

AT THE CURRY ROOM

The art of spicing in Indian cuisine is arguably the most sophisticated and complex in the world. In other cuisines, spices tend to be used in isolation or in simple combinations. Indian cooking relies on an intimate knowledge of the way spices work together. Aside from flavour, it's important to consider the texture and the sequence in which the spices are added and how long they are cooked for.

PRE-STARTER

POPPADUM

Lime Pickle, Mango Chutney and Raita

JALPAAN/STARTER

LAMB SHAMI KABAB <i>Lamb Mince Patties, Mint & Coriander Chutney</i>	11
ONION BHAJI (VG) <i>Finely Sliced Onions, Spiced Gram Flour Batter, Tomato Sauce</i>	8

MUKHYA BHOJAN/MAIN COURSE

All Curries served with Basmati Rice

LAMB PUNJABI CURRY <i>Traditional Style of Indian Lamb Curry (Your choice of medium or hot)</i>	35
BUTTER CHICKEN <i>North Indian Style, Simmered in Butter, Chilli, Coriander Cream</i>	35
BENGAL FISH CURRY <i>A favourite Bengal Delicacy Cooked with Aubergine</i>	30
KERALA PRAWN CURRY <i>South Indian Prawn Delicacy Simmered in Tomato and Coconut Sauce</i>	38
VEGETABLE KORMA (V) <i>Fried Paneer, Onions, Peas, Mushrooms in a Creamy Curry Sauce</i>	29
TOFU AND SEASONAL VEGETABLE CURRY (VG) <i>Cooked in a Delhi Style Vegan Sauce</i>	29
SPICY BEEF VINDALOO <i>Slow Cooked Beef, White Wine Vinegar, Onions, Tomato and a Combination of Goan Spices</i>	32
CHEF KUMAR'S THALI <i>Three curries of your choice from above</i>	45

SIDES

TARKA DAL (VGO) <i>Authentic Indian Lentils</i>	6
BASMATI RICE (VG)	6
BUTTER NAAN	5
VEGAN BREAD (VG)	5

MISTAAN/DESSERTS

MRS TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🍷 <i>Seasonal Coulis</i>	12.50
GINGER AND ORANGE RICE PUDDING BRÛLÉE (VG) <i>Honey Poached Pears, Cashew Nut Ice Cream</i>	10.50
GULAB JAMUN (V) <i>Pistachio Crumble, Saffron Syrup, Vanilla Custard</i>	10.50
SELECTION OF HOMEMADE ICE CREAM & SORBET <i>Ice Cream: Honeycomb 🍷, Strawberry, Vanilla, Chocolate, Espresso Martini, Whiskey Salted Caramel, Frangelico Sorbet (VG): Limoncello, Watermelon & Belvedere Vodka, Pink Grapefruit & Chase Gin</i>	10.25

TWO-COURSE £45 | THREE-COURSE £55
Supplement of £10 for Chef Kumar's Thali for 2 or 3 Courses

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.
Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

🍷 A favourite signature dish of Mrs T, our Founder and President. (V) Vegetarian | (VG) Vegan | (VGO) Vegan option available

DRINKS MENU

CHAMPAGNE & SPARKLING

	125ml	Bottle 750ml
Botter Prosecco Superiore	13	68
Lanson Rosé, NV	25	150
Lanson, Black Label Reserve, Brut, NV	22	135
Bollinger, NV		190
Ruinart, Blanc de Blancs Brut, NV		250
Dom Perignon, Brut, 2009		675

WHITE WINE

	175ml	250ml	750ml
Salt, Shells, Citrus			
Bouchard Finlayson, Sans Barrique, Unoaked Chardonnay, 2019	15	22	50
Albariño, 'Beron' Bodegas Aquitania, Rias Baixas, Spain 2022			57
Gruner Veltliner, Soellner, Ried Fumberg, Wagram, Austria, 2018	15		58
Saint Véran, Domaine Gonon, Burgundy, France, 2020			72
Fruits, Flowers, Herbs			
Grillo/Chardonnay, Allumea (Organic), Sicilia, Italy, 2021			40
Bouchard Finlayson, Sauvignon Blanc, 2022	15	18	50
Alsace, Schlumberger, Pinot Gris			80
Gewurztraminer "Les Princes Abbes", Domaine Schlumberger, Alsace, France, 2017			90
Riesling, Eichberg, Grand Cru, Emile Beyer, Alsace, France, 2017, Biodynamic			110
Pouilly-Fumé, Ladoucette, Loire Valley, France, 2020	37		125
Butter, Stone Fruit, Roasted Nuts			
Chablis Domaine de Malandes, Burgundy, France, 2020	17		80
Crocodile's Lair "Kaaimansgat" Chardonnay, 2021	18		64
Bouchard Finlayson, Missionvale Chardonnay, 2021	22		80
Puligny Montrachet, Remoisonet, Burgundy, France 2021			250
Corton Charlemagne, Bertrand Amboise, 2004, Grand Cru			350
Rosé			
Rosé de Sophie, Cote de Provence, France, 2022	16	19	55
Sancerre Rosé, Pascal Jolivet, Loire Valley, France, 2022			95

RED WINE

	175ml	250ml	750ml
Bright, Fresh, Red Fruit			
Montepulicano D'Abruzzo, Conte Di Castelvecchio, Italy, 2021	11		39
Fleurie, Cave de Fleurie, Marguerite, France, 2021	15		55
Barbera D'Alba, Pio Cesare, 2020			75
Bouchard Finlayson, Galpin Peak, Pinot Noir, 2021	26	32	95
Mercurey, Domaine Faiveley, Burgundy, France, 2020			110
Volnay, VV, Vincent Girardin, Burgundy, France, 2014			150
Medium Bodied, Spicy, Elegant, Complex			
Malbec Reserva, Gouguenheim, Mendoza, Argentina, 2020	16		55
Bouchard Finlayson, Hannibal, 2020	23	30	85
Rioja Reserva, Marqués de Murrieta Tinto, 2017	24		90
Margaux Private Reserve, Schröder and Schÿler, Bordeaux, France, 2020			97
Château Mazeyres, Pomerol, Bordeaux, France, 2015			160
Savoury & Structured, Full & Intense			
Glenelly, Estate Reserve, Stellenbosch, South Africa, 2015			61
Shiraz, Mollydooker, "The Boxer", Mc Laren Vale, Australia, 2021	21		75
Barolo, Manfredi, Piemont, Italy, 2018			90
Chateaufneuf du Pape Chateau Beauchene, Rhone Valley, France, 2016	35		115
Château D'angludet, Margaux, Bordeaux, France, 2014			220
Château La Lugune 3rd Growth Haut Medoc, Bordeaux, France, 2015			265
Lynch Bages, Pauillac, France, 2011			580

BEERS, CIDERS & ALES

	330ml/335ml	650ml/660ml
Cobra Bottle	9	14
Kingfisher		14
Corona	9	
Aspall Cyder	9	
Meantime London Pale Ale	9	

DRAUGHT BEER

	Half Pint	Pint
Cobra	5	9

WINE FLIGHT £60

Choose any three Bouchard Finlayson wines to enjoy by the glass or ask our Sommelier for advice

BEER FLIGHT £35

Choose any three beers to enjoy with your meal