



DINNER

Please note we have made a few changes to the menu layout offering more dishes to share. Your waiter will be on hand to talk you through as ultimately we want you to make the most of your Indian feast. We hope you enjoy.

Nibbles

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| Poppodoms, Pickles, Chutneys (VG) | 4.5 |
| Chilli Pickle Cornflake Mix (VG) (NUTS) | 2.9 |
| Masala Pappad (VG) | 2.5 |

Street Food

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| Hawkers Corn Toasted Hazelnuts, Coconut, Curry Butter (V) | 6 |
| Beets & Ginger Rasam (VG) Lentil Doughnuts, Coconut Chutney | 6 |
| Tandoori Paneer Fresh Herbs & Fenugreek (V) | 8 |
| Heritage Tomato Salad | |
| Pani Puri Crisp Puri Shells, Chutneys, Tamarind Water (VG) | 6.5 |
| Punjabi Pea & Potato Samosa | 6.5 |
| Tamarind Chutney (VG) | |
| Gujarati Onion Pakora | 6 |
| 5 Spice Mango Chutney (VG) | |
| Tarka Tiger Prawn Puri Whole Fresh Prawns, Flash Fried with Cumin, Garlic, Chilli, Curry Leaf, Butter, Lemon, Puffed fried Bread, Vindaloo Ketchup & Curry Mayo | 9.5 |
| Firecracker Chicken Wings | 8 |

Seafood

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| Whole Tandoori Wild Black Bream | 18 |
| Sri Lankan Spice Samphire, Mango & Pineapple Salsa, Steamed Rice | |
| Seabass Korri Gassi South Indian Fish Curry with Roasted Spice Masala, Coconut & Curry Leaf, Lemon Rice, Garlic Pickle | 16 |
| Mangalorean Beach Shack Prawn Curry & Poa (Spicy!!) Jumbo Prawns, Tempered Chillis, Spices and Roasted Coconut, Finished With Coconut Milk & Lime, Stir Fried Samphire, Toasted Curry Butter Brioche | 19 |

Tandoor & Barbecue

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| Tandoori Red Chicken Tikka | 8 |
| Classic Tandoori Chicken with Red Onions, Coriander, Chilli & Lime | |
| Nawabs Lamb Chops (3 pc) | 13 |
| Sussex Lamb with Ginger, Garlic, Kewra, Chilli, Tomato, Saffron, Pomegranate, Coriander, Rose Petal Harissa & Herb Chutney | |
| Punjabi Lamb Shank 'Raan' Style | 18 |
| Slow Roast with Spice & Finished over Hot Coals with Persian Rice, Smoked Aubergine, Beets Riatta, Herb Chutney | |
| Barbecue Surf & Turf | 19 |
| Nawabs Lamb Chop, Chicken Seekh, Red Chicken Tikka, Sigri King Prawns, Coriander Jeera Naan, Smoked Aubergine, Chutney, Kachumber Riatta | |

Vegetarian

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|--|----|
| Sri Lankan Squash Curry (VG) | 14 |
| Roasted Squash & Finished With Fragrant Coconut Dal With Ginger Cinnamon, Curry Leaf, String Hopper Noodles & Ginger Chutney | |
| Punjabi Aubergine Curry (Nuts) (VG) | 14 |
| With Tamarind Coconut Peanuts & 5 spices Onion Roti, Kachumber salad | |
| Chilli Paneer Dosa Indian Cheese Stir Fried with Kashmiri Chillies, Green Peppers & Red Onions, with Curry Leaf Dosa | 15 |

Veg Side Dishes

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| Kerala Thoran (VG) Grated Cauliflower & English Asparagus Spears Stir Fried with Curry Leaf, Mustards Seeds & fresh Coconut | 5 |
| Bombay Jersey Royals (V) Crushed Saute New Potatoes, Bombay Masala & Fresh Coriander | 6 |
| Baingan Bharta (VG) Smokey Aubergine Stew Cooked Over Coals, With Tomato, Ginger, Green Chill & Spices | 7 |
| Tarka Palak (V) Creamed Spinach, Tempered Garlic Cumin, Nutmeg, Garam Masala | 7 |
| Tarka Dal (V) Classic tempered Chana & Masoor Lentils with Cumin, Garlic, Turmeric & Chilli | 5.5 |
| Jeera Tenderstem Broccoli (V) | 5.5 |
| Roasted Garlic, Cumin, Curry Leaf, Ginger, Butter & Lemon | |

(VG) Vegan (V) Vegetarian. Food items may contain traces of nuts. Please clearly communicate any allergies or dietary requirements

Food is cooked to order so please be prepared for a possible delay during busy periods. A discretionary service charge 10% will be added to your bill.



Meat

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| Persian Roasted Bone Marrow | 9.5 |
| Whole Canoe, Finished in a Spicy Fragrant Gravy Served on Herb Naan | |
| Tandoori Old Delhi Honey Butter Chicken | 15 |
| Red Chicken Tikka Breast Finished In a Rich Buttery Tomato Gravy with Fenugreek, Garam Masala & Honey, Garlic Naan, Riatta | |
| Chicken Chettinad | 15 |
| Spicy Tamil Curry With Brown Onion, Roasted Coconut Masala, Pallyapam Rice Pancakes, Garlic Pickle | |
| Mutton Laal Mas | 16 |
| Fiery Rajasthani Mutton Curry, Served with Beetroot Riatta & Peshwari Naan | |
| Hyderabadi Chicken Biryani | 15 |
| Riatta, Peanut Salan (NUTS) | |

Naan & Rice & Extra

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|---|-----|
| Peswari Naan | 3 |
| Filled with Coconut & Almonds (NUTS) | |
| Butter Naan/Garlic (V) | 2.5 |
| Tandoori Roti (VG) | 2.5 |
| Plain Rice (VG) | 3 |
| Jeera Pilau Rice(VG) | 3 |
| Sri Lankan String Hoppers GF (VG) | 3 |
| Fried Green Chillis, Sprinkled with Sea Salt | 1 |
| Chunky Kachumber Salad | 3 |
| Crunchy Indian Salad | |
| Kachumber Riatta Cooling Yoghurt Dip | 3 |

Dessert & Indian Sweet

Kulfi - *Is an Indian set Ice cream with a wonderful
dence fudge like texture*

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|---|---|
| Mini Mango Kulfi, Raspberry & Mango Sauce | 4 |
| Pistachio Kulfi, Roasted Pistachios | 5 |
| Maple Gulab Jaman | 6 |
| Hot Curd Dumplings with Maple Rose Syrup & Cardamom Ice Cream (<i>like Rum Baba's without the booze</i>) | |
| Indian Sweets & Chocolate Truffles 4pc | 4 |

Dairy Free, Gluten Free Option

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|------------------------------------|---|
| Kerala Banana Fritters | 6 |
| Coconut Caramel Sauce, Coconut Ice | |

Set Menu - Non Veg

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|------------------------------|------|
| 2 COURSE PLUS NIBBLES | 25.5 |
| 3 COURSE PLUS NIBBLES | 29.5 |

Nibbles

**Poppodoms, Pickles, Chutneys, Onion Salad
Chilli Pickle Cornflake Mix**

Street Food - Choose 1

Choose Any Street Food Item

Mains - Choose 1

**Seabass Korri Gassi
Punjabi Lamb Shank 'Raan' Style
Barbecue Surf & Turf /Suppl £2.
Old Delhi Honey Butter Chicken**

Dessert - Choose 1

**Choose Any Item From The Dessert Menu
(Choose any Cocktail Suppl £2)**

Set Menu - Veg

| | |
|------------------------------|----|
| 2 COURSE PLUS NIBBLES | 22 |
| 3 COURSE PLUS NIBBLES | 26 |

Nibbles

**Poppodoms, Pickles, Chutneys, Onion Salad
Chilli Pickle Cornflake Mix**

Street Food -

Choose Any Vegetarian Street Food Item

Mains - Choose 1

**Sri Lanken Squash Curry (VG)
Punjabi Aubergine Curry (Nuts) (VG)
Corn & Soya Bean Pilau, Coconut Beancurd
Curry (VG)**

Dessert - Choose 1

**Choose Any Item From The Dessert Menu
(Choose any Cocktail Suppl £2)**

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