

Starters

Mulligatawany Soup - lentil soup, pepper, lemon, spices	7.50
Raj Kachori ~ regal street food, large wheat poori filled with goodies, splashed with chutneys	11.25
Mini Dosa ~ manchurian vegetables stuffing, coconut chutney	9.00
Tandoori Momos ~ filled with spiced chicken mince	10.25
 Khada Bhaji Pav ~ spiced crumbled potato & vegetables, buttered homemade bread	10.00
Kasturi Paneer Tikka ~ layered with white spices, tandoor cooked	10.50
 Chana Bhatara ~ a sunday favourite - chickpea curry and fluffy pooris	10.50
 Angara Chicken Tikka ~ fiery thigh tikka, smoked with garam masala	10.50
 Kheema Parida Pav ~ parsi style lamb mince with egg, buttered homemade bread	10.75
Venison Mutta Kebab ~ kerala style venison and quail scotch egg with tamarind glaze	11.00

Mains

Malabari Monkfish Curry ~ monkfish in a subtly spiced coconut and green mango sauce with fresh turmeric	23.50
 Kerala Prawn Curry ~ with coconut and kokum flowers- a kerala house boat speciality	27.00
Half Tandoori Chicken ~ chicken breast, traditional marinade	20.00
Travancore Chicken Biryani ~ full of flavour and spice – aged basmati rice, chicken thigh pieces infused with spices, cashewnut	22.00
Chicken Makhani ~ chicken thigh in a classical delhi sauce	20.00
 Chicken Nimboo Dopiazza ~ chicken breast pieces, fragrant lime, royal cumin	20.00
 Kashmiri Rogan Josh ~ lamb knuckles, sundried kashmiri spices, saffron, cockscomb flower	26.00
VSSL300 Tandoori Raan ~ lamb shank, slow tandoor cooked, off the bone, served with garam masala infused cashew sauce	26.00
 Paneer Mirchi Makhani ~ organic homemade paneer and peppers in a classical delhi sauce	18.00
Kathal Kofta ~ jackfruit koftas, roasted onion, poppy seeds in a coconut sauce	18.00
Vegetarian Crescent Platter ~ paneer mirchi makhani, jeera gobhi, keoti dal, saag	20.00

Sides	Charged Extra	Desserts	8.75 each
Saag fresh spinach leaves tempered with garlic & cumin	6.00	Kaala Jaam large black gulab jamun with vanilla ice cream	
Jeera Gobhi cauliflower florets with cauliflower leaves, chillies and cumin	6.00	Chocolate Sorbet	
Chettinad Roast Potatoes garam masala infused baby potatoes, tossed with curry leaves and shallots	6.00	Rose Kulfi	
Fresh Pineapple Curry coconut milk, turmeric, curry leaves	8.50	Vattallapam coconut and palm sugar brulee	
Keoti Dal medley of four yellow lentils, with green mango	5.50	Jalebi with Rabdi crispy lattice swirls with indian clotted cream	
Cucumber Raita	5.25	Coffee, Tea, Infusion	
Steamed Basmati Rice	4.00	Cafetiere (per person)	3.50
Breads		Espresso	3.75
Naan	4.00	Pot of Assam, Darjeeling	4.75
Tandoori Roti bread with wholewheat flour	4.00	Pot of Jasmine, Camomile or Peppermint	4.50
Speciality Bread Basket chef's choice of 3 breads of the day	11.00	Infusions - Lemon, Mint, Ginger	4.50

 medium spicy   chilli hot

Special Sunday Lunch
Prix Fixe - 2 Courses - £31 ; 3 Courses - £35
(served with your choice of basmati rice or naan)
or Choose A La Carte

Minimum Spend of £30 per person.

We regret that we cannot advise customers with nut allergy / intolerances to eat our food at our restaurants. This is because all our dishes can contain traces of nut. We are therefore unable to advise that any dish is nut-free. We cook extensively with nuts.

There could be accidental cross-contamination from cooking oils, utensils or nut particles.

Therefore customers with nut allergies / intolerances eating in our restaurants do so entirely at their own risk.

Service is discretionary but a recommended 12.5% will be added to your bill, all of which is distributed to our staff.

All prices include VAT at current rate. Major credit cards accepted. No Cheques accepted. No intrusive or flash photography please.