

SMALL PLATES

Mirchi & Pyaz Bhajia | 9

Green Chilli, Red Onion
Fritters

Bambaiya Ragda | 10

Crispy Potato Pattie, Dry Peas,
Tamarind Chutney, Honey Yogurt

Samosa Papdi Chaat | 11

Punjabi Vegetable Samosa,
Wheat Crisp, Sev, Mint Chutney

Masala Pao | 12

Griddled Vegetable Stew,
Coriander, Onion Chaat Salad

Masala Akuri, Truffle Naan | 10

Indian Spiced Scrambled Egg

Trio of Dosa

Aloo Masala | 11 

Duck Chettinad | 14

Rarah Keema Pao | 16

Pao, Spiced Lamb Mince, meat,
Chunks

Bohri Lamb Samosa | 13

Garlic – Chilli Chutney, Bohri Spice

Kochi Pepper Beef | 16

Southern Spice Tenderloin

Malabar Chicken Wings | 11

Onion, Curry Leaves,
Ginger

Adipoli Prawns | 15

Pink Prawns, Garlic,
Curry Leaves,
Fresh Turmeric

Koliwada Squid | 13

Brixham Battered Squid, Chilli,
Garlic, Carom Seeds

TANDOOR



Chilgoza Malai Broccoli | 13

Charred Broccoli,
Tomato Dust, Cheese

Paneer Tikka

Mushroom | 14

Homemade Cottage Cheese,
Seasonal Mushroom, Pickle

Tandoori Chicken | 22

Spiced Yoghurt, Malt Vinegar,
Black Salt, Homemade Chaat Masala

Achari Lamb Chop | 30

Cornwall Lamb, Pickling Spices,
Pickled Onion

Murgh Malai Kali Mirch | 18

Black Pepper, Cheese,
Mace, Green Cardamom

Recheado Fish Tikka | 21

Stone Bass, Goan Spices,
Fried Onion, Chilli Paste

Tandoori Lasooni

Jheenga | 24

Garlic, Tiger Prawns,
Mint Chutney

 Vegetarian

|||| Please speak to your server for allergens information. ||||
Dishes may contain traces of allergens/nuts despite our persistent efforts.
Prices include VAT. A discretionary service charge of 12.5% will be added.

BIRYANIS & PULAO

Dum Tarkari Biryani | 22 
Seasonal Vegetable,
Basmati Rice, Fried Onion, Mint

Dum Lamb Biryani | 28
Slow Cooked Lamb,
Basmati Rice, Fried Onion, Mint

Prawn Pulao | 26
Bayleaf, Ginger, Basmati Rice

CURRIES

Chole Bhaturey | 24 
Slow Cooked Chickpeas,
Dry Mango, Deep Fried Bread, Pickle
(Served During Lunch Only)

Paneer Butter Masala | 18 
Charred Cottage Cheese,
Peppers, Tomatoes, Fenugreek

Vegetable Istew | 16 
Kerala Home Style Vegetable Stew,
Best Enjoyed With Appam (Hopper)

Kerala Fish Curry | 22
Coconut Milk, Tamarind,
Curry Leaves

Prawn Caldeen | 26
Peppercorn, Coriander,
Curry Leaves, Coconut Milk

Junglee Maas | 26
Hampshire Mutton, Dry Red Chilli,
Clarified Butter

Tawa Crab | 28
Devon Crab Meat, Chilli,
Tomato, White Onion


Malabar Lamb Curry | 24
Dry Chilli, Peppercorn,
Coconut Milk

Chicken Tikka Makhani | 24
Charred Chicken, Fenugreek,
Creamy Tomato Sauce

Madras Chicken Curry | 22
Southern Spices, Coconut Milk

SIDES

Gobhi Mutter | 8.5 
Cauliflower, Tomato, Green Peas,
Onion, Fresh Coriander


Palak Aloo | 8.5 
Baby Spinach, Whole Spices,
Fresh Chilli

Dal Panchmel | 8 
Jewels of Five Lentils, Tomato,
Ginger, Cumin

Dabba Dal | 8 
Overnight Cooked Black
Lentils, Butter, Fenugreek

ACCOMPANIMENTS

Appam | 5 
(Hopper)

Dosa | 5 
Plain / Podi

Cucumber Raita | 4 

Pappadam Basket | 4 

Laccha Paratha | 5 

Tandoori Roti | 4 

Roomali Roti | 5

Naan | 4
Plain / Butter / Garlic

Peshawari Naan | 5

Bread Basket | 10

Jeera Pulao | 4 

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