



## Lunch

### Nibbles

<b>Poppodoms, Pickles, Chutneys, Onion Salad (VG)</b>	4.5
<b>Chilli Pickle Cornflake Mix (VG) (NUTS)</b>	2.9
<b>Masala Pappad (VG)</b>	2.5

### Street Food

<b>Hawkers Corn (V)</b> Toasted Hazelnuts, Coconut, Curry Butter	6
<b>Beets &amp; Ginger Rasam (VG)</b> Tamil Pepper Broth, Savoury Lentil Doughnuts, Coconut Chutney	6
<b>Tandoori Paneer (V)</b> Baked Indian Cheese with Fenugreek, Fresh Herbs & Heritage Tomato Salad	8
<b>Pani Puri (VG)</b> Crisp Puri Shells, Chutneys, Tamarind Water	6.5
<b>Punjabi Pea &amp; Potato Samosa (VG)</b> Tamarind Chutney	6.5
<b>Gujarati Onion Pakora (VG)</b> 5 Spice Mango Chutney	6
<b>Tarka Tiger Prawn Puri</b> Whole Fresh Prawns, Flash Fried with Cumin, Garlic, Chilli, Curry Leaf, Butter, Lemon, Puffed fried Bread, Vindaloo Ketchup & Curry Mayo	9.5
<b>Firecracker Chicken Wings</b> Fried Crisp In a Tempered Chilli Sauce with Crispy Garlic & Toasted Sesame	8

### Brunch

<b>Duck Egg Uttapam (V)</b> 2 Fried Duck Eggs, Kerala Rice Pancake, Crispy Onions, Tamil Beetroot Pepper Broth, Coconut Chutney, Garlic Pickle	12
<b>Chilli Pickle Chips Chat (V)</b> Add Fried Duck Eggs £2 supl. Fries loaded with Vindaloo Ketchup, Curry Mayo, Fried Chillis, Chilli Chat Masala	4/6
<b>Potato Paratha &amp; Paneer Green Pea Curry (V)</b> Fresh Flatbread Stuffed With Spiced Potatoes cooked on The Tawa Hot Plate with Fresh Labneh, Green Pea & Paneer Curry Fried Green Chillis	11

### Open Naan Kebabs

<b>All Served on Baked Herb Naan with Fresh Chutneys &amp; Salad</b>	
<b>Choose Biryani Rice or Punjabi Masala Fries</b>	
<b>Tandoori Paneer (V)</b> Indian Cheese Baked Over Hot Coals Marinated in Fenugreek, Herbs, Green Chilli & Ginger	11
<b>Tandoori Red Chicken Tikka</b> Classic Red Tandoori Chicken	12

### Biryani

<b>Hyderabadi Chicken Biryani, Riatta, Peanut Salan (NUTS)</b>	15
--	----

### Thalis & King Thalis

Experience a feast of many small dishes offering a real taste of India. All thalis served with rice, chapatti, dal, rasam, riatta, pickle, chutney & pappad - JUST CHOOSE YOUR CURRY

<b>Upgrade to King Thali for additional snacks, Dhokla (Savoury Gujarati Chickpea cake) &amp; Sweet Tandoori Old Delhi Honey Butter Chicken</b>	16
Red Chicken Tikka Finished In a Rich Buttery Tomato Gravy with Fenugreek, Garam Masala & Honey	15
<b>Chicken Chettinad</b> Spicy Tamil Curry With Brown Onion, Roasted Coconut Masala, Black Pepper & Curry Leaf	15
<b>Punjabi Aubergine Curry (Nuts) (VG)</b> With Tamarind Coconut, Peanuts & Indian 5 Spice	14
<b>Sri Lankan Squash Curry (VG)</b> Roasted Squash Pieces In a Fragrant Coconut Dal with Ginger, Cinnamon & Curry leaf	14
<b>Mutton Laal Mas</b> Fiery Rajasthani Mutton Curry	15
<b>Palak Paneer (V)</b> Indian Cheese Pieces finished In a tempered Spinach Curry with Cumin, Garlic, Green Chilli, Garam Masala	14
<b>Seabass Korri Gassi</b> South Indian Fish Curry With Roasted Coconut & Spice Paste, Finished with Coconut Milk, Curry Leaf, Piquolo Tomatoes & Red Chilli	15

### Veg Side Dishes

<b>Bombay Jersey Royals (V)</b> Crushed Saute New Potatoes Bombay Masala & Fresh Coriander	6
<b>Baingan Bharta (VG)</b> Smokey Aubergine Stew Cooked Over Coals, With Tomato, Ginger, Green Chill & Spices	7
<b>Tarka Dal (V)</b> Classic tempered Chana & Masoor Lentils	6
<b>Jeera Tenderstem Broccoli (V)</b> Roasted Garlic, Cumin, Curry Leaf, Ginger, Butter & Lemon	5.5

### Naan & Rice & Extra

<b>Peswari Naan</b> Filled with Coconut & Almonds (NUTS)	3
<b>Butter Naan (V)</b>	2.5
<b>Garlic Naan (V)</b>	2.8
<b>Tandoori Roti (VG)</b>	2.5
<b>Plain Rice (VG)</b>	3
<b>Jeera Pilau Rice (VG)</b>	3.5
<b>Sri Lankan String Hoppers GF (VG)</b>	3
<b>Fried Green Chillis (VG)</b> Sprinkled with Sea Salt	1
<b>Chunky Kachumber Salad (VG)</b> Crunchy Indian Salad	3.5

**Kachumber Riatta (V)** Cooling Yoghurt Dip,

3

### Cocktails 8

<b>Botanical Gin Martini</b>	
<b>Roku Gin, Vermouth, Angostura Bitters, Curry Leaf, Fresh Ginger Sticks, Ancho Reyes Verde</b>	
<b>Punjabi Cowboy (nuts)</b>	
<b>Jack Daniels, Maple Syrup, Fresh Lime, Orgeat</b>	
<b>Brigadiers Mistress (nuts)</b>	
<b>Rose Liquor, Vodka, Lime, Orgeat, Toddiwallah</b>	
<b>Dark Rum, White Rum, Coconut Milk, Coco Lopez, Coconut Chips</b>	
<b>Bengal Gin Fizz (nuts)</b>	
<b>Bombay Sapphire, Pineapple, Orgeat, Fresh Lime</b>	
<b>The Chilli Pickle Bloody Mary (New)</b>	
<b>Vodka, Ancho Reyes Verde, Pickle Juice, Tomato Passata, Amchur, Black Pepper, Roasted Cumin</b>	
<b>Negroni</b>	
<b>Classic cocktail. Campari, Gin, Vermouth, Fresh Orange Peel</b>	
<b>Basil Smash</b>	
<b>Gin, Basil, Honey, Lemon</b>	

### Dessert Cocktails 8

<b>Espresso Martini</b>	
<b>Classic or Hazelnut</b>	
<b>Salted Toffee Chai Chai</b>	
<b>Dolce de latta, Dark Rum, Spiced Chai, Sea Salt, Condensed Milk</b>	

### Dessert

<b>Maple Gulab Jaman (V)</b> Indian Curd Dumplings In Maple Syrup with Cardamom Ice	6
<b>Kerala Banana Fritter (GF)(VG)</b> Deep fried banana in a rice flour batter with coconut caramel and coconut ice	6

<b>Kulfi</b> - Set Indian Ice Cream on a stick. Fudge like texture, Dense, Sweet & Toothsome	
<b>Pistachio Kulfi (V)</b> Classic Indian Flavour made with pure Pistachio Paste	6
<b>Mini Mango Kulfi (V)</b> With fresh Mango & Raspberry Sauce	4

(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.