

STARTERS/BAR SNACKS

POPPADOMS & CHUTNEYS (V, VE, D) 4.00 The perfect nibbles to whet your appetite	CHILLI FISH 7.00 Battered tilapia stir-fried in a finger-licking sauce
CHICKEN TIKKA (D) 7.00 Juicy tandoor-cooked fillets in a spiced yoghurt marinade	PRAWN TOKRI 8.00 Crispy prawns served in a poppadom basket
CHICKEN LOLLIPOPS 7.00 Fried winglets coated in Chennai's famous 65 sauce	SAMOSA CHAAT (V, G, D) 6.00 Crushed veg samosa drizzled with yoghurt and tamarind
LAMB CHOPS (D) 7.50 Tender cuts flavoured with ginger, garlic and mustard oil	GOBI MANCHURIAN (V, VE, G) 6.50 Battered cauliflower in a chilli garlic Indo-Chinese sauce
SEEKH KEBAB (D) 7.00 Succulent lamb skewers layered with cheese and peppers	FRANKIE ROLL (V, VE, G, D) 7.00 Choose paneer or fried potato wrapped in a paratha
MIXED GRILL (FORTWO) (D) 20.00 Try all four dishes above in this sharing platter	ONION BHAJI (V, VE) 5.50 Much-loved streetfood that needs no introduction

CURRIES

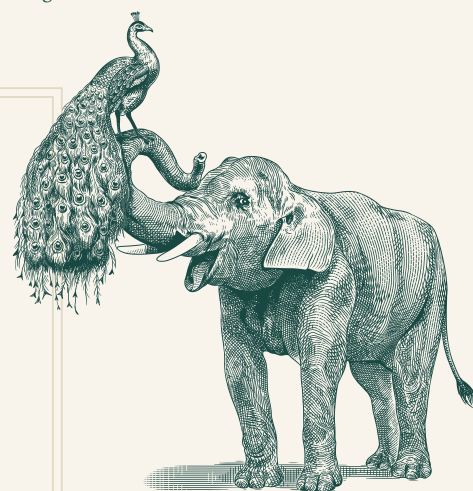
TARIWALA CHICKEN 12.00 Rustic, wholesome curry just like mum makes at home
BUTTER CHICKEN (N, D) 12.00 A rich, creamy and mild classic from Old Delhi
RAILWAY LAMB 13.50 Hearty curry as served first class on Indian Railways
FISH POLLICHATHU 15.00 Seabass with masala shallots in a banana leaf (with rice)
KERALAN KING PRAWNS 15.00 Flavoursome dish with coconut and curry leaves
SHAHI PANEER (V, N, D) 11.00 Diced Indian cheese in a rich cashew-based sauce
ALOO SAAG (V, VE) 9.00 Punjabi dish of potato with puréed spinach leaves
DAAL (V, VE, D) 9.00 Choose yellow (tarka) or creamy black (makhni) lentils

PUB CLASSICS (VIA INDIA...)

AMRITSARI FISH N CHIPS 14.00 Spiced battered fillets with chunky chips, masala mushy peas and curry sauce
DESI BURGER (V, VE, G, D) 13.00 Choose a spiced lamb or mixed veg patty in a brioche bun with salad, cheese, sauces and fries
TANDOORI ROAST CHICKEN (D) 14.00 Deliciously tender half chicken served with vegetable trimmings and a curry gravy
PUFF PASTRY BIRYANI (G, D) 14.00 A true biryani should be like a pie - this one has chicken and rice steam-cooked under a pastry crust
KEEMA NAAN PIZZA (G, D) 10.00 Naan base topped with curried minced lamb, chopped tomatoes and melted cheese
E&P SALAD (V, VE, D) 8.00 Choose chicken tikka or roasted cauliflower with leaves, crunchy veg and dressing

ACCOMPANIMENTS

NAAN (G, D) 3.00	PARATHA (G, D) 4.00
GARLIC NAAN (G, D) 3.50	BOILED RICE 3.50
CHEESE NAAN (G, D) 3.75	PILAU RICE 4.00
PESHWARI NAAN (G, D) 3.75	CHILLI GARLIC CHIPS 4.00
TANDOORI ROTI (G, D) 3.00	RAITA (D) 2.50



PLEASE LET US KNOW IF YOU WANT EXTRA CHILLI IN ANY DISH

(V) Vegetarian (VE) Vegan/Available Vegan (G) Gluten (N) Nuts (D) Dairy