

Nibbles.

Masala Papadum [2]	5
Large roasted papadums garnished with onion, tomato, coriander & masala. [VE, GF, DF]	
Papadum Mix	7
Variety of papadums served with chutney's. [VE, DF]	
Lays Masala Chaat	5
The Indian classic crisp mixed with chaat spices, onions, tomatoes & coriander	
Samosa [3]	6 / 7
Vegetable / Lamb	
The famous Indian traditional snack, filo pastry, hot & crispy, served with chutney. [VE, DF]	

Small Plates.

Experience the heart of Indian street food with our authentic small plates, bold flavours in every bite. Perfect for sharing & savouring together.

Bhel Puri	7	Indian Fried Chicken [IFC]	9	Onion Bhaji (Pakora)	9
Puffed rice, chickpea, potato & onions, served with chutneys. [VE, DF]		Served with masala mayo. [DF]		Hot, crispy & always fried fresh. [VE, GF, DF]	
Dhai Puri	9	Vada Pav	8	Veg Manchurian	9
Potatoes & chickpeas topped with sweet yoghurt & chutneys. [V]		The Indian burger, spiced potato filling. [VE, DF] Add classic Amul Cheese - £2		Crispy fried vegetable balls tossed in a spicy, sweet & tangy sauce. [DF]	
Pani Puri	7	Pau Bhaji	10	Chicken 65	10
Potato, chickpeas with spiced mint water. [VE, DF]		Spicy mashed vegetable curry served with buttered bread rolls. [V] Add classic Amul Cheese - £2		A famous South Indian dish, crispy popcorn fritters stir-fried with chillies, onions & curry leaves. [GF, DF]	
Samosa Channa	9	Malabar Prawns	11	Chilli Masala Sweetcorn Ribs	8
Punjabi samosa, channa masala, yoghurt & chutneys. [V]		Crispy fried prawns South Indian masala. [DF]		Corn riblets tossed in a chilli & soy dressing. [VE, DF]	
Aloo Papdi	8	Chilli Garlic Prawns	12	Chilli Paneer	10
Crunchy pastry pieces with potatoes, white chickpeas, sweet yoghurt & chutneys. [V]		Wok fried crispy, tossed with an Indo-Chinese sauce. [DF]		Crispy paneer, tossed in a Indo-Chinese sauce with peppers & onions. [V, GF]	

Big Plates.


All our curries are served with basmati rice, plain or butter naan, mini papadums & our signature mango chutney & pickles.

Butter Chicken	25	Keralan Veg	20
Chargrilled tandoori spiced tender chicken, poached in a tomato buttery creamy sauce. [GF]		Fresh cut vegetables cooked in a South Indian coconut & curry leaf sauce. [VE, GF, DF]	
Masala Chicken	22	Chole Masala	18
Spiced chicken tikka pieces with chargrilled onions marinated in a spicy onion sauce. [GF]		A Punjabi classic curry, white chickpeas cooked in a spicy gravy. [VE, GF, DF]	
Kashmiri Lamb	25	Upgrade your Naan	2
Slow cooked boneless lamb poached in an enriched curried sauce. [GF]		Chilli [V], garlic [V], chilli & garlic. [V]	
Mutter Paneer	22	Dal of the Day	7
Diced Indian cheese marinated in a spicy & creamy, tomato sauce with peas. [V, GF]		Speak to the team about today's special. [VE, GF, DF]	

A dinner platter, our thali's come with your choice of any two curries, dal, rice, samosa & an Indian sweet.

Our traditional biryani's are hand finished, cooked in a clay pot & served with raita. Per Person 1 or 2.

Thali Meat [GF]	24	Chicken Biryani [GF]	24	32
Thali Vegetarian [V, GF]	21	Lamb Biryani [GF]	30	42
Thali Vegan [VE, GF, DF]	18	Vegetable Biryani [V, GF]	20	

VE - Vegan | V - Vegetarian | GF - Gluten Free | DF - Dairy Free |  All our meat is Halal. Our kitchen is 100% nut free. Please speak to our friendly team for further information on allergens. Service charge is not included but greatly appreciated, 100% of all gratuity is distributed to our wonderful team Thank you.

Sizzlers come with fragrant rice, stir-fried crunchy vegetables, your choice of chips-masala or boring.

Chicken Tikka Sizzler	24	Paneer Tikka Sizzler	22
Chicken breast marinated in our signature tikka paste. [GF]		Paneer marinated in house tikka masala. [V, GF]	
Green Chicken Sizzler (Hariyali)	23	Vegan 'Chicken' Tikka Sizzler'	23
Chicken breasts marinated in a green paste of fresh coriander, mint & spinach. [GF, DF]		Pea protein marinated in tikka masala. [VE, GF, DF]	

Bread & Sides.

Plain [VE] / Butter Naan [V]	5	Sliced Onions & Chilli	2
Garlic or Chilli or Cheese Naan [V]	6	Chutney	2
Chilli, Cheese & Garlic [V]	6	Mint / Spicy Chilli [VE] / Sweet Mango / Tamarind / Coriander & Mint [VE]	
Cheese & Garlic [V]	6	Chutney Trio	3
Peshwari Naan	7	Homemade sweet mango, coriander, mint & chilli. [VE, GF]	
Masala Chips [VE, DF]	5		
Boring Chips [VE, DF]	4		
Raita [V, GF]	4		
Basmati Rice [VE, GF, DF]	4		
House Salad [VE, GF]	6		
Extra Pau [2] [VE]	2.2		

Dessert.

Tandoori Pineapple	7
Fresh pineapple coated in special marinade & cooked in a clay oven served with ice cream.	