



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 requirements please speak to the manage

Customise set menus are available for groups

Restaurant available for private parties & outdoor catering

Vegan menu available on request

Kids Menu

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| Fish Finger and Chips GD 🌶️ | £4.95 |
| Chicken 65 and Chips 🌶️ | £4.95 |
| Chicken Lollypop and chips 🌶️🌶️ | £4.95 |
| Chicken korma and Chips 🌶️ | £4.95 |
| Chips/Masala Chips 🌶️ | £1.95 |

Starters

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| Mini Dosa 🌶️ £4.25 Dosa is a crispy pancake lentil dish which is immensely popular in South India as a any time item. Made with urid & rice flour, small amount of Semolina, it is usually served with aromatic sambar, coconut chutney & tomato chutney. | Madras Idly Chaat 🌶️🌶️ Vg £3.95 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) | Chicken Tikka 🌶️🌶️ D £4.95 Succulent chicken supreme marinated in Kashmiri chillies and tandoori spices. | Lamb Tikka 🌶️🌶️ D £5.75 Tender boneless lamb marinated in yoghurt, and spices slow cooked in the clay oven. |
| Onion Pakora 🌶️ Vg £3.95 Home made Crunchy snack with,Fritters of finely shredded spinach,onion,fresh vegetables and water chestnuts. | Punjabi samosa 🌶️ DGV £3.95 Deep fried samosa pastry filled with seasonal vegetable. | Chicken 65 🌶️🌶️ £4.75 chicken chunks marinated chef's own spices and deep fried: popular street delight,usually served as a quick appetizer. | Lamb Taka Tak 🌶️🌶️ £5.50 A special tender lamb dish popular throughout Street of India. |
| Turmeric Kitchen Gobi 65 🌶️🌶️ Vg £3.75 Deep fried, marinated fresh cauliflower seasoned with South Indian spices | Saffron Paneer Tikka 🌶️ DV £4.95 Indian cottage cheese marinated with distinct flavours, grilled to perfection in the tandoor. | TK Chicken lollypop 🌶️🌶️ G £4.75 It's all time favourite, made up middle segment of chicken wings marinated with ginger, garlic and spices; fried. | Keralan Tiger Prawns 🌶️🌶️ G £6.25 Tiger prawns marinated in a paste of kashmiri chillies, turmeric and stir fried, simple & flavoursome coastal delicacy. |
| | Medu Vada 🌶️ Vg £3.95 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. | Chilli Chicken 🌶️🌶️ D £4.95 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! | South Indian Chilli Fish Fry 🌶️🌶️ £5.95 Seasonal fish sauted with simple home spices: very delicious it never fail to impress. |

All Time Favourites

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| Dosa 🌶️🌶️ Dosa is a crispy pancake lentil dish which is immensely popular in South India as a any time item. Made with urid & rice flour, small amount of Semolina, it is usually served with aromatic sambar, coconut chutney & tomato chutney. | IDLI 🌶️🌶️ £4.50 Idli is a soft & fluffy steamed cake made of fermented rice & lentil batter. These are one of the healthiest protein packed Dish,served with sambhar, coconut chutney & tomato chutney. Add Medu vada £1.00 |
| Vegetarian Plain £5.50 Masala £6.50 Ghee Roast £6.50 Podi £6.50 | Kothu paratha 🌶️🌶️ D G Chicken £6.50 Lamb £7.50 Egg £6.50 Veg £6.50 |
| Non-Vegetarian Chicken Dosa £6.95 Lamb Dosa £7.95 | Popular Indian Rolls On Streets 🌶️🌶️ D G Chicken rolls £6.50 Lamb rolls £7.50 Vegetable rolls £6.50 An Indian Wrap-Chappathi with salad, greens,chutney with Chips |

Vegan Specials

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| Saag Paneer/Saag Aloo/Saag Bhajee 🌶️ D Main £7.95 Side £3.95 A north indian Popular dish made with spinach and potato or spinach and paneer.A Perfect dish to accompany your meal. (Dairy free on request) |
| Tarka Dal 🌶️🌶️ Main £7.95 Side £3.95 is a delicious Indian lentil curry made with yellow lentils. It's easy to make, flavorful, and healthy. Naturally vegan and gluten free! |
| Aubergine Kadai 🌶️🌶️ Main £7.95 Side £3.95 Slow cooked eggplant with chef Kadai spices;south indian twist. |
| Bombay Aloo 🌶️🌶️ Main £7.95 Side £3.95 is a traditional Indian dish using potatoes as its main ingredient, that are boiled, fried and flavoured with a variety of spices. |
| Bhindhi masala 🌶️🌶️ Main £7.95 Side £3.95 Okra cooked with onion, tomato & thick gravy. |
| Mixed Vegetable Kadai 🌶️🌶️ Main £7.95 Side £3.95 is a delicious Indian vegetarian dish comprising of a mixture of veggies in cooked in a spicy gravy flavored with a special kadai masala. |

Turmeric Kitchen Specials

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| Chettinad Chicken 🌶️🌶️ £9.50 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. | Goan Fish Curry 🌶️🌶️ £9.95 The staple food of Goa.Fish curry made in this style is tangy and spicy with tamarind;Finished with coconut milk. |
| Village Style Chicken Curry 🌶️🌶️ £9.50 slow cooked chicken with fine garlic ,ginger,coriander with chef own aromatic spices.Healthy chef Signature Dish. | Kerala Fish curry 🌶️🌶️ £9.95 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. |
| Royal Travancore Lamb 🌶️🌶️ £9.95 Boneless lamb pieces cooked with blend of traditional whole spices, onions and tomatoes with a hint of tamarind from royal Kitchen. | Hyderabad Dum biryani 🌶️🌶️ D G (Gluten Free on request) Our biryani is created in the authentic Hyderabad dum style, for maximum flavour and tenderness enhanced by fragrant spices, accompanied by homemade raita Choose from Chicken £8.95 Lamb £9.50 Prawn £10.50 Vegetable £8.95 |
| Kashmiri Lamb Rogan 🌶️🌶️ £9.75 A classic dish of lamb slow-cooked for ultimate tenderness, in authentic Kashmiri style with onions and spices, finished with fennel seeds and saffron. | Paneer Butter Masala 🌶️ DN £8.95/£4.95 Paneer butter masala is a rich and creamy dish of paneer (cottage cheese) in a tomato, butter and cashew sauce. |
| South Indian Beef Curry 🌶️🌶️🌶️ £9.95 Slow cooked Beef, a perfect combination of spices and flavours, created in a robust home-style cuisine of Kerala. | Kadai Paneer 🌶️🌶️ D £8.95/£4.95 A traditional Indian dish made with Capsicum, Onions and tomato's cooked together in an Indian Wok. |
| Prawn Mango Curry 🌶️ £10.50 Tiger prawns simmered in fennal and cooked with baby raw mango,ginger, spices and finished with coconut milk. | Vegetable Mango Curry 🌶️ Vg £8.95/£4.95 Vegetables cooked with baby rawmango,ginger, spices and finished with coconut milk. |

Traditional Curries

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| Chicken or Lamb Tikka Masala 🌶️ D £8.50/£8.95 Cooked in wonderful combination of plum tomatoes, butter, creamy coconut and home ground fresh simple spices. | Jalfrezi 🌶️🌶️🌶️ Cooked with diced onions, mixed diced bell peppers, fresh green chillies finished with lemon juice. Chicken £8.50 Lamb £9.50 Prawn £10.50 Veg £7.95 |
| Korma 🌶️ DN £9.25/£9.95 A delicious indian dish with mildly spiced chicken that's been marinated in a homemade cashew korma paste. Chicken £8.50 Lamb £8.95 Prawn £10.50 Veg £8.50 | Saag Chicken or Lamb 🌶️ D £9.25/£9.95 Braised Chicken or Lamb chunk cooked with wonderful combination of pureed spinach with fresh herbs and spices. (Dairy free on Request) |

Tandoori Specials

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| Tandoori Salmon 🌶️🌶️ D £13.95 Salmon steaks marinated in honey,whole grain mustard,Kashmiri chilli,and handpicked spices; grilled in the tandoor Lemon rice,Healthy Dish. | Master chef Mix Grill Platter 🌶️🌶️ D £11.95 A combination Salmon,Chicken tikka ,Lamb Tikka and Tandoori chicken served with flavoured rice and chef sauce. | Tandoori Chicken 🌶️🌶️ Half £8.95 Full £15.95 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. |
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Extras

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| Pappdoms | £0.75 |
| Chutney Tray D | £1.50 |
| Raita D | £2.50 |
| Green Salad | £2.50 |

Rice

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

Bread

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| 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 DN | £2.95 |
| Malabar Paratha G D | £2.95 |

Drinks Menu

White Wines

Monte Verde Sauvignon Blanc, Central Valley Chile **Vg**
A crisp, zesty Sauvignon Blanc with tropical fruit flavours.

175ml **£4.25** 250ml **£5.25** Bottle **£14.95**

Ca' Del Lago Pinot Grigio Italy
A floral, racy and dry white wine, with crisp fruit flavours.

175ml **£4.50** 250ml **£5.50** Bottle **£15.75**

Footsteps Chardonnay SE Australia **£15.95**
A fresh, citrusy Chardonnay with good texture and a hint of oak on the finish.

Bespoke Chenin Blanc South Africa **£16.50**
Fresh citrus and peach flavours with zippy acidity and a refreshing finish.

Southern Rivers Sauvignon Blanc New Zealand **£18.50**
A fresh white wine with aromas and flavours of fresh cut grass, peaches and gooseberries.

Picpoul de Pinet, Reserve Mirou France **Vg** **£19.50**
From the sleepy Village of Pinet where the Picpoul grape has been grown for centuries.

Red Wines

Monte Verde Merlot, Central Valley Chile **Vg**
Deep coloured and intensely juicy yet light and supple on the palate.

175ml **£4.25** 250ml **£5.25** Bottle **£14.95**

Footsteps Shiraz SE Australia
A rich, vibrant, fruit driven red wine with light oaking.

175ml **£4.50** 250ml **£5.50** Bottle **£15.75**

La Campagne Cabernet Sauvignon, Vin de Pays d'Oc France **£16.00**
Typical blackcurrant fruit flavours and a soft, easy to drink style that will appeal to New World wine lovers.

Luna del Sur Malbec Argentina **Vg** **£16.50**
A fine example of Argentinian Malbec. Intense aromas of Black Stone fruit, Interwoven with notes of chocolate and sweet spice with a long velvety finish.

Faustino Rivero Rioja Tinto Spain **£17.50**
A delightful Rioja with red berry aromas and hints of liquorice on the palate

Cotes du Rhone, Auguste Bessac France **£18.95**
An easy drinking medium-bodied red from the sunny Rhone valley. Ripe fruit flavours with a hint of pepper reflecting the warm climate and the traditional Rhone grape varieties.

Rose Wines

Monte Verde Merlot Rose, Central Valley Chile **Vg**
A fresh and fruity rose wine with a youthful aroma of summer fruits. It has a zingy acidity and a refreshing, lively finish.

175ml **£4.25** 250ml **£5.50** Bottle **£14.95**

Sparkling Wine & Champagne

Zonin Prosecco Italy (200ml) **Vg** **£5.95**
Fruity and aromatic with hints of wisteria flowers and a delicate almond note.

Prosecco Emotivo Italy **Vg** **£18.95**
A classic Prosecco with lively aromas of intense vine fruits. Naturally balanced and graceful with a fresh effervescence, velvety smoothness and harmonious finish.

Louis Dornier et Fils Brut NV Champagne **Vg** **£29.95**
From one of the Champagne regions top houses, using a blend of traditional grape varieties. A unique and affordable Champagne with a lovely biscuity flavour.

Beers & Cider

Cobra Lager Beer Draught Half **£2.75** Pint **£4.75**
Cobra Beer 330ml **£3.50**
King Fisher 660ml **£5.25**
Cobra Non acoholic beer 330ml **£3.25**
Cider 568ml **£4.00**
Bombay Bicycle Pale ale 330ml **£3.75**
Ginger Beer 330ml **£3.25**

Soft Drinks

Coke/Diet Coke/Lemonade Half **£1.95** Pint **£2.95**
Soda/Tonic Water Half **£1.75** Pint **£2.50**
Fruit Juices Apple/orange/mango Half **£1.95** Pint **£2.95**
Still water/Sparkling water Small **£1.95** Large **£2.95**
Mixer **90p**

Aperitifs

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

Spirits

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**

Brandy

Remy Martin/Martel **£3.50**

Whisky

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

Liquers

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**

Tea & Coffee

Golden Turmeric Milk **£2.95**
Masala Chai **£2.50**
Earl Grey/Camomile/Mint tea **£2.15**
English breakfast tea/Green tea **£1.95**
Filter Coffee/De cafe **£2.25**
Espresso Single **£1.95** Double **£2.50**
Cappuccino/Latte **£2.75**
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

Traditional South Indian Cuisine
RESTAURANT | TAKEAWAY | OUTSIDE CATERING

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

