



V=Vegetarian GF=Gluten free

All of our dishes may contain traces of nuts. Please inform the waiter of any allergies or dietary requirements you may have.

Available Saturday & Sunday ONLY

Bottomless Drink (1.5 hours) £15pp

*Rum Punch / Prosecco / Cobra
(Sat-Sun lunchtimes ONLY)*

BRUNCH DISHES

Pumpkin Papdi Chaat (v) £5
Crisp flatbreads, masala pumpkin, yoghurt and chutneys

Stuffed Banana Chilli (v)(gf) £6
Banana Chilli stuffed with potato and paneer, tamarind chutney, fried puffed rice, peanuts, coriander chutney

Khumb Shammi Unda Pav (v) £7.50
Mushroom and lentil patty, fried egg, toasted brioche bun

Masla Paneer Pav (v) £8.50
Spiced cottage cheese, toasted brioche bun

Ghee Roast Baby Chicken (gf) £14/25
Half/whole baby chicken, dry masala rub, coconut and mustard seed chutney, pickled onion salad

Mutton Fry £9
Slow cooked diced lamb, Andhra masala, toasted brioche bun

Whole Andhra Plaice (gf) £12
Whole plaice, Andhra chilli and tomato, coconut rice, pepper onion relish

Soft Shell Crab £6.50
Crispy soft shell crab, curry leaf mayo

BIRYANIS

Lamb Shank £21

Vegetable (v) £14

Chicken £16

Tawa Seafood £18

All our Biryanis come with Okra Raita, Mirch Salan (Padron pepper in a peanut and sesame seed curry), House Pickle and Papads. Vegan and gluten-free option available.

CURRIES

Nilgiri Chicken Korma (gf) £12.50
Chicken curry, curry leaves, mint, cashew nut sauce

Nizami Baingan (v)(gf) £11
Curried baby aubergines, brown onion and coconut sauce

Mango Fish Pulusu (gf) £12
Sea bass, green mango sauce and Andhra chillies

Kadhai Paneer (v)(gf) £11.50
Stir fried cottage cheese, crunchy peppers in a hot and tangy sauce

Daal Qabila (v) £8
Slow cooked whole and split lentils whole spices, Kashmiri chillies

SIDES

Paratha £2
Jeera Rice £3
Okra Raita £3

DESSERTS

Aam Mishti Doi (gf) £5.50
Mango baked yoghurt, rose petals and nankhatai

Gulab Jamun Srikhand £6
Sugar soaked milk doughnuts with whipped cardamom cream