

SMALL PLATES

Raj Kachori | 17

Spiced Potatoes, Sprouts,
Pomegranate, Tamarind Chutney

Samosa Papdi Chaat | 15

Punjabi Vegetable Samosa,
Wheat Crisp, Sev, Mint Chutney

Trio of Dosa

Aloo Masala | 13
Duck Chettinad | 18

Akuri Truffle Naan | 13

Indian Spiced Scrambled Eggs,
Tellicherry Pepper, Truffle Oil

Rarah Keema Pao | 21

Spiced Lamb Mince
& Onion Salad

Tangra Chilli Chicken | 15

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

Adipoli Prawns | 17

Pink Prawns, Garlic, Curry Leaves,
Fresh Turmeric

TANDOOR

Chilgoza Malai Broccoli | 17

Charred Broccoli, Tomato Dust,
Cheese

Paneer Tikka Mushroom | 19

Homemade Cottage Cheese,
Seasonal Mushroom, Pickle

Tandoori Chicken | 28

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

Malai Chicken Tikka | 21

Yoghurt, Cheese, Mace,
Green Cardamom

Achari Lamb Chops | 49

Cornwall Lamb, Pickling Spices,
Pickled Onion

Recheado Fish Tikka | 24

Stone Bass, Goan Spices,
Fried Onion, Chilli Paste

Bustle Tandoor Platter | 42

Tandoori Prawns, Achari Lamb Chop,
Tandoori Chicken, Paneer Tikka

THE BOMBAY EDIT

AN ODE TO OUR HERITAGE

Masala Pav | 10

Griddled Vegetables, Coriander, Onion Salad

Dhokla Chaat | 8

Tempered Gram Flour Cakes, Mint & Tamarind Sauce

Bohri Lamb Samosa | 12

Bohri Spice, Garlic Chilli Chutney

Chicken Keema Pattice | 11

Minced Spiced Chicken, Potatoes, Tomato Chutney

Diwali

An Indian Feast £75pp

BOMBAY BUSTLE & CHETNA MAKAN

FEASTING THALI

Aloo Tuk Chaat

Crispy Baby Potatoes, Ghati Masala,
Tamarind, Mint

Palak Patta Chaat

Crispy Baby Spinach, Dried Mango,
Pomegranate, Tangy Chutneys

Mirchi Baingan Ka Salan

Baby Aubergines, Bhavnagri Chillies,
Sesame, Peanut Sauce

or

Chilli Garlic Chicken

Chilli Garlic Paste, Shallots, Tamarind

or

Malabar Lamb Curry

Dried Chilli, Peppercorn, Coconut Milk

Gobi Methi Aloo

Baby Potatoes, Cauliflower, Fresh Fenugreek,
Ground Spices

Dal Panchmel

Jewels of Five Lentils, Tomato, Ginger, Cumin

Beetroot Raita

Yoghurt, Beetroot, Fresh Herbs, Roasted Cumin

Served with

Baby Masala Puri & Jeera Pulao

Chetna's Masala Chai Tres Leches

Masala Chai Soaked Sponge, Condensed Milk,
Cinnamon, Cream

Vegetarian. Please speak to your server for any allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts. All prices include VAT.

A discretionary service charge of 2.5% and 12.5% cover charge will be added to your bill.

BIRYANIS

Dum Tarkari Biryani | 27 
Seasonal Vegetables,
Basmati Rice, Fried Onion

Awadhi Murgh Biryani | 30
Suffolk Chicken, Basmati Rice,
Lucknowi Spices, Fresh Coriander

Dum Lamb Biryani | 35
Slow Cooked Lamb,
Basmati Rice, Mint, Boiled Egg

SIDES

Punjabi Chole | 12 
Slow Cooked Chickpeas, Dried Mango,
Pomegranate Seeds, Black Salt

Urlai Roast | 9 
Spiced Baby Potatoes,
Black Stone Flower, Shallots, Peppers

Lasooni Palak | 9 
Baby Spinach, Whole Spices,
Fresh Chilli, Garlic

Dabba Dal | 10 
Overnight Cooked Black Lentils,
Butter, Fenugreek

Dal Panchmel | 10 
Jewels of Five Lentils, Tomato,
Ginger, Cumin

CURRIES

Chole Bhature | 30 
Slow Cooked Chickpeas, Pickle,
Dried Mango, Deep Fried Bread
(Served During Lunch Only)

Paneer Butter Masala | 23 
Charred Cottage Cheese,
Tomatoes, Fenugreek

Palak Malai Kofta | 21 
Seasonal Winter Vegetables, Leafy
Spinach, Cashew & Brown Onion Sauce

Kapurthala Baingan Bharta | 19 
Char-grilled Aubergine, Cloves,
Chilli Spices

Kerala Fish Curry | 27
Atlantic Cod, Tomato, Green Chillies,
Coconut, Curry Leaves

Junglee Maas | 34
Hampshire Mutton,
Dried Red Chilli, Clarified Butter

Bombay Prawn Masala | 28
Shallots, Kodumpuli,
Curry Leaves, Coconut

Tawa Crab | 36
Devon Crab Meat, Chilli,
Tomato, White Onion

Malabar Lamb Curry | 32
Dried Chilli, Peppercorn,
Coconut Milk

Chicken Tikka Makhani | 31
Charred Chicken, Fenugreek,
Creamy Tomato Sauce

Madras Chicken Curry | 28
Southern Spices, Coconut Milk

ACCOMPANIMENTS

Poppadom Basket | 6 

Dosa | 8 
Plain / Podi

Malabar Paratha | 8 

Roomali Roti | 8

Peshawari Naan | 10

Tandoori Roti | 6 

Naan | 6
Plain / Butter / Garlic

Bread Basket | 14

Garlic & Spinach Raita | 5 

Jeera Pulao | 6 

Steamed Basmati Rice | 5

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DESSERTS

Gulab Jamun Tiramisu | 13

Dark Chocolate, Mascarpone, Pedro Ximénez

Jalebi Cheesecake | 12

Saffron Caviar, Gram Flour, Malai

Banana Caramel Chocolate Pie | 12

Hazelnuts, White Chocolate, Salted Caramel

Rose Saffron Falooda | 11

Vermicelli, Reduced Milk, Rose Kulfi

Trio of Kulfi | 10

Rose, Saffron, Rabri

Trio of Sorbet | 9

Blood Orange, Mango, Passion Fruit



Chetna's Masala Chai Tres Leches | 11

Masala Chai Soaked Sponge, Condensed Milk,
Cinnamon, Cream

TEA & COFFEE

BB Cutting Chai | 6

Cooked with Homemade Spices

Tea | 5

English Breakfast / Earl Grey /
Jasmine /Chamomile /
Fresh Mint by H.R. Higgins

Coffee | 5

Americano / Flat White /
Cappuccino / Espresso /
Macchiato

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