

CHAAT

Bambaiya Ragda | 11

Crispy Potato Patties, Dried Peas, Honey Yoghurt

Raj Kachori | 16


Spiced Potatoes, Sprouts, Pomegranate, Tamarind Chutney

Samosa Papdi Chaat | 15

Punjabi Vegetable Samosa, Wheat Crisp, Sev, Mint Chutney

GRIDDLE & GRILLS

Trio of Dosa

Aloo Masala | 13 

Schezwan Cheese | 10 

Duck Chettinad | 17

Bombay Sandwich | 11


Layered Spiced Vegetables, Cheese, Mint Chutney

Coin Uttapam | 13

Masala Rice Pancakes, Coriander Coconut Chutney

Kebab Platter

Non-Vegetarian | 36

Vegetarian | 25 

COMFORT FOOD

Mirchi & Pyaz Bhajiya | 9

Green Chilli, Red Onion Fritters

Murugan's Podi Idli | 10

Sesame, Chilli, Sambar, Chutneys

Akuri Truffle Naan | 12

Indian Spiced Scrambled Eggs

Poha

Asparagus & Edamame | 10 

Spiced Chorizo | 12

Chole Bhature | 29

Slow Cooked Chickpeas, Pickle, Dried Mango, Deep Fried Bread

Kurkuri Bhindi | 12

Crispy Okra Fries, Chillies, Garlic & Dill Mayonnaise

Punjabi Kadi Pakora | 13

Paneer Kulcha, Kachumber Salad

Chicken Lollipop | 14

Soya Sauce, Red Chilli, Garlic & Spring Onion

Prawn Rava Fry | 15

Semolina, Cumin, Kashmiri Chilli & Vinegar

THE HUMBLE PAO

Bombay's favourite staple, done our way.

Kanda Bhajiya Pao | 11

Crispy Onion Fritters, Mint & Tamarind Chutney

Amritsari Fish Pao | 16

Spiced Cod, Sautéed Onion & Tartare Sauce

KFC | 14

Fried Chicken, Fennel, Pickled Vegetables & Curry Mayonnaise

Rarah Keema Pao | 19

Spiced Lamb Mincemeat & Onion Salad

 Vegetarian

BRUNCH BUNDLE

||||| £48 per person |||||

(Minimum 2 people)

SMALL PLATES

(Any three of your choice)

Akuri Truffle Naan

Indian Spiced Scrambled Eggs

Duo of Dosa

Schezwan Cheese

Murugan's Podi Idli

Sesame, Chilli, Sambar, Chutneys

Bambaiya Ragda

Crispy Potato Patties, Dried Peas, Honey Yoghurt

Chicken Lollipop

Soya Sauce, Red Chilli, Garlic & Spring Onion

Prawn Rava Fry

Semolina, Cumin, Kashmiri Chilli & Vinegar

MAINS

(Any one of your choice)

Dum Tarkari Biryani

Seasonal Vegetables, Basmati Rice, Fried Onion

or

Dum Lamb Biryani

Slow Cooked Lamb, Basmati Rice, Mint, Boiled Egg

Served with Raita & Homemade Pickle

DESSERT

Gulab Jamun Tiramisu

Dark Chocolate, Mascarpone, Pedro Ximenez

Last order by 1:45pm

||||| Please speak to your server for allergens information. |||||

Dishes may contain traces of allergens/nuts despite our persistent efforts.

Prices include VAT. A discretionary service charge of 15% will be added.

BIRYANIS

Dum Tarkari Biryani | 26 
Seasonal Vegetables,
Basmati Rice, Fried Onion

Awadhi Murgh Biryani | 28
Suffolk Chicken, Basmati Rice,
Lucknowi Spices, Fresh Coriander


Dum Lamb Biryani | 32
Slow Cooked Lamb,
Basmati Rice, Mint, Boiled Egg

SIDES

Dabba Dal | 10 
Overnight Cooked Black Lentils,
Butter, Fenugreek

Dal Panchmel | 10 
Jewels of Five Lentils, Tomato,
Ginger, Cumin

Urlai Roast | 9 
Spiced Baby Potatoes,
Black Stone Flower, Shallots, Peppers

Lasooni Palak | 9 
Baby Spinach, Whole Spices,
Fresh Chilli, Garlic

CURRIES

Paneer Butter Masala | 22 
Charred Cottage Cheese,
Tomatoes, Fenugreek

Palak Malai Kofta | 20 
Seasonal Winter Vegetables, Leafy
Spinach, Cashew & Brown Onion Sauce

Kapurthala Baingan Bharta | 18 
Chargrilled Aubergine, Cloves,
Chilli Spices

Kerala Fish Curry | 26
Atlantic Cod, Tomato,
Green Chillies, Coconut,
Curry Leaves

Junglee Maas | 33
Hampshire Mutton, Dried Red Chilli,
Clarified Butter

Bombay Prawn Masala | 28
Shallots, Kodumpuli,
Curry Leaves, Coconut

Tawa Crab | 34
Devon Crab Meat, Chilli,
Tomato, White Onion

Malabar Lamb Curry | 30
Dried Chilli, Peppercorn,
Coconut Milk

Chicken Tikka Makhani | 29
Charred Chicken, Fenugreek,
Creamy Tomato Sauce

Madras Chicken Curry | 25
Southern Spices, Coconut Milk

ACCOMPANIMENTS

Poppadom Basket | 6 

Dosa | 7 
Plain / Podi

Malabar Paratha | 8 

Roomali Roti | 8

Peshawari Naan | 8

Tandoori Roti | 5 

Naan | 5
Plain / Butter / Garlic

Bread Basket | 12

Garlic & Spinach Raita | 5 

Jeera Pulao | 5 

Steamed Basmati Rice | 4

 Vegetarian

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BRUNCH BUSTLERS

PEARL OF BOMBAY | 16

Vodka, Passion Fruit Chutney, Passion Fruit Juice,
Edible Pearls

FIRE & SNOW | 17

Tequila, Aperol, Jalapeño, Vanilla Extract, Chilli

INCOGNITO | 16

Dark Rum, Pineapple Juice, Ginger Beer,
Activated Charcoal

THE MADDOX | 15

Gin, Campari, Fresh Strawberry,
Ginger Beer

KOKUM MARGARITA | 12

Tequila, Kokum Syrup, Lime, Gomme

JALJEERA MOJITO | 10

Dark Rum, Jaljeera Powder, Soda, Mint,
Lime, Gomme

BUSTLE PUNCH | 11

Vodka, Orange Juice, Pineapple Juice,
Sparkling Wine, Lemonade

BADAM THANDAI | 9

Almond Milk, Double Cream, Rose Water,
Saffron, Gomme

KALA KHATTA | 8

Kala Khatta Syrup, Black Salt, Lime, Soda

JEERA NIMBOO MASALA SODA | 8

Lime, Gomme, Black Salt, Rosted Cumin,
Chaat Masala, Soda

Please speak to your server for allergen information.
A discretionary service charge of 15% will be added to your bill.
Prices include VAT.