



Lunch

Nibbles

Poppodoms, Pickles, Chutneys, Onion Salad (VG)	4.7
Chilli Pickle Winter Mix (VG) (NUTS)	2.9
Masala Pappad (VG) Topped with tomato, red onion, coriander, chilli chat & lime	2.6

Street Food

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

Open Naan Kebabs

All Served on Baked Herb Naan with Fresh Chutneys & Salad	
Choose Biryani Rice or Punjabi Masala Fries	
Royal Tandoori Paneer (V)	12
Indian cheese charred with saffron, almond, kewra, ginger & cream	
Tandoori Red Chicken Tikka Classic Tandoori Chicken charred over coals with red chilli, ginger, garam masala & fenugreek	12

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	
Upgrade to King Thali for additional snacks, Dhokla (Savoury Gujarati Chickpea cake) & Indian Sweet	16
Chicken Pasanda Whole chicken breasts tandoor charred with saffron, almond, kewra, ginger & cream	15
Railway Chicken Curry Rustic chicken curry as served on the trains during the Raj, chicken, spices, tomatoes, & potatoes	15
Jackfruit Curry (VG) Pieces of Jackfruit in a Bengal 5 spice gravy, with potatoes, tomatoes & banana leaf sticky rice	14
Duck Egg Curry (V) Gressingham duck eggs finished in a classic Nepali gravy, stuffed paratha, hung yoghurt and fried chillis	15
Chennai Black Bream Curry	17
Hot and savoury with kashmiri chilli, tomato, tamarind and turmeric	
Babi Assam Hot sweet and sour pork belly curry from the mountain villages of Assam	15

Biryani

Mutton Biryani Lucknowi style with cardamom, cinnamon, saffron, screwpine and cream, extra long basmati, with spicy gravy, chutney, riatta and date	16
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Veg Side Dishes

Aubergine Patcheri (V) Goan fried aubergine strips in a spicy sweet and sour glaze	7
Madras Buttered Sprouts (V) rolled in frothing Madras seasoned butter	5
Red Cabbage Cachumber (VG) Red cabbage salad with toasted mustard, curry leaf & coconut vinegar	4
Coconut Tarka Dal (VG) Classic tempered Chana & Masoor Lentils, with Cumin, Garlic, Turmeric & Chilli & coconut	6
Bombay Ratte Potato & Jerusalem Artichokes (V) (NUTS) With hazelnut tarka	6

Naan & Rice & Extra

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

Dessert & Kulfi

Cherry & White Chocolate Kulfi Griottine Cherries	6
Pandan Fruit Cake Forrest fruit kulfi	6
Hot Orange Blossom Lentil Doughnut Coconut sorbet	6
Maple Gulab Jaman (V) Indian Curd Dumplings In Maple Syrup with Cardamom Ice	6
Mini Mango Kulfi (V) 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 of 10% will be added to your bill.