



OUR MENU IS MEAT FREE & ONION-GARLIC FREE Dishes with meat references are made using their plant-based, high protein alternatives.



BREAKFAST - LUNCH SPECIALS AVAILABLE UNTIL 4 PM

PARATHE WALI GALI

Parathas are unleavened, Indian flatbreads cooked on a griddle and celebrated for their flaky texture.

All our parathas are spinach-infused 'palak' at no extra charge. They are served with - Makhani dal (GF), Indian pickle (VG GF), fresh salad and creamy yoghurt (VO GF).

Keema Palak Paratha VO

Plant based mince filling | 10.95 | Extra 4.55 each

Gobi Palak Paratha VO

Grated Cauliflower stuffing | 9.95 | Extra 4.55 each

Amritsari Pindi Chhole Paratha VO

Palak Paratha & Punjabi chickpea curry | 10.95 | Extra 3.95 each

INSPIRED CREATIONS

Dosa Waffles GF

Rice-lentil and vegetable waffles topped with a buttery curry of seasonal vegetables, served with home made chutneys. 9.95

OM Hash Chaat VO GT

Crisp hash browns topped with chickpea curry, veggies, chutneys, yoghurt, a bit of chaat masala and a squeeze of lime. 6.25

FROM GUJARAT, WITH LOVE

Bhavnagari Khaman Dhokla VG GF House Special

Spongy savoury cake made from steamed chickpea flour and tempered with aromatic mustard and fresh curry leaves. 5.95

NAAN ROLLS

Fresh, soft and hand made naan bread, layered with spiced cream cheese, tomato chilli jam, filled with veggies and your choice of protein. Served with fresh salad and dip. 10.95 each

Tofu Bhurji Roll VO Scrambled Tofu

Hyderabadi Keema Roll VO Slow cooked, plant-based mince

...... Plant-based smokey sausage Sausage Roll VO Chick'n Tikka Roll Plant-based chicken

Paneer Tikka Roll Indian Cottage Cheese

ALL DAY MENU À LA CARTE

NIBBLES

Pappadam VG GFO NFO | 1.50

Pickle Tray VG GF NF

House special chutneys & pickle. 2.95

Boondi Raita VO GF NFO

Tiny fried gram flour balls (boondi) soaked in spiced yoghurt, flavoured with pomegranate. 4.95

Mango Chutney VG GF NF | 1.95

HOT APPETISERS

Aloo Bonda VG GT (M)

Popular in Mumbai as Batata Vada, this is a fried, spiced mashed potato dumpling made with chickpea flour. 7.95

Mirchi Pakoda VG GT NFO (M to H)

Mild chilli peppers fritters, stuffed with flavoured potato mash and coated in gram flour batter. 8.45

Samosa VG NFO (M)

Classic pastry filled with veggies & spice. Golden, flaky, unforgettable. 7.45

Beetroot Kebab VG NFO (M)

Rich and healthy veggie patties made from beet root, potatoes, green sultanas and sesame. 8.95

Love To Share Platter VG NFO

An assorted platter of Beetroot kebabs, Samosas, Aloo Bonda& Mirchi Pakoda, for 2 to share. 15.95

Prawn Koliwada VG NFO (M) Chef's Special

Plant-based prawns marinated in authentic 'koli' (Maharashtra's coastal fishing community) spices and fried golden crisp. 8.95

Chili Chick'n VG NFO (H)

Tender plant based chicken, pan fried, soy, chilli sauce and indochinese condiments. 9.95

TANDOOR SPECIALS

Marinated in yoghurt, flavoured with a special blend of herbs and spices, called tandoori masala and roasted in a clay oven 'tandoor' to golden aromatic perfection.

Tandoori Chick'n Tikka NF (M) | 9.25 Plant based chicken

Tandoori Paneer Tikka GF NF (M) | 9.25 Indian Cottage Cheese

STREET FOOD SPECIALS

Masala Puri VG NFO House Special

Crispy shells soaked in spicy lentil sauce, tangy chutneys & crunchy toppings. "A popular Karnataka street snack-messy, zesty, addictive." 8.25 Add spiced yoghurt?

Namaste Special Chaat VO GT House Special Crunchy wafers loaded with chickpeas, chutneys, yogurt & sev. 8.75

Samosa Chaat VO NFO (M)

Samosa mash with chickpeas, yogurt, veg & house masala. 9.25

Chit Chaat Platter VO

Assorted platter for two to share - Including Masala Puri & Namaste Speical Chaat. 15.95

Pani Puri VG NFO (M)

Crisp fried bread balls filled with mashed potatoes, chickpeas, house special chutneys & spiced-flavoured water. 7.25

Crispy Spinach Chaat VO GT NFO Chef's Special

Crisp fried baby spinach topped with chopped veggies, chutneys, yoghurt & finished with a touch of chaat masala. 9.25

CHIPS

Chilli Lime Mogo VG GT NFO (H) House Special Crispy cassava with herbs, chilli & lime. 9.25

Masala Chips VG GT NFO (M) | 6.25 Salted Chips VG GT NFO | 5.25

CURRIES

VEGETABLES

Mughlai Veg Korma GF

Seasonal vegetables in a curry of browned 'bhuna', tomatoes, nuts and a mix of whole and in-house ground spices. 12.95

Mushroom Kadai VG GT NFO (M)

Sautéed mushrooms, chillies and mixed peppers in a spicy tomato gravy, made creamy with cashew nut paste. 13.95

Bombay Pav Bhaji VO GFO NF (H)

Mashed potato, peas & veg curry in our house spice blend. Best enjoyed with Pav (toasted bread roll). You may choose Plain Rice or Butter Naan instead, 13.65

Surti Matka Undhiyu VG NFO (H) Chef's Special

A medley of 12 fresh vegetables and fenugreek dumplings, slow-cooked in aromatic spices and herbs for a burst of rustic flavor. Served with Palak

Gobi Manchurian VG NFO (H) House Special

Crispy cauliflower tossed in rich Manchurian sauce with bold Indo-Chinese flavours. 14.75

CHICK, M

Plant Based High Protein Chicken

Chick'n Butter Masala VO NFO

Tender plant-based chicken in a creamy tomato-cashew gravy with mild

ASK Veg Butter Masala VO GF NFO | 12.95 Saag Chick'n VO NFO

Leafy saag with plant-based chick'n, herbs, spices & a hint of dried fenugreek. | 14.75

Chick'n Achaari NFO (H) Chef's Special

Plant based chicken in an exotic gravy with a hint of mustard and distinct taste of 'Indian pickle' alongside other spices and fresh herbs. 14.95

LAMB

Plant Based High Protein Lamb

Lamb Labbadar VO NFO (M)

Plant-based lamb in a rich & aromatic gravy of cashew nuts, tomatoes and a mix of our inhouse ground spices and herbs. | 14.95

PANEER

Indian Cottage Cheese

Smoked paneer balls in a rich, creamy cashew-spice gravy. | 13.75

Paneer Labbabdar GFO NFO (M)

Paneer strips in a rich & aromatic gravy of cashew nuts, tomatoes and a mix of our inhouse ground spices and herbs. | 13.65

Paneer Khurchan GFO NFO (M)

Paneer sautéed in rich tomato-nut sauce with stir-fried peppers. | 13.95

Paneer Angara GFO NFO (I) Chef's Special

Tandoor-roasted paneer in a fiery tomato-cashew gravy with herbs & chillies. | 13.95

SIDE DISHES

Paneer Anaoori GT

Black House Daal GF NF House Special

Creamy black lentils & kidney beans, slow-cooked for rich flavour. 9.45

Gunpowder Potato VG GFO NFO

Pan-fried potatoes tossed in roasted spices & smoked herbs 9.45 Saag Aloo VO GFO NFO

Leafy greens and potatoes cooked with herbs, spices & dried fenugreek. 9.45

Chana Masala VG GF NF (M) Chickpeas in spiced tomato-mango gravy, slow-cooked with tea leaves. 9.45

Upgrade Any Side Dish To Larger Portion 12.45

DOSA

Crispy South Indian rice-lentil pancakes served with sambhar & coconut chutney

Masala Dosa VG GF NF

Crispy dosa filled with mildly spiced potato and fresh herbs. 11.95 Add Cheese **VO** or Paneer + 1.00

Namaste Special Dosa VO GF NFO

Masala dosa filled with paneer, coconut, sultanas & cashews. 13.95

SPICE LEVELS

MILD | MEDIUM (M) | HOT (H) | INDIAN HOT (I)

NOTE - Dishes with no spice details are MILD. For the most authentic taste and experience these levels are not customized.

MENU CODES

VG Vegan | VO Vegan option | GF Gluten free | GFO Gluten free option | GT Gluten traces (Ingredients DO NOT contain gluten but preparations uses the same oil as other gluten including dishes) NF Nut Free | NFO Nut free option (Prepared without the nut in it's ingredients including garnish). If you have any allergies please let your server know

KIDS MENU IS AVAILABLE UPON REQUEST

OUR CHARITY . DOSA ON THE WALL

WE NEED YOUR HELP. LETS FEED THE NEEDY

Share a meal with someone in need. Pay £5 toward a Masala Dosa, and we'll match it to give a free meal to someone who can't afford one. Just let your server know if you'd like to contribute.



BIRYANI MEDLEY

Your choice of Biryani rice with chana masala (chickpea curry) VG, raita (yoghurt cooler) VO GT & salad VG GT.

Jackfruit Biryani Medley VO GT NFO (M) | 16.95 Vegetable Biryani Medley VO GFO NFO (M) | 15.95

SALAD BOWLS

Kala Chana Salad VG GF NFO

Black chickpeas, fine chopped veggies, lime, chilli, and toasted almonds. 8.45

Grilled Paneer Broccoli GF NFO

Smokey tandoor roasted, marinated Indian cottage cheese, and assorted seasonal vegetables. 9.45

RICE

Jackfruit Biryani Rice VG GT NFO (M)

Succulent Jackfruit biryani cooked with mint, herbs, spices & basmati rice in a clay pot. 7.95

Vegetable Biryani Rice VG GFO NFO (M)

Mixed vegetables cooked in a clay pot with fragrant basmati rice, aromatic spices and nuts. 7.25

Gujarati Pulav Rice VG GF NF Rice with fresh seasonal vegetables, saffron & common spices. 6.75

Steamed Basmati Rice VG GF NF | 4.95

INDIAN BREADS Namaste Dosapatti VG GF NF

Soft rice-lentil batter chapatis, for our Gluten free friends. | 5.45

Gujwari Naan VG NF

Slightly sweetened naan, layered with green sultanas, sesame seeds and desiccated coconut. | 5.25

Chilli Butter Naan VG NF | 4.95

Butter Naan VG NF | 4.45

Naan Basket VG NF | 13.25 Assorted Naans including Butter, Chilli Butter & Gujwari Naans.

Palak Butter Naan VG NF Chef's Special Naan with fresh spinach. | 4.45

Cheesy Naan VO NF | 5.15

Keema Naan VG NF Stuffing of spiced, plant based mince 'keema'. | 5.95

BURGERS

Chick`n Royal Burger VG Plant based chicken patty, plant based cheese, mayo, fresh salad, sliced tomatoes, mild chilli sauce, served on a brioche bun. 13.95

Samosa Burger VG

Our signature Indian samosa, house vegan mayo, fresh salad, tomato, tamarind-date & coriander-mint chutney, served on a brioche bun. 12.95

ALLERGEN NOTE We make every effort to avoid cross-contamination but can't guarantee that our food is 100% allergen free. If you have any allergies or intolerance, please speak to a member of staff and they will guide you. Our cooking oil is produced from genetically modified soya. SERVICE CHARGE A discretionary service charge of 12.5% is added to the bill. This is entirely optional & will be removed if you do not wish to or feel that the service was lacking. SERVICE TIME Once order has been placed allow at least 15 mins for the food to start coming through. These timelines may vary during busy times. Let us know in advance if you need to leave the restaurant by a certain time, so we may prioritize (if possible).

175ml 250ml 75cl

32.95

33.95

10.4 12.9 36.95

6.9 8.8 25.95

11.25

11.95

10.45

10.75

10.45

10.95

8.00

5.00

5.00

5.00

5.00

12.00

8.00

8.00

8.00

8.00





DRAUGHT All OF THESE ARE VG	PINT	HALF
Cobra 4.3%	6.95	4.45
Kingfisher 4.3%	 6.95	4.45
BEERS & CIDERS		

Empress Pilsner Style Lager 4.5% 330ml VG GF 6.75 Award-wining Premium British Lager that complements our dishes.

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From White Rhino Brewing Co., India's First Craft Brewery	
White Rhino IPA 5.5% 330ml VG	6.45
White Rhino Pale Ale 4.3% 330ml VG	6.25
Bombay Bicycle IPA 4.4% 330ml VG	6.45
Blue Moon 5.4% 330ml VG Belgian Style Wheat Ale	6.25
Birra Moretti 4.6% 330ml VG	5.45
Two Tribes Tropical IPA 6.2% 440ml VG	6.95
Sxollie Granny Smith Cider 4.5% 330ml VG GF	6.45

COCKTAILS ALL OF THESE ARE VG & GF

The Holi - Tini Inspired by the Indian festival of colors and love -Holi, barring religious side! Gin, Passionfruit liqueur and Pineapple juice shaken hard with Tamarind and garnished with dragon fruit powder.

Cocojungle Our take on a classic colada with diplomatico white & dark rum, squeezed lime, coconut cream and mango juice, touched with grated nutmeg.

The Gardener Sour A triumph of floral flavors and delicacy. Vodka, lychee liqueur, foamer bitter and hibiscus syrup shaken with lemon and lychee juice.

Firey as promised! Bourbon, fresh lime and ginger juice shaken hard with spicy mango syrup, served on the rocks.

9.95 Laal Laal Mojito Our Signature mojito - red Ruby! White rum, fresh JUG 25.95 lime, our strawberry pomegranate syrup and soda.

Kaffir Negroni 11.45 Our exotic twist to an italian timeless classic, gin based with bitter bianco and bergamot, finished with a green touch of keffir lime leaf.

Tequila Grove Inspired by mother nature , light , long and refreshing. Tequila, green apple liqueur, lime juice,

basil and soda. **Aperol Spritz**

SPIRITS & LIQUEUR

Don Julio anejo

Borghetti 'Espresso Liqueur' VG GF

St.Germain | Campari | Aperol VG GF

Disaranno Amaretto VG GF

LIQUEURS

Baileys GF

WHISKY ALL OF THESE ARE VG & GF	25ML	50ML
Jack Daniels Jameson	5.00	8.00
Monkey Shoulder	6.00	9.50
Paul John Nirvana Bulleit Rye	6.00	9.50
Glenfiddich 14 YRS Amrut Single Malt	7.00	10.50
Rampur Asava	9.00	14.00
GIN ALL OF THESE ARE VG & GF		
Bombay Sapphire	5.50	8.50
Warner's Edward Rhubarb	6.00	9.50
Old Raj Ophir ORIENTAL SPICED	6.00	9.50
Hapusa	7.00	10.50
VODKA ALL OF THESE ARE VG & GF		
Absolute	5.00	8.00
Belvedere	6.00	9.50
RUM ALL OF THESE ARE VG & GF		
Captain Morgan Dark	5.00	8.00
Captain Morgan Spiced Gold	5.00	8.00
Five Rivers Spiced Rum	6.00	9.50
Diplomatico Reserva	7.00	10.00
TEQUILA ALL OF THESE ARE VG & GF		
Rooster Rojo Blanco	5.50	8.50

ALL SPIRIT, NO SPIRITS TEETOTALERS	MENU
NO ALCOHOL BEYOND THIS POINT	

	ALCOHOL FREE BEERS All OF THESE A	ARE VG	
	Beavertown Lazer Crush IPA 0.3% 330ml		5.25
	Lucky Saint Alcohol Free 0.5% 330ml	- :	5.95
	KOMBUCHA All OF THESE ARE VG & GF Fermented & lightly effervescent drink made from sweetened to CBD Passionfruit & Guava BY HIPHOP 330ml Ginger & Lemon 330ml	∍a.	6.45 5.75
	INDIAN SMOOTHIES	GLASS	JUG
	Mango Lassi VO GF Indian yoghurt smoothie with pure Kesar mango pulp.	5.45	16.25
	Energy Chakara VO GF Kale, lemongrass, banana, apple, vanilla, mango	5.95	
	Kesar Pista Lassi GF Heavenly and a rich combination of saffron and pistachio flavors in a creamy and refreshing yoghurt smoothie. Contains Nuts	5.95	17.75
	MOCKTAILS All OF THESE ARE VG & GF		
	Passionfruit Sharbat Homemade passionfruit concentrate shaken with lime juice, Himalayan salt and ice.	JUG	6.45 15.95
	Elderflower Cucumber Cooler Fresh cucumber and mint hardly shaken with Norfolk Cordial to extract flavor, balanced with apple juice.		6.45
	Strawberry Pomegranate Mojito Our Signature virgin mojito made using our own strawberry pomegranate syrup.	JUG	6.45 15.95
	Bul-Bula Fritz A perfect solution for self-disciplined! Rhubarb, Orange and Ginger cordial topped with non-alcoholic prosecco.		7.25
	Jasmine & Peach Iced Tea Mocktail A delicate fusion of homemade jasmine tea cordial, peach puree and a hint of fresh lemon, balanced perfectly with a touch of pink salt.		6.25
	SODA All OF THESE ARE VG & GF		
*	Blood Orange and Ginger Soda Bold and firm! our home-made blood orange shrub	-/ :	5.25

jeres, regui, sui unu couu		
SOFT DRINKS	All OF THESE ARE VG & GF	Reg. Large

served with a splash of citrus and topped with ginger

A simple & classic roadside Indian cooler - Fresh lemon

ale with a few drops of pink saline solution.

Classic Nimbu Soda

juice sugar salt and soda

Jeera Soda 300ml Fizzy drink with earthy warmth of cumin and a hint of spi	ce.	4.95
Thums Up 330ml Taste the Thunder with India's very own Cola		4.95
Coke Coke Zero 330ml	4.25	5.25
Schweppes Lemonade 330ml	4.25	5.25
Fruit Juices	4.25	5.25
Lychee Mango Pineapple Orange		
Sparkling Water 750ml	3.2	25
Mixers, Tonic, Soda 250ml	3.7	75
Indian tonic water, Slimline Tonic, Soda water, Coke, Coke	e Zero	
HOT DRINKS		

Golden Latte VO GF AYURVEDIC

Turmeric, Cinnamon, Maple syrup

HOT DRINKS	
Namaste Masala Chai VO GF Aromatic brew of Assam tea leaves, infused with fragrance of cardamom and special Indian chai masala.	4.25 a
Unlimited Refills Available Until 4:00PM	plus 0.95p
English Breakfast Tea VO GF	3.75
Fresh Mint Ginger Lime Tea (Pot) VG GF	3.75
Latte Cappuccino Macchiato VG GF	4.25
Mocha Hot Chocolate VG GF	4.25
Espresso S/D VG GF	2.95 3.45
Americano VO GF	3.45
Chai Latte Chocolate Tea VO GF	4.25
Rose Pitta Latte VO GF AYURVEDIC	5.25
Rose, Cardamom, Beet root and Warm milk.	

100 Miles						
	WINE	WAITS	FOR	NOON	-	Patience makes it finer!"
6	38					SERVED 12:00 PM ONWARDS
		-				Hand-picked wines that complements the style of our lood perfectly and are sourced from sustain able wineries, who prioritise on biodiversity and small scale vineyards.
		000				Indicates suggested food pairing
	_ 6	SOUTH	All A	wines a	re v	egan, gluten free & contain sulphites.

PROSECCO

Prosecco DOC, Novapalma

Chardonnay, Montsablé

Limoux, France

4.25

5.25

Friuli Venezia Giulia, Italy A fruity and crisp organic prosecco. HOT APPETISERS & ANY OF THE CHEF'S S	SPECIAL CURRIES
Prosecco DOC, Frizzante 20cl Cielo e Terra, Veneto, Italy Delicate and fine bouquet with a lighter fizz peachy prosecco. ALL DOSAS	9.45 z. A soft and
Laurent Perrier Champagne	84.95
WHITE WINE	175ml 250ml 75cl
Field Blend, Campo Flores La Mancha, Spain An organic medium bodied white with fruity	26.95 flavours.
Pinot Grigio, Bella Modella Terre di Chieti IGT, Italy	7.65 9.75 28.95

smooth texture 10.4 12.9 36.95 Sauvignon Blanc, Dillon's Point Marlborough, New Zealand Ultra premium range, produced from small parcels very close to the sea. An intense white with wondeful medley of tropical fruit, passionfruit and gooseberry. PANEER ANGARA & GOBI MANCHURIAN

A creamy white with flavours of peach and apple with a

11.45 13.95 41.95 Riesling, The Daily August Rheingau, Germany

An off-dry white with delicious flavours of limes, "Gutsriesling". The perfect match for spicy food.

175ml 250ml 75cl **RED WINE** Tinto, Casa del Arco 26.95 Spain Smooth and medium bodied with red fruits 6.65 9.75 28.95 Pinot Noir, Calusari

Viile Timisului, Romania Silky, soft and lighter red with flavours of redcurrant and spice TANDOORI CHICK'N, MUSHROOM KADAI

Merlot Reserva, Los Espinos

Malbec, Triuno / Manos Negras

Central Valley, Chile A juicy medium bodied red with rich flavours of blackcurrant.

Mendoza, Argentina Special organic full bodied Malbec with notes of black fruits, coco and spice.

ALL PLANT BASED MEAT DISHES

Pinot Grigio, Bella Modella

11.45 13.95 41.95 Shiraz, Cunning Plan McLaren Vale, Australia A rich and full bodied Shiraz with deep plum and spice flavours

and a velvety texture. **ROSE WINE** 175ml 250ml 75cl

Abruzzo, Italy A pale pink with fruity flavours of raspberries and strawberries. SAAG ALOO & LABBABDAR CURRIES

175ml 250ml 75cl **ORANGE WINE** Orange, Solara 7.2 8.95 26.95 Romania

A natural skin contact wine with flavours of oranges and a creamy texture.

DOSA & GUNPOWDER POTATO

GIFT VOUCHERS

Gift your loved ones a treat to remember and fond, delicious memories ro cherish! Treat them to a namaste dining experience. Buy our gift vouchers here



COOKERY SCHOOL

Learn the art of Indian cooking and use of various spices with our cookery school. Our cookery classes are simple and an eye opener. Why don't you book one?

