

EARLYBIRD 12.95

Available Tuesday to Friday
5pm to 6.30pm (last order)

Choose from:

- CHICKEN THALI
- LAMB THALI
- PRAWN THALI
- VEGETABLE THALI (V)
- VEGAN THALI (V)

Our Indian cafe-style thalis are a complete platter of tasty dishes surrounded by sides including dal, aloo, vegetable, naan and rice

TASTING MENU 39.95

(ADD 20.00 FOR MATCHING WINES*)

A complete 6-course menu taking you on a grand tour of the taste experiences from around India:

VENISON NAAN



CRISPY CRAB

*PROSECCO SPUMANTE (ITALY) 100ML



PANEER TIKKA

*RIESLING DR LOOSEN (GERMANY) 75ML



CHILLI PORK

*BODEGA PRIVADA MALBEC (ARGENTINA) 100ML



CHICKEN BIRYANI

*OUDE KAAP CHENIN BLANC (SOUTH AFRICA) 75ML



CHOCOMOSA / CREME BRULEE

*TORRES FLORALIS MOSCATEL ORO (SPAIN) 50ML

SUPER SUNDAY 17.95

Served every Sunday 1pm - 9pm

STARTERS

Choose one:

- RED CHICKEN TIKKA
- ALOO CHAAT (V)
- PRAWN FRY

MAIN COURSE

Choose one:

- PEPPER CHICKEN
- BEEF CURRY
- PANEER LABABDAR (V)

Served with rice and naan

STARTERS

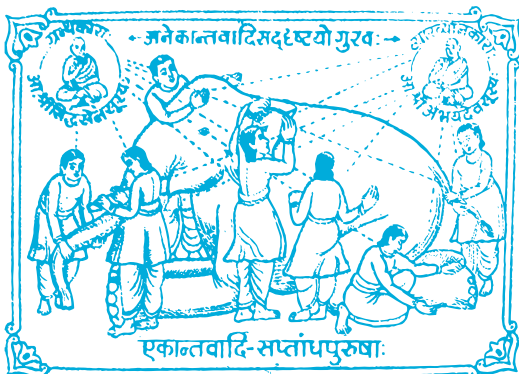
- POPPADOMS & CHUTNEYS (V) 3.95
- ONION PAKODA (V) 5.50
Fritters of finely shredded onion, potato and spinach, served with mango chutney.
- PANEER TIKKA (V) 6.95
Indian cottage cheese marinated with Kashmiri red chillies and spices
- CHILLI PORK 7.50
Pork in a sticky Indo-Chinese chilli sauce
- CRISPY CRAB 6.50
Soft-shell crab dusted with curry leaves and garlic
- RED CHICKEN TIKKA 6.95
Chicken marinated with Kashmiri red chillies and spices
- LAMB SUKKA 7.50
Tender braised lamb, stir fried with roasted spices and onions



SMALL PLATES

Enjoy a range of taste experiences with a combination of our Indian tapas style dishes

- ALOO CHAAT 5.50
Wholesome combination of potatoes, chana masala, tamarind, gram flour vermicelli
- KERALA CHICKEN 5.50
From the tropical southern coast, tender chicken spiced with ginger, green chilli, curry leaves, crushed coriander seeds, fennel seeds
- PRAWN FRY 5.95
Juicy Tiger prawns marinated with Kashmiri chilli and garlic.
- VENISON NAAN 3.95
Served with raita



THE CLASSICS

Presenting our selection of Purple Poppadom all-time favourites as chosen by our diners

RAAN AKBARI 17.95

Classic dish, slow braised lamb shank marinated with spices finished in the tandoor, served in its own sauce reduction and salad

TIFFIN SEA BASS 16.95

Anand George's signature dish, commemorating Chefs winning of the House of Commons Tiffin Cup 2008; sea bass, pan seared and served on a bed of curry leaf infused mashed potato; in a tongue tickling raw mango, ginger and coconut sauce with beetroot pachadi

VEGETARIAN PLATTER (V) 19.95

A delicious mix of dishes
paneer makhani | saag kumbh | thoran | yellow dal tadka served with steamed rice and naan

CURRY

Discover real curry! Reflecting the regional variations of Indian cooking from the mountains of the north, to the coconut fringed backwaters of the coastal south

LAMB ROGAN JOSH 14.95

A classic dish of lamb slow-cooked for ultimate tenderness, in authentic Kashmiri style with onions and spices, finished with fennel seeds and saffron

SAAG GOSHT 14.95

A traditional dish from North Western India - Lamb cooked with leaf spinach, onion tomatoes and spices, flavoured with fenugreek leaves

BEEF CURRY 13.95

Delicious home-style Kerala beef curry with roasted coconut, spices and tempered with shallots and curry leaves

MURGH MAKHANI 13.50

Tandoori chicken tikka in a rich tomato sauce flavoured with fenugreek leaves

MURGH LABABDAR 13.50

In the Mughlai style of cooking of North India, famous for its rich heartwarming food, tandoori chicken tikka in a spiced onion and tomato sauce

PEPPER CHICKEN 13.50

Chettinad style chicken flavoured with kalpasi, marathi mukku and spices

ALLEPPEY PRAWN CURRY 13.95

Inspired by seafood cooks of the backwaters of Alleppey, Kerala South India, Tiger Prawns in a tongue tickling raw mango, ginger and coconut sauce

PANEER MAKHANI (V) 10.95

Indian cottage cheese steeped in rich tomato sauce flavoured with fenugreek leaves

PANEER LABABDAR (V) 10.95

Indian cottage cheese in a spiced onion and tomato sauce - a Mughlai preparation

BIRYANI 13.95

Our biryani is created in the authentic Kerala style, served under a flaky pastry crust, for maximum flavour and tenderness enhanced by fragrant spices, accompanied by homemade raita

Choose from:

CHICKEN

LAMB

VEGETABLE (V)

PRAWN

VEGETABLES

Enjoy our selection of traditional vegetarian dishes either as a side or main course. Our vegetarian dishes can be made vegan, please request when ordering

DAL TADKA 5.50 | 8.50

Yellow lentils tempered with cumin seeds and garlic

ALOO 5.50 | 8.50

Potatoes stir fried with spices and tempered with mustard seeds for a unique almost nutty flavour

SAAG KHUMB 6.95 | 8.95

Leaf spinach and mushrooms gently sautéed with chillies and garlic

SUBZ KADAI 6.50 | 8.95

Seasonal vegetables carefully tossed with onions, tomatoes and kadai spices

THORAN 5.50 | 8.50

Experience our traditional Kerala dish of vegetables tempered with mustard and fresh coconut

SIDES

STEAMED RICE (V) 3.95

SAFFRON PILAV RICE (V) 3.95

COCONUT RICE (V) 3.95

PLAIN NAAN (V) 2.95

CHILLI & CORIANDER NAAN (V) 2.95

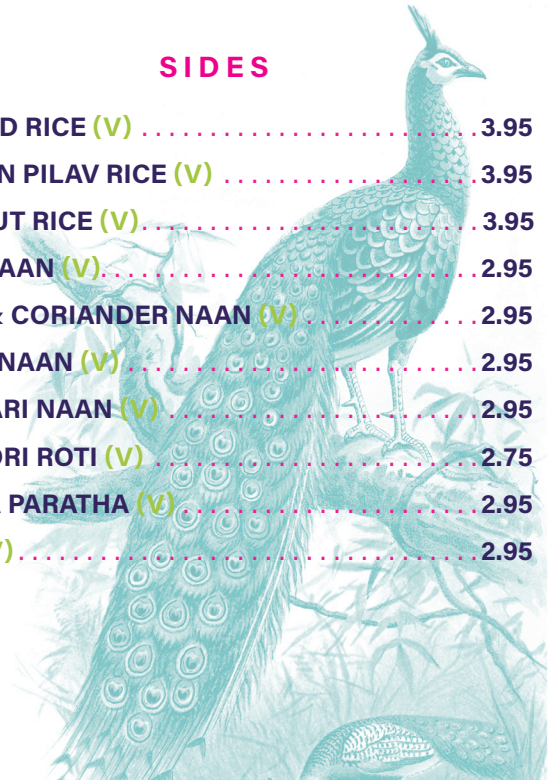
GARLIC NAAN (V) 2.95

PESHWARI NAAN (V) 2.95

TANDOORI ROTI (V) 2.75

LACCHA PARATHA (V) 2.95

RAITA (V) 2.95



(V) = VEGETARIAN

An optional service charge of 10% is added to the bill (to be shared amongst the kitchen and service team)

Allergies: Some of our dishes contain nuts. We have a complete list of allergens listed and welcome enquiries from customers who wish to know whether any meals contain particular ingredients. Please ask your waiter to suggest an alternative dish.