

Jai Ho

Indian small plates, dishes will be served to your table as it's prepared, no rules.

SNACKS - Perfect pairing with drinks

Chat 'Bombs' (4 pieces) (V) 4.5

bomb of flavour, filled with tamarind sauce, chickpea and yoghurt, then bomb in one

Papads (V/V+) (DF) 4.5

served with selection of house chutneys

Onion bhaji (4 pieces) 6.5

finely sliced onion, fried to crispy perfection

SMALL PLATES

Lamb samosa (3 pieces) 8

filled pastry stuffed with minced lamb

Amritsari mushrooms (V)(V+) 8

sweet & sour

Chilli chicken 8

sweet and spicy with garlic and ginger

Bang bang cauliflower 8

with curry mayo

Potato & pea samosa (2 pieces) 8

punjabi style shortcrust pastry, pea potato filing

Chilli paneer 8.5

sweet & spiced cheese

GRILLS - marinated for 24 hours, grilled over charcoal on a Japanese konro.

BBQ lamb chops (2 bones) 12.5

Salmon tikka 11

Masala rubbed chicken skewer (GF) 8.5

Lamb seekh kebab 8.5

BBQ tandoori butter prawns 9.5

Tandoori chicken breast (GF) 9.5

HOUSE CHICKEN BIRYANI - Slow cooked 13.5

layered aromatic rice mint , ginger and garlic served with pot of raita or biryani sauce

CURRIES

Murgh butter masala (GF) 12.5

Chicken in a rich, silky , cashew nuts, butter masala sauce

Fish curry of the day (DF)(GF) 13

Gohst palak 13

slow cooked lamb, with spinach

Roghan ghosht (DF)(GF) 13

slow cooked, spicy Kashmiri lamb

Mangalorean prawns (DF)(GF) 13

spicy south indian curry, flavoured with tamarind

Chicken chettinad (DF)(GF) 12.5

(spicy curry from the Chettinad region)

Chole bhuna (V+) (GF) 11.5

chickpea and potato curry

Kadai Paneer 13

indian cheese, cooked in a spicy tomato sauce

SIDES

Okra Fries(V+)(DF)(GF) 6.5

fine lady's fingers

Gunpowder potato (V+) 6.5

with crispy sev, and pomegranate

House black dal makhani (V)(GF) 6.5

BBQ aubergine bharta (V) 6.5

smoky, grilled over charcoal

Masala spiced fries (V+) (DF) (GF) 4.5

Poratha (V+) (Wholewheat 3

buttery bread)

Basmati rice (V+) (DF)(GF) 4



For allergens scan the QR code above