



FROM THE
SPICE PORTS
of INDIA

◆

TO THE HEART
of SURREY

WELCOME

We welcome you to Lomri.
A celebration of India's spice
ports and the stories they
carried, where flavour, history
and culture come together.

**A CULINARY
JOURNEY**

Our recipes are rooted in
authenticity. A menu curated for
discovery and exploration.

Inspired by the regions,
traditions and tales of India,
each dish brings a sense of
journey to the table.

**AUTHENTIC
FLAVOUR
CONTEMPORARY
CRAFT**

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lomri.co.uk

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C O T O M A N D E I

SMALL PLATES

Crispy Squid Bhajia

Lime Chutney (mo,e,mu) £7

Shami Kebab

Minced Lamb Patties, Hand Crushed Mint Chutney (d) £9.5

Chicken '65'

Crispy Fried Chicken, Curry Leaf, Green Chillies (mu) • *One of India's most famous fried chicken dishes, first created in 1965 at the historic Hotel Buhari in Chennai. Crisp, spicy and addictive, it quickly became a nationwide favourite* £9

Aloo Tikki Chaat

Potato Cake, Tamarind & Coriander Chutney, Sweet Yogurt (ve)(mu) £8

Pani Poori

Wheat Bubbles, Tamarind Sauce, Mint Water (v)(g,mu) £7

TANDOOR

Tandoori King Prawn

Curry Leaf, Tomato & Jaggery Chutney (cr,d,g) £16.5

Wagyu Beef Pepper Fry

Black Pepper, Curry leaf, Tamarind (d) • *A bold southern Indian dish traditionally served as street food, reimagined using premium British Wagyu beef and fragrant cracked black pepper* £24.5

Lamb Chops

Lamb Chops, Mathania Chilli Paste, Garlic Chutney (d,mu) • *A dish inspired by Rajasthan in northwest India. Lamb chops are flattened thin so they cook quickly and absorb the spices, creating a tender and intensely flavoured grilled dish* £22.5

Chicken 'Malai' Kebab

Cream Cheese & Cardamon, Cucumber Yogurt (d) £15

Tandoori Broccoli

Granny Smith Apple Chutney (ve)(mu) £13

Paneer Tikka

Herb Marinated, Tamarind & Tomato Chutney (v)(d,mu) £14.5

Allergen:

(d) milk, (g) gluten, (se) sesame, (so) soya, (e) egg,
(cr) crustacean, (f) fish, (pn) peanuts, (c) celery, (sd) sulphur dioxide, (l) lupin, (mo) molluscs, (n) nuts, (mu) mustard

Dietary:

(ve) vegan, (v) vegetarian

SLOW COOKED

Goan Prawn Curry

Scottish King Prawns, Goan Kokum & Coconut Sauce (cr) • *A mild coastal curry inspired by Goa, one of India's most famous seafood regions. Made with delicate spices and fresh prawns, it reflects the vibrant flavours of India's western coastline* £28.5

White Lamb Stew

Slow-Cooked Hebridean of Lamb curry, creamy texture & rich flavours of Cardamom, Yoǵhurt & Cashew nut (d,n) • *A rare royal lamb dish with origins in hunting expeditions of Indian kings. Traditionally cooked with yoǵhurt, nuts and seeds instead of tomatoes or chilli, creating a rich and delicate white curry* £35.5

Royal Stuffed Baby Chicken

Whole Poussin 'Musallam', Cardamom, Fennel & Saffron Scented Creamy Melon Seed Gravy (d) £32

Pork Of Coorg

Slow Cooked Pork Curry inspired by Coorg in Southern India, known as the spice heartland. Robust Flavours of Black Cardamom & Cinnamon (d,mu) £28.5

Saag Paneer

Tandoori Paneer Cheese, Cumin & Garlic Tossed Baby Spinach Puree (v)(d) £22

Matar Mushroom

Green Peas Stuffed Mushrooms Simmered in Caramelised Tomato Gravy (v) £19.5

Gobi Manchurian

Crispy Cauliflower, Diced Vegetables, Soy Sauce (ve)(so) • *An iconic Indo-Chinese dish developed in India when chefs adapted Chinese flavours to Indian tastes. Crispy cauliflower dumplings are tossed in a savoury soy-based sauce* £19.5

GRILL

Atlantic Monk Fish

Honey Mustard Glaze Plum Tomato & Olive Salsa (f,mu,d) £29

Ribeye 8oz £41

Sirloin 8oz £37.5

Plant Based Mushroom Rib Eye Steak £27.5

Steaks are Served with Chips, Fennel Salad, Creamy Mushroom & Spinach

Choice of Sauce: Peppercorn Sauce (d), Red Wine Jus (d,su), Béarnaise Sauce (e,d) £4

Allergens are present across our menu and are identified on each dish. Please refer to the first page for the allergen key. If in doubt, ask a member of the team. All prices are inclusive of VAT at current rate and a 10% service charge will be applied to your final bill.

BIRYANI

Malabar Seafood Biryani

A fragrant rice dish from Kerala in southern India made with aromatic short-grain rice and coastal seafood. The delicate rice is the heart of the dish, absorbing all the spices and flavours (d,cr,f,mo) **£27**

Hebridean Lamb Byriani

Marinated Lamb & Fragrant Rice Cooked in a Sealed Pot, Unveiled at the Table (g,d) **£35**

Norfolk Chicken Tawa Biryani

Tender Tandoori Chicken Aromatic Basmati Rice, Ginger & Green Chillies (d,e) **£26**

Kashmiri Morel Mushroom Pulao

Aromatic Rice, Raisins Walnuts, Saffron, Morel Mushrooms (v)(d,n) ♦ A northern Indian rice dish featuring prized morel mushrooms from Kashmir, one of the world's most famous regions for these rare ingredients **£30**

TASTING THALI

A traditional Indian feast designed to be explored on one platter. Thalīs are designed to provide balance and variety, offering a complete meal with multiple flavours and textures in one experience **£60**

Non-Vegetarian

- ♦ Chicken 65
- ♦ Tandoori Broccoli
- ♦ Goan Prawn Curry
- ♦ White Lamb Stew
- ♦ Tandoori Aloo
- ♦ Saag
- ♦ Dal Makhani
- ♦ Kachumber Raita
- ♦ Cumin Rice
- ♦ Butter Naan

Vegetarian

- ♦ Aloo Tikki Chaat
- ♦ Tandoori Broccoli
- ♦ Saag Paneer
- ♦ Matar Mushroom
- ♦ Khatay Aubergine
- ♦ Tandoori Aloo
- ♦ Dal Makhani
- ♦ Kachumber Raita
- ♦ Cumin Rice
- ♦ Butter Naan

- ♦ Dessert served with the Thali Malai Kulfi

Please note: Our Thali will contain any of 14 allergens – please ask your server for specific allergen advice on today's menu. **For today's menu, please see our Thali menu.**

BREADS

FROM THE CLAY OVEN

Naan

A soft flatbread traditionally baked inside a clay tandoor oven. The technique originated when early cooks baked bread in clay-lined pits over fire

Laccha (g,e,d) £4.4 | Butter (g,e,d) £4.4 | Garlic (g,e,d) £4.4 | Plain (g,e,d) £3.7

Roti

Butter (g,d) £4.4 | Laccha Parantha (g,d) £4.4 | Plain (g,d) £3.7

Kulcha

Cheese (g,e,d) £6 | Paneer (g,e,d) £6

REGIONAL BREAD

Dosa

A crisp fermented rice and lentil pancake from southern India, discovered accidentally when leftover rice batter fermented overnight (v)(d) £5.5

Mini Podi Idlli

Steam Rice Cake, Podi Masala (v)(mu) • *A soft steamed rice cake made from fermented batter from southern India. Light, airy & traditionally served as a lighter option* £5.5

SIDES

Khatay Aubergine

Tangy Peanut & Coconut Sauce (pn,se,mu) £6.5

Tandoori Aloo

Gun Powder Spice, Cooked in Clay Oven (d,mu) £6

Saag

Tempered Spinach Puree, Wild Garlic, Mustard Seeds (d,mu) £6

Crispy Okra

Spiced Gram Flour Coating (g) £6.5

Steam Basmati Rice £4.5

Dal Makhani

Slow Cooked Black Lentils, FenuGREEK & Tomato (d) • *A rich lentil dish slowly cooked for up to 24 hours on the tandoor, allowing the flavours to deepen before being finished with butter and dried fenuGREEK* £7

Hand Cut Fries

Spiced Parmesan Cheese (d) £5

YOGHURT DIPS

Tempered Honey Malang Pineapple Raita (d) £4

Kuchumber Raita (d) £4

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