

Tandoori Paneer(VG, GF) 6

Marinated paneer traditionally cooked in our tandoor. Served with coriander and tomato chutneys.

Onion & Sweet Potato Pakoda (V, GF) 6

An Indian summer favourite. Onion and cauliflower mixed with gram flour and spices. Served with coriander chutney and tamarind sauce.

Slow Cooked Pork Ribs (GF, DF) 8

Braised overnight these tender and succulent ribs. Served with apple and red cabbage thoran and hot dipping sauce.

Masala Dosa (V, GF) 6

A golden rice & lentil pancake filled with savoury vegetables. Served with sambhar & coconut chutney.

Bhel Puri (Vg, GF option, V option) 6

A sumptuous mix of puffed rice, gram flour sticks, potatoes, onions, chickpeas & tomatoes. Served with tamarind & date, coriander & chilli & yoghurt chutneys.

Tarka Dall (DF, GF) 5

North Indian dall with cumin, garlic, ginger and roasted spices.

Sambhar (DF, GF) 5

South Indian dall with fresh ginger, red chillies, tamarind & curry leaves.

Samosa (Vg) 8

2 traditional Punjabi samosas. Served with coriander chutney and tamarind chutney

MAINS

Chicken Biryani (GF) (HALAL) 13

Inspired by the royal court of the Mughal Empire. Rich in nutrition, the buttery, spiced vegetable rice is oven cooked and served with raita.

Mamaji Chicken (GF on request) (contains nuts) 11

This recipe originated from the home of our head chef. The creator of which is still disputed to this day by his mother and auntie! A rustic, satisfying dish of chicken, marinated in yoghurt, and served in a roasted, spiced garlic and tomato sauce. Served, like it has been for decades.

Prawns Tamarind (GF, DF) 11

Prawns cooked in a South Indian spiced tamarind and ginger sauce.

Lamb Mewari (GF) 13

The iconic dish Rajasthan comes from the Mewari Gharana, and was a product of an innovation. The story goes back to 10th century AD when the king of Mewar wanted a dish that is hot and meaty enough to suit the palate of a warrior. This is our version tender lamb in a marinade of local spices and red chillies and slow cooked with onion, garlic, ginger, tomatoes and red chillies.

Vegan Paneer Butter Masala (V, GF) 10

Our vegan take on this Punjabi classic. Rich, creamy and delicious vegan paneer coated in a ginger, garlic and cashewnut sauce

Muglo Ka Chicken White Korma (GF) (HALAL) 11

Based on the famous white korma served to guests at the inauguration of the Taj Mahal. This is our version of the mild, rich and creamy dish.

Marinated Roast Vegetable and Paneer Biryani (Vg) (GF) 11

Inspired by the royal court of the Mughal Empire. Rich in nutrition, the buttery, spiced vegetable rice is oven cooked and served with raita.

Subzi Channa Masala (V, GF) 9

A traditional dish made of mixed vegetables, black and white chickpease cooked in a fresh sauce of onion, tomato, coriander, chilli, garlic and ginger.

DESSERTS

Vegan Mango Cheesecake 4.5

EXTRAS

Roti 2.5

Methi Roti 3

Kulcha Naan 3.5

Plain Rice 3

Lemon Rice 3.5

Raita 1.5

Mango Chutney 1.5

Papads and Pickles 4.5

DRINKS

Coke 330ml bottle 2

Diet Coke 330ml bottle 2

Lemonade 2

LASSI

Mango 3

Sweet 2.5

Salty 2.5

Organic Luscombe Drinks

Eldeflower Bubbly 2

Hot Ginger Beer 2

Sicilian Lemonade 2