



**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 (VG)**

Smoked aubergine and fresh tomato stew with tempered ginger, garlic, cumin and garam masala

**Our special Lamb Balti**

Tender lamb shoulder curry finished with ginger, tomato, potato, green chilli and fresh herbs

**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 and peanut gravy

**BIRYANI**

**Hyderabadi Chicken (NUTS)**

Classic chicken biryani, Hyderabadi style with peanut salan gravy

**Mushroom & Veg Biryani (VG)**

Mushroom & Vegetables with XXL aged basmati, whole spice. ginger & caramelised onions served with salad, Rogan gravy

**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

**(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.

**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