

INDIAN SUMMER

MAIN MENU

JUNGLE BIRD

Elephant Gin, Campari, lime, mango puree

COCONUT CHILLI MARGARITA

Blanco Tequila, coconut liqueur, Cointreau, lime, house chilli syrup

12.00

LYCHEE FIZZ

Cazcabel Blanco Tequila, lychee liqueur, soda, raspberry purée, rosewater

DESI DAIQUIRI

Don Q Cristal Rum, banana liqueur, lime

FROM THE TANDOOR...

MALAI CHICKEN TIKKA (GF)

TANDOORI PANEER TIKKA (V, GF)

TANDOORI CORN COBS

11.00

SLOW COOKED PORK RIBS (GF, DF)

10.00

9.50

MASALA DOSA (GF, VG)

9.30

8.50

CAULIFLOWER BHAJI (VG, GF)

8.50

SWEET POTATO & ONION PAKORA (VG, GF)

9.00

SAMOSA CHAAT (V)

9.50

MASALA CHIPS (VG, GF)

5.00

BHEL PURI (V, N)

9.00

THE SHARING STARTER

19.50 (Serves 2 people)

Contains Nuts

PAKORA, PANEER TIKKA, BHEL RICE CHAAT (N), INDIAN SALAD, CHUTNEYS

ADD CHICKEN TIKKA

6.50

SIGNATURE STARTERS

PANEER PIZZA NAAN (V)

10.50

CHICKEN & PANEER PIZZA NAAN

13.00

TRADITIONAL THALIS

VEGAN

21.70

Tarka dal, channa masala, aloo baigan, vegan vegetable kari, Indian salad, pickle, mango chutney, papad, basmati rice, roti

VEGETARIAN (N)

21.70

Paneer butter masala, channa masala, aloo baigan, tarka dal, Indian salad, pickle, raita, papad, basmati rice, roti

MEAT

23.70

Mamaji's chicken, lamb mewari, aloo baigan, tarka dal, Indian salad, pickle, raita, papad, basmati rice, roti

GRAND THALI (N)

32.70

Mamaji's chicken, lamb mewari, paneer butter masala, aloo baigan, tarka dal, Indian salad, pickle, raita, lemon rice, roti, papad, mango and pineapple chutney

ROYAL BIRYANIS

Rich and buttery oven cooked rice, with raita - the traditional way!

CHICKEN (GF)

23.00

LAMB (GF)

23.00

Paneer & Roasted Vegetables (V, GF)

21.00

ADDITIONAL DELICIOUSNESS

Poppadoms & Pickles (set of 4)

5.70

Poppadom

1.00

Mango Pineapple Chutney

2.70

Raita

3.50

Chilli Pickle

2.70

Lime Pickle

2.70

HOMESTYLE CURRIES

CHANNA MASALA (VG, GF)

13.50

Warming chickpea curry

PANEER BUTTER MASALA (N, V, GF)

16.90

Indian cheese & pea

LAMB MEWARI (GF)

18.00

Onion, ginger, garlic, melon seeds

BUTTER CHICKEN (N, GF)

17.50

Chicken thighs, cardamom, cinnamon

MAMAJI'S CHICKEN (GF)

17.50

Yogurt, spices, garlic, tomato, ginger

ALOO BAIGNAN (VG, GF)

14.50

Potato & aubergine

VEGAN SOUTH INDIAN KARI (VG, GF)

15.00

Fresh vegetables, spiced coconut, ginger

TARKA DAL (VG, GF)

9.90

Four types of lentil, wholesome, healthy!

SAMBHAR DAL (VG, GF)

9.90

South Indian staple

THE ESSENTIALS

Naan

4.50

Lemon Rice

4.70

Chilli Naan

4.70

Basmati Rice

4.50

Garlic Naan

4.70

Plain Dosa

4.70

Roti

4.50

Garlic Roti

4.70

Indian Raita Coleslaw

6.00

Indian Salad

6.00

N=NUTS V=VEGETARIAN VG=VEGAN GF=GLUTEN FRIENDLY DF=DAIRY FREE

Please speak to your server regarding any allergy concerns.

Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including nuts.

All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.



WE ACCEPT BITCOIN

INDIAN SUMMER



INDIAN SUMMER EXPERIENCE*

39.00 per person
2 persons minimum

A culinary experience offering a curated selection of traditional and authentic Indian dishes, showcasing the vibrant flavours and spices of India.

STARTER

SWEET POTATO & ONION PAKORA, TANDOORI PANEER, SAMOSA CHAAT, CHICKEN TIKKA, INDIAN SALAD, CHUTNEYS

THALI (N)

MAMAJI'S CHICKEN, LAMB MEWARI, BUTTER CHICKEN, DAL, PANEER BUTTER MASALA, ALOO BAGNAN, NAAN, LEMON RICE, MANGO & PINEAPPLE CHUTNEY, RAITA, PAPAD

INDIAN SUMMER VEGETARIAN EXPERIENCE*

STARTER

SWEET POTATO & ONION PAKORA, TANDOORI PANEER, SAMOSA CHAAT, TANDOORI CORN COBS, INDIAN SALAD, CHUTNEYS

THALI (N)

PANEER BUTTER MASALA, CHANNA MASALA, VEGAN VEGETABLE KARI, DAL, VEGETABLE SAMBHAR, ALOO BAGNAN, NAAN, LEMON RICE, MANGO & PINEAPPLE CHUTNEY, RAITA, PAPAD

INDIAN SUMMER VEGAN EXPERIENCE*

STARTER

SWEET POTATO & ONION PAKORA, TANDOORI CORN COBS, SAMOSA CHAAT, MINI MASALA DOSA, INDIAN SALAD, CHUTNEYS

THALI

CHANNA MASALA, VEGAN VEGETABLE KARI, TARKA DAL, VEGETABLE SAMBHAR, ALOO BAGNAN, CAULIFLOWER BHAJI, NAAN, LEMON RICE, MANGO & PINEAPPLE CHUTNEY, PAPAD

*GLUTEN FREE OPTIONS ARE AVAILABLE FOR ALL EXPERIENCES

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