

– SMALL PLATES –

A range of home-style spicy treats to whet your appetite.

Mini Poppadoms with Spiced Onions (VE, GF) £5.50

They may be small in size but, flecked with green chillies, our bite-sized poppadoms definitely pack some punch.

Dahi Gol Gappa (V, D) £8.00

Crispy puffed balls filled with finely chopped boiled potatoes and chickpeas, topped with sweet, sour and spicy chutneys, onion, sev and honey yogurt. An Indian street food delight.

Vegetable Samosas (V, D) £8.00

Packed with potatoes and peas, these deep-fried pastry parcels are served with chickpeas cooked in a rich and spicy tomato sauce.

Poor Man's Pakora (GF, VE) £7.00

Fluffy potato slices marinated in light spices, coated in a spicy garam flour batter and deep fried. Delicious dipped into our mint and apple chutney.

Masala Corn on the Cob (GF, V, D)..... £7.00

A sweet and juicy cob glistening with garlic butter and brushed with our South Indian garlic sauce. Enjoy a spicy kick with every bite.

Sweet Potato Chaat (V, D) £8.00

Sweet, sour, tangy, spicy and crunchy. Hot sweet potato contrasts with a refreshingly cool mix of channa, tomatoes, onions, coriander and pomegranate.

Mushroom Puri (VE)..... £8.00

Mushrooms in a rich tomato masala wrapped in a fresh puri bread.

Khichdi (GF, VE) £9.00

Made with rice and moong dal, this light and nutritious dish is sure to comfort the mind and nourish the soul.

Masala Chicken Wings £8.00

Succulent chicken wings oven baked with our unique blend of spices, herbs and chillies.

Tandoori Chicken (GF, D) £9.00

Marinated in yogurt and spices and cooked over charcoal, succulent chicken pieces are perfectly paired with our tamarind chutney.

Chicken Tikka Puri (D)..... £8.00

Pieces of chicken tikka in a rich tomato masala wrapped in a fresh puri bread.

Sheek Kabab £8.00

Minced lamb marinated with green chilli, coriander and cumin, grilled to juicy perfection.

Achari Lamb Chops (GF) £11.00

Tangy and juicy grilled lamb cutlets bejewelled with pomegranate seeds.

Machli Ki Tikki (D, F)..... £7.00

Succulent smoked haddock, spring onion and potato patty with crispy masala breadcrumb and chilli crust, served with sweet and sour tamarind chutney.

Karela Jhinga (GF, C)..... £11.00

Inspired by India's seafood-rich southwest state, succulent king prawns are oven baked with spices, herbs and chillies.

Tandoori Haddock with Channa (GF, F) £9.00

Scottish haddock marinated in a turmeric masala paste, oven baked and served over chickpeas in a rich and spicy tomato sauce.

– NAMASTE BOMBAY BOWLS –

As a powerhouse of creativity and a melting pot of culture and cuisine, Bombay has inspired our latest culinary creation. Enjoy a great value, healthy, fast and flavour-packed bowl, available from 12 – 5 pm.

Each bowl is served with basmati pilau rice, kachumber salad, gunpowder potatoes, spiced onions, pickled masala cabbage and carrot slaw.

Choose from:

Chicken Korma Bowl (GF, D) £12.00

South Indian Garlic Chilli Chicken Bowl (GF, D) .. £12.00

Chana Masaledar Bowl (GF, V, D)..... £12.00

– Pakora, Pakora, We All Love Pakora! –

It took time, but we managed to whittle down our range of pakora to our four firm favourites.

Vegetable (GF, VE)..... £6.00

Haggis £6.50

Chicken (GF) £6.50

Paneer (GF, V, D) £6.50

All are served with our classic chilli chutney, but you can add:

Mint Yoghurt Chutney (GF, V, D) £1.00

Tamarind Chutney (GF, VE) £1.00

Mango Chutney (GF, VE)..... £2.00

Apple & Mint Chutney (GF, VE) £1.00

– FROM THE GRILL –

Cooked over charcoal in our grill, these dishes are served with a rich home-style masala sauce.

Chicken Tikka (GF, D)..... £15.00

A family recipe with chicken marinated in yoghurt, ginger juice, turmeric, garlic and green chilli.

Hariyali Chicken Tikka (GF, D)..... £17.00

Tender chicken pieces marinated in a coriander, spinach, green chilli, garlic and ginger paste and cooked over charcoal for a deep, smoky flavour.

Paneer Tikka (GF, V, D)..... £17.00

A family recipe with paneer cheese marinated in yoghurt, ginger juice, turmeric, garlic and green chilli.

King Prawn Tandoori (GF, C) £20.00

Jumbo king prawns marinated in a blend of North Indian spices and yogurt.

Masala Lamb Chops (GF) £20.00

Tender lamb chops generously seasoned and cooked to perfection on our grill.

Allergen Information

(GF) = Gluten free (VE) = Vegan (V) = Vegetarian (D) = Contains dairy
(N) = Contains nuts (C) = Crustacean (F) = Fish

Before ordering please speak to our staff about your requirements. While we make every effort to prevent cross-contamination in our kitchen we cannot guarantee that any food item we make is 100% FREE of any specific allergen.



We are Halal with our chicken and lamb coming from certified suppliers.

– THE CLASSICS –

Lamb Bhoona (GF) £13.00

Tender lamb slowly cooked with onions, herbs, tomatoes and spices to create this medium strength Indian classic. Cooked with pride to our secret family recipe.

Lamb Karahi (GF) £13.00

This rich and spicy tomato-based masala with onions and green peppers gives this lamb dish its unmistakably vibrant flavour.

Lamb Biryani (GF) £18.00

Tender Scottish lamb smothered in spices then mixed with aromatic rice and peas, garnished with caramelised onions and served with a rich, home-style masala sauce.

Chicken Bhoona (GF) £12.00

Tender chunks of chicken slowly cooked with onions, herbs, tomatoes and spices to create this medium strength Indian classic.

Chicken Malaidar (GF, D)..... £14.00

Tender chicken pieces in a deliciously creamy sauce with pureed spinach, mushrooms, onions, cardamom and green chillies.

Chicken Korma (GF, D) £12.00

Decidedly rich, decadently creamy and deliciously coconutty. A succulent chicken dish oozing with exotic flavour.

Chicken Chasni (GF, D) £14.00

Chicken in a rich, creamy sauce with plump heritage tomatoes and onions and given its essential sweet taste by a generous measure of mango chutney.

Chicken Butter Masala (GF, D)..... £14.00

Tender chunks of chicken slowly cooked with onions, herbs, tomatoes, spinach puree and spices to create this medium strength Indian classic.

Chicken Rajma (GF, D)..... £14.00

Chicken slowly cooked with herbs, red kidney beans and whole black lentils, given a decadent finish with ghee and cream.

South Indian Garlic

Chilli Chicken (GF, D)..... £14.00

Garlic, garlic and more garlic. A unique blend of spices, herbs, chillies and, of course, garlic.

Shahi Paneer (GF, V, D) £15.00

Originating in the imperial courts of the Mughal emperors, slices of paneer cheese cooked in a mild, creamy tomato gravy.

Malai Kofta (GF, V, D)..... £15.00

Delicious potato and paneer spice balls simmered in a rich and creamy sauce with raisins.

Saag Paneer (GF, V, D)..... £15.00

Fresh, seasonal spinach cooked with ghee, cream, garlic, turmeric and chilli powder, blended into a silky smooth sauce then simmered with chunks of soft paneer.

Dal Makhani (GF, V, D)..... £12.00

Whole black lentils and red kidney beans slow cooked with spices and given a rich, glossy finish with ghee and cream.

Shaakaahaaree (GF, VE) £12.00

Potato, cauliflower and butter beans cooked with onions, herbs, tomatoes and spices – a vegan delight!

Chana Masaledar (GF, V, D) £12.00

Chickpeas given an exotically stylish step up with vibrant green peppers in a rich tomato masala sauce.

Mushroom Madras (GF, V, D) £12.00

Juicy mushrooms packed with chilli and exotic spices.

King Prawn Rogan Josh (GF, C)..... £19.00

A wonderfully rich, temptingly tasty Kashmiri curry. Slow-cooked king prawns infused with an irresistible blend of garlic, onions, chilli and spices.

Goan Monkfish (GF, D, F)..... £19.00

Mild and delicately sweet monkfish in a delectable creamy coconut, potato and fragrant curry leaf sauce.

Tandoori Salmon (GF, D, F) £20.00

Salmon marinated in our special blend of masala spices, served in a mild and creamy cardamom and tomato sauce, with butter beans, garden peas and potatoes.

– SIDES –

Basmati Pilau Rice (GF, VE)..... £4.20

Masala Fries (GF, VE) £4.00

Raita (GF, V, D)..... £4.00

Spiced Onions (GF, VE) £2.50

Kachumber Salad (GF, VE) £3.00

Chopped tomatoes, cucumbers and onions drizzled with a fiery masala and lemon dressing.

– BAKERY –

Plain Naan (V, D) £4.20

Garlic Naan (V, D) £4.50

Sweet Naan (V, D) £4.50

Cheese Naan (V, D) £4.50

