

FOOD

INDIAN SUMMER



COCKTAILS 11

Coconut Chilli Margarita
Cazcabel Coconut Tequila,
Cointreau, homemade spicy
sugar syrup, lime

Indian Summer Sunset
Bombay Gin, Martini Rosso,
Campari, elderflower tonic

Indian Summer Storm
Sailor Jerry Spiced Rum,
ginger beer, lime juice

Raspberry Rosini
Prosecco Serenello,
raspberry purée

To nibble while you choose...

POPPADOMS & PICKLES 5.7

GF & Vegan options available

ADD EXTRA PICKLES + 2.7 EACH

Choose from: Chilli pickle, Lime pickle,
Mango & pineapple chutney

STARTERS

Samosa Chaat 8.5 V

Tamarind, coriander, yoghurt chutneys,
potato, chickpea, tomato

Bhel Puri 8.5 N V

Vegan, nut free & gluten free option available
Puffed rice, gram flour sticks, tomato,
chickpea, potato, peanuts, tamarind,
coriander, yoghurt

SHARING STARTER 18

Serves 2 people

Pakora, paneer, samosa chaat,
Indian salad, red cabbage thoran,
chutneys (tomato & pepper,
coriander, yoghurt)

Add chicken tikka 6.5

Masala Dosa 9 GF VG

Rice & lentil pancake, potato & pea filling,
sambhar, coconut chutney

Onion & Sweet Potato Pakoras 9 GF VG

Coriander chutney, tamarind sauce

Pork Ribs 9.8 DF GF

Braised overnight. Red cabbage & apple
thoran, hot sauce

Chicken Tikka 9.7 GF

Spiced yoghurt, roasted peppers, red onion

Paneer Hu 9 GF V

Oven roasted Indian soft cheese with
tomato chutney and coriander chutney

INDIAN JUNK FOOD

Masala Chips 5 GF VG
Cauliflower Bhajis 7.8 GF VG
Tomato chutney, tamarind

Famous INDIAN SUMMER THALIS

A diverse array of dishes on one plate. Indulge in a vibrant feast for one!
GF options available

Vegan 20.5
A delectable selection of small dishes.
Tarka dal, channa masala, aloo baignan, vegan vegetable kari, Indian salad, pickle, mango chutney, papad, roti & basmati rice

Vegetarian 20.5 N
A favourite in Gujarati homes.
Mixed plate of paneer butter masala, tarka dal, channa masala, aloo baingan, Indian salad, pickle, raita, papad, basmati rice & roti

Meat 22.5
An array of flavours. Mamaji chicken, lamb mewari, aloo baignan, tarka dal, Indian salad, raita & papad, pickle, roti & basmati rice

Grand Thali 31.5 N
Mamaji chicken, lamb mewari, paneer, aloo baignan, tarka dal, lemon rice, raita, pickle, mango chutney, roti, papad

CURRY

Channa Masala 12.9 GF V

Warming & satisfying chickpea curry

Mutter Butter Paneer 14.9 GF N V

Rich & creamy Indian soft cheese and green pea classic

Lamb Mewari 17 GF

Spice marinade, slow cooked with onion, ginger, garlic, melon seeds

Butter Chicken 16 GF N

Cardamom, cinnamon roasted chicken thighs in decadent sauce

Mamajis Chicken 16 GF

Rustic & authentic. Yoghurt marinade, roasted spices, garlic, tomato, ginger

Aloo Baignan 13.9 GF VG

A potato & aubergine favourite

Vegan South Indian Kari 14 GF VG

Fresh vegetables in spiced coconut & ginger sauce

Dal Makhani 12 GF V

Rich black lentil favourite

Tarka Dal 9.9 GF VG

Four types of lentil. Wholesome and healthy

Sambhar dal 9.9 GF VG

South Indian staple

BIRIYANI

Inspired by the royal court of the Mughal empire. Rich and buttery oven cooked rice

Chicken 22 GF,

Lamb 23 GF

Paneer & Roasted Vegetables GF V 21

RICE & BREADS

Basmati Rice 4.5
Lemon Rice 4.7
Naan 4.5
Roti 4.5
Garlic Naan 4.7
Garlic Roti 4.7
Dosa Pancake 4.7

Chilli Naan 4.7
Raita 3.5
Mango & Pineapple Chutney 2.7
Chilli Pickle 2.7
Lime Pickle 2.7

SALADS

Red Cabbage & Apple 6
Indian Raita Coleslaw 6
Indian Salad 6



We accept Bitcoin

V Vegetarian VG Vegan DF Dairy Free GF Non gluten containing ingredients N Contains Nuts

Our dishes are prepared in a kitchen where nuts are present, therefore we cannot guarantee a nut free zone.

All food is freshly prepared so please allow us time to prepare your order.

A 10% discretionary charge will be added to all bills. All monies go directly to the staff.

INDIAN SUMMER EXPERIENCE SET MENUS

A culinary experience offering a curated selection of traditional and authentic Indian dishes, showcasing the vibrant flavours and spices of India.

INDIAN SUMMER EXPERIENCE

£37 PER PERSON
2 persons minimum.
GF option available

STARTER

Sweet potato & onion pakoras, tandoori paneer, samosa chat, chicken tikka, Indian salad, chutneys

THALI **N**

Mamaji's chicken, lamb mewari, butter chicken, dal makhani, paneer butter masala, aloo baingan, naan, lemon rice, mango & pineapple chutney, carrot pickle, raita, and papad
Contains cashew nuts

INDIAN SUMMER VEGETERIAN EXPERIENCE

£37 PER PERSON
2 persons minimum.
GF option available

STARTER

Sweet potato & onion pakoras, tandoori paneer, samosa chat, mini masala dosa, Indian salad, chutneys

THALI **N**

Paneer butter masala, channa masala, vegan vegetable kari, dal makhani, vegetable sambhar, aloo baingan, naan, lemon rice, mango & pineapple chutney, carrot pickle, raita, and papad
Contains cashew nuts

INDIAN SUMMER VEGAN EXPERIENCE

£37 PER PERSON
2 persons minimum.
GF option available

STARTER

Sweet potato & onion pakoras, mini bhel puri, samosa chat, mini masala dosa, Indian salad, chutneys

THALI **N**

Channa masala, vegan vegetable kari, tarka dal, vegetable sambhar, aloo baingan, cauliflower bhaji, naan, lemon rice, mango & pineapple chutney, carrot pickle, raita, and papad
Contains cashew nuts

DESSERT COCKTAILS

M² 12 *Vegan on request*
Cazcabel Coffee Tequila, Cointreau, cacao, double cream, sugar syrup

Espresso Martini 12 **N**
Stolichnaya Vodka, Kahlua, Frangelico, espresso

Keralan Colada 11
Bacardi, Malibu, mango lassi, pineapple juice, double cream

DESSERTS

Mango Brûlée 8.5 **GF**
Tea spice cookie

Baked Cheesecake 8.5 **GF**
White chocolate, cardamom, passion fruit

Apple Crumble 8.5 **GF VG N**
Walnut, coconut, raspberry cinnamon cream

HOT DRINKS

Selection of Teas 3
Earl Grey, English breakfast, green, peppermint, fresh mint

Coffee From 4
Americano, flat white, cappuccino, latte, espresso, macchiato

Liqueur Coffee 7.9
Irish, Amaretto, Baileys, Jamaican (rum), Calypso (Tia Maria), French (brandy)

Chocolate Ice Cream 7.7
with Cointreau

Mango Mojito Sorbet 7.7
with Prosecco

Coffee Sorbet 7.7
with Baileys

EVERYTHING FRESH

All food is made fresh so please allow us time to prep your order.

KIDS' MEAL £10

Butter chicken or mutter butter paneer. Rice & roti.

Dessert of vanilla ice cream & mini smarties!

Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.



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