



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

<b>Poppodoms, Pickles, Chutneys, Onion Salad (VG)</b>	4.7
<b>Chilli Pickle Winter Mix (VG) (NUTS)</b>	3.5
<b>Masala Pappad (VG) Topped with tomato, red onion, coriander, chilli chat &amp; lime</b>	2.6

## Street Food

<b>Courgette, Kurly Kale &amp; Onion Pakoras (VG)</b>	6
Crispy veg fritter with mango chutney & lime pickle mayo	
<b>Dahi Puri (V)</b> Crisp Puri Shells filled with spiced chickpea salad, sweetened yoghurt, kalaidoscope chutneys, micro sev and pommergranate	6
<b>All Spice Chicken Wings</b> Fried 3 bone wings with an all spice & scotch bonnet lemon glaze, sour cream and garlic crumble	8
<b>Tibetan Veg Momos (VG)</b> Tibetan steamed dumplings with a spiced soy bean and cabbage filling, Tibetan Chilli Sambhal, tomato & celery tea	8
<b>Black Pepper &amp; Ginger King Prawn Paratha</b>	9.9
King prawns flash fried with a Tellicherry black pepper, curry leaf & ginger butter served on flaky flat bread	
<b>Pani Puri (VG)</b> Crisp Puri Shells, filled with spiced chickpea salad, chutneys and tamarind water	6.5
<b>Punjabi Pea &amp; Potato Samosa (VG)</b> Classic shortcrust pastry veg parcels with tamarind chutney	6.5

## Meat

<b>Tandoori Chicken Pasanda (NUTS)</b> Whole chicken breasts tandoor charred with saffron, almond, kewra, ginger & cream served with Pasanda gravy, pink pepper naan and red cabbage cachumber	15
<b>Railway Chicken Curry</b> Rustic chicken curry as served on the trains during the Raj, chicken, spices, tomatoes, & potatoes in a thin gravy served with Masala Chappati and pickle	14
<b>Karachi Mutton Biryani</b> Slowed cooked with warm spice, saffron, screwpine and cream, extra long basmati, with gravy, dates, riatta and salad	17
<b>Assamese Pork Belly &amp; Rib Curry</b> Hot sweet and sour pork belly and rib curry from the mountain villages of Assam with banana leaf sticky rice (Caution fiery!)	16

## Seafood

<b>Hot Smoked Salmon Kicheri</b> Applewood smoked Loch Duart Salmon served with the original kedgeree rice and watercress salad	17
<b>Indonesian Black Bream Curry (NUTS)</b> Creamy coconut curry made with 'Base Gede' classic Indonesian fragrant & spicy curry paste, local bream fillet, served with steamed rice	16.5

## Vegetarian

<b>Royal Tandoori Paneer (V)</b> Indian cheese charred with saffron, almond, kewra, ginger & cream served with Pasanda gravy, pink pepper naan and red cabbage cachumber	14
<b>Sri Lankan Jackfruit Curry (VG)</b> Young Jackfruit in a coconut gravy with fresh Sri Lankan spice paste, potatoes, tomatoes & banana leaf sticky rice	14
<b>Duck Egg Curry (V)</b> Gressingham duck eggs finished in a classic Nepali gravy, masala chappattis, hung yoghurt and fried chillis	15
<b>Veg Side Dishes</b>	
<b>Aubergine Crush (V)</b> Charcoal smoked aubergine stew with tomato, ginger and garam masala	7
<b>Madras Buttered Sprouts (V)</b> Rolled in frothing Madras seasoned butter	5
<b>Red Cabbage Cachumber (VG)</b> Red cabbage salad with toasted mustard, curry leaf & coconut vinegar	4
<b>Coconut Tarka Dal (VG)</b> Classic tempered Chana & Masoor Lentils, with Cumin, Garlic, Turmeric & Chilli & coconut	6
<b>Bombay Ratte Potatoes (V)</b>	6

## Tandoor & Barbecue

<b>Tandoori Red Chicken Tikka</b> Classic Tandoori Chicken charred over coals with red chilli, ginger, garam masala & fenugreek, red onion, coriander & fresh lime	8
<b>Malai Chicken Tikka</b> marinated in cardamom, mace, green chilli, cheddar & cream then blistered in the tandoor	8
<b>Lamb Shish Kebab (NUTS)</b> Spiced lamb tenderloin & peppers charcoal fired on skewer with fruit & nut biryani, smoked aubergine crush, anchovy herb chutney and red cabbage cachumber	18
<b>Mixed Grill</b> Malai chicken tikka, red chicken tikka, Kashmiri lamb chops, Machani gravy, riatta, pear & cranberry chutney, herb butter naan	19

## Set Menu

2 COURSE PLUS NIBBLES
VEG 22
NON VEG 25.5
3 COURSE ADD 4

## Nibbles

Poppodoms, Pickles, Chutneys, Onion Salad
Chilli Pickle Cornflake Mix
<b>Street Food - Choose 1</b>
All Spice Chicken Wings
Courgette, Kurly Kale & Onion Pakoras (VG)
Tibetan Veg Momos (VG)
Pani Puri (VG)
Black Pepper & Ginger King Prawn Paratha (£1 suppl.)
<b>Mains - Choose 1</b>
Lamb Shish Kebab (NUTS)(£2 suppl.)
Jackfruit Curry (VG)
Indonesian Black Bream Curry (NUTS)
Tandoori Chicken Pasanda (NUTS)
Babi Assam Pork Belly & Ribs (Fiery)
Nepali Duck Egg Curry (V)
<b>Dessert - Choose 1</b>
Cherry & White Chocolate Kulfi
Pandan Fruit Cake
Hot Orange Blossom Lentil Doughnut
After Dinner Cocktail (Choose any cocktail £2 suppl.)

## Naan & Rice & Extras

<b>Peshwari Naan (V)</b> Filled with Coconut & Almonds (NUTS)	3
<b>Butter Naan (V)</b>	2.5
<b>Paratha Curry</b> 2 pc flakey paratha with curry sauce	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 (VG)</b>	3
<b>Kachumber Riatta (V)</b> Cooling yoghurt dip	3
<b>Fried Green Chillies, sea salt (VG)</b>	1
<b>Chutney or Pickles</b> (Ask your server)	1.5

(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 of 10% will be added to your bill.