



October 2022

APERITIF seasonal

Lychee rose bellini lanique rose petal liqueur, lychee, prosecco 9.2

Virgin passionfruit mojito ginger, mint, lime, passion fruit, soda water 6.8

STARTERS small plates

Chicken sixty five Chennai style chicken, with cumin smoked chilli chutney 8.2

Chilli garlic prawns with Goan chilli, roasted garlic, coriander cress, coconut rice 9.2

Kerala fried cauliflower VG panko crumbed cauliflower & beetroot sesame drizzle 8.2

Saffron chicken tikka marinated with cream, green cardamom & saffron 8.8

Palak papri chaat V (or VG option) spinach, wheat crisps, yoghurt & sweet chutney 7.5

Gilafi seekh kebab rustic tandoor cooked Elwy Valley Welsh lamb kebab 8.8 3pcs

Seasonal pav bhaji V spiced vegetable mash with buttered 'pav' bun 7.8

Chicken keema pav chicken keema with peas and buttered 'pav' bun 8.2

MAINS comfort food

Butter chicken Old Delhi style chicken thigh tikka, 'makhani' gravy and touch of fenugreek 15.9

Koliwada fish kari traditional fisherman style with tilapia, coconut & South Indian spices 15.8

Malabar mooli prawns coastal style spiced prawns, mooli, snow peas and fine beans 16.2

Achari murgh chicken breast, pickling 'achari' spices, turmeric, mustard, roasted beetroot 15.8

Saagwala gosht slow cooked Elwy Valley Welsh lamb with cumin tempered spinach 15.9

Baigan mirch ka salan VG aubergine steak, aubergine crush, stuffed pepper, salan sauce 13.8

Malai methi paneer V Indian cheese, mushrooms, babycorn, creamy fenugreek sauce 13.8

Sabz duo VG pairing of North Indian spiced chickpeas and rustic potato & cauliflower 12.5

Raan e baluchi 16 hour slow cooked Welsh lamb shoulder shank with cumin tandoori masala 17.5

ROTI CHAWAL bread & rice

Small tandoori naan V freshly baked 2.8

Small garlic naan V 3.0

Tandoori roti VG whole wheat flatbread 2.8

Basmati rice VG steamed 3.9

SABZI sides

Tarka dhal VG tempered yellow lentils 4.8

Veg keema aloo VG rich soya keema 5.9

Palak paneer V spinach & paneer 6.2

Raita V mint & cucumber yoghurt 3.5

Chutneys VG coriander mint 1.2 or imli 1.2

Hot sauce VG with fermented chilli 1.2

DESSERT sugar & spice

Malai cheesecake V made with 'malai' clotted cream & served with berry compote 7.5

Gulab jamun V N mini donuts, intense sugar & rose syrup, toasted almonds 5.0 2pcs | 6.5 3pcs

Kulfi Indian style ice cream (on a stick) Mango V or Pistachio V N 4.5

Masala chai 3.0 glass | with Bailey's 25ml 6.2 | with Maker's Mark Bourbon 25ml 6.9

V vegetarian VG vegan N contains nuts

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