THE CURRY ROOM

Executive Chef: Arun Kumar | Maître d': Mohan Senchuri

PRE-STARTER

POPPADUM
Lime pickle, mango chutney and raita

TO BEGIN

LAMB SHAMI KABAB
Lamb mince patties, mint & coriander chutney

ONION BHAJI (VG)
Finely sliced onion, spiced gram flour batter

SIGNATURE MAINS

(All curries are served with Basmati rice)

LAMB PUNJABI CURRY
Traditional style of Indian lamb curry
(Your choice of medium or hot)

BUTTER CHICKEN
North Indian style, simmered in butter, chilli and coriander cream

BENGAL FISH CURRY
A favourite Bengal delicacy cooked with aubergine

VEGETABLE KORMA (V)
Fried paneer, onion, peas and mushrooms in a creamy curry sauce

TOFU AND SEASONAL VEGETABLE CURRY (VG)
Cooked in a Delhi style vegan curry sauce

SPICY BEEF VINDALOO
Slow cooked beef, white wine vinegar, onions, tomato and a combination of Goan spices

CHEF KUMAR'S THALI
Three curries of your choice from above

For an exceptional experience, add Chef Kumar's thali for a £10 supplement.

SIDES

TARKA DAL (VGO)
Authentic Indian lentil

BASMATI RICE (VG)

BUTTER NAAN (VGO)

TO FINISH

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V)
Seasonal coulis

GINGER AND ORANGE RICE PUDDING BRÛLÉE (VG)
Honey poached pears, cashew nut ice cream

GULAB JAMUN (V)
Pistachio crumble, saffron syrup, vanilla custard

SELECTION OF HOMEMADE ICE CREAM & SORBET
Ice Cream: Honeycomb , matcha, salted caramel, chocolate, rum & raisin, Frangelico
Sorbet (VG): Lemon, raspberry, mango, Champagne strawberry, Mojito

TWO-COURSE £45 | THREE-COURSE £55

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

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.