

SMALL PLATES

| | |
|--------------------------------------------------------------------------------------------------------------------|-----|
| Papad & Chutney (V, GF) Crispy, light poppadoms with homemade chutney and pickles | 3 |
| Dahi Puri (V) Crunchy puris filled with a burst of yogurt, spices, and sweet tamarind | 6.5 |
| Chilli Cheese Toast (V) Bombay's version of cheese on toast with Cheddar and green chilli | 5 |
| Samosa Chaat (V) Vegetable samosa smothered in chutneys and spices | 8 |
| Keema Pau (DFO) Spiced minced meat served with soft, buttery buns | 7.5 |
| Corn Ribs (GF) (DF) Whole corn on the cob, spiced, grilled and cut into ribs | 5.5 |
| Chicken Lollipop Grilled chicken wings in a tandoori yogurt marinade | 7.5 |
| Chicken 65 (DF) Deep fried chicken breast tossed with curry leaves and Kashmiri chilli | 7.5 |
| Amritsari Fish (GF) (DF) Lightly dusted cod fillets with Punjabi spices | 8 |
| Gunpowder Potatoes (VEO) (GF) Pan-grilled with onion, green chilli and garlic then tossed with gunpowder | 7.5 |
| Pau Bhaji (VEO) Velvety mashed veggies on toasted buns for a classic street treat | 6.5 |
| Gobi Manchurian (VE) Crispy cauliflower florets tossed in an Indo-Chinese sauce | 6.5 |
| Seekh Kebab Juicy skewers of spiced minced lamb, grilled to perfection | 9.5 |

INDIAN GRILL

| | |
|-----------------------------------------------------------------------------------------------------------------------------|------|
| Masala Chicken (GF) Juicy grilled chicken marinated in aromatic spices | 12 |
| Paneer Tikka (V) (GF) Tandoori grilled Indian cheese skewers | 11 |
| Kerala Prawns (GF) (DF) King prawns infused with coconut and Kerala spices | 12 |
| Murgh Tikka (GF) Tender grilled chicken breast marinated in yogurt and spices | 11.5 |
| Chicken Malai (GF) (N) Tandoori chicken breast in yogurt, garlic, ginger masala with cashews | 11.5 |
| Lamb Chops (GF) Front end chops robustly spiced and char-grilled | 17 |
| Whole Grilled Seabass (GF) (DF) Fresh grilled seabass in homemade masala seasoning | 22 |
| Flat Iron Steak (GF) (DF) Popular modern cut best cooked medium-rare with an Indian spiced rub, served with fries | 20 |

RUBY MURRAY

Shaku's Butter Chicken (GF) (N)
A rich thick sauce of spiced tomato and butter – Mum's original recipe and a favourite of ours 10.5

| | |
|--------------------------------------------------------------------------------------------------------------------|------|
| Lamb Curry (GF) (DF) Slow cooked baby lamb in a thick, earthy tomato sauce | 11.5 |
| Paneer Curry (V) (GF) (N) Indian cheese in a tomato and cashew sauce with green chilli, garlic and cream | 10.5 |
| Goan Fish Curry (GF) (DF) Cod fillets in a highly spiced, coconut curry sauce | 11 |
| Chana Masala (V) (GF) (DF) Slow cooked chickpea curry in a thick masala gravy | 8 |



BIRIYANI

| | |
|----------------------------------------------------------------------------------|------|
| Chicken Dum Biryani (GFO) Fragrant chicken biriyani, served with raita | 10.5 |
| Lamb Dum Biryani (GFO) Tender lamb biriyani served with raita | 11.5 |



House Black Daal (V) (GF)
Origins can be traced back to 2500 BC in the Indus Valley, a staple in Indian family dinners.
Stewed black lentils with cinnamon, cloves, Kashmiri chilli's and fenugreek 7



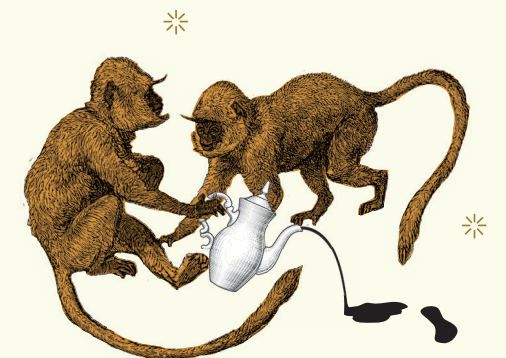
SIDES

| | |
|-------------------------------------------------------------------------------------------------------------|-----|
| Steamed Rice (V) (GF) (DF) Fragrant basmati rice | 4 |
| Raita (V) (GF) Yogurt in cucumber and onion dip | 4 |
| Fries (VE) (GF) | 5 |
| Chutneys (VE) (GF) A selection of housemade chutneys - Mint, Mango and Chilli | 1.5 |
| Kachumber Salad (VE) (GF) A simple salad of onion, tomato, cucumber, pomegranate and green chilli | 4.5 |
| Fried Green Chillies (VE) (GF) (DF) Pan fried like padron peppers but much, much hotter | 2 |
| Masala Fries (V) (GF) (DF) Fries tossed in masala sauce | 6 |
| Malai Broccoli (V) (GF) Grilled broccoli in yogurt, garlic, ginger masala with cashews | 5 |

BREAD

All breads are made by hand and baked to order in our Tandoor.

| | |
|--------------------------------------|-----|
| Plain Naan (VE) | 3 |
| Butter Naan (V) | 3.5 |
| Garlic Naan (VE) | 3.5 |
| Chilli & Garlic Naan (VE) | 3.5 |
| Tandoori Roti (VE) | 3.5 |



Discretionary 10% service charge added to all bills.

ALLERGY ADVICE

Should you have any dietary requirements, please ask a member of staff for more information.



- (V) Vegetarian
- (VE) Vegan
- (GF) Gluten free
- (DF) Dairy free
- (DFO) Dairy Free Option Available
- (GFO) Gluten Free Option Available
- (N) Contains nuts

