



SMALL PLATES

Mirchi & Pyaz Bhajia | 7 
Green Chilli, Red Onion
Fritters

Bambaiya Ragda | 9 
Crispy Potato Pattie, Dry Peas,
Tamarind Chutney, Honey Yogurt

Samosa Papdi Chaat | 9 
Punjabi Vegetable Samosa,
Wheat Crisp, Sev, Mint Chutney

Misal Pao | 9 
Lentil Sprouts Curry,
Goda Masala

Masala Akuri, Truffle Naan | 9
Indian Spiced Scrambled Egg

Trio of Dosa
Aloo Masala | 10 
Duck Chettinad | 12


Malabar Chicken Wings | 9
Onions, Curry Leaves, Ginger

Rarah Keema Pao | 12
Pao, Spiced Lamb Mince, Meat,
Chunks

Bohri Lamb Samosa | 10
Garlic – Chilli Chutney, Bohri Spice

Kochi Pepper Beef | 14
Southern Spice Tenderloin

TANDOOR

Chilgoza Malai Broccoli | 12 
Charred Broccoli,
Tomato Dust, Cheese

Paneer Tikka
Mushroom | 12 
Cottage Cheese, Seasonal
Mushroom, Pickle

Achhari Lamb Chop | 23
Cornwall Lamb, Pickling Spices,
Pickled Onion

Tandoori Chicken | 18
Spiced Yoghurt, Malt Vinegar,
Black Salt, Homemade Chat Masala

Murgh Malai Kali Mirch | 15
Black Pepper, Cheese,
Mace, Green Cardamom

Recheado Fish Tikka | 18
Stone Bass, Goan Spices,
Fried Onion, Chilli Paste

Tandoori Lasooni
Jheenga | 20
Garlic, Tiger Prawns,
Mint Chutney

SEAFOOD SPECIALS

Koliwada Squid | 13
Brixham Battered Squid, Chilli,
Garlic, Coram Seeds

Malvani Sukka Clams | 11
Dorset Clams, Byadagi Chilli,
Fresh Coconut, Curry Leaves,
Mango, Ginger

Amritsari Fish | 11
Beer Battered Fish,
Masala Green Peas,
Gurkha Chutney

Tawa Crab | 15
Devon Crab Meat, Chilli,
Cashewnut, Tomato,
White Onion

Fishermen's Seafood Stew | 22
Westcoast Mixed Seafood, Coconut
Milk, Ginger, Potato, Carrot

Adipoli Prawns | 12
Pink Prawns, Garlic, Curry Leaves,
Fresh Turmeric

Cafreal Fish | 20
Oven Roasted Brixham Sea Bream,
Coriander, Mint, Palm Jaggery

Chettinad Langoustine | 24
Griddled Westcoast Langoustine,
Tamarind, Black Pepper, Aniseed

 Vegetarian

|||| Please speak to your server for allergens information. ||||
Dishes may contain traces of allergens/nuts despite our persistent efforts. Shots may be found in game dishes.
Prices include VAT. A discretionary service charge of 12.5% will be added.

BIRYANIS & PULAO

Dum Tarkari Biryani | 18 
Seasonal Vegetable,
Basmati Rice, Fried Onion, Mint

Dum Nalli Biryani | 22
Cornwall Lamb, Basmati Rice,
Fried Onion, Mint

**Chicken Tikka Tawa
Pulao | 20**
Suffolk Chargrilled Chicken,
Basmati Rice, Fresh Coriander

CURRIES

Chole Bhaturey | 18 
Slow Cooked Chickpeas,
Dry Mango, Deep Fried Bread,
Pickle

Paneer Butter Masala | 17 
Charred Cottage Cheese,
Peppers, Tomatoes, Fenugreek

Vegetable Istew Appam | 17 
Kerala Home Style Vegetable
Stew, Hopper

Kerala Fish Curry | 20
Coconut Milk, Tamarind,
Curry Leaves

Nilgiri Jheenga Curry | 20
Mint, Coriander, Jaggery,
Curry Leaves

Nalli Nihari | 23
Cornwall Lamb, Roasted
Gram Flour, Mustard

Lamb Istew Appam | 20
Kerala Homestyle Lamb
Stew, Hopper

Chicken Tikka Makhani | 19
Charred Chicken, Fenugreek,
Creamy Tomato Sauce

Madras Chicken Curry | 19
Southern Spices, Coconut Milk

SIDES

Gobhi Mutter | 8 
Cauliflower, Tomato, Green Peas
Onion, Fresh Coriander

Dal Panchmel | 8 
Jewels of Five Lentils, Tomato,
Ginger, Cumin

Dabba Dal | 8 
Overnight Cooked Black
Lentils, Butter, Fenugreek

Methi Aloo | 8 
Fresh Fenugreek, Tempered
Baby Potatoes

ACCOMPANIMENTS

Appam | 4 

Dosa | 5 
Plain / Podi

Cucumber Raita | 3 

Pappadam Basket | 3 

Laccha Paratha | 3 

Tandoori Roti | 3 

Jeera Pulao | 4 

Naan | 3
Plain / Butter / Garlic

Peshawari Naan | 5

Bread Basket | 8

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