



APERITIF seasonal

Spring 2023

Lychee rose bellini lanique rose petal liqueur, lychee, prosecco 9.5

Magic mule butterfly pea flower vodka, lychee, ginger beer 9.8

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 8.5

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

Chicken momos Tibetan style steamed dumplings, tomato & Timur pepper dip 7.8 4pcs

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

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

Haryali tikki V (or VG option) spinach, pea & potato 'tikki', imli & yoghurt 7.8 3pcs

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

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 murg 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

Market sabz biryani VG cauliflower, beans & jackfruit, served with tarka dhal (or raita) 14.8

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

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

Old Delhi chicken biryani cardamom, cloves & saffron, served with raita (or tarka dhal) 15.8

Raan e baluchi 16 hour slow cooked Welsh lamb shoulder shank with cumin tandoori masala 17.8

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

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 **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* or *sweet jalebi pearls* 7.8

Gulab jamun V N mini donuts, intense sugar & rose syrup, toasted almonds 5.5 2pcs | 6.8 3pcs

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

Chocolate chilli tart V rich artisan chocolate tart with a hint of heat 6.5

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.