



CURRIES

Tandoori Chalk Farm Trout (NUTS)

Chalk Farm Trout marinated in turmeric, cardamom and curry leaf tandoori baked, served on a fragrant Keralan coconut gravy

Smoked Aubergine Crush & Flakey Paratha (VG)

Smoked aubergine and fresh tomato stew with tempered ginger, garlic, cumin and garam masala and flakey tawa paratha for scooping

Our special Lamb Balti

Tender lamb shoulder curry finished with ginger, tomato, potato, green chilli and fresh herbs, try it with our Lahori Tawa paratha

Tamil Beets & Root Veg (VG)

Beetroot & winter root veg with ginger, curry leaf, Sambhar masala, tomato extra virgin coconut oil and steamed rice dumplings

CP Tandoori Butter Chicken

BBQ chicken breast pieces rolled in a classic butter gravy Old Delhi style

Hyderabadi Mirchi Salan (VG) (NUTS)

Padron peppers in a Hyderabadi spiced toasted coconut

BIRYANI

Hyderabadi Chicken (NUTS)

Classic chicken biryani, Hyderabadi style with peanut salan gravy

Mushroom & Veg Biryani (V, VG)

Mushroom & Vegetables with XXL aged basmati, whole spice. ginger & caramelised onions served with salad, Rogan gravy and Golden Egg *(remove for Vegan option)*

TANDOOR, BBQ AND SIZZLERS

CP Tandoori Chicken Sizzler

Classic red chicken tikka pieces , Old Delhi style fired over hot coals,grilled peppers and a pot of Makhani gravy

Sigri Kesar Jingri

Jumbo tiger prawns charred marinated in saffron, cardamom, mace, charred over coals tossed in frothing garlic lemon butter

Lamb Seekh Kebab

Minced lamb kebab with smoked clove, fired in the tandoor, kachumber salad, stretched chilli flake & parsley naan, riatta, pickles

Tandoori Hara Paneer & Sweet Pimento (V)

Indian cheese marinated in herbs, green chilli, curry leaf, fired over hotcoals with grilled sweet pimentos & fresh horseradish

Kashmiri Best End Lamb Cutlets

Best end lamb rack cutlets robustly spiced and fired over coals with grilled padrons peppers & green herb chutney

DESSERTS

CP Maple Gulab Jaman (V)

Hot sponge dumplings soaked in maple rose syrup

Mango Kulfi (V)

Set Indian ice cream, Raspberry sauce, popping candy

Coconut Sorbet (VG)

Berry compote, toasted coconut chips

Turkish Delight Kulfi (V)

Set Indian ice cream, Valrhona 80% dark chocolate & rose

CHEFS BANQUET

NONVEG

£38 per person

Starter Platter

- Poppadoms
- BBQ Vindaloo Butter Wings
- Sunny's Pani Puri
- CP Onion Bhaji
- Amritsari Fish

Main

Choose any Curry or Tandoori dish each

Side Platter

- Bombay Potatoes
- House Kachumber Salad
- Bukhara Dal
- CP Riatta
- Naan
- Pilau Rice

Dessert supplement £5.5

After dinner cocktail supplement £8.5



CHEFS BANQUET

VEG

£35 per person

Starter Platter

- Poppadoms (V)
- CP Onion Bhaji (VG)
- Sunny's Pani Puri (VG)
- Rasam & Lentil Doughnuts (VG)
- Chana Crispies (VG)

Main

Choose any vegetarian main course each

Side Platter

- Bombay Potatoes (VG)
- House Kachumber (VG)
- House Vegan Dal (VG)
- CP Riatta (V)
- Naan (V)
- Pilau Rice (VG)

Dessert supplement £5.5

After dinner cocktail supplement £8.5

(VG) Vegan (V) Vegetarian (NUTS) Contain Nuts

Please let your server know if you have any allergies or intolerances.

Please be aware we cannot guarantee that our food is 100% free of unintentional allergens due to cross contamination.

A 12.5% discretionary service charge will be added to your bill. Please let us know if you would like this removed.