




SNACKS

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|--|----|---|----|
| Popodoms GF  | £1 | Mumbai City Snacks DF  | £5 |
| House Chutneys GF V VO | £4 | Tray of three, potato bonda, red pepper pakora, pea and potato samosa, (or combine as you wish) served with mango chilli chutney. | |
| Tray of four – coriander coconut, tomato tamarind, mango chilli, coconut and ginger. | | | |

THALIS

REGIONAL SPECIALITIES FROM INDIA - CHOOSE A MAIN FROM BELOW, SERVED WITH SUBJI, DAHL, BASMATI RICE, YOGURT AND CRUNCHY SALAD. GF VO

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|---|-------|--|-----|
| Keralan Nandan Chicken GF DF | £13 | Pumpkin Olan GF  | £12 |
| Chicken curry in a coconut, tomato sauce, curry leaves and a hint of green cardamom, inspired by the evocative flavours of the South. | | A vegan show stopper sweet roasted pumpkin in coconut, black eye bean and Garam masala sauce. | |
| Spinach tarka Dal GF  | £11 | | |
| Lightly spiced split lentil soup topped with fresh spinach s/w Bengali Aubergine curry. | | | |
| Chana Masala GF  | £11 | | |
| A traditional northern workers curry made with chickpeas, a warming blend of spices in a tomato sauce. | | | |
| Goan Fish curry GF DF | £12.5 | | |
| A little known fish curry in coconut, mustard seeds and curry leaves. | | | |
| Punjabi Paneer GF V | £12 | | |
| Paneer in a creamy spinach and fenugreek sauce “ Our tribute to one of the North of India’s favourite pleasures” | | | |

EXPRESS LUNCH THALI

12PM-5PM GF VO £7




A fresh & fast Indian lunch, choose any curry, served with crunchy Keralan salad and basmati rice.

STILL HUNGRY? REFILL RICE AND DAL WITH ANY FULL THALI (NOT APPLICABLE FOR EXPRESS LUNCH)

TINY THALI

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|---|----|--|----|
| Tiny Thali (8yrs and under) | £5 | Baby Thali 2 yrs and under / One free with adult full Thali | £2 |
| Mildly spiced chicken, paneer curry, Dal, or vegan sausage thali with basmati rice or fries, fruit and mango juice. | | Mildly spiced dahl, basmati rice, fruit and yoghurt. | |

SIDES


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| Chapatti  | £1 | Masala fried potatoes GF  | £4 |
| Home style wholemeal flatbread cooked on tava grill. | | Fried spiced potatoes coated in chickpea batter served with tomato & tamarind chutney. | |
| Aloo Paratha V VO | £4 | Crunchy Keralan salad GF  | £3.5 |
| Homemade flatbread stuffed with spicy potatoes served with lime pickle and yogurt. | | Crunchy salad with carrots, parsley, radish, cabbage, with mango and lime dressing and sunflower seeds. | |
| Uttapam GF  | £5 | Basmati Rice GF  | £3 |
| South Indian Rice bread with fresh coriander, coconut, tomatoes, and onion served with sambar and coconut chutney. | | | |

TIFFIN BOWLS

SHARE THE LOVE

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|--|------|---|------|
| Keralan Chicken Thali GF DF | £6 | Pumpkin Olan GF  | £5.5 |
| Chana Masala GF  | £5 | Spinach tarka Dal GF  | £4.5 |
| Goan Fish curry GF DF | £5.5 | Subji GF  | £4.5 |
| Punjabi Paneer GF V | £5.5 | Bengali Aubergine curry GF  | £5.5 |

PUDDINGS

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|--|------|
| Kulfi V GF | £3.5 |
| Hand made award-winning ice cream, choose from chocolate or pistachio. | |
| Raw Chocolate Cheese Cake | £5 |
| Our home-made, sinners pleasure. | |
| Gulab Jamun V | £3.5 |
| Freshly baked warm doughnut ball steeped in Saffron cardamom syrup served with masala chai. | |
| Mango Sorbet GF  | £3.5 |

DRINKS

CRAFT BEER + CIDER

Desi Biyar ARKELL'S BREWERY
[V] 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 accentuated with honey.

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 with a big taste

SOFTS


Raspberry & ginger cooler  £3.5
fiery ginger beer and raspberry.

Pineapple & 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.

COCKTAILS

Psychedelic Cooler  £7
Vodka, fresh mint, lime, raspberry and ginger beer.

Barefoot doctor  £7
Passion fruit shaken with rum pineapple, orange, mint and lemon.

Thali Gin & Tonic  £6.5
Dry gin, homemade tonic and grapefruit wedge.

COFFEE

Espresso £2/2.3

Cappucino £2.5

Latte £2.5

Flat white £2.5

Americano £2.3

Mocha £2.5

Masala coffee £3

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.

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,

Allegen Info

Our allergen chart lists the ingredients used for all dishes – 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
[DF] = Dairy Free