


TO BEGIN

Poppadoms and Chutney Tray 2.50 

For two people: Crispy Indian crisps, served with mango chutney, Indian humus and chilli salsa.

APPETISERS

Onion Bhaji £4.00 

The classic sliced onions and spices in a spiced gram flour batter deep fried. Served with mango chutney.

Punjabi Samosa £4.00 

Home made recipe of rolled pastry folded into a pyramid and stuffed with a spicy filling. Served with a mango chutney.

Available in lamb or spicy aloo (plant based).

Kofta Kebab £5.00

Lamb mince spiced and charcoal grilled on a skewer. Served with a rocket salad, house dressing and chilli salsa.

Lemon Mustard Pepper Chicken Tikka £6.00

Chicken marinated in mixed spices, mustard, pepper and fresh lemon. Served with a rocket salad, house dressing and spicy lemon mayo.

Tandoori Chicken Chilli Wings £5.00

Two double jointed chicken wings in Persian spiced marinade, cooked on the grill. Served with chilli tomato salsa or lemon mayo.

Rawalpindi Paneer £5.00

Grilled Paneer (Indian cheese) marinated in mixed Pakistani spices, yogurt and served with grilled peppers and onions.

Bombay Bao £6.00 

Cooked with sweet chilli, fresh garlic, tomato, cumin, peppers, soy sauce and mixed spices. Served with two bao buns.

Available with chicken or mushroom.

Sri Lankan Fish Fries £6.00

Crispy coated white bait topped with chilli flakes, fried onions, mango spice and chaat massala. Served with spicy lemon mayo.

Garlic Naan and Samba Humus £5.00 

A Samba dhal humus, served with garlic naan bread strips.

CURRIES

Korma £9.00 

A creamy mild coconut dish that is a firm favourite across the UK.

Available in chicken or plant based mixed vegetables.

Tikka Massala £10.00 

A mild to medium dish that is a household name, a firm favourite.

Available in chicken or plant based mixed vegetables.

Delhi Butter Chicken or Paneer £10.00

A refined dish that encompasses spice, cream, butter, coconut full of flavour.

Beigen Kathraki Achar £9.00 

Baked Aubergine, fine spices, lentils, peppers, fresh herbs and home made pickle.

The Bhuna Balti £9.00 

A hybrid of two very similar dishes, mixed peppers, mixed medium spices, whole cumin and fresh coriander.

Available in chicken or plant based mixed vegetables.

North Indian Lamb Fry £11.00

A dish filled with intense flavour, cumin, ginger, charred garlic and caramelised onions in a medium sauce. *Can be served hotter just ask your server.*

Bengali Chicken Curry £10.00

A dish filled deep flavours from the Sylhet region of Bangladesh. Whole peppercorns, cloves, cardamon, cassia bark and Sylheti bay leaf unite to produce deep intense taste sensations.

Dansak £9.00 

A sweet and sour slightly hot dish cooked with lentils.

Available in chicken or plant based mixed vegetables.

Garlic Chilli Jalfrezi £10.00 

Hot and spicy dish with charred garlic, mixed spices, fresh chilli and fresh coriander.

Available in chicken or plant based mixed vegetables.

Can be made medium upon request.

Zal Naga £10.00 

A very hot flavoursome dish cooked with naga chilli pickle, fresh, whole cassia bark, herbs and spices.

Available in chicken or plant based mixed vegetables.

GUNPOWDER GRILL

The art of marination and grill cooking combined. A hearty and healthy option filled with flavour.

All served with Bombay SLAW, gunpowder potatoes and choice of plant based mayo selections.

Choose from: Spiced Lemon, Buffalo or Naga.

Hyderbaadi Lamb Steak £15.00

Grilled lamb rump marinated in mixed spices and yogurt (served as medium only).

Lemon, Mustard & Pepper Chicken £13.00

Four double jointed wings or chicken supreme marinated in mix spices, lemon mustard and yogurt.

Goan Fish £13.00

Grilled local fresh white fish in a roasted pepper and lemon marinade.

Ask your server for the fish of the day.

Rawalpindi Paneer £13.00


Grilled Paneer (Indian Cheese) marinated in mixed Pakistani spices, yogurt and served with grilled peppers and onions.

Shudh Shakari £12.00 

Grilled portobello mushroom and tender stem broccoli in a roasted pepper and mix spice marinade.

RICE

Pilau Rice £3.50 

Basmati Rice £3.50 

Mushroom Rice £4.00 

SIDES

Available as a main for + £3.00

Bombay Aloo £4.00 

Lightly spiced new potatoes.

Saag Aloo £4.00 

Lightly spiced new potatoes with spinach.

Saag Paneer £4.00

Spinach and Indian Cheese in a mild creamy sauce

South Indian Dal £4.00 

Lentils cooked with panch puren (five spice) and a touch of coconut milk.

Mushroom Garlic Bhajia £4.00 

Fresh mushrooms cooked with garlic flakes and peppers.

Cholley Massala £4.00 

Chickpeas, tamarind, tandoori spices and ginger, also known as channa massala.


NAAN BREAD

Plain £2.70 

Garlic £3.00 

Peshwari (sweet coconut) £3.50 

Garlic Cheese £4.50

Garlic and Plant Based Cheese £4.50 




Vat is at 5%

"Ask your server about today's daily specials"



SOFT DRINKS

Coke	£2.50	
Coke Zero	£2.50	
Sprite	£2.50	
Frobishers - Orange and Passion Fruit	£2.50	
Frobishers - Cranberry Juice	£2.20	
Frobishers - Orange Juice	£2.20	
Fever Tree Tonic	£2.20	
Fever Tree Tonic - Light	£2.20	
Fever Tree - Mediterranean	£2.20	
Water - Sparkling	£1.50	
Water - Still	£1.50	






LAGER & ALE

Kingfisher - 660ml Bottle	£4.95	
Kingfisher - 330ml Bottle	£3.30	
Desperados - 330ml Bottle	£3.30	
Bays Topsail - 500ml Bottle	£4.20	

CIDER

Devon Mist Cider - 500ml Bottle	£4.20	
South West Orchard - Mixed Berries 500ml Bottle	£4.20	

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Bombay Sapphire	£3.20	
Annings - Passion Fruit & Mango	£3.20	
Plymouth	£3.50	
Salcombe	£3.50	
Salcombe - Rose Sainte Marie	£3.95	
Double up - for an extra	£2.00	

SPIRITS



Absolut Vodka	£3.20	
Belvedere Vodka	£3.50	
Archers	£3.20	
Malibu	£3.20	
Havana White Rum	£3.20	
Havana Spiced Rum	£3.20	
Teremana Reposado Tequila*	£4.95	
Sambuca	£3.20	
Double Up - for an extra	£2.00	

*exempt from doubling up

WHISKEY

Jack Daniels	£3.20	
Jura Scottish Whiskey	£3.50	
Hibiki Japanese Whiskey	£3.95	
Courvoisier	£3.95	
Martel VS	£3.95	
Double up - for an extra	£2.00	





LIQUEUR

Baileys	£3.20	
Tia Maria	£3.20	
Cointreau	£3.20	
Double up - for an extra	£2.00	





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WHITE WINE

	175ml	250ml	Bottle
La Riva Catarratto - Pinot Grigio	£4.75	£5.95	£18.00 
Sicily Italy - Light and leafy with a hint of pear and blossom.			
The Fellowship Marlborough - Sauvignon Blanc	£5.75	£7.50	£23.00 
Marlborough New Zealand - Bright aromas of citrus and flora with subtle overtones of garden herbs.			
Barton & Guestier - Chardonnay Reserve			£22.00 
Pays d'Oc France - Aromas of pear and quince with vanilla and toasty notes.			
Piesporter J. Bihn - Riesling			£21.00 
Michelsberg Germany - Soft medium sweet wine with a good balance and soft fruity finish.			


ROSE WINE

	175ml	250ml	Bottle
Buffalo Ridge - Zinfandel Rosé	£4.90	£6.00	£19.00 
California USA - Refreshing and easy drinking with sweetness and a hint of ripe red fruits.			
Cardone - Pinot Grigio Blush	£4.90	£6.00	£19.00 
Veneto Italy - Light and refreshing with gentle hints of summer fruit and a long dry finish.			

RED WINE

	175ml	250ml	Bottle
Mariquita - Merlot	£4.75	£5.95	£18.00
Central Valley Chile - Delectable notes of plum and damson.			
Bushranger - Shiraz	£4.95	£6.50	£21.00
South East Australia - A deliciously fruity red, full of classic ripe red fruit and berry flavours.			
Alto de Mayo - Malbec			£22.00
Mendoza Argentina - Damson, blackberry and plum flavours, accented by touches of oak toast.			
Reserve de L'Abbé - Cotes Du Rhone			£23.00 
Rhône France - Spicy nose with black fruit. Rich, densely ripe fruit with sweet tannins.			

SPARKLING

	200ml	Bottle
Spumante Vispo Allegro - Prosecco	£7.50	£22.00 
Sicily Italy - Light and leafy with a hint of pear and blossom.		
Gruet - Champagne Brut		£39.50
Champagne France - A light, elegant Champagne with soft, full flavour and consistent mousse, good balance and age.		

"To eat is a necessity, but to eat intelligently is an art"