



Plant based dishes take center stage. We have given up using any ghee, butter, cream, milk or any other dairy product in our cooking process, making our curries ethical, lighter and more flavorsome and all vegetarian options, vegan friendly. Plain yoghurt is available as an accompaniment to a meal and for lassis, milk for tea and coffees is also available.

For our meats and seafood, we strive to attain the highest possible standards of conservation, sustainability and animal welfare. All our meat and seafood is procured from ranches and producers who actively participate in environmental and conservation programs. Chicken is slow grown and free range. Meat is from grass fed animals and seafood from sustainable stocks and ethically run farms.

Poppadums with our home-made chutneys

£3.75

STARTERS

VEGAN

Tangy tomato broth, sprouted lentils, rice flour pancake bowl (rasam, appam) (M)	£8.00
Split yellow peas, spiced potatoes stuffed sweet peppers (bharwan simla mirch)	£8.00
Onion & kale bhajis, tamarind chutney (pyaz, kale pakoras)	£8.00
Pan fried potato & spinach samosas, tangy chickpeas (samosas chaat) (GL)	£8.00
Chilli tofu, kerala parantha (GL).	£8.00
Steamed Tibetan dumplings, roast tomato chutney (momos) (GL) (SS)	£8.00
Mushroom masala roll (mushroom frankie roll) (GL)	£8.00
Edamame beans, pine nuts kebab (edamame seekh kebab) (N)	£8.00
Baby aubergine spicy masala, mushy pea roti (aubergine chettinad) (GL)	£8.00

SEAFOOD

Spiced crab cake, masala mash, crab claws, chilli jam (C) (GL)	£12.00
'Josper' char grilled king prawns with pomegranate extract (C)	£12.00
'Josper' char grilled pollock fish tikka, mustard chutney (F) (M)	£10.00

MEAT

'Josper' char grilled slow grown free range chicken tikka, charcoal dust	£10.00
Duck tikka, green chilli and mint marinade (batakh tikka) (M)	£10.00
Crisp fried quail with young turmeric	£10.00
'Josper' char grilled lamb cutlets, nutmeg flower	£12.00
Minced venison, aromatic spices, lentil shoots (venison kebab) (E)	£10.00
Beef chilli fry, keralan spices, appam (kochi beef fry) (GL) (M)	£10.00

MAIN COURSES

ALLERGENS

(C) CRUSTACEANS

(L) LUPIN

(SD) SULPHUR DIOXIDE

(CE) CELERY

(M) MUSTARD

(SS) SESAME SEEDS

(D) DAIRY

(MO) MOLLUSCS

(E) EGGS

(F) FISH

(N) NUTS

(GL) GLUTEN

(P) PEANUTS

(S) SOYA

A discretionary service charge of 12.5% will be added to your bill

VEGAN

Pureed spinach with high protein black chickpeas	£9.00
Bottle gourd kofta spicy curry (gheeya kofta curry) (N)	£9.00
Broccoli, cauliflower, sugar snaps with coconut milk (vegetable stew) (M)	£9.00
Crispy okra & asparagus fritters (GL)	£9.00
Spicy lotus root curry (srilankan lotus root curry) (M)	£9.00
Fine beans, split yellow peas, coconut (beans thoran) (M)	£9.00
Baby potatoes, fenugreek leaves (aloo methi)	£9.00
Plantains and chickpea curry (M)	£9.00
Jackfruit, broccoli & sweetcorn & basmati rice (jackfruit biryani) (N) (M)	£15.50
Ayurvedic thali, plated meal for one, food for body & soul	£16.50

SEAFOOD

King crab leg, mix seafood masala khichdi, aubergine chutney (C) (MO) (F) (M)	£25.00
'Josper' char grilled lobster tail, shrimps pilau, coconut curry (konju curry) (C) (M)	£22.50
King prawns, split yellow peas, bottle gourd, pearl onions curry (lauki prawns) (C) (M)	£19.50
King prawns, aromatic spices & basmati rice (prawn biryani) (C) (M)	£22.50
'Josper' char grilled Japanese seabass spicy recheado masala, moilee curry (F) (M) (S)	£19.50

MEAT

Free range chicken tikka in almond and tomato curry (chicken tikka masala) (N)	£17.00
Free range chicken on the bone in spicy curry with turnips (shalgum murgah)	£16.00
Slow cooked barbery duck on the bone with potatoes, coconut milk (duck stew) (M)	£18.00
Wild boar, spicy curry, marble chillies, paw paw kulcha bread (jungle maas) (GL)	£19.50
Venison haunch curry with okra (bhindi heeran) (GL)	£19.50
'Josper' charcoal cooked aged beef topside, roganjosh curry, green peppercorns (GL)	£18.00
'Josper' charcoal cooked leg of mutton, baby kulcha, minced lamb curry (GL)	£19.50
Lamb neck fillets cooked with aromatic spices and basmati rice (lamb biryani) (N)(GL)	£19.50

SIDES

ALLERGENS

(C) CRUSTACEANS

(L) LUPIN

(SD) SULPHUR DIOXIDE

(CE) CELERY

(M) MUSTARD

(SS) SESAME SEEDS

(D) DAIRY

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Protein rich mélange of urad lentils, red kidney beans, split yellow peas (dhaba daal)	£6.00
Yellow lentils, spinach leaves (tarka daal palak)	£6.00
Cucumber raita (D)	£4.00
Finely chopped onions, cucumber, tomatoes & green chillies (kachumber salad)	£4.00

FRESHLY BAKED BREADS & RICE (all dairy free)

Appam, fermented rice pancakes (2pcs)	£3.50
Plain naan (GL), multigrain roti (GL)	£3.50
Sour dough naan (GL), chilli garlic naan (GL)	£3.75
Paw paw kulcha (GL), peshwari naan (GL) (N), minced lamb (keema) naan (GL)	£3.75
Wholemeal laccha parantha (GL), mushy pea parantha (GL)	£3.75
Plain basmati rice	£3.50
Saffron basmati rice, Lemon & chilli rice (M), Coconut rice (M)	£3.75

PUDDINGS

Ice cream trio : saffron, rose & pistachio (D) (N) (E)	£5.00
Gulab jamun, apple & cinnamon samosa, pistachio ice cream (D) (N) (GL)	£7.50
Kulfi ice cream on a stick : rose preserve or mango (D) (N) (GL)	£5.00
Saffron & pistachio panna cotta (D)	£5.50
Vegan puddings	
Bramley apple & cinnamon samosas, salted caramel	£7.50
Pecan nut brownie, coconut cream	£7.50
English garden chocolate cake, mango sorbet	£7.50
Apple & raspberry crumble, maple syrup (GL)	£7.50
Lemon cake, coconut sorbet (GL)	£7.50

CHILDREN'S MENU

All children's meals include poppadums, mango chutney, soft drink or juice, and sorbet.

Curry and rice	£7.50
Choose fish, chicken or vegetables in mild korma or medium tikka masala curry (N)	
Frankie roll	£7.50
Parantha rolls stuffed with chicken tikka or onion bhajis (GL)	

ALLERGENS

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(SD) SULPHUR DIOXIDE	(SS) SESAME SEEDS				

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