

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 is important to consider the texture and the sequence in which the spices are added and how long they are cooked for.

Early Evening Menu

Thursday - Monday 17:30 - 18:30

Pre-Starter

For The Table

Poppadum

Lime Pickle, Mango Chutney and Raita (veoa)

Jalpaan / Starter

Lamb Shami Kabab

Lamb Mince Patties, Mint & Coriander Chutney

Onion Bhaji (ve)

Finely Sliced Onions, Spiced Gram Flour Batter, Tomato Sauce

Mukhya Bhojanan / Main Course

(All Curries served with Basmati Rice, Chef's Vegetable Side Dish and Traditional Indian Bread)

Lamb Punjabi Curry

Traditional Style of Indian Lamb Curry

(Your choice medium or hot)

Butter Chicken

North Indian Style, Simmered in Butter, Chilli, Coriander Cream

Bengal Fish Curry

A Favourite Bengal Delicacy Cooked with Aubergine

Kerala Prawn Curry

South Indian Prawn Delicacy Simmered in a Tomato and Coconut Sauce

Vegetable Korma

Fried Paneer, Onions, Peas, Mushrooms in a Creamy Curry Sauce (v)

Tofu and Seasonal Vegetable Curry

Cooked in a Delhi Style Vegan Curry Sauce (ve)

Spicy Beef Vindaloo

Slow Cooked Beef, White Wine Vinegar, Onions, Tomato and a Combination of Goan Spices

Chef Kumar's Thali (Supplement 10)

Three Curries of your Choice from above

Mistaan / Desserts

Mrs Tollman's Baked Vanilla Cheesecake 🌿

Seasonal Coulis

Ginger and Orange Rice Pudding Brûlée

Honey Poached Pears, Cashew Nut Ice Cream (ve)

Gulab Jamun

Pistachio Crumble, Saffron Syrup, Vanilla Custard

Selection of Homemade Ice Cream & Sorbet

Ice Cream: Honeycomb, 🌿

Strawberry, Vanilla, Chocolate, Espresso Martini, Whiskey Salted Carmel, Frangelico Sorbet (ve), Limoncello, Watermelon & Belvedere Vodka, Pink Grapefruit & Chase Gin

55 for Three Courses

45 for Two Courses

We are committed to using sustainable and ethical suppliers for all of our produce. All requests are treated with extra care. Nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes.



Vegetarian – (v) | Vegan – (ve) | Vegan Option Available – (veoa)
Denotes a favourite signature dish of Mrs T, our Founder and President.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.