

LARGE PARTY MENU

◆ SNACKS ◆

House Special Makhani Popcorn (V) 4.00 Kadhai Spiced 'Bullet' Chillies (Ve) 7.00

◆ STARTERS ◆

Samosa Smash (Ve) (G) (C) 7.75 Punjabi vegetable samosas, curried white peas, onion and chilli

Smoked Pineappel & Kasundi Chaat (Ve) 7.75 With caramel puffed rice

Toddy Shop Pepper Fry 12.50 Stir-fried shrimps, cracked pepper, curry leaf lime crumble

Dabeli (V) (N) (G) 11.50 Cumin brioche filled with tangy peas and peanut

Tandoori Chicken Malai Tikka (C) 12.00 Mace and cardamom, coriander chutney

Double-cooked Pork Belly (C) (G) 14.00 'Koorg' style with curried yoghurt

◆ MAINS ◆

"Future 50" Kofta (Ve) 15.50 Kale, quinoa, chickpea and dried fruit dumpling, tomato lemon sauce

Tandoori King Prawn 25.00 Goan curry sauce, lemon rice

Veganjosh Shepherd's Pie (Ve) 15.00 Curried root vegetables and soya topped with mustard potato chokha

Tandoori Kentish Lamb Cannon 24.00 Peshawari sauce, pilau rice

Malabar Boatman's Kingfish Curry (C) 18.50 Kokum berry and curry leaf, steamed rice

Bazaar Chicken Makhani 17.50 Our rendition of butter chicken with pilau rice

◆ PUDDINGS ◆

Dark Chocolate & Paan Mousse (G) 7.50 Palm jaggery & nutmeg ice cream

Carrot & Ginger Toffee Pudding (G) 7.25 Banana ice cream

Coconut Falooda (Ve) (N) (C) 7.50 Crisp vermicelli, grape jelly

Rasmalai Tres Leches (N) (G) 9.50 With soft saffron whipped cream & almond

Mango & Pistachio Kulfi (N) 6.50

Sorbet or Ice Cream 5.50

◆ SIDES ◆

Lucknow Chicken Biryani (C) 16.50 Burhani raita

House Black Dal (V) (C) 6.00

Seasonal Greens (Ve) 6.50 Stir-fried with garlic & cumin

Roti or Plain Naan (V) (G) 4.00

Garlic or Butter Naan (V) (G) 4.50

Peshawari Naan (V) (N) (G) 6.50

Steamed or Pilau Rice (Ve) 4.00

(G) = Contains Gluten (V) = Vegetarian (Ve) = Vegan (N) = Nuts
(VeO) = Vegan Option Available (C) = Cinnamon Bazaar Special



Prices include VAT at prevailing rate. Allergen information available on request. Please inform one of our team of any specific allergy or dietary requirement before placing your order. Our suppliers and kitchens use a variety of ingredients which makes it impossible to guarantee that the food is allergen-trace free. Therefore, guests with any dietary restrictions or allergies are requested to inform wait staff upfront before placing your order and are advised not to share food with other guests on the table. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically

