

MAIN MENU

INDIAN SUMMER

Cocktails 12.00

Jungle Bird

Elephant Gin, Campari, lime, mango puree

Coconut Chilli Margarita

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

Lychee Fizz

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

Desi Daiquiri

Don Q Cristal Rum, banana liqueur, lime

Poppadoms & Pickles (set of 4). 5.70

Signature Starters

Slow Cooked Pork Ribs	10.00
Masala Dosa (vg)	9.30
Cauliflower Bhaji (vg)	8.50
Onion Bhaji (vg)	9.00
Samosa Chaat (v, g)	9.50
Masala Chips (vg)	5.00
Bhel Puri (v, nuts, g)	9.00

The Sharing Starter (nuts, g) 19.50 (Serves 2 people)

Pakora, paneer tikka, bhel rice chaat, Indian Salad, Chutneys

Add Chicken Tikka 6.50

From the Tandoor...

Malai Chicken Tikka	11.00
Tandoori Paneer Tikka (v)	9.50
Paneer Tikka Pizza Naan (v)	10.50
Paneer & Chicken Tikka Pizza Naan	13.00

Additional Deliciousness

Poppadom	1.00
Raita	3.50
Lime Pickle	2.70
Mango Pineapple Chutney	2.70
Chilli Pickle	2.70
Indian Raita Coleslaw	6.00
Indian Salad	6.00

Indian Summer Favourites

Our most loved dishes!

Lamb Rogan Josh	18.00
Onion, ginger, garlic, melon seeds	
Chicken Tikka Masala (nuts)	17.50
Tandoor chicken, rich tomato, cashew masala	
Chicken Jalfrezi (nuts)	17.50
Yogurt, spices, garlic, tomato, ginger	
Chicken Korma	17.50
Creamy coconut, light spice	
Paneer Tikka Masala (nuts, v)	16.90
Indian cheese, rich tomato, cashew masala	
Paneer Jalfrezi (nuts, v)	16.90
Paneer, peppers, onion, chilli heat	

Royal Biryanis

Rich and buttery oven cooked rice, with raita

Chicken	23.00
Lamb	23.00
Paneer & Roasted Vegetables (v)	21.00

The Essentials

Don't forget your sides!

Lemon Rice	4.70
Basmati Rice	4.50
Roti	4.50
Garlic Roti	4.70
Naan	4.50
Chilli Naan	4.70
Garlic Naan	4.70
Plain Dosa	4.70

The Summer Greenhouse

Our vegan delights

Vegan Sindhi Curry (vg)	15.50
Slow cooked veggies, sour spice and aromatic	
Aloo Baignan (vg)	14.50
Potato & aubergine	
Channa Masala (vg)	14.50
Warming chickpea curry	
Tarka Dal (vg)	10.50
Four types of lentil, wholesome, healthy!	
Sambhar Dal (vg)	10.50
South Indian staple	

The Traditional Thali

Vegan	21.70
Tarka dal, channa masala, aloo baignan, vegan sindhi curry, Indian salad, pickle, mango chutney, papad, basmati rice, roti	
Vegetarian (nuts)	21.70
Paneer tikka masala, channa masala, aloo baignan, tarka dal, Indian salad, pickle, raita, papad, basmati rice, roti	

Meat	23.70
Chicken korma, lamb rogan josh, aloo baignan, tarka dal, Indian salad, pickle, raita, papad, basmati rice, roti	

Grand Thali (nuts)	32.70
Chicken korma, lamb rogan josh, paneer tikka masala, aloo baignan, tarka dal, Indian salad, pickle, raita, lemon rice, roti, papad, mango and pineapple chutney	

n=nuts | v=vegetarian | vg=vegan | g=not gluten friendly | d=dairy

 WE ACCEPT BITCOIN

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.



INDIAN SUMMER EXPERIENCE*

£39.00 per person
minimum 2 people

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

VEGAN EXPERIENCE*

Starter

Bhel Puri, Mini Masala Dosa,
Samosa Chaat, Cauliflower Bhaji
Indian Salad, Chutneys

Thali (n)

Vegan Sindhi Curry, Aloo Baignan,
Channa Dal, Tarka Dal, Sambhar
Onion Bhaji, Naan, Lemon Rice,
Mango & Pineapple Chutney,
Tomato Chutney, Papad

MEAT EXPERIENCE*

Starter

Onion Bhaji, Tandoori Paneer,
Samosa Chaat, Chicken Tikka,
Indian Salad, Chutneys

Thali (nuts)

Chicken Korma, Lamb Rogan Josh,
Chicken Jalfrezi, Aloo Baignan,
Paneer Tikka Masala, Tarka Dal
Naan, Lemon Rice,
Mango & Pineapple Chutney,
Raita, Papad

VEGETARIAN EXPERIENCE*

Starter

Cauliflower Bhaji, Samosa Chaat,
Tandoori Paneer, Onion Bhaji
Indian Salad, Chutneys

Thali (nuts)

Paneer Tikka Masala, Vegan Sindhi Curry
Paneer Jalfrezi, Aloo Baignan,
Channa Dal, Tarka Dal,
Naan, Lemon Rice,
Mango & Pineapple Chutney,
Raita, Papad

*Gluten-free options are available for all experiences

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