



SPICE SCALE		
Mild 🌶️	Medium 🌶️🌶️	Hot 🌶️🌶️🌶️
ALLERGEN		
Gluten	G	
Dairy	D	
Nuts	N	
Vegetarian	V	
Vegan	Vg	

If you have any food allergies or special dietary requirments please speak to the manager

Customise set menus are available for groups

Restaurant available for private parties & outdoor catering

Vegan menu available on request  
Tasting menu available

## Kids Menu

Fish Finger and Chips G D 🌶️	£5.50
Chicken 65 and Chips 🌶️	£5.50
Mini Dosa 🌶️	£5.50
Chicken korma and Chips 🌶️	£5.50
Chips/Masala Chips 🌶️	£1.95

## Starters

<b>Mini Dosa 🌶️ Vg</b>	<b>£4.75</b>
Dosa is a crispy pancake lentil dish which is immensely popular in South India as an any time item. Made with urid & rice flour, small amount of Semolina, it is usually served with aromatic sambar, coconut chutney & tomato chutney.	
<b>Onion Pakora 🌶️ Vg</b>	<b>£3.95</b>
Home made Crunchy snack with,Fritters of finely shredded spinach,onion,fresh vegetables and water chestnuts.	
<b>Turmeric Kitchen Gobi 65 🌶️ Vg</b>	<b>£4.50</b>
Deep fried, marinated fresh cauliflower seasoned with South Indian spices	

<b>Madras Idly Chaat 🌶️ Vg</b>	<b>£3.95</b>
A lipsmacking finger food snack made up of rice to have during anytime of the day. Its usually deep fried and sprinkled with south Indian podi.(Gun powder)	
<b>Punjabi samosa 🌶️ D G V</b>	<b>£4.25</b>
Deep fried samosa pastry filled with seasonal vegetable.	
<b>Saffron Paneer Tikka 🌶️ D V</b>	<b>£5.50</b>
Indian cottage cheese marinated with distinct flavours, grilled to perfection in the tandoor.	
<b>Medu Vada 🌶️ Vg</b>	<b>£3.95</b>
A South Indian fritter made from Vigna mungo. It is usually made in a doughnut shape, with a crispy exterior and soft interior. A popular festive snack in South India.	

<b>Chicken Tikka 🌶️🌶️ D</b>	<b>£4.95</b>
Succulent chicken supreme marinated in Kashmiri chillies and tandoori spices.	
<b>Chicken 65 🌶️</b>	<b>£4.95</b>
chicken chunks marinated chef's own spices and deep fried: popular street delight,usually served as a quick appetizer.	
<b>Chicken Pepper fry 🌶️🌶️</b>	<b>£4.95</b>
Fresh curry leaves, onion, tomato, red chili, coriander, garam masala, and some pepper to spice up the dish. And then cook the chicken till it becomes soft.	
<b>Chilli Chicken 🌶️🌶️</b>	<b>£4.95</b>
Indian Chilli Chicken is a south east Asian twist as batter fried chicken is smothered in garlic, soy sauce and chilli gravy. Try real Indian Chinese food!	

<b>Lamb Tikka 🌶️🌶️ D</b>	<b>£5.75</b>
Tender boneless lamb marinated in yoghurt, and spices slow cooked in the clay oven.	
<b>Lamb Taka Tak 🌶️🌶️ D</b>	<b>£5.50</b>
A special tender lamb dish popular throughout Streets of India.	
<b>Keralan Tiger Prawns 🌶️</b>	<b>£6.50</b>
Tiger prawns marinated in a paste of kashmiri chillies, turmeric and stir fried, simple & flavoursome coastal delicacy.	
<b>South Indian Chilli Fish Fry 🌶️🌶️</b>	<b>£5.95</b>
Seasonal fish sauted with simple home spices: very delicious it never fails to impress.	

## All Time Favourites

<b>Dosa 🌶️ Vg</b>	Dosa is a crispy pancake lentil dish which is immensely popular in South India as an any time item. Made with urid & rice flour, small amount of Semolina, it is usually served with aromatic sambar, coconut chutney & tomato chutney.		
<b>Vegetarian</b>	Plain <b>£5.50</b>	Masala <b>£6.50</b>	Ghee Roast <b>£6.50</b> Podi <b>£6.50</b>
<b>Non-Vegetarian</b>	Chicken Dosa <b>£6.95</b>	Lamb Dosa <b>£7.95</b>	

<b>IDLI &amp; Medu Vada 🌶️ Vg</b>	<b>£5.50</b>
Idli is a soft & fluffy steamed cake made of fermented rice & lentil batter. These are one of the healthiest protein packed Dishes, served with sambhar, coconut chutney & tomato chutney.	
<b>Kothu paratha 🌶️🌶️ D G</b>	Chicken <b>£6.50</b> Lamb <b>£7.50</b> Egg <b>£6.50</b> Veg <b>£6.50</b>
A shredded flaky multi layered Indian flatbread stir fried with Vegetables/Chicken/Lamb; A popular Tamilnadu street food.	
<b>Popular Indian Wraps On Streets 🌶️🌶️ D G</b>	Chicken rolls <b>£6.50</b> Lamb rolls <b>£7.50</b> Vegetable rolls <b>£6.50</b>

## Vegan Specials

<b>Saag Aloo/Saag Bhajee 🌶️</b>	Main <b>£7.95</b> Side <b>£3.95</b>
A north indian Popular dish made with spinach and potato or spinach. A Perfect dish to accompany your meal.	
<b>Tarka Dal 🌶️</b>	Main <b>£7.95</b> Side <b>£3.95</b>
Yellow lentils tempered with cumin seeds and garlic.	
<b>Aubergine Kadai 🌶️🌶️</b>	Main <b>£7.95</b> Side <b>£3.95</b>
Slow cooked eggplant with chef Kadai spices;south indian twist.	
<b>Bombay Aloo 🌶️</b>	Main <b>£7.95</b> Side <b>£3.95</b>
A traditional Indian dish using potatoes as its main ingredient, that are boiled, fried and flavoured with a variety of spices.	
<b>Bhindhi masala 🌶️🌶️</b>	Main <b>£7.95</b> Side <b>£3.95</b>
Okra cooked with onion, tomato & thick gravy.	
<b>Mixed Vegetable Kadai 🌶️🌶️</b>	Main <b>£7.95</b> Side <b>£3.95</b>
is a delicious Indian vegetarian dish comprising of a mixture of veggies in cooked in a spicy gravy flavored with a special kadai masala.	
<b>Vegetable Mango Curry 🌶️</b>	Main <b>£8.95</b> Side <b>£4.95</b>
Vegetables cooked with baby rawmango,ginger, spices and finished with coconut milk.	
<b>Aloo Gobi 🌶️🌶️</b>	Main <b>£7.95</b> Side <b>3.95</b>
Aloo gobi is a popular dish from South India made with potatoes and cauliflower. It is yellowish in colour due to the use of turmeric, and occasionally contains kalonji and curry leaves.	

<b>Chettinad Chicken 🌶️🌶️🌶️</b>	<b>£9.50</b>
A lovely flavoursome chicken curry dish from Tamil Nadu in South India. Chettinad Chicken is made by toasting a number of spices with coconut and producing an aromatic masala that has a slight aniseed scent.	
<b>Village Style Chicken Curry 🌶️🌶️</b>	<b>£9.50</b>
slow cooked chicken with fine garlic ,ginger,coriander with chef own aromatic spices.Healthy chef Signature Dish.	
<b>Royal Travancore Lamb 🌶️🌶️</b>	<b>£9.95</b>
Boneless lamb pieces cooked with blend of traditional whole spices, onions and tomatoes with a hint of tamarind from royal Kitchen.	
<b>Kashmiri Lamb Rogan 🌶️🌶️</b>	<b>£9.75</b>
A classic dish of lamb slow-cooked for ultimate tenderness, in authentic Kashmiri style with onions and spices, finished with fennel seeds and saffron.	
<b>South Indian Beef Curry 🌶️🌶️🌶️</b>	<b>£9.95</b>
Slow cooked Beef, a perfect combination of spices and flavours, created in a robust home-style cuisine of Kerala.	
<b>Prawn Mango Curry 🌶️</b>	<b>£11.50</b>
Tiger prawns simmered in fennal and cooked with baby raw mango,ginger, spices and finished with coconut milk.	
<b>Goan Fish Curry 🌶️🌶️</b>	<b>£10.50</b>
The staple food of Goa.Fish curry made in this style is tangy and spicy with tamarind;Finished with coconut milk.	

## Turmeric Kitchen Specials

<b>Kerala Fish curry 🌶️🌶️</b>	<b>£10.50</b>
In Kerala,we still make fish curries or seafood curries in an earthen pot called, meen chatti/mann chatti by cooking in eathern pot enhancing the flavour of the curry.	
<b>Duck Mappas 🌶️</b>	<b>£10.95</b>
Tharavu mappas is a traditional duck curry from the kuttanad. It is a fragrant rich dish in which pieces of duck are cooked in a sauce of coconut milk and spices	
<b>Hyderabadi Dum biryani 🌶️🌶️ D G</b>	(Gluten Free on request)
Our biryani is created in the authentic Hyderabadi dum style, for maximum flavour and tenderness enhanced by fragrant spices, accompanied by homemade raita <b>Choose from</b> Chicken <b>£8.95</b> Lamb <b>£9.50</b> Prawn <b>£10.50</b> Vegetable <b>£8.95</b>	
<b>Paneer Butter Masala 🌶️ D N V</b>	<b>£8.95/£4.95</b>
Paneer butter masala is a rich and creamy dish of paneer (cottage cheese) in a tomato, butter and cashew sauce.	
<b>Kadai Paneer 🌶️🌶️ D V</b>	<b>£8.95/£4.95</b>
A traditional Indian dish made with Capsicum, Onions and tomato's cooked together in an Indian Wok.	
<b>Saag Paneer 🌶️ D V</b>	Main <b>£8.95</b> Side <b>£4.95</b>
A north indian Popular dish made with spinach and paneer.A Perfect dish to accompany your meal.	

**CHEFS SPECIAL OF THE DAY**  
Please ask a member of staff

## Traditional Curries

<b>Chicken or Lamb Tikka Masala 🌶️ D</b>	Chicken <b>£8.95</b> Lamb <b>£9.95</b>	<b>Saag Chicken or Lamb 🌶️ D</b>	Chicken <b>£9.25</b> Lamb <b>£9.95</b>
Cooked in wonderful combination of plum tomatoes, butter, creamy coconut and home ground fresh simple spices.		Braised Chicken or Lamb chunk cooked with wonderful combination of pureed spinach with fresh herbs and spices. (Dairy free on Request)	
<b>Korma 🌶️ D N</b>	Chicken <b>£8.95</b> Lamb <b>£9.95</b> Prawn <b>£10.95</b> Veg <b>£8.50</b>	<b>Kadai Chicken or Lamb 🌶️🌶️</b>	Chicken <b>£8.95</b> Lamb <b>£9.95</b>
A delicious Indian dish with mildly spiced chicken that's been marinated in a homemade cashew korma paste.		Kadai chicken is a delicious, spicy & flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices known as kadai masala. Kadai translates to an Indian wok.	
<b>Jalfrezi 🌶️🌶️ D</b>	Chicken <b>£8.95</b> Lamb <b>£9.95</b> Prawn <b>£10.95</b> Veg <b>£8.50</b>		
Cooked with diced onions, mixed diced bell peppers, fresh green chillies finished with lemon juice.			

## Tandoori Specials

<b>Tandoori Salmon 🌶️ D</b>	<b>£13.95</b>	<b>Master chef Mix Grill Platter 🌶️🌶️ D</b>	<b>£12.95</b>	<b>Tandoori Chicken 🌶️🌶️ D</b>	Half <b>£9.95</b> Full <b>£17.95</b>
Salmon steaks marinated in honey,whole grain mustard,Kashmiri chilli,and handpicked spices; grilled in the tandoor Lemon rice,Healthy Dish.		A combination Salmon,Chicken tikka ,Lamb Tikka and Tandoori chicken served with flavoured rice and chef sauce.		one of the most popular dish originated in 1920 North India Peshawar: Chicken marinated in yoghurt, lemon juice and handpicked spices served with aromatic sauce and bread.	

## Extras

Poppadoms	£0.75
Chutney Tray D	£1.50
Raita D	£2.50
Green Salad	£2.50

## Rice

Steam basmati Rice	£2.50
Pilao Rice	£2.95
Coconut Rice	£2.95
Tamarind Rice	£2.95
Lemon Rice	£2.95
Mushroom Rice	£2.95

## Bread

Roti G	£2.25
Naan/Butter Naan G D	£2.95
Fig Naan G D	£2.95
Chilli coriander G D	£2.95
Garlic naan G D	£2.95
Peshawari Naan G D N	£2.95
Malabar Paratha G D	£2.95
Cheese Naan D	£2.95
Chicken Tikka Naan D	£3.75

# Drinks Menu

## White Wines

**Central Monte Sauvignon Blanc** Chile  
Aromas of grapefruit that lead to a crisp and dry palate with hints of lemon and lime.  
175ml **£4.50** 250ml **£5.50** Bottle **£15.95**

**Pinot Grigio Primi Soli** Italy  
Dry, crisp and fruity with a wonderful hint of lemon. SWA Silver Award.  
175ml **£4.75** 250ml **£5.75** Bottle **£16.95**

**Le Jardin Chardonnay** France **£17.50**  
Supreme Chardonnay with lovely ripe, buttery fruit flavours and aromas of tropical fruit and flowers. SWA Bronze Award.

**Inkosi Chenin Blanc** South Africa **£17.95**  
Off-dry, bursting with citrus and pineapple aromas. Well balanced and refreshing clean finish. SWA Silver Award.

**Te Papa Sauvignon Blanc** New Zealand **£19.95**  
Apple-green hue with pungent aromas of guava and melon interlaced with tomato leaf and ripe nettle greens. Shows all the hallmarks of Marlborough and its benchmark varietal, Sauvignon Blanc.

**Parlez – vous? ‘Picpoul de Pinet’** France **£21.95**  
Crystal clear with green highlights. Soft, delicate nose, with pleasant hints of acacia and hawthorn blossom. Delicate and fresh in the mouth it has an excellent balance of structure and acidity.

## Red Wines

**Central Monte Merlot** Chile  
A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine.  
175ml **£4.50** 250ml **£5.50** Bottle **£15.95**

**Inkosi Shiraz** South Africa  
Dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate. SWA Commended.  
175ml **£4.75** 250ml **£5.75** Bottle **£16.95**

**La Colombe Cabernet Sauvignon** France **£17.50**  
The nose is dominated by black fruits and spicy notes. On the palate, there are abundant flavours of elderberry, bramble, cinnamon and orange zest. Soft, round tannins provide a silky finish. SWA Commended.

**Equino Malbec** Argentina **£18.50**  
A mix of plum, raspberry and blackberry, mediumbodied, yet soft and silky with seductive tannins. The purity of this wine is a natural acidity which complements the fruits in a great, lengthy finish. SWA Bronze Award.

**Faustino Rivero Joven D.O.Ca Rioja** Spain **£18.95**  
A bright wine with red berry aromas underscored bynotes of liquorice

**Cotes du Rhone Victor Berard** France **£21.95**  
Warm spicy wine that has a soft peppery taste coming from the Grenache and Syrah varietals.

## Rose Wine

**Central Monte Merlot Rose** Chile  
Flowery perfumes on the nose with a balanced soft palate of redcurrants and cherries.  
175ml **£4.50** 250ml **£5.50** Bottle **£15.95**

## Sparkling Wine & Champagne

**Prosecco Cuvee 1821 Zonin** Italy (200ml) **£5.95**  
Very well-balanced and appealing, with the extremely delicate almond note that is typical of Prosecco.

**Prosecco Cuvee 1821 Zonin** Italy **£19.95**  
Very well-balanced and appealing, with the extremely delicate almond note that is typical of Prosecco.

**Champagne Castelnau Brut Classique NV** **£34.95**  
Lively but gentle with notes of apricot and white peach. The spontaneity and charm of this Brut Champagne make it a natural temptation anytime, day or night. SWA Gold Award.

## Beers & Cider

**Cobra Lager Beer Draught** Half **£2.75** Pint **£4.75**  
**Kingfisher** 330ml **£3.50**  
**Kingfisher** 660ml **£5.25**  
**Non alocholic beer** 330ml **£3.50**  
**Cider** 568ml **£4.00**  
**Camden Pale ale** 330ml **£3.75**

## Spirits 25ml

**Bacardi white** **£2.45**  
**Captain Morgan** **£2.45**  
**Malibu** **£2.45**  
**Smirnoff** **£2.45**  
**Absolut Vodka** **£2.75**  
**Gordons** **£2.45**  
**Jose cervo Tequila** **£2.75**

## Liquers 25ml

**Archers Peach Schnapps** **£2.50**  
**Baileys Irish Cream** **£2.50**  
**Amaretto** **£2.50**  
**Tia Maria** **£2.50**  
**Grand Marnier** **£2.50**  
**Blue Curacao** **£2.50**  
**Cointreau** **£2.50**  
**Southern Comfort** **£2.50**  
**Pimms** **£2.50**  
**Drambuie** **£2.50**

## Soft Drinks

**Coke/Diet Coke/Lemonade** Half **£2.25** Pint **£2.95**  
**Soda/Tonic Water** Half **£1.95** Pint **£2.50**  
**Fruit Juices** Apple/orange/mango Half **£2.25** Pint **£2.95**  
**Still water/Sparkling water** Large **£2.95**  
**Mixer** **90p**

## Brandy 25ml

**Remy Martin/Martel** **£3.50**

## Whisky 25ml

**Jack Daniels** **£3.25**  
**John Jameson** **£3.25**  
**famous Grouse** **£2.45**  
**Glenfiddich** **£3.50**

## Aperitifs 50ml

**Martini Dry/ross** **£3.50**  
**Campari** **£3.50**

## Tea & Coffee

**Masala Chai** **£2.95**  
**Earl Grey/Camomile/Mint tea** **£2.50**  
**English breakfast tea/Green tea** **£2.50**  
**Filter Coffee/De cafe** **£2.75**  
**Espresso** Single **£1.95** Double **£2.50**  
**Cappuccino/Latte** **£2.95**  
**Liquer Coffee** **£4.50**

# Dessert Menu

**Gulab Jamun D** **£3.50**  
Gulab Jamun is the most popular and loved dessert in India. Gulab jamun is best described as an Indian version of a donut immersed in sweet syrup.

**Gajar ka halwa D N** **£3.50**  
Carrot halwa, also known as gajar ka halwa, is an unusual Indian king of dessert. It's made with grated carrots, whole milk, dried fruit, and nuts, and it has a delicious light fudgey texture.

**Mango Kulfi D N** **£3.50**  
A traditional Indian ice cream made with full fat milk. Reduced milk or malai gives a rich flavor.

**Sorbet** **£3.50**  
Mango Passion Flavour

**Ice Cream D N** **£3.50**  
Vanilla/ Pistachio/Chocolate

**New York Cheesecake D** **£3.95**  
A flavourful, soft-ripened cheese, rich creamy and large

Traditional South Indian Cuisine  
RESTAURANT | TAKEAWAY | OUTSIDE CATERING

An optional service charge 10% will be added to a group of 6 or more.

