



## 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>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>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 Prawns</b>	9.9
King prawns flash fried with a Tellicherry black pepper, curry leaf & ginger butter served on uppam	
<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

### Lunch Special

<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	

### Open Naan Kebabs

All Served on Baked Herb Naan with Chutneys & Salad  
Choose Biryani Rice or Punjabi Masala Fries

<b>Royal Tandoori Paneer (V) (Nuts)</b>	12
Indian cheese charred with red chilli, ginger, garam masala & fenugreek, with Makhani gravy	
<b>Tandoori Red Chicken Tikka</b> Classic Tandoori Chicken charred over coals with red chilli, ginger, garam masala & fenugreek with Makhani gravy	12

### Biryani

<b>Hyderabadi Chicken Biryani</b> Slowed cooked with warm spice saffron, screwpine and cream, extra long basmati, with gravy, dates, chutney and salad	15
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### 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) & Sweet** 16

<b>Tandoori Chicken Pasanda (Nuts)</b> Whole chicken breasts tandoor charred with saffron, almond, kewra, ginger & cream	15
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<b>Railway Chicken Curry</b> Rustic chicken curry as served on the trains during the Raj, chicken, spices, tomatoes, & potatoes in a thin gravy	15
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<b>Sri Lankan Jackfruit Curry (VG)</b> Young Jackfruit In a coconut gravy with fresh Sri Lankan spice paste, potatoes, tomatoes <b>(Full vegan sides on request, please ask server)</b>	14
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<b>Chana Baingan Chole (V)</b> Punjabi chickpea and Aubergine curry with baby spinach, and cumin tarka	15
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<b>Paneer Kofta Kadai (V) (Nuts)</b> Paneer and Fenugreek potato dumplings in a tempered yoghurt gravy	14
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<b>Mutton Laal Mas</b> Fiery Rajasthani Mutton Curry	15
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<b>Indonesian Black Bream Curry (Nuts)</b> Creamy coconut curry made with 'Base Gede' classic Indonesian fragrant & spicy curry paste, local bream fillet	15
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### Veg Side Dishes

<b>Red Cabbage Cachumber (VG)</b> Red cabbage salad with toasted mustard, curry leaf & coconut vinegar	4
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<b>Charred Hispi Cabbage (V)</b> Lightly steamed & charred over hot coals finished in madras butter emulsion, crispy garlic	5
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<b>Coconut Tarka Dal (VG)</b> Classic tempered Chana & Masoor Lentils. with Cumin, Garlic, Turmeric, chilli & coconut	6
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<b>Bombay Ratte Potato (V) (NUTS)</b>	6
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### Naan & Rice & Extra

<b>Peswari Naan</b> Filled with Coconut & Almonds <b>(NUTS)</b>	3
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<b>Butter Naan (V)</b>	2.5
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<b>Garlic Naan (V)</b>	2.8
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<b>Tandoori Roti (VG)</b>	2.5
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<b>Plain Rice (VG)</b>	3
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<b>Jeera Pilau Rice (VG)</b>	3.5
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### Cocktails 8

#### Espresso Martini

Classic or Hazelnut

#### Little Kick Martini

Roku Gin, Vermouth, Angostura Bitters, Curry Leaf, Fresh Ginger Sticks, Ancho Reyes Verde

#### Medjool Date Old Fashioned

Classic short with a twist. Bourbon, Medjool date syrup, bitters and ginger over ice

#### Kiplings Cherry Sour

Cherry Liqueur, Bombay, Lime, Orgeat

#### The Chilli Pickle Bloody Mary

Vodka, Ancho Reyes Verde, Pickle Juice, Tomato Passata, Amchur, Black Pepper, Roasted Cumin

#### Mandarin Bellini

Mandarin, Prosecco

#### Negroni

Classic cocktail. Campari, Gin, Vermouth, Fresh Orange Peel

#### Dark and Stormy

Goslings dark rum, fresh lime, ginger

### Dessert

#### Pistaccio Kulfi

Pistaccio crumble

#### Hot Sticky Date Pudding

Toffee ginger sauce, vanilla and cardamon ice cream

#### Mini Mango Kulfi

With Fresh Mango & Raspberry Sauce

#### Maple Gulab Jaman

Indian Curd Dumpling in Maple Rose Syrup with Cardamom Ice

#### Indian Sweets & Truffle 4pc

3

#### Ice Cream and Sorbet 2 scoops

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.