

please notify your waiter of any food allergies or intolerances you may have

starters

poppadoms	with garlic pickle (<i>gluten</i>), beetroot pickle (<i>gluten, mustard seeds</i>), green chutney, sweet tomato chutney <i>vg</i> <i>gluten free available</i>	£5.25
grilled konju	shell on king prawns stuffed with coriander, curry leaf, green chilli + coconut cooked on the griddle	£7.75
mutton fry	cooked traditional kerala style semi dry with black pepper, red onion, green chilli, sliced coconut	£7.75
green banana bhaji + beetroot vadai	street style sliced green banana fried in chickpea batter / lentil + beetroot patties / green chutney (<i>mustard seeds</i>) <i>vg</i>	£6.75
mung bean dosa	mung bean pancakes garnished with red onion, tomato, curry leaves + green chilli / chutneys (<i>mustard seeds</i>) <i>vg</i>	£6.75

main meals

all dishes *medium hot* unless mentioned

vendakka (okra) + green mango curry (<i>hot</i>)	okra + green mango in spicy tomato, fennel + chilli masala <i>vg</i>	£11.50
tirupati aubergine	small aubergines in masala of roasted sesame, coconut, coriander, fennel, cumin (<i>sesame</i>) <i>vg</i>	£11.50
pattukkottai vegetable curry	home style dish of lightly spiced pumpkin, sweet potato, cabbage + masoor dal (<i>mustard seeds</i>) <i>vg</i>	£11.50
kairali fish curry	sea bass cooked in masala of roasted coriander, black pepper, fenugreek, smoked tamarind	£13.75
prawn biriyani	king prawns layered with lightly spiced basmati rice (<i>dairy</i>) / chutney, pickle, raita (<i>dairy</i>), poppadoms	£14.50
munnar chicken curry	<i>free range</i> chicken breast cooked with fresh dill, garam masala, cardamom, ginger	£13.50
thrithala spicy chicken	<i>free range</i> chicken leg cooked in masala of kashmiri chilli, garlic, tomato, curry leaves	£13.50
karaikudi lamb	in masala of poppy seed, garam masala, dried green peas, bay leaf	£14.75
masala dosa	rice flour + lentil fermented pancake stuffed with spicy mashed potato / sambar + chutneys (<i>sambar - gluten, mustard seeds</i>) <i>vg</i>	£11.00

side dishes

thoran stir fried veg, fresh coconut + curry leaves (<i>mustard seeds</i>) <i>vg</i>	£6.50
rasam spicy south indian broth (<i>gluten, mustard seeds</i>) <i>vg</i>	£4.95
dal curry lentil curry with garlic + curry leaves (<i>mustard seeds</i>) <i>vg</i>	£5.25
spinach dal dal with spinach (<i>mustard seeds</i>) <i>vg</i>	£6.50
raita our own made yogurt with chopped vegetables (<i>dairy</i>) <i>v</i>	£2.50

desserts

ganapati ice-cream (<i>dairy, eggs</i>) <i>v</i>	£7.20
ganapati sorbet <i>vg</i>	£7.20
gulab jamun (<i>gluten</i>) <i>v</i> creme fraiche (<i>dairy + gluten</i>)	£7.20
dark chocolate chilli cardamon cake (<i>eggs, nuts, dairy, gluten</i>)	£7.20

bread + rice

kerala paratha	£4.00
our famous flaky flat bread (<i>gluten</i>) <i>vg</i>	
plain rice basmati <i>vg</i>	£2.95
coconut rice basmati rice, cooked in coconut milk, fenugreek + garlic <i>vg</i>	£3.50

children's meals

kutty chicken	£9.25
children's portion of unspiced <i>free range</i> chicken curry + rice	
kutty veg	£7.25
dal (<i>mustard seeds</i>), rice, yogurt (<i>dairy</i>), poppadoms <i>v</i>	

v = vegetarian / *vg* = vegan

our lamb + chicken is *free range* + *halal* / we use rapeseed oil in our cooking.

an optional 12.5% service charge will be added to your meal.