

STARTERS
All starters are served with fresh homemade mint chutney.

VEGETARIAN

- Vegetable Samosas (2 pieces)

£5

Crispy golden pastry parcels filled with spiced mixed vegetables.
- Onion Bhaji (3 pieces)

£6

Shredded onions fried to perfection in a spiced chickpea batter.
- Aloo Bonda (3 pieces)

£6

Golden-fried potato balls infused with a fragrant spiced masala.
- Gobi 65

£6

Crispy cauliflower florets coated in a spiced chickpea batter & tossed with curry leaves.
- Vada Pav/Indian Slider

£8

2 spicy potato fritters tucked in soft buns; India's take on the burger.
- Chilli Paneer Dry

£7

Paneer stir-fried with chillies, peppers, & onions for a bold Indo-Chinese flavour.
- Mixed Vegetarian Platter for 2

£16

A sharing selection of four vegetarian starters.

NON –VEGETARIAN

- Chicken 65

£7

A South Indian classic – crispy fried chicken tossed with curry leaves & spices.
- Chilli Chicken

£8

Boneless chicken, marinated in yoghurt & spices, fried & tossed with onions & peppers.
- Chilli Fish

£7.50

White fish fried and coated in a tangy Indo-Chinese garlic & chilli sauce.
- Fish Amritsari

£7

Crispy Punjabi-style batter-fried fish, light & packed with flavour.



FROM OUR CLAY OVEN (TANDOOR)

Slow cooked in our traditional clay oven for smoky, authentic flavours.

- Tandoori Chicken –Half/Full

£10/£18

On-the-bone chicken marinated overnight in yoghurt & spices, then chargrilled to perfection.
- Chicken Tikka

£9

Tender boneless chicken cubes, marinated & roasted in the tandoor.
- Paneer Tikka

£8

Cubes of paneer with peppers & onions, marinated in spiced yoghurt & cooked in the tandoor.

- Mutton Chops (3 pieces)

£12

Succulent lamb chops marinated with ginger, garlic, spices, & lemon, slow roasted in the tandoor.

- Sharer Mixed Meat Platter

£24

A hearty platter of tandoori favourites – chicken tikka, chilli chicken, fish amritsari, & mutton chops, served with salad & chutney.

MAINS

- Alleppey Prawn

£14.50

Fresh water prawns simmered in a coconut & raw mango sauce, delicately spiced with coriander.
- Prawn Jalfrezi

£14

Fresh water King prawns stir-fried with onions, tomatoes, & peppers in a tangy spiced sauce.
- Prawn Chettinad

£14.50

Fresh water prawns cooked in the traditional South Indian style,packed with freshly ground spices.
- Chicken Kadai

£13.50

Chicken tossed in a kadai with ginger, garlic & spices.

- Chicken Tikka Masala

£14.50

A UK favourite – clay oven roasted chicken in a rich tomato and cream sauce.

- Butter Chicken

£13.50

Tender chicken in a silky butter & tomato gravy.

- Chicken Chettinad

£13.50

An aromatic South Indian specialty with peppercorns, cardamon and chillies. Our own version of Madras.

- Chicken Jalfrezi

£13.50

Stir-fried chicken with onions, peppers, tomatoes in a medium-spiced sauce.

- Chicken Korma

£13.50

Creamy, mildly spiced chicken curry - a family favourite.

- Murgh Saagwala

£13.50

Chicken cooked with fresh spinach in a medium -spiced sauce.

- Lamb Chettinad

£15

A fiery South Indian lamb curry with roasted spices & chillies. Our own version of Madras.

- Lamb Jalfrezi

£14.50

Tender lamb stir-fried with peppers, onions & tomatoes.

- Lamb Kadai

£14.50

Lamb tossed in a kadhai with ginger, garlic & spices.

- Gosht Nilgiri

£14.50

A fragrant lamb curry with mint, coriander & warming spices.

- Lamb Coconut Fry

£14.50

Semi-dry lamb curry with coastal spices.

CHEF’S SPECIAL DISHES

Served with Indian breads & salad.

- Kodai Fried Fish Masala

£19

Whole sea bream fried & finished with a spiced masala, inspired by Chef Asai’s South Indian roots.

- Lamb Shank Paya Korma

£21

Slow-cooked Mughlai-style lamb shank, rich & indulgent.

- Andhra Style Chicken Wings

£16

Crispy, fiery chicken wings bursting with red chillies, garlic & lemon-bold & unforgettable. Not for the faint hearted!

BIRYANIS

All biryanis are served with a raita & Indian aubergine ratatouille, as accompaniments.

- Chicken Dum Biryani

£17

Aromatic layered basmati rice & marinated chicken, slow steamed to perfection.

- Lamb Dum Biryani

£19

Tender lamb layered with spiced rice in Hyderabadi style.

- Prawn Biryani

£19.50

Fragrant rice cooked with prawns, herbs & spice powders.

- Vegetable Biryani

£15

A colourful medley of vegetables with spiced basmati rice.

VEGETARIAN MAINS

- Veg Jalfrezi

£9

Mixed vegetables in a tangy, spiced Kolhapuri sauce.
- Veg Korma

£9

Mildly spiced, creamy vegetables curry-perfect for all ages.
- Saag Paneer

£9

Paneer with fresh spinach in a medium-spiced sauce.

- Paneer Tikka Masala

£9.50

Chargrilled paneer in a spiced tomato & onion gravy.

- Baigan Masala

£9.50

Aubergine curry with a rich, spiced sauce.

VEGETARIAN SIDES

- Saag Aloo

£6

Potatoes cooked with spinach & spices.
- Bhindi Masala

£6.50

Okra stir-fried with onions, tomatoes & spices.
- Chole Masala

£6

Hearty chickpeas in a rich onion-tomato gravy.
- Tarka Dal

£6

Yellow tentils tempered with garlic, cumin & spices.
- Dal Makhani

£6.50

Black lentils slow-cooked with cream & butter.

TANDOORI BREADS

- Tandoori Roti

£3
- Butter Naan

£3.50
- Garlic Naan

£3.50
- Chilli & Cheese

£3.50
- Peshawari Naan

£3.50

RICE

- Plain

£3
- Ghee

£3
- Mushroom

£3.50

ACCOMPANIMENTS

- Plain Poppadom

£1
- Indian Green Salad

£3.50
- Natural Yoghurt

£1.50
- Chips

£2.50
- Mix Tray

£3

(Mango & Mint Chutney, Lime Pickle & Salad)
- Raita

£4

(Cucumber, tomato & onion in yoghurt with chaat masala)

Full allergens list available,
any special dietary requirements,
please ask member of the team.