

starters

poppadoms	with garlic pickle (<i>gluten</i>), beetroot pickle (<i>gluten, mustard seeds</i>), coriander + mint chutney, sweet tomato chutney <i>vg</i>	£5.75
pickled venison + pathiri	pickled in red wine vinegar, green chilli, shallots, star anise / rice flour pancakes	£8.75
bolgatty prawn fry	king prawns pan fried with shallots, green chilli, spring onion, curry leaves	£8.50
spinach dosa	rice flour + lentil pancake with spinach + onion masala / chutneys <i>vg</i>	£7.50
beetroot vadai + chilli bhaji	lentil + beetroot patties / stuffed battered chillies / chutneys <i>vg</i>	£7.00

main meals

all dishes *medium hot* unless mentioned

brussel sprout chestnut kofta curry	brussel sprout + chestnut patties in tomato, cumin + allspice masala <i>vg</i>	£13.50
butterbean, pumpkin + spinach curry	with ground cashew, tomato, ginger, chilli (<i>cashew nuts</i>) <i>vg</i>	£12.50
hyderabadi dal + paneer	whole black dal, kidney beans, paneer cooked home style with spices, tomato + cream (<i>dairy</i>) <i>v</i>	£12.50
kollam fish curry	sea bass fillet with fenugreek, fennel, ginger, coconut, touch of vinegar (<i>mustard seeds</i>)	£15.00
prawn biriyani	king prawns layered with lightly spiced basmati rice (<i>dairy</i>) / chutney, pickle, raita (<i>dairy</i>), poppadoms	£16.50
chennai kozhi / hot	<i>free range</i> chicken breast cooked in tomato, ginger, garlic, star anise + chillies (<i>a dish from our original menu 20 years ago</i>)	£14.00
guinea fowl masala	roasted coriander, red chilli, black pepper, garam masala	£16.75
beetroot lamb	masala of beetroot, green chilli, black pepper, ginger, garlic + bay leaf	£15.00
masala dosa	rice flour + lentil fermented pancake stuffed with spicy mashed potato / sambar + chutneys (<i>gluten, mustard seeds</i>) <i>vg</i>	£12.50

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 roast parsnips with kale <i>vg</i>	£6.75
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>	£2.75

bread + rice

kerala paratha our famous flaky flat bread (<i>gluten</i>) <i>vg</i>	£4.25
plain rice basmati <i>vg</i>	£3.25
coconut rice basmati rice, cooked in coconut milk, fenugreek + garlic <i>vg</i>	£3.75

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>)	£5.00
ganapati sorbet / 2 scoops <i>vg</i>	
gulab jamun / creme fraiche (<i>gluten + dairy</i>)	£7.50
carrot halwa slow cooked carrot pudding with cardamom, melon seeds <i>vg</i>	£7.50

v = vegetarian / *vg* = vegan

our lamb + chicken is *free range* + *halal*

we use non GM rapeseed oil in our cooking