dust,
Cheese

Paneer Tikka Mushroom | 21

Homemade Cottage Cheese,
Seasonal Mushroom, Pickle

Tandoori Chicken | 32

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

Malai Chicken Tikka | 26

Yoghurt, Cheese, Mace,
Green Cardamom

Achari Lamb Chops | 51

Cornwall Lamb, Pickling Spices,
Pickled Onion

Recheado Fish Tikka | 28

Stone Bass, Goan Spices,
Fried Onion, Chilli Paste

DIWALI DHAMAKA

||||| FEASTING THALI £75pp |||||

Bhindi Chaat

Crispy Okra Fries, Yoghurt, Pomegranate,
Tamarind, Mint Chutney

Gucchi Malai Kofta

Morels, Pistachios, Mellow Spices
& Almond Sauce

or

Murgh Dhaniya Tamatar

Chicken Morsels, Fresh Coriander
& Rustic Tomato Sauce

or

Kashmiri Rogan Josh

Slow-Braised Lamb, Kashmiri Chilli, Yoghurt
& Warming Spices

Aloo Gobhi

Cauliflower Florets, Baby Potatoes, Ginger & Chilli

Palak Mattar Mushroom

Spinach Leaves, Petit Pois, Ginger & Coriander

Dal Panchmel

Jewels of Five Lentils, Tomato, Ginger, Cumin

Served with Saffron Pulao, Methi Poori,
Missi Rotti, Papad, Chutney & Achaar

Angoori Rabri

Cottage Cheese Dumplings, Cardamom, Saffron Milk,
Pistachios & Almonds

|||||  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

Dum Lamb Biryani | 39
Slow-Cooked Lamb,
Basmati Rice, Mint, Boiled Egg

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 
Layered Cottage Cheese Triangles,
Saffron-Tomato Gravy

Baingan Bharta | 20 
Char-Grilled Aubergine, Tomato,
Green Chilli, Cloves

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

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

Rogan Josh | 37
Slow-Braised Lamb, Kashmiri Chilli,
Yoghurt & Warming Spices

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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