



**CURRY**

**Tandoori Chalk Farm Trout Molee (NUTS)**

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

**Sindi Bhaji & Asparagus (VG)**

Spicy & savoury mixed vegetable ragout with dal, chopped spinach, grilled asparagus & tawa paratha

**Our special Lamb Balti**

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

**CP Tandoori Butter Chicken**

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

**Hyderabadi Aubergine (VG) (NUTS)**

Aubergine pieces in a Hyderabadi spiced toasted coconut and peanut gravy

**BIRYANI**

**Hyderabadi Chicken Biryani (NUTS)**

Classic chicken biryani with peanut salan gravy, riatta, salad

**Persian Veg & potato Pilau(V)**

Sit fried XL basmati rice with mixed veg, potatoes , green chilli Lahore biryani masala, soft boiled golden egg & chickpea gravy

**TANDOOR, BBQ AND SIZZLERS**

**Bengal Chicken Chaap Sizzler**

Chicken Thigh escalopes charred on the sigri grill in a red spiced Bengal marinade, potato and onion sizzle, hot tangy gravy

**Sigri Kesar Jingri**

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

**Lamb Seekh Kebab**

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

**Achari Paneer Sizzler (V)**

Indian cheese in a punchy marinade smoked over coals with a sizzling stir fry of peppers, onions, tomatoes and toasted crushed spice

**Best End Lamb Cutlets**

Best end lamb rack cutlets robustly spiced and fired over coals with grilled padron 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) Vegeterian (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
- Bombay Samosa Chaat

**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)
- Bombay Samosa Chaat (V)
- 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