SMALL PLATES

Raj Kachori | 16 🏉

Spiced Potato, Sprouts,
Pomegranate, Tamarind Chutney

Samosa Papdi Chaat | 15 🏉

Punjabi Vegetable Samosa, Wheat Crisp, Sev, Mint Chutney

Trio of Dosa

Aloo Masala | 13 🌽 Duck Chettinad | 17

Akuri Truffle Naan | 12

Indian Spiced Scrambled Eggs, Tellicherry Pepper, Truffle Oil

Rarah Keema Pao | 10

Spiced Lamb Mincemeat Chunks, Soft Buns, Onion Salad

Tangra Chilli Chicken | 14

Corn Fed Chicken, Padron Chilli, Spring Onion, Kokum, Soy

Butter Garlic Prawns | 18

Malabar Paratha, Coconut, Chilli Flakes

Kochi Pepper Beef | 20

Hereford Beef Undercut, Southern Spices, Glazed Indian Onion

TANDOOR

Chilgoza Malai Broccoli | 16 💋

Charred Broccoli, Tomato Dust, Cheese

Paneer Tikka Mushroom | 18 8

Homemade Cottage Cheese, Seasonal Mushroom, Pickle

Tandoori Chicken | 26

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

Chicken Seekh Gilafi | 18

Spiced Chicken Mince, Yellow Chilli, Basil Chutney

Achari Lamb Chops | 44

Cornwall Lamb, Pickling Spices, Pickled Onion

Recheado Fish Tikka | 22

Stone Bass, Goan Spices, Fried Onion, Chilli Paste

Bustle Tandoor Platter | 36

Recheado Fish Tikka, Achari Lamb Chop, Chicken Seekh Gilafi, Paneer Tikka

EXPRESS LUNCH & EARLY DINNER

| | | | | | | 2 COURSE £25 | 3 COURSE £29 | | | | |

Mon - Fri (12:00pm - 2:30pm & 5:30pm - 6:30pm)

Dahi Batata Puri 🎉

Spiced Potato, Sev, Yoghurt, Tamarind & Mint Chutney

Tangra Chilli Chicken

Corn-Fed Chicken, Padron Chilli, Spring Onion, Kokum, Soy

Duck Dosa

Duck Chettinad

Chilgoza Malai Broccoli Charred Broccoli, Tomato Dust, Cheese

Recheado Fish Tikka

Stone Bass, Goan Spices, Fried Onions, Chilli Paste

Chicken Seekh Gilafi

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

Paneer Butter Masala

Charred Cottage Cheese, Tomatoes, Fenugreek

Kerala Fish Curry

Atlantic Cod, Tomato, Green Chillies, Coconut, Curry Leaves

Saag Murgh

Spinach, Green Cardamom, Cinnamon

Served with Urlai Roast, Steamed Basmati Rice or Naan

Trio of Sorbet

Blood Orange, Mango, Passion Fruit



BIRYANIS

Dum Tarkari Biryani | 26
Seasonal Vegetables,
Basmati Rice, Fried Onion

Awadhi Murgh Biryani | 28 Suffolk Chicken, Basmati Rice, Lucknowi Spices, Fresh Coriander

Dum Lamb Biryani | 32 Slow Cooked Lamb, Basmati Rice, Mint, Boiled Egg

CURRIES

Chole Bhature | 29

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

Paneer Butter Masala | 22

Charred Cottage Cheese, Tomatoes, Fenugreek

Palak Malai Kofta | 20 🌽

Seasonal Winter Vegetable, Leafy Spinach, Cashew & Brown Onion Sauce

Kapurthala Baingan Bharta | 18 © Chargrilled Aubergine, Cloves, Chilli Spices

Kerala Fish Curry | 26

Atlantic Cod, Tomato, Green Chillies, Coconut, Curry Leaves

Junglee Maas | 33

Hampshire Mutton, Dry Red Chilli, Clarified Butter

Bombay Prawn Masala | 28

Shallots, Kodumpuli, Curry Leaves, Coconut

Tawa Crab | 34

Devon Crab Meat, Chilli, Tomato, White Onion

Malabar Lamb Curry | 30

Dry Chilli, Peppercorn,

Chicken Tikka Makhani | 29

Charred Chicken, Fenugreek, Creamy Tomato Sauce

Madras Chicken Curry | 25

Southern Spices, Coconut Milk

SIDES

Dabba Dal | 10 🎉

Overnight Cooked Black Lentils, Butter, Fenugreek

Dal Panchmel | 10 💋

Jewels of Five Lentils, Tomato, Ginger, Cumin

Urlai Roast | 9 🏉

Spiced Baby Potatoes, Black Stone Flower, Shallots, Peppers

Lasooni Palak | 9 🏉

Baby Spinach, Whole Spices, Fresh Chilli, Garlic

ACCOMPANIMENTS

Poppadom Basket | 6 🏉

Dosa | 7 🗸

Malabar Paratha | 8 🗸

Roomali Roti | 8

Peshawari Naan | 8

Tandoori Roti | 5 💋

Naan | 5

Plain / Butter / Garlic

Bread Basket | 12

Garlic & Spinach Raita | 5 🏉

Jeera Pulao | 5 🏉

Steamed Basmati Rice | 4

Vegetarian