

THE CURRY ROOM

The art of spicing in Indian cuisine is arguably the most sophisticated and complex in the world. In other cuisines, spices tend to be used in isolation or in simple combinations. Indian cooking relies on an intimate knowledge of the way spices work together. Aside from flavour, it is important to consider the texture and the sequence in which the spices are added and how long they are cooked for.

Pre-Starter

Poppadum, Lime Pickle, Mango Chutney and Raita

Jalpaan / Starter

Lamb Shami Kabab 11

Lamb Mince Patties, Mint & Coriander Chutney

Onion Bhaji (ve) 8

Finely Sliced Onion, Spiced Gram Flour Batter

Mukhya Bhojan/ Main Course

(All curries serve with Basmati Rice)

Lamb Punjabi Curry 35

Traditional Style of Indian Lamb Curry

(Your choice of medium or hot)

Butter Chicken 35

North Indian Style, Simmered in Butter, Chilli and Coriander Cream

Bengal Fish Curry 30

A favourite Bengal delicacy cooked with Aubergine

Kerala Prawn Curry 38

South Indian prawn delicacy simmered in Tomato and Coconut Sauce

Vegetable Korma 29

Fried Paneer, Onion, Peas and Mushrooms in Creamy Curry Sauce (v)

Tofu and Seasonal Vegetable Curry 29

Cooked in a Delbi Style Vegan Sauce (ve)

Spicy Beef Vindaloo 32

Slow Cooked Beef, White Wine Vinegar, Onions, Tomato and a combination of Goan Spices

Chef Kumar's Thali 45

Three curries of your choice from above

Sides

Tarka Dal 6

Authentic Indian Lentil (veoa)

Basmati Rice 6 (ve)

Butter Naan 5 (veoa)

Mistaan / Desserts

Mrs Tollman's Baked Vanilla Cheesecake 12.50

Seasonal Coulis (v)

Ginger and Orange Rice Pudding Brûlée 10.50

Honey Poached Pears, Cashew Nut Ice Cream (ve)

Gulab Jamun 10.50

Pistachio Crumble, Saffron Syrup, Vanilla Custard (v)

Selection of Homemade Ice Cream & Sorbet 10.25

Ice Cream: *Honeycomb,*

Strawberry, Vanilla, Chocolate, Espresso Martini, Whiskey Salted Carmel, Frangelico

Sorbet (ve): *Limoncello, Watermelon & Belvedere Vodka, Pink Grapefruit & Chase Gin*

2 Courses 45

3 Courses 55

We are committed to using sustainable and ethical suppliers for all of our produce. All requests are treated with extra care. Nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes.

Vegetarian — (v) | Vegan — (ve) | Vegan Option Available — (veoa)



Denotes a favourite signature dish of Mrs T, our Founder and President.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.