

## 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>	<b>£6.50</b>
<b>chennai chaat</b>	classic street snack from tamil nadu; hot, spiced yellow peas garnished with finely chopped salad, sprinkled with sev <i>vg</i>	<b>£7.50</b>
<b>stuffed konju</b>	shell on king prawns stuffed with coriander, curry leaf, red chilli + coconut cooked on the griddle	<b>£10.00</b>
<b>kozhi kebab</b>	<i>free range</i> chicken patties; coriander, green chilli, black pepper / chutney	<b>£9.00</b>
<b>onion + spinach bhajis</b>	with potato, coriander, spinach, chilli / green chutney <i>vg</i>	<b>£7.50</b>

## main meals

all dishes *medium hot* unless mentioned

<b>tirupati aubergine</b>	small aubergines in roasted sesame, coconut, coriander, fennel, cumin ( <i>sesame</i> ) <i>vg</i>	<b>£13.00</b>
<b>thenkasi vegetable curry</b>	chana dal, potato, carrots, tenderstem broccoli in coconut, cumin, tomato masala ( <i>mustard seeds</i> ) <i>vg</i>	<b>£12.75</b>
<b>jackfruit + tofu biriyani</b>	with pumpkin, green beans, lightly spiced basmati rice, saffron ( <i>soya, dairy, sultanas</i> ) / raita ( <i>dairy</i> ), pickle, poppadoms <i>v</i>	<b>£15.00</b>
<b>ela meen</b>	whole sea bream marinated in green coriander, green chilli, black pepper, lemon, cooked in banana leaf / beetroot salad ( <i>mustard seeds</i> )	<b>£16.50</b>
<b>vagamon prawn curry</b>	king prawns in masala of roasted coriander, chilli, fennel, cumin, black pepper	<b>£15.50</b>
<b>kakkanad squid curry</b>	masala of roasted onion, tomato + spices, with fennel, smoked tamarind, coconut milk	<b>£15.00</b>
<b>kallai chicken curry</b>	<i>free range</i> chicken breast in masala of ginger, coconut, chilli, tomato	<b>£14.50</b>
<b>kotakkal lamb</b>	with whole garam masala, tomato, garlic, coriander	<b>£15.50</b>
<b>masala dosa</b>	rice flour + lentil fermented pancake stuffed with spicy mashed potato / sambar + chutneys ( <i>gluten, mustard seeds</i> ) <i>vg</i>	<b>£14.00</b>

## side dishes

<b>rasam</b> spicy south indian broth ( <i>gluten, mustard seeds</i> ) <i>vg</i>	<b>£5.00</b>
<b>dal</b> lentil curry with garlic + curry leaves ( <i>mustard seeds</i> ) <i>vg</i>	<b>£5.50</b>
<b>spinach dal</b> dal with spinach ( <i>mustard seeds</i> ) <i>vg</i>	<b>£6.75</b>
<b>mung bean + potato poriyal</b> with spring onions + spices <i>vg</i>	<b>£7.50</b>
<b>sambar</b> south indian vegetable + lentil stew with tamarind ( <i>gluten, mustard seeds</i> ) <i>vg</i>	<b>£6.75</b>
<b>raita</b> our own made yogurt with chopped vegetables ( <i>dairy</i> ) <i>v</i>	<b>£2.95</b>

## bread + rice

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

## children's meals

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

## desserts

<b>ganapati ice-cream</b> ( <i>dairy, eggs</i> )	<b>£5.90</b>
<b>ganapati sorbet</b> / 2 scoops <i>vg</i>	
<b>watallapan</b> spiced coconut custard, served cold ( <i>eggs</i> )	<b>£7.75</b>
<b>gulab jamun</b> / creme fraiche ( <i>gluten + dairy</i> )	<b>£7.50</b>

*v* = vegetarian / *vg* = vegan

our lamb + chicken are *free range* + *halal*  
we use non GM rapeseed oil in our cooking

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