



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 Cornflake Mix (VG) (NUTS)</b>	2.9
<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 pomegranate	6
<b>Crispy Vindaloo Wings</b> Fried 3 bone chicken wings rolled In vindaloo glaze, sour cream and garlic crumble	8
<b>Black Pepper &amp; Ginger King Prawn Pallyappam</b>	9.9
King prawns flash fried with a Tellicherry black pepper, curry leaf & ginger butter served with Pallyappam	
<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>Chicken Biryani</b> Slowed cooked with warm spice, saffron screwpine and cream, extra long basmati, with gravy, dates, riatta and salad	15
<b>Keemar Methi</b> Sussex lamb mince cooked Punjabi style with mint, coriander, chilli, garam masala, roasted cumin served with Masala chappattis, hung yoghurt & green chilli mint pickle	15

## Seafood

<b>Mussel Rasam &amp; Toasted Poa</b>	14
Large bowl of Fresh Cornish mussels In a tamil pepper, beets & tomato broth, curry leaf, ginger & toasted cumin brioche	
<b>Indonesian Black Bream Curry (NUTS)</b>	17
Creamy coconut curry made with 'Base Gede' classic Indonesian fragrant & spicy curry paste, local bream fillet, served with steamed rice	

## Vegetarian

<b>Paneer Kofta Kadai (V)</b>	14
Paneer & Fenugreek potato dumplings In a tempered yoghurt gravy, served with masala chapati & pickle	
<b>Sri Lankan Jackfruit Curry (VG)</b> Young Jackfruit in a coconut gravy with fresh Sri Lankan spice paste, potatoes, peppers, tomatoes & banana leaf sticky rice	14
<b>Chana Baingan Chole (V/VG on request)</b> Punjabi chickpea & Aubergine Curry with baby spinach, cumin tarka & red onion naan	14

## Veg Side Dishes

<b>Aubergine Crush (VG)</b> Charcoal smoked aubergine stew with tomato, ginger and garam masala	7
<b>Charred Hispi Cabbage (V)</b> Lightly steamed & charred over hot coals finished in madras butter emulsion, crispy garlic	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> Finished In cumin, garlic, chilli turmeric, coriander	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 chops & peppers charcoal fired on skewer with fruit & nut biryani, makhani gravy, anchovy herb chutney and red cabbage cachumber	18
<b>Mixed Grill</b> Malai chicken tikka, red chicken tikka, Kashmiri lamb chops, Makhani gravy, riatta, pear & red currant chutney, herb butter naan	20

## Set Menu

2 COURSE PLUS NIBBLES

VEG 22

NON VEG 25.5

3 COURSE ADD 4.45

## Nibbles

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

**Street Food** - Choose 1

Crispy Vindaloo Chicken Wings

Punjabi Pea & Potato Samosa (VG)

Courgette, Kurly Kale & Onion Pakoras (VG)

Pani Puri (VG)

Black Pepper & Ginger King Prawn Puri

**Mains** - Choose 1

Lamb Shish Kebab (NUTS)

Jackfruit Curry (VG)

Indonesian Black Bream Curry (NUTS)

Tandoori Chicken Pasanda (NUTS)

Keemar Methi

Paneer Kofta Kadai (V)

**Dessert** - Choose 1

Pistachio Kulfi, pistachio crumb

Hot Sticky Date Pudding, cardamom & vanilla ice cream

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>Naan Curry</b> Butter naan & curry sauce (choose mild/spicy)	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.