

SMALL PLATES
All dishes 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) £5.50

Shredded onions fried to perfection in a spiced chickpea batter.

Aloo Bonda (3 pieces) £5.50

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

Gobi 65 £5.50

Crispy cauliflower florets coated in a spiced chickpea batter & tossed with curry leaves.

Vada Pav/Indian Slider £6.50

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

Chilli Paneer Dry £6

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

Mixed Vegetarian Platter for 2 £14

A sharing selection of four vegetarian starters.

NON –VEGETARIAN

Chicken 65 £6

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

Chilli Chicken £6.50

Boneless chicken, marinated in spices, fried & tossed with onions & peppers.

Chilli Fish £6.50

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

Fish Amritsari £6.50

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



FROM OUR CLAY OVEN (TANDOOR)

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

Tandoori Chicken –Half/Full £8/£16

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

Chicken Tikka £7

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

Paneer Tikka £6.50

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

Mutton Chops (3 pieces) £9.50

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

Sharer Mixed Meat Platter £19

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

MAINS

Alleppey Prawn £14

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

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

Chicken Kadai £12

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

Chicken Tikka Masala £12

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

Butter Chicken £12

Tender chicken in a silky butter & tomato gravy.

Chicken Chettinad £12

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

Chicken Jalfrezi £12

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

Chicken Korma £12

Creamy, mildly spiced chicken curry – a family favourite.

Murgh Saagwala £12

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

Lamb Chettinad £14

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

Lamb Jalfrezi £14

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

Lamb Kadai £14

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

Gosht Nilgiri £14

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

Lamb Coconut Fry £14

Semi-dry lamb curry with coastal spices.

CHEF’S SPECIAL DISHES

Served with Indian breads & salad.

Kodai Fried Fish Masala £17

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

Lamb Shank Paya Korma £19

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

Andhra Style Chicken Wings £15

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 £14

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

Lamb Dum Biryani £16

Tender lamb layered with spiced rice in Hyderabadi style.

Prawn Biryani £16

Fragrant rice cooked with prawns, herbs & spice powders.

Vegetable Biryani £13

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.