

MENU

Start the feast

Poppadum Basket	£3.50
A crunchy assortment of thin, spiced poppadums served with chutneys and dips.	
Onion Bhajliya	£5.50
Crispy, golden fritters made from finely spiced onions, perfect for snacking.	
Dahi Puri	£5.50
Delicate puris filled with potato, cool yoghurt, spicy chutneys, and a medley of fresh garnishes.	
Samosa	£5.50
Golden, crispy samosas filled with a flavorful mix of spiced potatoes, peas, and aromatic herbs.	
Col Gappe	£5.50
Hollow, crispy puris filled with potato, chickpeas, and spicy tamarind water, offering a refreshing and fiery bite.	
Masala Fries	£5.50
Crisp, golden fries sprinkled with a medley of bold Indian spices for a zesty twist.	

Fire the tandoor

VEG	
Bharwa Aaloo	£9.50
Roasted baby potatoes stuffed with a fragrant blend of spices and herbs.	
Bahara Tandoori Phool	£10.50
Broccoli and cauliflower coated in chefs' special marinade and cooked in traditional tandoor.	
Tandoori Mushroom	£9.50
Marinated mushrooms, chargrilled to smoky perfection and infused with aromatic spices.	
Paneer Tikka	£11.50
Cubes of soft paneer marinated in spiced yoghurt and grilled with a golden, smoky finish.	
NON-VEG	
Tandoori Chicken	HALF £12.50 / FULL £19.50
Juicy, marinated chicken grilled in the tandoor, bursting with smoky flavours and spices.	
Lamb Chops	£11.50
Tender lamb chops, marinated in rich spices and grilled to smoky tandoor perfection.	
Chicken Tikka	£7.50
Tender, boneless chicken marinated in yoghurt and spices, chargrilled to a smoky finish.	
Salmon Tikka	£11.50
Salmon pieces marinated with our homemade spices cooked in traditional tandoor.	
Seekh Kebab	£7.50
Minced meat infused with aromatic spices, skewered and cooked in the tandoor for a melt-in-the-mouth experience.	
Prawn Takatak	£14.50
Prawns cooked until crisp and charred with bell peppers and Chef's special spices.	
Keema Naan	£7.50
Soft, fluffy naan bread filled with minced meat, perfectly seasoned with aromatic herbs and spices.	
Tandoori Prawns	£14.50
Succulent prawns marinated in spiced yoghurt, grilled to tender perfection.	

An extensive selection of wine, cocktails, and spirits available.

Bring on the mains

VEG	
Paneer Butler Masala	£11.50
Cottage cheese cooked in a blend of tomato and cashew nut sauce.	
Chhole Masala	SIDE £7.50 / MAIN £11.50
Chickpeas cooked in rich, spiced tomato gravy for a hearty and flavorful dish.	
Aaloo Gobi	£9.50
Cauliflower florets with boiled potatoes cooked in a homemade style sauce.	
Aaloo Palak	SIDE £7.50 / MAIN £11.50
Fresh spinach cooked with baby potato cubes in a creamy, mildly spiced gravy.	
Bhindi Masala	£9.50
Stir-fried okra with a blend of spices, offering a savoury and slightly tangy finish.	
Yellow Dal Tadka	SIDE £7.50 / MAIN £11.50
A comforting, spiced yellow lentil curry tempered with ghee and cumin for a rich, aromatic flavour.	
Palak Paneer	£11.50
Fresh spinach cooked with soft paneer cubes in a creamy, mildly spiced gravy.	
Daal Makhani	SIDE £7.50 / MAIN £11.50
Creamy black lentils slow-cooked with butter, garlic, and spices for a velvety, indulgent taste.	
NON-VEG	
Butter Chicken	£14.50
A creamy, mildly spiced tomato-based gravy with succulent chicken, offering a rich and indulgent flavour.	
Railway Lamb Nihari	£15.50
Tender mutton pieces simmered in a robust, spicy gravy inspired by the flavours of Kolkata.	
Chicken Karahi	£14.50
Tomato and ginger garlic-based thick masala curry with fresh green chillies.	
Keema	£14.50
Minced meat cooked with onions, tomatoes, peas, and a blend of aromatic herbs and spices.	
Lamb Karahi	£15.50
Tender lamb cooked in a hot, aromatic wok with bold spices and a hint of ginger and garlic.	
Malabar Curry	CHICKEN £15.50 / PRAWN £17.50
Cooked in a fragrant, tangy curry with curry leaves a hint of spices and coconut milk.	

Break bread

Plain/Butter Naan	£3.00
Soft, pillowy flatbread served plain or brushed with butter.	
Lachha Parantha	£3.50
A flaky, layered flatbread made with whole wheat flour and ghee for a rich taste.	
Tandoori Roll	£3.00
Whole wheat flatbread, charred in the tandoor for a smoky, crisp texture.	
Peshawari Naan	£5.00
Soft, sweet naan stuffed with a mix of dried fruits and nuts, offering a delightful contrast to spicy dishes.	
Garlic Naan	£3.50
Fragrant, soft naan topped with minced garlic and herbs.	

Slide in the sides

Green Salad	£3.50
A blend of crisp veggies tossed together into a gorgeous healthy salad.	
Plain Yogurt	£2.50
Pure, creamy indulgence that soothes and complements every flavourful bite.	
Raita	£3.50
A traditional Indian condiment made from yoghurt, spices, cucumber and pomegranate.	

Rice to the occasion

Plain Rice	£4.00
Fluffy steamed basmati rice with perfectly separated grains.	
Pilau Rice	£4.95
Light, fluffy, and fragrant saffron-infused basmati rice.	
Biryani	Veg £11.50 Chicken £12.50 Lamb £14.50 Prawn £16.50
Fragrant basmati rice slow-cooked with spices creates a perfect blend of flavour and texture.	

End on a sweet note

Cajar Halwa Spring Rolls	£6.50
A classic sweet dish made with carrots, sugar, cardamom powder and milk stuffed in thin pastry, fried till golden brown and served with vanilla ice cream.	
Ras Malai	£5.50
Soft, spongy milk dumplings soaked in sweet, fragrant saffron milk for a delicate and creamy dessert.	
Gulab Jamun	£4.50
A classic Indian sweet made with milk solids, sugar syrup, rose water and cardamom powder.	
Kulfi (Malai, Pistachio, or Mango)	£4.50
Delicious cool dessert made by simmering milk and nuts to a thick consistency and freezing in earthen clay pots.	

Cosy up with a hot cup

English Tea	£3.50
Classic black tea brewed to perfection.	
Masala Tea	£3.50
Spiced Indian tea brewed with milk.	
Flat White	£3.50
Espresso with steamed milk	
Fresh Mint Tea	£3.50
Hot tea brewed with fresh mint leaves.	
Cappuccino	£3.50
Equal parts espresso, steamed milk, and foam.	
Espresso	£3.50
A strong, concentrated shot of coffee.	
Latte	£3.50
Espresso with double the steamed milk.	
Americano	£3.50
Espresso diluted with hot water.	