

talk you through as ultimately we want you to make the most of your Indian feast. We hope you enjoy. **Nibbles** Poppodoms, Pickles, Chutneys, Onion Salad (VG) 4.5 Chilli Pickle Cornflake Mix (VG) (NUTS) 2.9 Masala Pappad (VG) 2.5 Street Food **Hawkers Corn(V)** Toasted Hazelnuts, Coconut, Curry Butter Beets & Ginger Rasam(VG) Tamil Pepper Broth, 6 Savoury Lentil Doughnuts, Coconut Chutney **Tandoori Paneer** (V) Fresh Herbs & Fenugreek, 8 Heritage Tomato Salad Pani Puri(VG) Crisp Puri Shells, Chutneys, Tamarind Water 6.5 Punjabi Pea & Potato Samosa(VG) Tamarind Chutney 6.5 Gujarati Onion Pakora (VG)5 Spice Mango Chutney 6 Tarka Tiger Prawn Puri Whole Fresh Prawns, Flash Fried 9.5 with Cumin, Garlic, Chilli, Curry Leaf, Butter, Lemon, Puffed fried Bread, Vindaloo Ketchup & Curry Mayo **Firecracker Chicken Wings** Fried Crisp In a Tempered Chilli Sauce with Crispy Garlic & Toasted Sesame **Tandoor & Barbecue** Tandoori Red Chicken Tikka Classic Tandoori Chicken 8 with Red Onions, Coriander, Chilli & Lime Nawabs Lamb Chops (3 pc) 13 Sussex Lamb with Ginger, Garlic, Kewra, Chilli, Tomato, Saffron Pommegranate, 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 Nawabs Lamb Chop, Chicken 19 Seekh, Red Chicken Tikka, Sigri King Prawns, Coriander Jeera Naan, Smoked Aubergine, Chutney, Kachumber Riatta Seafood

Whole Tandoori Wild Black Bream, Sri Lankan Spice

Seabass Korri Gassi South Indian Fish Curry with Roasted

Spice Masala, Coconut & Curry Leaf, Lemon Rice, Garlic Pickle **Mangalorean Beach Shack Prawn Curry & Poa** (Spicy!!)

Jumbo Prawns, Tempered Chillis, Spices and Roasted Coconut Finished With Coconut Milk & Lime, Stir Fried Samphire,

Samphire, Mango & Pineapple Salsa, Steamed Rice

Toasted Curry Butter Brioche

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Please note we have made a few changes to the menu layout

offering more dishes to share. Your waiter will be on hand to

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Vegetarian	
Sri Lankan Squash Curry (VG) Roasted Squash	14
& Finished With Fragrant Coconut Dal With Ginger Cinnamon,	
Curry Leaf, String Hopper Noodles & Ginger Chutney	
Punjabi Aubergine Curry (Nuts) (VG) With Tamarind	14
Coconut Peanuts & 5 spices Onion Roti, Kachumber, ,	
Paneer Mutter, Aloo Paratha(V) Indian Cheese & Peas In a	13.5
Spiced Makhani Gravy, Potato Stuffed Flat bread,	
Hung Yoghurt & Fried Chillies	
Veg Side Dishes	
Kerala Thoran (VG) Grated Cauilifower & English Asapargus	5
Spears Stir Fried with Curry Leaf, Mustards Seeds $\&$ fresh Coconut	
Bombay Jersey Royals (V) Crushed Saute New Potatoes	6
Bombay Masala & Fresh Coriander	
Baingan Bharta (VG) Smokey Aubergine Stew Cooked	7
Over Coals, With Tomato, Ginger, Green Chill & Spices	
Tarka Palak(V) Creamed Spinach, Tempered Garlic, Cumin,	7
Nutmeg, Garam Masala	
Tarka Dal (VG) Classic tempered Chana & Masoor Lentils	6
with Cumin, Garlic, Turmeric & Chilli	
Jeera Tenderstem Brocoli(V) Roasted Garlic,	5.5
Cumin, Curry Leaf, Ginger, Butter & Lemon	
N.F	
Meat	
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 Spicy Tamil Curry With Brown Onion,	15
Roasted Coconut Masala, Pallyapam Rice Pancakes, Garlic Pickle	
Mutton Laal Mas Fiery Rajasthani Mutton Curry	16
Served with Beetroot Riatta & Peshwari Naan	
Hyderabadi Chicken Biryani, Riatta, Peanut Salan (NUTS)	15
Naan & Rice & Extra	
Peshwari Naan(V) Filled with Coconut & Almonds (NUTS)	3
Butter Naan (V)	2.5
Garlic Naan (V)	2.8
Tandoori Roti (VG)	2.5
Plain Rice (VG)	3
Jeera Pilau Rice(VG)	3.5
Sri Lankan String Hoppers (VG)	3
Fried Green Chillis Sprinkled with Sea Salt	1
Chunky Kachumber Salad (VG) Crunchy Indian Salad	3.5
VALUE AND	.,,

Set Menu - Non Veg

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 for an additional 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)

Paneer Mutter, Aloo Paratha (V)

Dessert - Choose 1

Choose Any Item From The Dessert Menu (Choose any Cocktail for an additional Suppl £2)

Kachumber Riatta (V) Cooling Yoghurt Dip,