

SMALL PLATES

Papad & Chutney (V) Selection of mixed crispy, light poppadoms with homemade chutney	5
Onion Bhaji (VE) (GF) (DFO) NEW Crisp golden onion fritters, delicately spiced with our chef's signature house blend	7.5
Dahi Puri (V) Crunchy puris filled with a burst of yogurt, spices, chickpeas and sweet tamarind	8
Okra Fries (VE) (GF) (DF) Crispy golden lady finger strips dusted with spice, a twist on fries	7
Samosa Chaat (V) Vegetable samosa smothered in chutneys and spices	9
Keema Pau (DFO) Spiced minced meat served with soft, buttery buns	10
Vegetable Samosa (V) Punjabi style samosas served with chutneys	8
Kale Chaat (V) NEW Crispy kale smothered in chutneys and spices, inspired by the vibrant chaat stalls of India	9
Chilli Paneer (V) Paneer cubes tossed with peppers, onions and fiery chilli sauce	9
Original BBQ Butter Chicken Wings (GF) (N) Juicy chicken wings covered in our signature butter chicken sauce	9.5
Chicken 67 (DF) Crispy, golden-fried chicken tossed in a glossy honey glaze and infused with scheszwan spices	9
Amritsari Fish (GF) (DFO) Lightly dusted cod fillets with Punjabi spices	9.5
Gunpowder Potatoes (V) (GF) Pan-grilled with onion, green chilli and garlic then tossed with gunpowder	8.5
Prawn Balchao (GF) (DF) King prawns cooked in a chilli spiced Goan balchao sauce	12
Pau Bhaji (V) Velvety mashed veggies on toasted buns for a classic street treat	8
Gobi Manchurian (VE) (GF) (DF) Crispy cauliflower florets tossed in an Indo-Chinese sauce	8
Chilli Mushroom (V) (DF) NEW Mushrooms tossed in a glossy honey glaze and infused with scheszwan spices	8.5

RUBY MURRAY

Railway Chicken Curry (GF) (DF) A heritage dish, chicken slow-cooked on the bone in railway style masala, inspired by the Indian train journeys	13
Railway Lamb Curry (GF) (DF) Tender boneless lamb cooked in a rich, rustic railway-style curry.	15
Shaku's Butter Chicken (GF) (N) A rich thick sauce of spiced tomato and butter – Mum's original recipe and a favourite of ours	13.5
Kerala Chicken Curry (GF) (DF) NEW A homely South Indian chicken curry, fragrant with spices and inspired by the kitchens of Kerala	13.5
Kadhai Murgh (GF) (DF) NEW Boneless chicken breast cubes cooked in fresh ground kadhai spices, peppers and onion	13.5
Lamb Kadhai (GF) (DF) Slow cooked tender boneless lamb with onions, tomato, crushed spices and pepper, offering a rich aromatic flavour	15
Kadhai Paneer (V) (GF) NEW Cottage cheese, cooked with bell peppers and onions in a robust tomato gravy with freshly ground aromatic spices	13
Keema Ruby (GF) (DF) NEW Slow cooked minced meat with a blend of spices	15
Malabar Prawn Curry (GF) (DF) Prawns cooked in a rich coastal coconut sauce infused curry leaf and South Indian spices	16
Spiced Aubergine Curry (V) (GF) (N) Baby aubergines slow cooked in a rich Nawabi style coconut sauce, spice blend with sesame, peanuts and aromatic spices	12.5
Paneer Butter Masala (V) (GF) (N) Soft paneer cubes in a rich thick sauce of spiced tomato and butter	13
Palak Paneer (V) (GF) NEW A comforting North Indian classic of cottage cheese, simmered in a rich spinach gravy	13
Chana Masala (VEO) (GF) (DFO) Slow cooked chickpea curry in a thick masala gravy	11



INDIAN GRILL

Tandoori Chicken (GF) Juicy grilled half chicken marinated in aromatic spices	14
Paneer Tikka (V) (GF) Tandoori grilled Indian cheese skewers	13
Lasooni Murgh Tikka(GF) Tender chicken pieces marinated with fresh garlic, yogurt and aromatic spices	13.5
Chicken Malai (GF) (N) Tandoori chicken breast in yogurt, garlic, ginger masala with cashews	13.5
Chicken Cafreal (GF) Tender chicken grilled with fresh basil, garlic and spices	13.5
Kashmiri Lamb Chops (GF) Front end chops marinated in fragrant Kashmiri spices, yogurt and char-grilled. Cooked well done	19
BIRYANI Chicken Dum Biryani (GF) Fragrant rice layered with tender, marinated chicken cooked in aromatic spices and caramelised onions. Served with raita	13.5
Lamb Dum Biryani (GF) Fragrant rice layered with tender, marinated lamb cooked in aromatic spices and caramelised onions. Served with raita	14.5
Paneer Dum Biryani (V) (GF) Soft paneer cubes layered with fragrant rice, spices and caramelised onions. Served with raita	13.5
DAAL 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	10
Tarka Daal (VEO) (GF) (DFO) Stewed yellow lentils tempered with garlic, chilli and spices	10



SIDES

Steamed Rice (V) (GF) (DF) Fragrant basmati rice	4
Jeera Rice (V) (GF) Fragrant basmati rice, delicately tempered with cumin seeds	4.5
Pilau Rice (V) (GF) Fragrant pilau rice	4.5
Raita (V) (GF) Yogurt in cucumber and onion dip	4
Fries (VE) (GF) (DF)	5
Masala Fries (VE) (GF) (DF) Fries tossed in masala sauce	6
Chutneys (V) (GF) A selection of housemade chutneys - Mint, Mango and Chilli	1.5
Kachumber Salad (VE) (GF) (DF) 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	2.5
Smoked Garlic Broccolini (V) (GF) Steamed tenderstem broccolini, tossed in smoked garlic	6.5



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
Keema Naan	4.5
Cheese Naan (V)	4.5
Chilli Cheese Naan (V)	4.5
Tandoori Roti (VE)	3.5
Peshawari Naan (VEO) (N)	4.5
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.	
حلال (V) Vegetarian (VE) Vegan (GF) Gluten free (DF) Dairy free (DFO) Dairy Free Option Available (GFO) Gluten Free Option Available (VEO) Vegan Option Available (N) Contains nuts	