

starters

poppadoms	with garlic pickle (<i>gluten</i>), beetroot pickle (<i>gluten, mustard seeds</i>), coriander + mint chutney, sweet tomato chutney <i>vg</i>	£6.50
sweet potato + cranberry samosas	samosas + garlic, chilli, cumin (<i>gluten</i>) / chutney <i>vg</i>	£7.75
beetroot + mushroom mini dosa	flour + lentil pancake with spiced beetroot + mushroom / chutneys <i>vg</i>	£8.50
seafood pickle with pathiri	prawn and tuna pickled in spices + lemon juice / light rice flour pancakes (<i>mustard seeds</i>)	£9.75
ganapati lamb chops	spiced + pan fried / chutney	£9.75

main meals

all dishes *medium hot* unless mentioned

vegetable ishtoo	swede, broccoli, jerusalem artichokes, green beans in coconut milk 'stew' with cardamom, cinnamon, cloves + curry leaves <i>vg</i>	£13.00
brussel sprout + chestnut kofta curry	brussel sprout + chestnut patties in tomato, cumin + allspice masala <i>vg</i>	£13.00
hyderabadi dal with paneer	dal, kidney beans, own-made paneer with spices, tomato (<i>dairy</i>) <i>v</i>	£13.00
chettipadi salmon	salmon fillet in masala of coconut, fennel, turmeric, fenugreek	£15.50
kadalundi seafood curry	king prawns, tuna, baby squid + mussels cooked in masala of roasted fenugreek, black pepper, tomato + coriander leaves	£17.00
majali prawn curry	king prawns in masala of coriander seed, cumin, fenugreek, coconut	£15.50
sesame cheera chicken	<i>free range</i> chicken breast with sesame, spinach, garam masala, lemon (<i>sesame</i>)	£14.50
goat biriyani	goat cooked in a rich masala layered with lightly spiced basmati rice, (<i>sultanas, dairy</i>) / chamanthee, salas (<i>dairy</i>), poppadoms	£17.50
masala dosa	rice flour + lentil fermented pancake stuffed with spicy mashed potato / sambar + chutneys (<i>gluten, mustard seeds</i>) <i>vg</i>	£14.00

side dishes

rasam spicy south indian broth (<i>gluten, mustard seeds</i>) <i>vg</i>	£5.00
dal lentil curry with garlic + curry leaves (<i>mustard seeds</i>) <i>vg</i>	£5.50
spinach dal dal with spinach (<i>mustard seeds</i>) <i>vg</i>	£6.75
spiced roasted parsnips with kale <i>vg</i>	£7.50
sambar south indian vegetable + lentil stew with tamarind (<i>gluten, mustard seeds</i>) <i>vg</i>	£6.75
raita our own made yogurt with chopped vegetables (<i>dairy</i>) <i>v</i>	£2.95

bread + rice

kerala paratha our famous flaky flat bread (<i>gluten</i>) <i>vg</i>	£5.00
plain rice basmati <i>vg</i>	£3.75
coconut rice basmati rice, cooked in coconut milk, fenugreek + garlic <i>vg</i>	£4.25

children's meals

kutty chicken children's portion of unspiced <i>free range</i> chicken curry + rice	£9.50
kutty veg dal (<i>mustard seeds</i>), rice, yogurt (<i>dairy</i>), poppadoms <i>v</i>	£7.50

desserts

ganapati ice-cream (<i>dairy, eggs</i>)	£5.90
ganapati sorbet / 2 scoops <i>vg</i>	
banana dosa with coconut sorbet scoop, coconut nectar <i>vg</i>	£8.25
gulab jamun / creme fraiche (<i>gluten + dairy</i>)	£7.50

v = vegetarian / *vg* = vegan

our chicken / goat are *free range* + *halal*

we use non GM rapeseed oil in our cooking

many south indian dishes contain mustard seeds, please ask for advice.