

# ROTI CHAI Dining Room

*Set Sharing Selections* we kindly request one menu is selected for the entire group, this will be served to share



£ 35 per person

*add a welcome Bellini for £7 per person*

## Kerala fried cauliflower VG

panko crumbed cauliflower & beetroot sesame drizzle

## Chicken sixty five

South Indian style chicken with cumin smoked chilli chutney

## Palak papri chaat V

spinach, wheat crisps, yoghurt & sweet chutney

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## Butter chicken

Old Delhi style chicken thigh tikka, 'makhani' gravy and touch of fenugreek

## Koliwada fish kari

traditional fisherman style with tilapia, coconut & South Indian spices

## Malai methi paneer V

Indian cheese, mushrooms, babycorn, creamy fenugreek sauce

with

## Basmati rice VG steamed

## Tandoori naan V hand baked

## Tarka dhal VG tempered yellow lentils

## Raita V mint & cucumber yoghurt

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## Gulab jamun V N two mini donuts, intense sugar & rose syrup

## Mango kulfi V Indian style ice cream (on a stick)

V vegetarian VG vegan N contains nuts

Dishes may have been in contact with nuts or contain other allergen traces. GMO ingredients may be present. Please let your server know of any allergies or dietary requirements before ordering. A 12.5% discretionary service charge will be added to your bill. Prices include VAT.

£ 45 per person

*add a welcome Bellini for £7 per person*

## Gilafi seekh kebab

rustic tandoor cooked Elwy Valley Welsh lamb

## Kerala fried cauliflower VG

panko crumbed cauliflower & beetroot sesame drizzle

## Saffron chicken tikka

marinated with cream, green cardamom & saffron

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## Butter chicken

Old Delhi style chicken thigh tikka, 'makhani' gravy and touch of fenugreek

## Raan e baluchi

16 hour slow cooked Welsh lamb shoulder shank with cumin tandoori masala

## Malabar mooli prawns

coastal style spiced prawns, mooli, snow peas and fine beans

## Malai methi paneer V

Indian cheese, mushrooms, babycorn, creamy fenugreek sauce

with

## Basmati rice VG steamed

## Tarka dhal VG tempered yellow lentils

## Tandoori naan V hand baked

## Raita V mint & cucumber yoghurt

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## Malai cheesecake V with a seasonal berry compote

## Chocolate chilli tart V rich artisan chocolate tart with a hint of heat

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## House masala chai V or Coffee V Monsoon Malabar & Mysore blend

# ROTI CHAI Dining Room

*Vegetarian Sharing Selection* we kindly request one menu is selected for the entire group, this will be served to share

£ 35 per person

*add a welcome Bellini for £7 per person*

## Kerala fried cauliflower VG

panko crumbed cauliflower & beetroot sesame drizzle

## Vegetarian keema pav V

soya keema with potato and buttered 'pav' bun

## Palak papri chaat V

spinach, wheat crisps, yoghurt & sweet chutney

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## Malai methi paneer V

Indian cheese, mushrooms, babycorn, creamy fenugreek sauce

## Market vegetable biryani VG

cooked with saffron, ginger & fennel and cauliflower, beans, potato & jackfruit

## Baigan mirch ka salan VG

aubergine steak, aubergine crush, stuffed pepper, salan sauce

with

## Basmati rice VG steamed

## Tandoori naan V hand baked

## Tarka dhal VG tempered yellow lentils

## Raita V mint & cucumber yoghurt

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## Gulab jamun V N two mini donuts, intense sugar & rose syrup

## Mango kulfi V Indian style ice cream (on a stick)

V vegetarian VG vegan N contains nuts

Dishes may have been in contact with nuts or contain other allergen traces. GMO ingredients may be present. Please let your server know of any allergies or dietary requirements before ordering.  
A 12.5% discretionary service charge will be added to your bill. Prices include VAT.

