

September Specials

Beef Kerala

A rich, deeply caramelised beef dish cooked in a traditional bhuna style. Bold, intense, and full of character, this speciality is made with tender beef chunks, mustard oil, bay leaves, cardamom, cinnamon, ginger, grilled onions, tomatoes, and peppers. £13.95



Sea bass with Aloo

Pan-fried sea bass in golden ghee, cooked until perfectly crisp on the skin side. Served with turmeric-roasted baby potatoes, lightly spiced and paired with fried and grilled onions, then finished with a squeeze of fresh lemon juice. £14.95



Keema Spaghetti

Our fusion take on a British classic. Minced meat cooked with garlic, onions, bell peppers, tomato purée, herbs, chilli flakes, and cream, tossed through spaghetti for a rich, comforting flavour. Topped with a light cheese and potato soufflé for the perfect finishing touch. £13.95



Quorn Baingan (Vegan)

Smoky grilled aubergine chunks, Quorn “chicken” pieces, peppers, and onions, all tossed in a medium-spice masala and flash-charred to bring out a hint of smokiness, allowing the edges to caramelize beautifully. £11.95



Food Allergy or Intolerance?

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order.
Thank you.