

Starters

Chilli squid Pan-fried squid rings tossed in garlic & chilli, with rocket salad

Chicken two-ways Duo of honey chilli & malai tikka

Lamb samosa Crispy pastry parcel filled with minced lamb & peas

Onion fritters with tamarind chutney **V**

Mains

Keralan fish Tilapia in a coconut-based coastal moilee sauce

Chicken Chettinad Aromatic diced chicken breast in spicy masala

Karahi lamb Traditional lamb curry with onions & capsicum

Vegetable biryani Mixed vegetables & aromatic rice, cucumber raita **V**
(contains whole spices)

Mains are served with **rice**, **chapati/naan** & one **vegetable side** of your choice

Sides

Palak aloo Garlicky spinach & potatoes

Pineapple pachadi tempered with fresh coconut, cumin & mustard seeds

Ghee daal Red lentils tempered with garlic, cumin seeds & fresh coriander

Kurkure aloo Fried sliced potatoes spiced with chaat masala & red onion

Desserts

Kulfi Mango

Ice cream Vanilla

2 courses £22

3 courses £25

Papadums & chutneys

Black pepper & plain papadums served with homemade chutneys **£3.50**

Prices include VAT @ current rate

12.5% discretionary service charge will be added to your bill.

Some of our dishes may contain or have been in contact with nuts.

Please let your waiter know of any allergies or dietary requirements. Fish may contain small bones.

We use local supplier whenever possible and support local economy.

V – Vegetarian

CS- Chef's Special

N - Contains Nuts