



Currys

Curries That Carry You Away

Served with choice of Naan / Rice and Yogurt/Green Salad

Rajasthani Lal Maas £18

A savory recipe with a modern twist – Fiery, yet flavorful mutton (lamb) curry cooked with rustic flavors, fragrant spices & yogurt.

Old Delhi Butter Chicken £17

Beloved North Indian dish made with char grilled chicken pieces simmered in silky, buttery and mildly spiced gravy and with a kiss of cream that even your soul gets a hug.

Cream Chicken £17

Tender pieces of chicken simmered in mild spicy, silky cream-based gravy, infused with black pepper and other aromatic spices, fresh cream, and a touch of yogurt.

Punjabi Paneer Butter Masala (V) £16

Melt-in-your mouth paneer nestled in a velvety blended gravy made with tomatoes, butter and aromatic Indian spices.

Paneer Jaipuri (V) £16

Where fire meets flavor – Sizzling paneer and crisp bell peppers stir fried and enveloped in a rich, smoky tomato gray and bold hand crushed spices.

Mushroom Pepper Fry Curry (V, VG) £16

Tender mushrooms, stir fried to perfection in a peppery blend of garlic and roasted spices making it bold, aromatic and full of earthy heat.

Kerala Style Seafood Molly £19

From the shores of Kerala comes a gentle curry with a bold soul and a North Indian twist – delicate seafood simmered in a fragrant coconut milk curry gently spiced and beautifully balanced.

Cauliflower Molly (V, VG) £15

Golden cauliflower blooms in a creamy coconut curry, infused with a hint of spice making it comforting, smooth and creamy.

Amritsari Cholle (V, VG) £15

Earthy chickpeas steeped in a medley of dark, roasted spices capturing the soul of North Indian street fare with its rich aroma, tangy bite and minimalistic brilliance.

Sides

Crunchy Broccoli Slaw (V, VG) £5

Broccoli never looked this good – Crisp broccoli mini florets tossed with crunchy roasted seeds, fresh veggies and a tangy dressing making it light, refreshing and nutrient packed salad.

Flame Kissed Tender Stem (V, VG) £5

Tender texture, mild sweetness and delicate flavor this vibrant green vegetable is perfect and flavourful.

Dal Makhani (V, VG) £8.5

Rich and creamy North Indian Lentil dish prepared by slowly cooking lentils to give a smooth texture and comforting flavor – pure indulgence in every spoon.

Steam Rice (V, VG) £4.9

Fluffy, fragrant grains of long basmati rice.

Raita (V, VG) £4

A refreshing yogurt made with chilled yogurt, finely chopped vegetables and a blend of aromatic spices.

Dal Fry (V, VG) £7

A hearty and aromatic dish made from yellow lentils, cooked to perfection and then tempered with rich blend of spice.

Breads

Plain Naan £3

Garlic Naan £3

Peshwari Naan £4.5

Kids Meal £7

(With a Choice of Juice)

Chicken Nuggets & Chips

Kids Chicken Curry with Rice

Royal Murgh Malai Tikka with Rice / Chips

V – Vegetarian / VG – Vegan

ALLERGY ADVICE: For information about food allergies and intolerances, please ask a member of staff.