

## Starters

### **Jasveer di macchi** 6.95

Tilapia in Amritsari-style lightly spiced batter, served with tamarind chutney & red onion salad

### **Ajwani prawns** 8.50

Carom seeds & spice-marinated king prawns with orange chutney

### **Chilli squid** 7.50

Pan-fried squid rings tossed in garlic & chilli

### **Goan mussels** 7.50

Ginger & coconut milk-poached mussels

### **Soft-shell kekada** 8.25

Duo of soft-shell crab coated with crisp vermicelli & semolina crusted crab ball, served with pineapple chutney

### **Tandoori ostrich** 8.95

Masala-marinated, char-grilled ostrich served with pineapple chutney

### **Tiranga chicken** 7.50

Trio of honey & Kashmiri chilli, coriander & garlic and malai chicken tikka

### **Gelafi seekh** 7.15

Minced lean lamb leg kebab rolled in mixed peppers, served with smoked paprika & mint yoghurt

### **Adraki chops** 8.75

Welsh lamb chops marinated in hung yoghurt, royal cumin, ginger & fennel, served with simple salad

### **CS Cinnamon grill** 8.95

Trio of lamb chop, ajwani prawn & coriander garlic chicken tikka

### **Wild mushroom potlee** **V** 6.95

Crisp pastry parcel filled with wild mushrooms, potato, peas & cashews, seasoned with chaat masala

### **Paneer sandwich** **V** 6.95

An intoxicating mix of nuts, dates & mint sandwiched with Indian cheese

### **Shakarkandi chaat** **V** 6.95

A tangy, traditional cold street food 'salad' of sweet potatoes, chickpeas, tamarind, mint & sweet yoghurt, served in a pastry basket

## Mains

### **CS Meen pappas** 15.50

An award-winning Keralite favourite of pan-seared sea bass filet in a coconut, onion & tamarind sauce, served with curry leaf-infused organic quinoa & mash

### **CS Wild Madagascan prawns** 28.95

An award-winning specialty of large spiced prawns, served with mushroom rice, coconut & dry mango sauce, & a baby leaf salad

### **Scallops lababdaar** **N** 16.50

Pan-seared scallops in spicy onion, tomato & cashew nuts masala, served with pilau rice

### **Chicken Chettinad** 13.95

Corn-fed aromatic diced chicken breast in spicy masala – a dish of the Chettiar community of Tamil Nadu

### **Chicken makhani** **N** 14.25

Punjab's favourite chicken tikka cooked in creamy fenugreek, tomato & cashew nut sauce with a touch of honey

### **Guinea fowl** 15.50

Pan-seared guinea fowl supreme in cumin & coconut sauce, served on a bed of garlic-tempered kale

### **CS Kid goat vindaloo** 15.95

Slow-cooked, spicy kid goat in a classic Goan white wine vinegar, freshly-ground naga chilli & garlic masala, served with steamed rice

### **Quilon duck** **N** 15.95

Oven-baked Gressingham duck breast glazed with honey, mustard oil & smoked paprika, served with quinoa mash & tangy, nutty mint sauce

### **Buffalo pepper fry** 14.50

Diced lean buffalo with fresh green peppercorns stir-fried with onion masala

### **Hyderabadi biryani** 15.95

Welsh lamb & aromatic rice, traditionally cooked in a paratha dough-sealed pot, served with cucumber raita (contains whole spices)

### **Goan lamb** 14.95

Traditional lamb curry with roasted coconut & onion masala

### **Raan Mughlai** 15.95

Mughal dish of slow-braised lamb shank, finished in the tandoor, served with curried butternut squash & sauce reduction

### **Paneer kofta** **V N** 13.50

Indian cheese dumplings in prunes & basil sauce

### **Baingan rings** **V** 13.50

Grilled aubergine slices with Chettinad sauce & steamed rice

## Sides 5.95

### **Bhindi**

Tangy stir-fried okra in tomato & onion

### **Baingan bhartha**

Crushed smoked aubergines with peas

### **Palak aloo**

Garlicky spinach & potatoes

### **Pineapple pachadi**

Fresh pineapple tempered with ground coconut, cumin & mustard

### **Butternut poriyal**

Kerala-style butternut squash with fresh coconut, mustard seeds & curry leaves

### **Ghee daal**

Red lentils tempered with garlic, cumin seeds & fresh coriander

### **Daal makhani**

A Punjabi specialty of creamy, slow-cooked black lentils

### **Mushroom masala**

Mushrooms cooked with spiced onion & tomatoes

### **Kurkure aloo**

Fried sliced potatoes seasoned with chaat masala & red onions

## Accompaniments

### **Papadums & chutneys 3.50**

Combination of black pepper & plain papadums,  
served with homemade chutneys

**Dahi** Plain yoghurt 2.50

**Cucumber raita** 3.25

**Pomegranate raita** 3.50

**Katchoomber salad** Diced mixed salad with lemon dressing 3.50

**Sirke vala pyaj** Vinegar & beetroot-marinated shallots 1.95

Please turn over for rice & naan selection

## Rice 4

### **Steamed rice**

### **Pilau rice**

Rice with aromatic whole spices

### **Lemon & ginger rice**

### **Coconut rice**

### **Mushroom rice**

### **Mixed veg rice**

## Bread

### **Pudina paratha 3**

Flaky, multi-layered flatbread with mint & ghee

### **Tandoori roti 3**

### **Masala roti 3**

Onion, chilli & fresh coriander roti

### **Butter naan 3**

### **Garlic naan 3**

### **Cheese & chilli naan 3.50**

### **Keema naan 3.50**

Naan stuffed with spiced minced lamb

### **Peshawari naan N 3.95**

Sweet naan stuffed with ground almonds, pistachios & coconut

### **Assorted naan basket 7.95**

Garlic naan, butter naan & tandoori roti

Menu items may contain or have been in contact with nuts and other allergens.

Please let your waiter know of any allergies or dietary requirements.

Fish may contain small bones. Game dishes may contain a shot.

We use local supplier whenever possible and support local economy.

Prices include VAT @ current rate

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

All gratuities are distributed to the team.