SHARING PLATES

Trio of Dosa
Aloo Masala | 14
Duck Chettinad | 19

Akuri Truffle Naan | 14
Indian Spiced Scrambled Eggs

Raj Kachori | 18
Spiced Potatoes, Sprouts,
Pomegranate & Tamarind Chutney

Bhindi Chaat |14
Crispy Okra Fries, Yoghurt,
Pomegranate, Tamarind
& Mint Chutney

Samosa Papdi Chaat | 16
Punjabi Vegetable Samosa,
Wheat Crisp, Sev & Mint Chutney

Adipoli Prawns | 20
Pink Prawns, Garlic, Curry Leaves
& Fresh Turmeric

Bombay Chilli Chicken | 16
Corn-Fed Chicken, Padron Chilli,
Spring Onion, Kokum & Soy

Rarah Keema Pao | 25
Spiced Lamb Minced Meat, Chunks
& Onion Salad

TANDOOR

Chilgoza Malai Broccoli | 18
Charred Broccoli, Tomato Dust
& Cream Cheese

Paneer Tikka Mushroom | 21
Homemade Cottage Cheese,
Seasonal Mushroom & Pickle

Recheado Fish Tikka | 28
Salmon, Goan Masala,
Garlic & Dill Dip

Nilgiri Jheenga | 36
Wild Tiger Prawns, Fresh Coriander,
Mint & Curry Leaves

Tandoori Chicken | 32
Spiced Yoghurt, Malt Vinegar,
Black Salt & Homemade Chaat Masala

Malai Chicken Tikka | 26
Yoghurt, Cheese, Mace
& Green Cardamom

Tandoori Lamb Chops | 58
Cornwall Lamb, Spiced Yoghurt
& Green Chutney

FESTIVE MENU

£85pp | Wine Pairing £40

(Minimum 2 People)

Selection of Poppadums
Mango Chutney, Tomato Chutney

Pineapple Rasam
Lentil, Black Pepper & Turmeric Broth

Aloo Tikki Chaat
Crispy Potato Patties, Yellow Peas,
Tamarind Chutney & Honey Yoghurt
or
Gosht Ki Shammi
Slow Cooked Lamb, Split Chickpeas
& Aromatic Garam Masala
Gewurztraminer Estate Reserve, Morande, Chile

Paneer Tikka Sunehri
Homemade Cottage Cheese, Plum Relish & Mint Chutney
or
Nilgiri Jheenga
Wild Tiger Prawns, Fresh Coriander, Mint & Curry Leaves
Primitivo, Trastullo, Puglia, Italy

Badami Kofta
Vegetable Dumpling, Saffron, Almonds
& Caramelised Onion Sauce
or
Murgh Khaas Korma
Braised Chicken, Mace, Green Cardamom
& Caramelised Onions
or
Junglee Maas
Hampshire Mutton, Dried Red Chilli & Clarified Butter

Served with Dal Makhni, Aloo Bhindi,
Boondi Raita, Saffron Pulao & Tandoori Breads
Pinot Noir, Lawson's Dry Hills, Marlborough, New Zealand

Gulab Jamun Tiramisu
Dark Chocolate, Mascarpone, Pedro Ximénez
LBV, Port Ferreira, Douro, Portugal

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 | 34
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 | 12
Spiced Baby Potatoes,
Black Stone Flower, Shallots & Peppers

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

Dabba Dal | 12
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 Butter Masala | 26
Charred Cottage Cheese,
Tomatoes & Fenugreek

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

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

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

Junglee Maas | 38
Hampshire Mutton,
Dried Red Chilli & Clarified Butter

Kochi Prawn Curry | 32
Shallots, Curry Leaves
& Coconut Milk

Tawa Crab | 41
Devon Crab Meat, Chilli,
Tomato & White Onion

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

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

Madras Chicken Curry | 31
Southern Spices, Coconut Milk

ACCOMPANIMENTS

Poppadom Basket | 6.5

Dosa | 8.5
Plain / Podi

Malabar Paratha | 9

Roomali Roti | 9

Peshawari Naan | 11

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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