

Indulge in a dining experience crafted for togetherness, where every dish is served family-style to share.

Designed for groups of four or more, our set menu offers a curated selection of our finest creations, allowing you to explore the full spectrum of our flavours.

From vibrant starters to rich, satisfying mains, each dish arrives at the table to be enjoyed and savoured by all.

Simply select your menu, and let the feast unfold as you embark on a culinary journey that celebrates both tradition and innovation.

v Vegan Dishes

Our menu is 100% gluten-free.

If you have any other allergies or dietary requirements, please ask our staff for more information.

Set Menu A

£25 per person

Poppadoms & Chutneys v

Starters

Lamb Ulathu

Juicy lamb chunks expertly seasoned and tossed with freshly ground black pepper, aromatic curry leaves, and fiery green chillies.

Chicken Pakvada

Crispy chicken tenders coated in a subtly spiced chickpea flour batter.

Spinach Pakoda v

Fritters of fresh spinach and onions, perfectly seasoned and fried.

Sweetcorn Vada v

Crunchy patties of sweetcorn and finely chopped peppers, ginger, and garlic.

Main Courses

Pudina Lamb

Lamb with fresh mint, coriander, and a touch of coconut milk.

Black Pepper Chicken

Succulent chicken simmered in a rich, peppery sauce with onions and aromatic spices.

Chicken Ghassi

Chicken simmered in creamy coconut milk with paprika and sundried curry leaves.

Pundu Chicken

Chicken breast cooked with well-spiced with fresh garlic and hot red chilli.

Kathri Kari v

Tender baby eggplants in a coconut and coriander sauce with mustard seeds.

served with

Plain Rice v

Steamed basmati rice.

Thattu Dosa v

A couple of small, thick pancakes with a soft, spongy texture.

Set Menu B

£30 per person

Poppadoms & Chutneys v

Starters

Seafood Croquettes

Delectable haddock and monkfish delicately flavoured with ginger and aromatic spices.

Lamb Ulathu

Juicy lamb chunks expertly seasoned and tossed with freshly ground black pepper, aromatic curry leaves, and fiery green chillies.

Chicken Pakvada

Crispy chicken tenders coated in a subtly spiced chickpea flour batter.

Potato Bonda v

Soft potato dumplings encased in a chickpea flour batter, deep-fried until golden, offering a warm and comforting treat with each bite.

Main Courses

Inji Lamb

Lamb infused with ginger and a hint of black pepper.

Lamb Mappas

Tender lamb cooked in onion, tomato, coconut milk, and aromatic spices — a rich, creamy dish.

Pundu Chicken

Chicken spiced with garlic, ginger, and hot red chilli for robust heat.

Chicken Ghassi

Chicken simmered in creamy coconut milk with paprika and sundried curry leaves.

served with

Crispy Fried Okra v

Okra marinated in spies and batter fried.

Plain Rice v

Steamed basmati rice.

Lemon Rice v

Basmati rice infused with lemon and tempered with mustard seeds.

Mini Uttapam v

Mini rice and lentil pancakes, topped with coconut, tomato, onions and fresh coriander.

Cheese Dosa

A crispy dosa topped with melted cheese for a delightful twist.

Set Menu C

£40 per person

Poppadoms & Chutneys v

Starters

Chutta Monkfish

Scottish monkfish marinated in a fragrant blend of coconut, turmeric, and yoghurt, then perfectly grilled for a rich and tender finish.

Lamb Chope

Succulent lamb chops, delicately spiced to enhance the meat's natural richness.

Chicken Rhost

Juicy grilled chicken, marinated in red chillies and aromatic spices for a bold flavour.

Spinach Pakoda v

Fritters of fresh spinach and onions, perfectly seasoned and fried.

Main Courses

Tiger Prawn Moilee

Succulent tiger prawns simmered in a delicate coconut milk sauce, infused with turmeric, curry leaves, and aromatic spices.

Pudina Lamb

Lamb with fresh mint, coriander, and a touch of coconut milk.

Black Pepper Chicken

Succulent chicken simmered in a rich, peppery sauce with onions and aromatic spices.

Chicken Ghassi

Chicken simmered in creamy coconut milk with paprika and sundried curry leaves.

served with

Madurai Potatoes v

New potatoes tossed with aromatic spices

Lemon Rice v

Basmati rice infused with lemon and tempered with mustard seeds.

Coconut Rice

Fragrant basmati rice with ghee, grated coconut, mustard seeds, and spices.

Mini Uttapam v

Mini rice and lentil pancakes, topped with coconut, tomato, onions and fresh coriander.

Paper Dosa v

A large, ultra-thin dosa. Crispy and golden, this dosa is simply irresistible.