

Chef Specials

Appetisers

Duck Samosas (g) **£7.25**
Two home-made samosas stuffed with spiced potatoes and Gressingham duck. Served with pan fried garlic mushrooms and a tamarind dip

Dahi Puri (V) (d,g) **£4.50**
Small crisp pastry shells filled with spiced onions then topped with tangy flavoured yoghurt, finished with chickpea noodles.
“Spectacular Mumbai street food”

Garlic & Chilli Mogo (V) (d,g) **£5.25**
Marinated cassava tossed with very rich ground spices, chilli, garlic and salt. Served in a spiced poppadom basket

Malai Soya Tikka (V) (d,n) **£5.50**
Succulent pieces of soya marinated in natural yoghurt, garlic, cheese and ground masala.

Main Courses

Cumin Kangaroo (d) “Back due to popular demand” **£14.50**
Seasoned kangaroo cooked with ground spices, herbs and extra roasted cumin. Finished with coriander and ginger

Paneer Methi Malai (V) (g,d) **£11.95**
Indian farmer’s cheese served in smooth malai sauce scented with fenugreek.

Lamb Mint Yoghurt (d) **£13.50**
Slow cooked lamb with mint and yoghurt flavours.
“Melt in your mouth texture”

Soya Butter Spinach (V) (d,n) **£11.50**
Marinated soya cooked with fresh spinach, roasted spices and based in a smooth velvety textured sauce.

(d) Dairy

(g) Gluten

(n) Nuts

Please note: dishes can be prepared without dairy upon request