


# FOOD

# THALI

EVERYDAY INDIA

## SNACKS


POPPADOMS [DF GF] 1 

HOUSE CHUTNEYS [V GF VO] 3

House chutneys: coconut, tomato & tamarind, mango, chilli & pineapple, coriander.

ALOO BONDAS [DF GF] 4.5 

Spiced mashed potato balls in chickpea batter s/w mango, pineapple & chili chutney.

PUNJABI SAMOSAS [DF] 4 

Classic spiced potato & pea samosas s/w mango, pineapple & chili chutney.

CHICKEN & CORIANDER SAMOSAS 5

Free range chicken and coriander samosas s/w Green coriander chutney.

## NO COMPROMISE

This menu has been awarded the highest rating by the Sustainable Restaurant Association.



2017

Our chicken is free-range, fish is sustainably sourced and we use sustainable, organic and seasonal produce wherever possible.

## THALIS

The word "Thali" refers to the way meals are eaten in India – a selection of healthy, and nutritious dishes served together on one plate. Our Thalīs are a complete meal.

Choose a main from below s/w gunpowder potatoes, tarka daal, yoghurt, crunchy Keralan salad & basmati rice. [GF VO]

SPINACH TARKA DAAL [GF DF] 9.5 

Lightly spiced split lentil soup with handfuls of fresh spinach s/w Benagali Aubergine curry.

KERALAN NANDAN CHICKEN [GF DF] 11.5

Free range chicken thighs simmered in a creamy coconut, cumin and green cardamom sauce.

BRAISED LUCKNOWI LAMB [GF DF] 13.5

Lamb cooked until falling-apart-tender in a rich tomato sauce with warming garam masalas.

## EXPRESS LUNCH THALI 12PM - 5PM

A fresh & fast Indian lunch, choose any main served with papads, crunchy Keralan salad, basmati rice, tomato & tamarind chutney.


7.00 (Lamb 2.00 supplement)

GOAN FISH CURRY [GF DF] 11.0

A little known fish curry made using pollock, tomatoes and the gently sour kokum fruit.

HOUSE PUNJABI PANEER [V GF] 10.5

Paneer in a creamy spinach and fenugreek sauce – our tribute to one of North India's favourite pleasures.

PUMPKIN OLAN [GF DF] 10.5 

A vegan show stopper. sweet roasted pumpkin in a coconut, and black-eyed bean sauce.

## DAILY STAPLES / SIDES

CHAPATTI [DF] 1 

Wholemeal Indian flatbread.

PARATHA 3.5 [VO]

Homemade flatbread stuffed with spicy potatoes s/w lime pickle & yogurt.

UTTAPAM [GF DF] 3.5 

South Indian rice bread with fresh herbs, coconut, tomato and onion.

MASALA FRIED-POTATOES

[DF GF] 3.5 

Fried spiced potatoes coated in chickpea batter s/w tomato & tamarind chutney.

CRUNCHY KERALAN SALAD

[DF GF] 3.5 

Crunchy salad with fresh coconut, parsley & coriander.

BASMATI RICE [GF DF] 3 

## SHARE THE LOVE / SMALL BOWLS

KERALAN NANDAN CHICKEN [GF DF] 5

LUCKNOWI LAMB [GF DF] 7

GOAN FISH [GF DF] 5

PUNJABI PANEER [V GF] 5

PUMPKIN AND COCONUT OLAN [GF DF] 5 

SPINACH TARKA DAAL [GF DF] 4 

GUNPOWDER POTATOES [GF DF] 4 

BENGALI AUBERGINE CURRY [GF DF] 5 

## SWEETS

RAW CHOCOLATE CHEESECAKE

OR VEGAN CHOCOLATE TORTE [GF] 5

Our take on the German bakery speciality, a backpackers favourite across India (contains rum).

GULAB JAMUN [V] 3.5

Freshly baked warm doughnut steeped in a saffron cardamom syrup s/w masala chai.

PISTACHIO OR CHOCOLATE KULFI

[V GF] 3.5


Creamy Indian ice cream.

MANGO SORBET [GF DF] 3.5 

Dairy free iced alphonso mango sorbet.

## ALLEGEN INFO

We have the 14 allergens listed and available – please ask your server for a copy. If you suffer from food allergies and intolerances please speak to your server. Food may contain nuts.

 = Vegan

[VO] = Vegan Option available

[V] = Vegetarian

[GF] = Gluten-free

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# DRINKS

# THALI

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## CRAFT BEER & CIDER

### DESI BIYAR ARKELL'S BREWERY

4.2% 500ML 5

Craft beer brewed to accompany feisty foodstuffs.

### JAIPUR IPA THORNBRIDGE BREWERY

5.9% 330ML 4.5

Soft and smooth Indian Pale Ale.

### BLOW HORN CIDER COTSWOLD CIDER COMPANY 4.0% 500ML 5.5

Spiced cider inspired by the tailgate of Indian trucks.

### CELIA CELIA BREWERY 4.5%

330ML [GF] 4

Golden lager with a malty aroma.

### BREWDOG NANNY STATE 0.5%

330ML 4

Alcohol free hoppy ale with a big taste.

## SOFTS

### RASPBERRY AND GINGER COOLER

3.5

Fiery ginger beer and raspberry.

### PINEAPPLE AND PASSION

FRUIT COOLER 3.5

Fresh passion fruit, mint, pineapple and orange.

### SWEET LIME SODA 3

Sweet and zesty lime fizz.

### ALPHONSO MANGO LASSI [VO] 3

First class yoghurt and mango mix.

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## COCKTAILS

### PSYCHEDELIC COOLER 7

Vodka, fresh mint, lime, raspberry and ginger beer.

### BAREFOOT DOCTOR 7

Passion fruit mixed with rum, pineapple, orange, mint and lemon.

### THALI GIN & TONIC 6.5

Dry gin, homemade tonic and grapefruit wedge.

### SEXY SADIE 7.5

Sloe gin, vodka, lemon & black tea.

## CHAI

### JINITA'S MASALA CHAI [VO] 1 / 2

Jinita's special brew of milky black tea and healing spices.

### REBEL CHAI [VO] 4

Jinita's chai spiked with dark rum.

### ROOIBOS CHAI 2

Caffeine, sugar and dairy-free chai available.

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## WINES

125ml / 175ml / BOTTLE

## WHITE

### CA DI PONTI CATARRATTO 13%

4 / 5.5 / 19.5

Fresh, crisp and bone dry perfect for every day drinking. Sicily, Italy.

### MIRABELLO PINOT GRIGIO VENETO 12%

4.5 / 6 / 23.5

An explosive Pinot Grigio. Flavourful aromas of pears and apples, with a delicious mineral twist. Veneto, Italy.

## RED

### BORSAO TINTO GARNACHA JOVEN 13.5%

[V]

4 / 5.5 / 19.5

Juicy brambly fruit dominate this generous easy drinking wine. Campo de Borja, Spain.

### SIERRA GRANDE PINOT NOIR 13%

4.5 / 6 / 23.5

Silky soft and packed with raspberry, cherry and vanilla flavours. Central Valley, Chile.

## ROSÉ

### MIRABELLO PINOT GRIGIO ROSATO 13%

4 / 5.5 / 19.5

A dry style rose, packed with strawberry and cream flavours. Veneto, Italy.

## SPARKLING

### LUNETTA PROSECCO 11%

Bottle 24.5

Masses of fruity apple with a crisp and pleasant finish. Veneto, Italy.