

Small plates

Palak chaat 	6
Spinach fritters drizzled with yoghurt, tamarind and mint chutney	
Gol gappe 	5
Crispy pastry filled with chutneys, spicy potatoes and mint water	
Fish pakoda	8
Fish fillets battered in homemade spice mix served with mint chutney	
Hara bhara kebab 	7
Potato, spinach and pea cutlets served with mint dip	
Samosa chaat 	6
Homemade samosa topped with sweet yoghurt, mint and tamarind	
Aloo tikki 	7
Handmade spiced potato and pea patties	
Chicken tikka samosa	7
Chicken tikka and a hint of cheese in a pastry shell	
Chicken tikka bao	8
An Indian twist to a classic bao filled with chicken salad	
Paneer tikka bao 	7
An Indian twist to a classic bao filled with paneer salad	

Tandoori broccoli 	8
Chargrilled florets marinated in cheese and cardamom	
Ajwaini salmon tikka	10
Salmon marinated in spiced yoghurt, seasoned with carom seeds	
Lamb chops	10
Chargrilled lamb chops in a ginger-garlic marinade	
Malai artichoke 	8
Artichoke marinated in cream and yoghurt	
Pudhina paneer tikka 	9
Indian cheese cubes marinated in mint and yoghurt	
Tandoori chicken tikka	10
Succulent pieces of chicken in pickle and yoghurt marinade	
Bharva aloo 	8
Potatoes stuffed with crispy hash and nuts	
Lamb seekh kebab	9
Spiced minced lamb kebab flavoured with cumin and coriander	
Lehsuni tandoori prawns	13
King prawns in garlic and garam masala marinade	

Dilli Thalís

A selection of dishes served in an Indian style round platter

Vegan Dilli Thali (ve) 18

Hara bhara kebab, chana masala, mix veg, aloo palak, pilau rice, plain naan, dessert

Vegetarian Dilli Thali 20

Hara bhara kebab, daal makhani, palak paneer, mix veg, pilau rice, plain naan, gulab jamun

Meat Dilli Thali 22

Chicken tikka, daal makhani, butter chicken, lamb rara, pilau rice, plain naan, gulab jamun

Swap the plain naan for any other bread for an extra £2

Biryanis

Jackfruit biriyani (ve) 12

Jackfruit layered between aromatic basmati rice flavoured with rose water

Saffron subz biriyani 12

Seasonal vegetables layered between aromatic basmati rice flavoured with rose water

Dum murg biriyani 14

Chicken cooked with basmati rice, saffron, mint and garam masala

Lamb dum biriyani 16

Tender lamb cooked with basmati rice, saffron, mint and garam masala

Accompaniments

All breads are freshly cooked in a clay oven tandoor

Naan	Plain/Butter/Garlic/Cheese	3/4/4/5
	Plain flour bread	
Parantha	Laccha/ Pudhina (mint)/Mirchi (chilli)	4/4/5
	Flakey crusted whole wheat bread	
Roti	Tandoori roti	3
	Wheat flour bread	

Pilau rice	4
Saffron basmati rice	
Plain basmati rice	3
Steamed basmati rice	
Papad and chutney tray	5
Indian crisps served with a trio of chutneys	

Makhani chips	5
Pomegranate and mint raita	3
Paneer tikka salad	6
Chicken tikka salad	7
Garden green salad	4
Lachcha onion salad	2

Sparkling wines

Ceradello Prosecco (organic) - Veneto, Italy
Single estate organic Prosecco
Champagne Serveaux Carte d'Or Brut - Champagne, France
Stunning small family grower Champagne

125ml

Bottle

6.75

31.00

60.00

White wines

Da Vero Biologico Catarratto (organic) - Sicilia, Italy
Sicilian speciality, a great alternative to Pinot Grigio
Vila Nova Vinho Verde - Vinho Verde, Portugal
One of the most popular, smooth & fruity whites around
Diez Siglos Sauvignon Blanc Ecológico - Rueda, Spain
Fresh & zesty, as you'd expect from a great Sauvignon
Sileni Pinot Gris - Hawkes Bay, New Zealand
Ripe, peachy and perfect for exotically flavoured dishes
Teliani Khikhvi - Kakheti, Georgia
Super rare & interesting dry white, Georgia's answer to Albarino

175ml

Bottle

6.75

24.00

7.75

27.50

8.00

29.00

32.00

35.00

Rosé & Orange wines

Casal Mendes Rosé - Vinho Da Mesa, Portugal
Soft, fruity and easy drinking
Château l'Ermite d'Auzan Rosé, AOP Costières de Nîmes (Organic & Biodynamic) - Rhône, France
Pure, refined and sustainable pale dry pink
Dye Bleeding Grenache Gris (Orange wine) - Paarl, South Africa
Limited release, outstanding orange - great flavour & texture

175ml

Bottle

6.75

24.00

9.00

32.00

9.75

36.00

Red wines

Terra Boa Tinto - Beiras, Portugal
A brilliant blend that delivers generous fruitiness
Uva Non Grata Gamay - Beaujolais, France
Bright & juicy Beaujolais, really easy drinking
Turno de Noche Malbec - Mendoza, Argentina
High energy red with stunning aromas and rich, deep fruit
I Monili Primitivo - Puglia, Italy
Delivers the hallmarks of prime Primitivo, luscious dried berry flavours
Teliani Saperavi-Kakheti, Georgia
An undiscovered Georgian gem, dark yet vibrant & fresh

175ml

Bottle

6.75

24.00

8.00

29.00

9.00

31.00

32.00

35.00

Gins

Hapusa Himalayan dry gin
Packed with tumeric, almonds and ginger
Jaffa Cake gin
Distilled with orange peel, cocoa powder and Jaffa Cake
Love Delhi Indian gin
Brimming with tropical mango and a burst of pomegranate
Stranger & Sons - Goa, India
Aromatic gin with nutmeg, coriander seeds and black pepper
Greater Than - London Dry, India
With juniper, fresh lemon peel and a zing of ginger
Malfi Gin Rosa
With flavours of fresh citrus and grapefruit
Elderflower Gin
Naturally floral with hints of exotic fruits

4.75

4.50

4.50

4.75

4.15

4.25

4.95

Cocktails

Gulaabo 9.00
Rose, prosecco, rose gin
Mango mojito 9.00
Mango, mint, love Delhi gin
Chilli martini 9.00
Fresh chillies, berries, citron vodka
Basil gin sour 9.00
Fresh basil, lime, Hapusa gin
Coconut martini 9.00
Coconut cream, Malibu, vodka
Strawberry daiquiri 9.00
Strawberries, fresh lime, Havana 7 rum
Ginger rum sour 9.00
Fresh ginger, aquafaba, spiced rum
Espresso martini 9.00
Cold espresso, kahlua, vanilla vodka
Pomegranate spritz 9.00
Pama, prosecco, aperol
Pineapple margarita 9.00
Pineapple, lime, tequila

Alcohol free cocktails

Apple and strawberry virgin mojito 5
Apple juice, strawberry purée, mint
Flower power 5
Seedlip, apple juice, raspberries, lime
Very berry 5
Fresh berries, mint, lemonade
Secret garden 5
Seedlip, elderflower cordial, ginger ale, basil

Soft

Homemade lemonade 2.5
Steep Soda - orange, lime & cucumber, hisbiscus lemonade 3
Coke/Diet Coke/Sprite 3
Fevertree tonic/light tonic/elderflower 3
Juices - orange, apple, mango, lychee 3

Lassi

Traditional yoghurt based Indian drink
Mango cardamom lassi 4.75
Saffron pistachio lassi 4.75