

DRINKS AND LIQUEURS

CHAMPAGNE & SPARKLING

Bel Canto Prosecco
Nicolas Feuillatte

COUNTRY

ITALY
FRANCE

GLASS

£6
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BOTTLE

£30
£60

ROSE WINE

Nicolas Provence Rose

Layers of raspberry and strawberry with a clean, fresh finish

COUNTRY

FRANCE

175ML

£7

BOTTLE

£30

WHITE WINE:

Kokako Sauvignon Blanc

Layers of tropical fruits

COUNTRY

NEW ZEALAND

175ML

£6

BOTTLE

£30

Crescendo Pinot Grigio

Fresh and light, with crisp citrus flavours and floral notes

ITALY

£6

£30

Hillville Chardonnay

Wonderful aromas of citrus fruits and peach with fresh notes of apple and honey on the palate

AUSTRALIA

£6

£30

Thomas Moillard Chablis

It is a wine with minerality and fresh aromas of white-stone fruits and citrus

FRANCE

£7

£35

Valle Berta Gavi

Fresh and delicately aromatic with citrus fruit and pear character

ITALY

£7

£35

RED WINE:

Crescendo Merlot

Supple round-bodied with a distinct nose of cherries & raspberries

COUNTRY

ITALY

175ML

£6

BOTTLE

£30

Hillville Shiraz

Intense palate of mulberries and plums with savoury smooth tannins on the finish

AUSTRALIA

£6

£30

Olivier Dubois Pinot Noir

Light to medium-bodied with beautiful aromas of red fruits and vanilla

FRANCE

£6

£30

Romero Gonzalez Malbec

Full and well-rounded with great flavours of cherries, blackcurrants and plums

ARGENTINA

£7

£35

Grati Chianti

A smooth, complex wine with intense red-fruit flavours and aromatic notes of herbs

ITALY

£7

£35

Amarone Docg

Expect juicy flavours of plum, red cherry, and dates, as well as notes of chocolate. It's light, silky and elegant.

ITALY

£8

£40

DRAUGHTS

Kingfisher (ABV 5%)

1/2 PINT

£4

PINT

£7

Cobra (ABV 5%)

£4

£7

Indian Pale Ale

Brewing since the 18th century

£4

£7

BOTTLE BEERS

Cobra (ABV 4.8%)

66cl

£8

Alcohol Free Beer

33cl

£4

Corona (ABV 4.5%)

33cl

£4

Budweiser (ABV 4.5%)

33cl

£4

King Cobra (ABV 5.2%)

70cl

£12

PRICE

CIDERS

Strawberry & Lime (ABV 4.5%)

50cl

PRICE

£6

GIN

Bombay Sapphire - ENGLAND (ABV 40%)

25ml

£4

50ml

£8

Gordons - LONDON (ABV 40%)

£4

£8

Pink Gin - LONDON (ABV 40%)

£4

£8

Hendrick's - SCOTLAND (ABV 40%)

£5

£10

RUM

Bacardi Blanco - CUBA (ABV 40%)

25ml

£4

50ml

£8

Captain Morgan - JAMAICA (ABV 40%)

£4

£8

Ron Zacapa XO (ABV 40%)

£14

£28

VODKA

Grey Goose - FRANCE (ABV 40%)

25ml

£5

50ml

£10

Absolute - SWEDEN (ABV 40%)

£4

£8



COGNAC

Remy Martin Vsop
FRANCE (ABV 40%)

25ml

£4

50ml

£8

Hennessy V.S
FRANCE (ABV 40%)

£4

£8

Courvoisier VS -
FRANCE (ABV 40%)

£4

£8

Martell XO
FRANCE (ABV 40%)

£14

£28

SHOTS

Jägermeister (ABV 35%)

£6

B-52 (ABV 30%)

£6

Sambuca (ABV 38%)

£5

Lemon Drop (ABV40%)
VODKA, LEMON & SALT

£5

Mixers

£1

WHISKY

Johnnie Walker (BL)
SCOTCH (ABV 40%)

25ml

£4

50ml

£8

Jack Daniel
TENNESSEE (ABV 40%)

£4

£8

Maker's Mark
KENTUCKY (ABV 40%)

£5

£10

Glenfiddich 12Y
SCOTCH (ABV 40%)

£5

£10

Macallan
SCOTCH (ABV 40%)

£5

£10

Glenmorangie
SCOTCH (ABV 40%)

£5

£10

Blue Label
SCOTCH (ABV 40%)

£14

£28



COCKTAILS

Cholan Grand Passion £9
A GIN-BASED TROPICAL BLEND OF HERBS AND PASSION FRUIT

Cholan Maya Meva £9
AN INFUSION OF CRANBERRY JUICE AND ORANGE JUICE WITH LEMON SHERBET GIN

X.O Berries £9
COGNAC WITH AN INFUSION OF BERRIES & CITRUS

Mojito £9
WHITE RUM, MUDDLED MINT, SUGAR & CLUB SODA IN A CRASH ICE

Old Fashioned £10
BOURBON WHISKEY, MUDDLED SUGAR & CHERRY BITTERS

Cosmopolitan £10
VODKA, CRANBERRY JUICE, LEMON JUICE WITH COINTREAU LIQUOR

Espresso Martini £10
VODKA, COFFEE LIQUEUR, BREWED ESPRESSO AND SERVED CHILLED

Vodka Martini £10
VODKA, DRY VERMOUTH STIRRED AND SERVED ICE COLD WITH OLIVES

MOCKTAILS

Sun Rise £7
MIXED TROPICAL JUICE

Virgin Mojito / Strawberry Mojito £8
APPLE / STRAWBERRY JUICE, MUDDLED SUGAR & MINT LEAVES WITH CLUB SODA

SOFT DRINKS

Still & Sparkling Water 70cl £3

Coke / Diet Coke £3

Lemonade £3

Lassi (MANGO / SWEET / SALT) £4

Buttermilk £4

Milkshake (VANILLA / STRAWBERRY / CHOCOLATE) £7

Milkshake (FERRERO ROCHER / OREO) £8

Ginger Beer £3

Juices (MANGO / APPLE / ORANGE / CRANBERRY) £3

Fresh Lime Soda (SWEET / SALT) £3

DESSERTS

Chocolate brownie with vanilla ice cream £6

Chocolate Dosa £6
Dosa filled with chocolate sauce served with vanilla ice cream

Gulab jamun £6
Fried dumpling soaked in sugar syrup flavoured with rose water and cardamom

Carrot Halwa with ice cream £6
Fresh carrot simmered with cardamom, milk and sugar

Rasmalai £6
Soft cheese dumpling soaked in creamy milk syrup flavoured with cardamom

Kulfi (Almond / Malai / Pistachio) £5

Ice Cream (Vanilla/Strawberry/Chocolate) £5

TEA AND COFFEE

Tea / Coffee £3

Masala Tea / South Indian Filter Coffee £3

Latte / Cappuccino £3

Espresso - Single / Double £2 / £3

Vegetarian | VEGAN Vegan | Contains Gluten

Chilli Level | Contains Nuts

We operate in an open kitchen and dishes may contain traces of nuts, please inform our team if you have any allergies.

STARTERS

Basket of Papadum 🌱	£3
Served with mango and mint chutneys	
Veg Samosa VEGAN N 🌱	£5
Deep fried pastry stuffed with peas and potato	
Cholan Special Pakora VEGAN 🌱	£6
Crispy deep-fried South Indian starter mixed with onions, cauliflower and potatoes	
Bombay Masala Pav 🌱	£5
Bread roll sliced and layered with spiced potato masala and garnished with onion, tomato and coriander	
Paneer Tikka N	£8
Cottage cheese with creamy cashew nut paste & stuffed pickle	
Chole Samosa Chat N 🌱	£10
Chickpeas are topped with samosas, savouries, tamarind sauce, mint sauce and sweet yoghurt	
Garlic Chilli Mogo / Chilli Paneer 🌱 🌱 🌱	£12
Crispy cassava chips / fried Paneer sautéed with garlic chilli sauce	
Madras Fried Chicken / King Prawns / Fish 🌱 🌱 🌱	£10
Chicken on the bones / Prawns / Boneless Fish marinated with chef's unique South Indian grounded spices & deep-fried	
Chicken Chukka / Lamb Chukka 🌱 🌱	£12 / £13
Chicken thighs / Tender Lamb pieces mixed with roasted South Indian spices, onion, chillis, coriander & curry leaves	
Chilli Chicken / King Prawns 🌱 🌱 🌱	£12 / £13
Chicken thighs / King Prawns marinated and fried, sautéed with chilli garlic sauce & bell peppers	
Green Chilli Fish 🌱 🌱 🌱	£12
Boneless fish marinated & fried, sautéed with green chilli garlic sauce	
Tiranga Chicken Tikka N	£10
Three types of chicken breast tikka – Mint, Malai and Red chicken marinated with spices & grilled in a clay oven	
Tandoori Chicken (Half)	£10
Chicken on the bones marinated & grilled in a clay oven	
Lamb Chops	£13
Lamb chops marinated with chef's special spices & grilled in a clay oven	
Salmon Tikka	£10
Salmon marinated with chef's special spices & grilled in a clay oven	
Tandoori King Prawns Tikka	£13
Large King Prawns marinated with chef's special tandoori spices & grilled in a clay oven	

CURRIES

Vegetable Chettinad Curry VEGAN 🌱	£13
Fresh vegetable curry cooked with South Indian special spices and coconut milk	
Bhindi Masala VEGAN	£13
Cut okra sautéed with bell peppers, tomato and onion	
Dal Makhani	£12
Black lentils & rajma beans soaked overnight, slow cooked in low flame with tomato and Indian spices	
Egg Masala 🌱	£13
Boiled Egg cooked with onion, tomato & South Indian spices	
Aloo Gobi VEGAN	£12
Baby potatoes & cauliflower cooked in Indian spices	
Kashmiri Lamb Rogan Josh	£15
Diced lamb slow-cooked with special Kashmiri chilli & spices	
Village Lamb Shank Curry N	£18
Lamb shank cooked with chef's special South Indian spices	
Cholan Chettinad Chicken Curry 🌱	£14
Chicken thighs cooked with South Indian spices & coconut milk	
Punjabi Butter Chicken N	£14
Tandoori Chicken thighs cooked with Indian spices, tomato-based mild and creamy curry	
Mango King Prawn Curry	£15
King prawns cooked with raw mango pieces, coconut and South Indian spices	
Kerala Fish Curry 🌱	£15
Boneless Fish cooked with onion, tomato, tamarind, coconut milk & South Indian spices	

Veg/Paneer V	£12/£13	Chicken Breast	£14
Lamb	£15	King Prawns	£15

Vegan Options Available

Tikka Masala N

A mild curry cooked with tomato, cashew nuts and Indian spices

Saffron Korma N

Mild curry cooked with creamy cashew nut sauce

Kadai VEGAN 🌱

Aromatic Chef's Special Kadai spices cooked with bell peppers, onions & tomato

Bhuna VEGAN 🌱 N

Rich thick sauce cooked with ginger, garlic, onions and tomato

Saag

Chopped spinach-based curry with ginger, garlic, onions and tomato



ACCOMPANIMENT

Steamed Broccoli with Spices	£5
Indian Masala Egg Fry	£5
Kachumber (Salad)	£4
Raita	£3
Chips	£5
Yellow Dal	£5
Channa Masala VEGAN	£6
Bombay Aloo VEGAN	£6
Sambar VEGAN	£6
Special South Indian dal cooked with vegetables and spices	
Rasam (South Indian Soup)	£7
Boost your immunity! This soup includes crushed garlic, ginger, coriander seeds, whole black pepper, tomato, tamarind & turmeric	

RICE

Steamed Rice	£3
Pulao Rice	£4
Rice spiced up with cinnamon, cardamom & cloves	



HOUSE DUM BIRYANI'S

Marinated Chicken Breast / Diced Lamb/ Fresh Vegetables slow cooked with rich South Indian spices, flavoured basmati rice, and garnished with nuts

Vegetable Biryani N	£14
Chicken Biryani N	£15
Lamb Biryani N	£16



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NAAN

Paratha (2 pcs)	£7
Layered South Indian bread	
Plain Naan / Butter Naan	£3
White bread prepared with plain flour & cooked in the clay oven	
Tandoori Roti VEGAN / Butter Roti	£3
Brown bread prepared with wheat flour	
Cheese Naan	£4
Naan bread stuffed with cheese	
Garlic Naan / Chilli Naan	£4
Naan bread with garlic or chilli	
Peshwari Naan N	£4
Naan bread stuffed with coconut and course nuts	

IDLI, VADAI & DOSA

Sambar, chutneys served on the side

Idli VEGAN	£8
Fermented rice and dal batter, steamed in a unique idli pot	
Medhu Vadai VEGAN	£6
Battered Urad dal mixed with chopped onion, chilli, ginger & deep-fried	
Sambar Idli / Vadai VEGAN	£9
Idli / Medhu Vadai soaked in sambar	
Plain Dosa VEGAN / Ghee Dosa	£10 / £11
Rice pancake mixed with lentils	
Masala Dosa N VEGAN	£11
Dosa stuffed with potato masala	
Ghee Podi Dosa / Ghee Masala Dosa N	£11 / £12
Cholan Special Veg Dosa N VEGAN	£12
Dosa spread with chef's special sauce & veg potato masala	
Cheese Dosa	£12
Dosa spread with cheddar cheese	
Paneer Masala Dosa N	£12
Cottage cheese spread on dosa and stuffed with masala	
Cholan Special Meat Dosa N (Chicken / Lamb)	£13 / £14
Dosa stuffed with Chicken / Lamb potato masala	

KOTHU

Vegetable Kothu Paratha VEGAN	£14
Soft layered paratha shredded and mixed with onion, tomato with vegetable curry	
Kothu Paratha (Chicken / Lamb)	£15 / £16
Soft layered paratha shredded and mixed with onion, tomato with chicken/ lamb curry	