

starters

poppadoms	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>	£5.25
spiced venison + pathiri	slow cooked in coriander, green chilli masala / rice flour pancakes	£7.75
prawn peera	king prawn steamed in coconut, shallots, black pepper, tomato, green chilli / chutney (<i>chutney - dairy</i>)	£7.50
garlic dosa	dosa spread with garlic, red chilli, tamarind masala / coconut chutney <i>vg</i>	£6.50
street snacks	bonda + vadai - spicy potato balls fried in chick pea batter, + ground chana dal patties with ginger, curry leaf + green chilli / chutneys <i>vg</i>	£6.50

main meals

all dishes *medium hot* unless mentioned

aubergine, potato, black eyed bean curry	home style with cumin, chilli, coriander, tomato, garam masala, ginger, garlic <i>vg</i>	£11.50
okra + spinach curry	onions, ginger, tomato, cumin + coconut milk (<i>mustard seeds</i>) <i>vg</i>	£11.50
spicy paneer masala (<i>spicy</i>)	own made indian cheese marinated in kashmiri chilli, garam masala, black pepper in a spicy tomato masala with green chillies (<i>dairy</i>) <i>v</i>	£12.50
edappal fish curry	sea bass fillet in fenugreek, green mango, ginger, garlic, black pepper	£13.75
karamana prawn curry	king prawns in coconut, coriander seed masala, curry leaves	£13.75
mallu chicken curry	<i>free range</i> chicken breast in masala of black pepper, red onion, ginger, garlic, green chilli, kastoori methi	£13.50
beetroot lamb curry	lamb cooked with beetroot, green chilli, black pepper, ginger, garlic, bay leaf	£14.75
goat biriyani	spiced goat in rich masala cooked with lightly spiced basmati rice (<i>dairy, sultanas</i>) / lemon pickle, chutney, salas (<i>dairy</i>), poppadoms	£15.75
masala dosa	rice flour + lentil fermented pancake stuffed with spicy mashed potato / sambar + chutneys (<i>sambar - gluten, mustard seeds</i>) <i>vg</i>	£11.50

side dishes

mung bean salad (<i>spicy</i>)	with tomato, chillie, red onion, coriander, lemon juice <i>vg</i>	£5.75
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
sambar	south indian vegetable + lentil stew with tamarind (<i>gluten, 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>)	£7.25
ganapati sorbet	<i>vg</i>	£7.25
gulab jamun	/ creme fraiche (<i>gluten + dairy</i>)	£7.25
carrot halwa	slow cooked carrot pudding / creme fraiche (<i>dairy, sultanas</i>)	£7.25

bread + rice

kerala paratha	our famous flaky flat bread (<i>gluten</i>) <i>vg</i>	£4.00
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	children's portion of unspiced <i>free range</i> chicken curry + rice	£9.25
kutty veg	dal (<i>mustard seeds</i>), rice, yogurt (<i>dairy</i>), poppadoms <i>v</i>	£7.25

v = vegetarian / *vg* = vegan

our lamb, chicken + goat is free range + halal / venison is wild

we use rapeseed oil in our cooking

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