



SMALL PLATES

Mirchi & Pyaz Bhajia | 5 
Green Chilli, Red Onion
Fritters

Masala Akuri, Truffle Naan | 7
Indian Spiced Scrambled Egg

Bambaiya Ragda | 7 
Crispy Potato Pattie, Dry Peas,
Tamarind Chutney, Honey Yogurt

Samosa Papdi Chaat | 6 
Punjabi Vegetable Samosa,
Wheat Crisp, Sev, Mint Chutney

Misal Pao | 8 
Lentil Sprouts Curry, Goda Masala

Podi Idli Sambhar | 8 
Steamed Rice & Lentil Cakes,
Spiced Lentil & Drumstick Stew

Trio of Dosa
Aloo Masala | 8 
Duck Chettinad | 11

Idiyappam
Vegetable Istew | 7 
Lamb Istew | 9

Amritsari Fish | 10
Beer Battered Fish,
Masala Green Peas, Gurkha Chutney

Malabar Chicken Wings | 6
Onions, Curry Leaves, Ginger

Rarah Keema Pao | 8
Pao, Spiced Goat Mincemeat,
Chunks

Quail 65 | 7
Kashmiri Chilli Paste, Curry Leaves

Adipoli Prawns | 9
Garlic, Curry Leaves, Fresh Turmeric

TANDOOR

Achhari Lamb Chop | 15
Hampshire Lamb, Pickling Spices,
Pickled Onion

Kolhapuri Spit Chicken | 18
Suffolk Whole Spit Roasted
Chicken, Kolhapuri Spices, Rasa

Murgh Malai Kali Mirch | 12
Black Pepper, Cheese,
Mace Green Cardamom

Makhani Malai Gobhi | 10 
Charred Cauliflower,
Tomato Dust, Cheese

Paneer Tikka
Mushroom | 10 
Cottage Cheese, Seasonal
Mushroom, Girolle Pickle

Recheado Fish Tikka | 10
Goan Spices, Fried Onion,
Chilli Paste

Tandoori Lasooni
Jheenga | 15
Garlic, Tiger Prawns,
Mint Chutney

 Vegetarian

|||| Please inform your server of any food allergy or special requests. ||||
All prices are inclusive of VAT. A discretionary service charge of 12.5% is added to your bill.

BIRYANIS & PULAO

Dum Nalli Biryani | 18

Hampshire Lamb, Basmati Rice,
Fried Onion, Mint

Dum Tarkari Biryani | 14

Seasonal Vegetable,
Basmati Rice, Fried Onion, Mint

Chicken Tikka Tawa

Pulao | 16

Suffolk Chargrilled Chicken,
Basmati Rice, Fresh Coriander

Sea Food Tawa Pulao | 18

Sea Bass, Scallops, Prawns,
Squid, Coconut Milk

CURRIES

Kerala Fish Curry | 14

Coconut Milk, Tamarind,
Curry Leaves

Nilgiri Jheenga Curry | 16

Mint, Coriander, Jaggery,
Curry Leaves

Nalli Nihari | 16

Hampshire Lamb, Roasted
Gram Flour, Mustard

Bohri Chicken Curry | 14

Fried Quail Egg, Whole Spices

Madras Chicken Curry | 14

Southern Spices, Coconut Milk

Chole Bhaturey | 14

Slow Cooked Chickpeas,
Dry Mango, Deep Fried Bread,
Pickle

Paneer Butter Masala | 14

Charred Cottage Cheese,
Peppers, Fresh Tomatoes,
Fenugreek

SIDES

Guncha-O-Keema | 8

Mince Cauliflower, Tomato,
Onion, Fresh Coriander

Chana Masala | 8

Chickpeas, Dry Mango,
Ginger, Carom Seed

Dabba Dal | 8

Overnight Cooked Black
Lentils, Butter, Fenugreek

Tareko Aloo | 6

Crispy Stir Fried Potatoes,
Spring Onions, Cinnamon

ACCOMPANIMENTS

Appam | 4

Vegetable Istew | 5

Lamb Istew | 7

Podi Dosa | 8

Masala Dosa | 10

Plain Dosa | 8

Plain Dahi | 2

Cucumber Raita | 2

Pappadam Basket | 2.5

Laccha Paratha | 2.5

Tandoori Roti | 2.5

Plain Naan | 2

Plain Rice | 3

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