#### SMALL PLATES

# Raj Kachori | 16 💋

Spiced Potatoes, Sprouts, Pomegranate, Tamarind Chutney

# Samosa Papdi Chaat | 15

Punjabi Vegetable Samosa, Wheat Crisp, Sev, Mint Chutney

#### Trio of Dosa

Aloo Masala | 13 @ Duck Chettinad | 17

#### Akuri Truffle Naan | 12

Indian Spiced Scrambled Eggs, Tellicherry Pepper, Truffle Oil

# Rarah Keema Pao | 19

Spiced Lamb Mincemeat & Onion Salad

# Tangra Chilli Chicken | 14

Corn-Fed Chicken, Padron Chilli, Spring Onion, Kokum, Soy

# Butter Garlic Prawns | 18

Malabar Paratha, Coconut, Chilli Flakes

# Kochi Pepper Beef | 20

Hereford Beef Undercut, Southern Spices, Glazed Indian Onion

#### TANDOOR

# Chilgoza Malai Broccoli | 16 🏉

Charred Broccoli, Tomato Dust, Cheese

## Paneer Tikka Mushroom | 18 8

Homemade Cottage Cheese, Seasonal Mushroom, Pickle

#### Tandoori Chicken | 26

Spiced Yoghurt, Malt Vinegar,
Black Salt. Homemade Chaat Masala

#### Chicken Seekh Gilafi | 18

Spiced Chicken Mince, Yellow Chilli, Basil Chutney

# Achari Lamb Chops | 44

Cornwall Lamb, Pickling Spices, Pickled Onion

## Recheado Fish Tikka | 22

Stone Bass, Goan Spices, Fried Onion, Chilli Paste

## Bustle Tandoor Platter | 36

Recheado Fish Tikka, Acha<sup>r</sup>i Lamb Chop, Chicken Seekh Gilafi, Paneer Tikka

# EXPRESS LUNCH & EARLY DINNER

| | | | | | | 2 COURSE £25 | 3 COURSE £29 | | | | |

Mon – Fri (12:00pm - 2:30pm & 5:30pm - 6:30pm)

# Dahi Batata Puri 🏉

Spiced Potatoes, Sev, Yoghurt, Tamarind & Mint Chutney

# Tangra Chilli Chicken

Corn-Fed Chicken, Padron Chilli, Spring Onion, Kokum, Soy

# **Duck Dosa**

Duck Chettinad

# Chilgoza Malai Broccoli Charred Broccoli, Tomato Dust, Cheese

#### Recheado Fish Tikka

Stone Bass, Goan Spices, Fried Onions, Chilli Paste

#### Chicken Seekh Gilafi

Spiced Yoghurt, Malt Vinegar, Black Salt, Homemade Chaat Masala

#### Paneer Butter Masala 🗸

Charred Cottage Cheese, Tomatoes, Fenugreek

#### Kerala Fish Curry

Atlantic Cod, Tomato, Green Chillies, Coconut, Curry Leaves

#### Saag Murgh

Chicken, Spinach, Green Cardamom, Cinnamon

Served with Urlai Roast, Steamed Basmati Rice or Naan

#### Trio of Sorbet

Blood Orange, Mango, Passion Fruit



#### **BIRYANIS**

Dum Tarkari Biryani | 26 **Ø** Seasonal Vegetables, Basmati Rice, Fried Onion

Awadhi Murgh Biryani | 28 Suffolk Chicken, Basmati Rice, Lucknowi Spices, Fresh Coriander

Dum Lamb Biryani | 32 Slow Cooked Lamb, Basmati Rice, Mint, Boiled Egg

#### SIDES

## Dabba Dal | 10 🎉

Overnight Cooked Black Lentils, Butter, Fenugreek

# Dal Panchmel | 10 🎉

Jewels of Five Lentils, Tomato, Ginger, Cumin

# Urlai Roast | 9 🏉

Spiced Baby Potatoes, Black Stone Flower, Shallots, Peppers

#### Lasooni Palak | 9 🎉

Baby Spinach, Whole Spices, Fresh Chilli, Garlic

#### CURRIES

## Chole Bhature | 20 8

Slow Cooked Chickpeas, Pickle, Dried Mango, Deep Fried Bread (Served During Lunch Only)

## Paneer Butter Masala | 22 💋

Charred Cottage Cheese, Tomatoes, Fenugreek

#### Palak Malai Kofta | 20 💋

Seasonal Winter Vegetables, Leafy Spinach, Cashew & Brown Onion Sauce

# Kapurthala Baingan Bharta | 18 🖋

Chargrilled Aubergine, Cloves, Chilli Spices

# Kerala Fish Curry | 26

Atlantic Cod, Tomato, Green Chillies, Coconut, Curry Leaves

## Junglee Maas | 33

Hampshire Mutton, Dried Red Chilli, Clarified Butter

## Bombay Prawn Masala | 28

Shallots, Kodumpuli, Curry Leaves, Coconut

#### Tawa Crab | 34

Devon Crab Meat, Chilli, Tomato, White Onion

# Malabar Lamb Curry | 3o

Dried Chilli, Peppercorn, Coconut Milk

#### Chicken Tikka Makhani | 29

Charred Chicken, Fenugreek, Creamy Tomato Sauce

## Madras Chicken Curry | 25

Southern Spices, Coconut Milk

# **ACCOMPANIMENTS**

Poppadom Basket | 6 @

Dosa | 7 💋

Malabar Paratha | 8 💋

Roomali Roti | 8

Peshawari Naan | 8

Tandoori Roti | 5 💋

Naan | 5

Plain / Butter / Garlic

Bread Basket | 12

Garlic & Spinach Raita | 5 🏉

Jeera Pulao | 5 🎉

Steamed Basmati Rice | 4

Vegetarian