



ALL DAY RESTAURANT MENU

ALL DISHES ARE SERVED AS SMALL PLATES AND ARRIVE AS THEY ARE PREPARED.
WE RECOMMEND FOUR DISHES TO SHARE BETWEEN TWO, PLUS RICE AND BREADS.

TO START WITH

POPADOM 1.5

SPLICED ONION 2

MANGO CHUTNEY 2

MIXED PICKLES 2

RAITA 2

SIDES

CHICKEN PAKORA 8

Chicken breast seasoned and cooked in a lightly spiced batter

BAKED KING PRAWNS (SF) 9.3

King prawns baked in foil, marinated in spices

SPLICED HADDOCK TOMATOES (F) 9.2

Haddock marinated with cumin and fennel, topped with tomatoes and baked.

FISH PAKORA (F) 8.8

Fresh fish, potatoes and onions cooked in a seasoned batter.

AUBERGINE FRITTERS (VG) (V) 7.4

Sliced aubergines cooked in a light spiced batter.

VEG SAMOSA (V) (G) 8.4

Small triangular pastry filled with vegetables and served with chickpeas

CHICKEN & MUSHROOM POORI (G) 7.6

Chicken & mushrooms cooked in a sweet and sour sauce, served in a light bread.

VEGETABLE PAKORA (VG) (V) 7

Pakora made with a mixture of green herbs and spinach leaves.

CHANA POORI (G) (VG) (V) 7

Chickpeas cooked in a tangy sauce and served in a poori pastry.

STREET

MINT & GREEN CHILLI TOASTIE (V) 6.5

Green chillies, capsicum, red onions, garlic butter and cheddar melt.

GOL - GAPPA (V) 6.5

A flavour explosion: crisp puffs filled with spiced chickpeas, potatoes, tamarind water and mint - to be eaten as one whole - perfect for sharing between two.

MANGO & CHILLI TOASTIE (V) 6.5

Sweet mango chutney and cheddar melt on sliced loaf.

PAPDI-CHAAT (V) 5.5

Crispy, tangy, and flavorful Indian street food made with crunchy papdis, potatoes, chickpeas, yogurt, and chutneys - perfect mix of sweet, spicy, and savory tastes.

CURRIES

BUTTER CHICKEN (D) (N) 9.8

Chicken tikka cooked in a creamy, buttery masala sauce.

LAMB KARAHI 10

Lamb cooked in a traditional rich pepper sauce.

CHILLI GARLIC CHICKEN 9.5

Chicken breast cooked with garlic and pickle to a medium heat.

CHICKEN TIKKA MAKHNI (D) (N) 9.7

Chicken tikka cooked in a tomato based, mild and creamy sauce.

CHICKEN SAAG (D) 9.5

Chicken breast cooked with green herbs and spinach.

CHICKEN TIKKA CHASNI (D) 9.7

Chicken tikka cooked in a sweet and sour creamy sauce.

CHICKEN KORMA (D) 9

Chicken breast cooked with coconut in a mild and creamy sauce.

CHICKEN ACHARI & MUSHROOM 9.5

Chicken cooked with mixed pickle and mushrooms.

Please advise duty manager of any allergies.

(G) Contains Gluten (D) Contains Dairy (N) Contains Nuts (VG) Vegan (V) Vegetarian (SF) Shellfish (F) Fish
Service charge of 12.5% is applied to parties of 7 or more.

100% of your kind tip is shared with all the staff in this restaurant; we thank you for your generosity.



GINGER LAMB WITH MUSHROOM 10
Lamb cooked with mushrooms and pickled ginger.

METHI GOSHT (D) 10
Lamb cooked with fenugreek and fresh spinach leaf.

CHILLI GARLIC KING PRAWNS (SF) 11.5
King prawns cooked with green chilli and garlic pickle.

GARLIC LAMB & MUSHROOM 10
Lamb cooked with mushrooms and garlic.

MACHI MASSALA (F) (D) 10
Fresh fish cooked in a light batter and served in a masala sauce.

KING PRAWN SAAG (SF) (D) 11.5
King prawns cooked with greens and spinach leaf.

CHICKEN CURRY 9
Chicken breast cooked in a traditional sauce.

LAMB BHOONA 10
Lamb cooked with a rich base, tomatoes and in a thick sauce.

FOR SHARING

CHILLI GARLIC CHICKEN TO SHARE 15
Chicken breast cooked with garlic and pickle to a medium heat.

HOUSE BLACK DAAL TO SHARE (D) (V) 13
Daal Makhani - a classic rich, creamy, buttery lentil dish slow cooked, a must order.

JACKFRUIT CHICKEN BIRYANI 17.5
Savoury rasins, sultanas, nuts and flavoured rice - potted ideally for sharing between two.

BUTTER CHICKEN TO SHARE (D) (N) 16.5
Chicken tikka cooked in a creamy, buttery masala sauce.

VEG CURRIES

SAAG PANEER (D) (V) 7.9
Spinach cooked with our own-homemade Indian cheese.

MUTTER PANEER (D) (V) 7.9
Green peas cooked with our own-homemade Indian cheese.

ALOO SAAG (D) (V) 7.5
Fenugreek potatoes cooked with spinach.

VEGETABLE SABZI (VG) (V) 7.9
Vegetable curry consisting of carrots, peas, cauliflower and potatoes.

PALAK MIXED DAAL (D) (V) 7.5
Fresh lentils cooked with spinach.

CHICKPEA & SPINACH (V) (D) 7.5
Chickpeas cooked with spinach.

CHANA ALOO (VG) (V) 7.5
Chickpeas cooked with potatoes.

CHANA DAAL (VG) (V) 7.5
Fresh lentils

CHANA, MUSHROOM & TOMATO (VG) (V) 7.5
Chickpeas cooked with seasoned mushrooms and tomatoes

HOUSE BLACK DAAL (D) (V) 9.5
Daal Makhani - a classic rich, creamy, buttery lentil dish slow cooked, a must order.

RICE, BREADS & SIDES

CHAPATI (VG) (V) (G) 1.5

PARATHA (D) (V) (G) 4

GARLIC PARATHA (D) (V) (G) 4.5

PESHWARI PARATHA (D) (N) (V) (G) 5

ALOO PARATHA (D) (V) (G) 4.5

NAAN (D) (V) (G) 4

GARLIC NAAN (D) (V) (G) 4.5

PESHWARI NAAN (D) (N) (V) (G) 5

CHEESE NAAN (D) (V) (G) 5

CHEESE & GARLIC NAAN (D) (V) (G) 5

BASMATI RICE 3.9

PILAU RICE 4.2

MUSHROOM RICE 4.5

ONION TOMATO CUCUMBER SALAD 4.5

CHIPS 4

MASALLA CHIPS 4.5

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