

### starters

<b>poppadoms</b>	with garlic pickle ( <i>gluten</i> ), beetroot pickle ( <i>gluten, mustard seeds</i> ), coriander + mint chutney, sweet tomato chutney <i>vg</i> <i>gluten free available</i>	<b>£5.25</b>
<b>poothiri chicken</b>	chicken thigh deboned with coconut nectar, cumin cooked on the griddle	<b>£7.50</b>
<b>squid fry</b>	kerala style semi dry with black pepper, green chilli, coconut, carrot	<b>£7.50</b>
<b>thaire vada</b>	lentil savoury doughnut in spiced yogurt finished with tamarind chutney + jaggery ( <i>dairy, mustard seeds</i> ) <i>v</i>	<b>£6.50</b>
<b>onion bhajis</b>	with potato, coriander, chilli / green chutney <i>vg</i>	<b>£6.50</b>

### main meals

all dishes *medium hot* unless mentioned

<b>tanjore vegetable curry</b>	homestyle dish of butterbeans, potato, tomato, flat green beans ( <i>mustard seeds</i> ) <i>vg</i>	<b>£11.50</b>
<b>green papaya, spinach, beetroot curry</b>	cooked with cumin, coriander, coconut, curry leaves <i>vg</i>	<b>£11.50</b>
<b>spicy aubergine (hot)</b>	baby aubergines in richly spiced masala of tamarind, cinnamon, chilli + tomato ( <i>mustard seeds</i> ) <i>vg</i>	<b>£11.50</b>
<b>pondicherry fish curry</b>	sea bass fillet in roasted masala of fennel, cumin, coriander, red chilli, tomato ( <i>mustard seeds</i> )	<b>£13.75</b>
<b>malayatoor prawn curry</b>	with green mango, coriander, ginger, garlic ( <i>mustard seeds</i> )	<b>£13.75</b>
<b>chicken ishtoo</b>	kerala stew of free range chicken breast in ginger, clove, cardamom-infused coconut milk + curry leaves	<b>£13.50</b>
<b>kottakkal lamb curry</b>	with whole garam masala, tomato, garlic, bay leaf, coriander	<b>£14.75</b>
<b>kuttanadu duck</b>	richly spiced duck leg with ginger, garlic, green chilli, garam masala	<b>£14.75</b>
<b>masala dosa</b>	rice flour + lentil fermented pancake stuffed with spicy mashed potato / sambar + chutneys ( <i>sambar - gluten, mustard seeds</i> ) <i>vg</i>	<b>£11.00</b>

### side dishes

<b>mung bean salad (spicy)</b>	with tomato, chillie, red onion, coriander, lemon juice <i>vg</i>	<b>£5.75</b>
<b>rasam</b>	spicy south indian broth ( <i>gluten, mustard seeds</i> ) <i>vg</i>	<b>£4.95</b>
<b>dal curry</b>	lentil curry with garlic + curry leaves ( <i>mustard seeds</i> ) <i>vg</i>	<b>£5.25</b>
<b>spinach dal</b>	dal with spinach ( <i>mustard seeds</i> ) <i>vg</i>	<b>£6.50</b>
<b>sambar</b>	south indian vegetable + lentil stew with tamarind ( <i>gluten, mustard seeds</i> ) <i>vg</i>	<b>£6.50</b>
<b>raita</b>	our own made yogurt with chopped vegetables ( <i>dairy</i> ) <i>v</i>	<b>£2.50</b>

### desserts

<b>ganapati ice-cream</b>	( <i>dairy, eggs</i> ) <i>v</i>	<b>£7.25</b>
<b>ganapati sorbet</b>	<i>vg</i>	<b>£7.25</b>
<b>gulab jamun</b>	( <i>gluten + dairy</i> ) <i>v</i> creme fraiche	<b>£7.25</b>
<b>dark chocolate chilli cardamon cake</b>	( <i>eggs, nuts, gluten</i> ) creme fraiche	<b>£7.25</b>

### bread + rice

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

### children's meals

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

*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*