

AN ALTERNATIVE FESTIVE FEAST

LUNCH

2 COURSES £15 | 3 COURSES £20

DINNER

2 COURSES £20 | 3 COURSES £25

LET'S GET STARTED

Our head chefs Ramesh and Asha have shared their family pakora recipe exclusively with Thali.

FREE RANGE CHICKEN POPCORN PAKORA

Tender chicken coated in a light batter of garam flour, lightly spiced with ginger, cumin, turmeric and garam masala. Served with our green coriander chutney. [GF] [DF]

MUSTARD LEAF PAKORA

Peppery mustard leaves encased in a light and crispy batter. Served with our tomato & tamarind chutney. [GF] [DF] 

MANGO PANEER PAKORA

Smooth indian cheese, 'paneer' pakoras are lightly spiced with turmeric and chilli powder for a warming bite. Served with our tamarind chutney. [GF] [V]

THE MAIN EVENT

A feast of 6 dishes served on a Thali plate, choose your main below all served with:

Pilau rice, keralan cabbage and coconut thoran, bengali aubergine curry, spinach tarka daal & cucumber and mint raita.

KERALAN SEAFOOD CURRY

Mussels, prawns, pollock, clams and squid gently poached in coconut and spices, transporting you to the beaches of Kerala. [GF] [DF]

LAMB NIHARI - £2 supplement

Combines lamb shank slow cooked on the bone with cardamom, fresh ginger and turmeric to make a rich dish that's bursting with Indian flavours. Nihari is the ultimate comfort food.

COASTAL JACKFRUIT CURRY

Jackfruit slowly cooked with potatoes and peppers in coconut milk, infused with chilli, garlic and turmeric. A world away from the thick and creamy coconut based curries you are used to this is a light and fresh dish. [GF] [DF] [V] 

PUNJABI PANEER CURRY

One of North India's favourite pleasures, paneer in a creamy spinach and fenugreek sauce. [V] [GF]

NANDAN CHICKEN CURRY

Free range chicken thighs simmered in a creamy coconut, cumin and green cardamom sauce. Our tribute to a Keralan classic. [GF] [DF]

ALL DISHES ARE SERVED WITH...

Black and White rice - we've added nutrient rich and nutty organic black rice to add an extra depth of flavour to this Thali staple.

Cabbage and Coconut thoran - popular in Kerala this dry curry is slowly cooked with curry leaves, warming spices and coconut for freshness. [GF] [DF] 

Bengali aubergine curry - simple and delicious this dish hails from Western India. Baby aubergines fried whole until soft and added to a tomato-based sauce spiced with Garam Masala. [GF] [DF] 

Spinach Daal - our popular spinach tarka daal, cooked with cumin, mustard seeds, chilli and coriander. [GF] [DF] 

Cucumber and mint raita - fresh and light to cool those taste buds. [GF]

LEAVE ROOM FOR DESSERT

RASMALAI SERVED WITH CHAI

Sweet milk pudding originating from Bengal. Infused with cardamom and saffron this famous Indian dish is rich in flavour and bejewelled with pistachio and beetroot powder. [GF]

DARK CHOCOLATE CHEESECAKE

Our signature dark chocolate cheesecake. Rich and smooth chocolate filling generously spiked with dark rum on top of a classic buttery biscuit base. [GF] - option available

STEWED FRUIT CRUMBLE

Dried figs and apricots paired with seasonal fruit all slowly cooked with red wine, spices and topped with crunchy oats and nuts. [GF] [V] 

Allergen Info

If you or any of your party suffer from food allergies and intolerances please contact us or speak to your server. Food may contain nuts.

 = Vegan

[VO] = Vegan Option available

[V] = Vegetarian

[GF] = Gluten-free

[DF] = Dairy Free