

Vegan - (vg)

Vegetarian - (v)

Contains dairy-(d)

Contains nuts-(n)

Contains gluten-(g)

Contains seafood-(sf)

Contains eggs-(e)

Contains mustard-(m)

Contains soya-(s)

Contains sesame-(ses)



Take Away Menu

SMALL PLATES & SALADS

Avocado & Pomegranate Tacos , burnt corn, chutney, jalapeno salsa (vg)(g)	£9
Chicken Tikka , chicken tikka & pate (d)(m)(e)	£15
Laal-Mirch Tandoori Chops , 3 chillies-yogurt marinated, pickled onion (d)(m)	£16
Dal-Chawal Arancini , achar, papad & chutney (v)(e)(m)(g)(d)	£10
Madras Pepper Prawns , aerated thayir satham (sf)(d)(s)(d)(g)	£15
Guntur Chilly Chicken , mustard & yogurt glaze, coconut (m)(d)(s)(g)	£12
Godhuma Vatama , tandoori soy chaap, pepper coulis (vg)	£10

PAO & SLIDERS

Butter Chicken Bao , green chilli mayo (d)(m)(g)	£14
Sweet Potato Vada Bao , tamarind chutney, dried red chilly dust (m)(vg)	£12

ROASTS & GRILLS

Mustard Salmon Tikka , fennel salad, roast pepper chutney (m)(d)(sf)(g)	£20
Wagyu Beef Boti Kebab , masala butter, garlic aioli (e)(d)(m)	£23

BIRYANIS

Chicken Tikka & Apricot Biryani , smoked chicken tikka, dried apricot, saffron & cardamom basmati rice (d)(m)	£21
Goat Shawarma Pulav , sliced slow cooked grilled goat, garlic yogurt gravy, pulav rice, fried onion (d)(m)	£23

MAINS

Asparagus & Edamame Kolhapuri , dried chilly & onion curry, butter tossed veg, lemon oil (d)(m)(v)(n)	£14
Tandoori Paneer & Mushroom Butter Masala , san-marzano tomato & fenugreek gravy, cultured butter (d)(v)	£16
C.T.M – Chicken Tikka Masala (d)(m)	£19
Lamb Shank Nihari , fried onion & cashew nut gravy, pickled ginger (n)	£22
Pan fried Lemon-Grass Sea Bream , spicy tomato & sesame seed broth, tempered couscous (d)(m)(sf)(g)	£21
Vapana Harita , tempered couscous & quinoa salad, grilled vegetables (vg)	£14

SIDES

Traditional Indian Breads (v)(g)	£3.5 / Basket £9
Chutney Selection (v)(m)	£3
Masala Laccha Onions & Cucumber (v)(m)	£3
Tempered Cucumber Pachdi Raita (v)(d)(m)	£3
Double Butter Dal Makhani (v)(d)	£8
Steamed Rice (v)	£3.5

DESSERTS

Chocolate Roulade , chocolate truffle roll, aniseed anglaise (e)(d)(g)	£9
Fig & Ginger Pudding , salted caramel sauce (e)(d)(g)	£9
Coconut Rice Kheer , lychee preserve, passion fruit gel (vg)	£8

Please let us know if you have any allergies or require any information used in our dishes.
Please note that our extensive menu is prepared using many ingredients including allergens.
Whilst every care is taken we cannot completely eliminate the risk of allergen transfer.
Menu is subject to changes.