

Menu 29

Our menu is inspired by our travels across India. Long train journeys, sipping chai, watching the sun rise. We bring you a menu which reflects the 29 states, across the length and breadth of our mother land...

Starters

Tandoori Lamb Chops (UP) (D)

Lamb chops, turmeric, ground herb marinade, nutmeg and clove
£7.50

Nawabi Lamb Tikka (Andhra Pradesh) (D)

Lamb loin marinated with fresh ginger, garlic, chilli paste, hung yoghurt and lemon juice
£5.50

Lal Mirchi Tikka (Kashmir) (S/M) (D)

Chicken, sundried chilli, yogurt and Kashmiri spices
£5.50 / £11.95

Kastoori Chicken Tikka (New Delhi) (S/M) (D)

Chicken cooked in a creamy fenugreek sauce, with garlic and garam masala flour
£5.50/£11.95

Paneer Khas Tikka (Lucknow, UP) (V) (D)

Tandoor-roasted paneer tikka stuffed with spices and sesame seeds
£5.50

Ratalu Ki Tikki (Rajasthan) (V)

Sweet potatoes cooked with smoked spices, served with a tangy chilli and beetroot sauce
£4.95

Mangalorean Squid (Mangalore, Karnataka)

Deep fried squid battered with mixed grain flour, carom seeds, chilli paste and chef's spice blend
£7.00

Cod Amritsari (Amritsar, Punjab)

Fresh cod battered with chickpea flour, ginger, roasted garlic, lemon and sundried Kashmiri chillies
£6.50

Samosas (Punjab) (V) (G)

Samosas stuffed with cumin, ginger and green chilli, tempered turmeric peas and potatoes
£3.50

Onion Bhajis (Jaipur, Rajasthan) (V)

Onions fried in a light chickpea flour
£3.50

S / M

Where you see this, you can choose to have a starter dish as a main course

Chef's Specials

Lamb Shank (Telangana)

A traditional Nawab kitchen spice, slow cooked lamb shank. Served with baby naan
£14.95

Sharabi Jhinga (Odisha)

King prawns marinated in fresh mango, Kashmiri chilli, ginger, garlic and fresh coriander. Served with basmati rice
£16.95

Beef Madras (Chennai, Tamil Nadu)

Slow-cooked beef in a curry leaf infused Southern sauce and baby potatoes
£14.95

Pork Cheek Vindaloo (Goan style)

A dish of Portuguese influence, 24-hour marinated pork cheeks, with white wine vinegar, red chillies, garlic, mustard seeds and curry leaves. Served with saffron rice
£15.95

All of our ingredients are sourced from local suppliers which include Ruby and White butchers, Charles Saunders and Bristol Sweet Mart

Our menu indicates dishes which are vegetarian friendly (V) contain nuts (N) contain gluten (G) and contain dairy (D). Please let us know if you have any food allergies or dietary requirements

Turn the page for our main courses, side dishes, bread and rice...



Main Courses

Butter Chicken (Delhi) (D)

Tandoori chicken cooked in a light cream, plum tomato and fenugreek sauce £9.95

Chicken Korma (Telangana) (N) (D)

Roast chicken breast slow cooked in a mild cashew sauce with green cardamom £11.95

Mirchi Masala Chicken (Mumbai)

An exquisite indulgence of chicken, herbs, spices, ginger, garlic and fresh coriander £10.95

Methi Chicken (Rajasthan) (D)

Chicken cooked in a herby fenugreek sauce with grounded chillies, spinach and a hint of cream £10.95

Chicken Chettinadu (Tamil Nadu)

Chicken with roasted spices including star anise, black pepper, cloves, cumin, fennel seeds and fresh curry leaves and coconut sauce £12.95

Chicken/Lamb Kadai (Jalandhar, Punjab)

Chicken or lamb cooked in a medium-spiced onion and tomato-based gravy £10.95 / 12.95

Lamb Rogan Josh (Kashmir)

Lamb simmered in a traditional Kashmiri spice blend with green cardamom £12.95

Lamb Saag (Jammu)

Lamb cooked with baby spinach and ground spices £12.95

Laal Maas Handi (Rajasthan)

Lamb cooked in a roasted garlic, red chilli, fresh tomatoes and pepper sauce £14.95

Udupi Sweet Potato (Udupi) (V)

Sweet potato and green peas in a light but creamy coconut sauce with mustard, fresh curry leaves and tamarind £8.95

Saag Paneer (Haryana) (V) (D)

Cottage cheese cooked with fresh spinach and methi £8.95

Chana Masala (Punjab) (V)

Chickpeas cooked in Darjeeling tea, pomegranate, carom seeds £7.50

Seafood

Goan Cod Curry (Goa)

Cod filled with roasted cumin, coriander, coconut paste and fresh curry leaves £14.95

Monkfish Moli (Kochi, Kerala)

Monkfish cooked in a coconut sauce with mustard seeds, fresh curry leaves and tamarind £15.90

King Prawn Malabar (Malabar, Kerala)

King prawns cooked in a South-Indian style golden broth of onions, mustard seeds, garlic, ginger and chilli, tempered with coconut milk £16.95

Biryani

Hyderabadi Lamb Biryani (Andhra Pradesh)

Slow-cooked lamb in a sealed pot with basmati rice, fresh mint leaves, fresh green chilli, coriander and herbs. Served with raita £14.95

Lucknowi Chicken Biryani (Lucknow, UP)

Slow-cooked chicken in a sealed pot with basmati rice, onions, coriander and saffron. Served with raita £13.95

King Prawn Biryani (Kerala)

King prawns slow-cooked in a sealed pot with a coconut sauce, green chillies, smoked mustard and fresh curry leaves. Served with raita £15.95

Vegetable Biryani (Gujarati style) (V)

Slow-cooked fresh mixed vegetables in a sealed pot with basmati rice in a dry masala and saffron water. Served with raita £10.95

Side dishes

Bombay Aloo (Mumbai) (V)

Baby potatoes cooked with a fresh tomato and onion and crushed black Pepper and cumin £3.50

Tarka Dahl (Bihar) (V)

Yellow lentils cooked with tomatoes, onions and chillies £3.50

Bhindi Amchur (Odisha) (V)

Cumin-tempered stir fried okra with onion, tomato and chat masala £3.50

Saag Cheese Aloo (Shimla, Himachal Pradesh) (V) (D)

Boiled potatoes cooked with fresh spinach and cheddar cheese £3.50

Bread and rice

Plain Naan £2.50 (G)

Garlic Naan £2.50 (G)

Peshwari Naan £2.50 (G)

Laccha Paratha £2.50 (G)

Tandoori Roti £2.50 (G)

Basmati Rice £2.50

Saffron Rice £2.50