

Starters

Samosa Chaat

Samosa pieces, chickpeas, crisp salad and sweet and sour yogurt. Seemingly simple, this is wonderfully subtle yet arresting

Bhel Puri

A dish of puffed rice, sev, potato and mango with a drizzle of tamarind chutney. Touches every point of the palette.

Pataka Pankh

Tandoori chicken wings tossed in a tangy spiced sauce.

Hariyali Mokal

Chicken finely basted with basil and lemon. As tender as the dawn over a distant hill.

Gosht Kathi

This dish of pulled lamb and diced peppers comes in a wrapped roomali roti.

Koliwada Jheenga

King prawns are given a spicy savoury glazing with a delicate crispy touch.

Mains

Daal Makhani

A very rich and buttery concoction of black lentils, kidney beans and split chickpeas. A taste of an India full of hill stations and summer retreats.

Subzi Tak-a-Tak

India itself comes to your table with this medley of sautéed Indian vegetables — Indian squash, bitter gourd, cauliflower, aubergines and okra. A costume drama of a meal.

Paneer Makhani Masala

Our very own cottage cheese in a tomato-based rich, creamy sauce. Puts Welsh Rarebit back into a 1920's Lyon's Corner House. Whatever that means.

Palak Paneer

A robust preparation of paneer and spinach leaves. Popeye's eyes would pop at this!

Murg Maskawala

Tandoori cooked chicken with cream, tomatoes and mixed melon seeds. Buttery, gentle with the strength underlying its superbly mild flavour. Long lasting and peaceful.

Dhania Gosht

Lamb simmered with fresh coriander. Fragrant, smooth and silky.

Bhuna Gosht

Sautéed lamb with onions, tomatoes, and peppers. Perhaps the most famous Indian lamb dish of all time. It is especially splendid at The Dhabba.

Murg Handiwala

Home style boneless chicken slow cooked. Creamy and flavourful.

Murg Daal Palak

Chicken breast pieces simmered in lentils and shredded spinach.

Accompaniments

Ubla Chawal

Steamed basmati rice.

Naan

The quintessential Indian refined flour bread. Deeply satisfying.

Tandoori Roti

The classic whole-wheat bread baked in the tandoor. Deeply satisfying.

Lehsuni Naan

Naan topped with fresh garlic and herbs. For those who love garlic this hits the spot.

Tandoori Taftan

A leavened refined flour bread with onion and melon seed.

Dessert

Homemade Gulab Jamun with Ice Cream

Soft and rich dumplings soaked in syrup. The quintessential Indian sweet.

Kheer

A traditional Indian rice pudding.

Homemade Kufli

Our very own mango flavoured hand-churned ice cream.

Vanilla Ice Cream

Two scoops.

£39.95

Party Brunch Menu

Upgrade your Brunch & Early Dinner Menu to a Party Brunch Menu for £39.95 - which includes 5 drinks per person included from our Party Brunch selection of alcoholic drinks for up to 2 hours from the time of your booking. Last Party Brunch booking at 5pm.

Party Brunch Drinks Selection

- Smirnoff Vodka
- Bacardi Rum
- Captain Morgans
- Gordons Gin
- Gordons Pink Gin
- Jack Daniels
- Jameson Irish Whisky
- Famous Grouse
- Canadian Club
- Martell VS
- Baileys Irish Cream
- Cointreau
- Disaronno (Amaretto)
- Drambuie
- Glavya
- Archers Peach Schnapps
- Sambuca Luxardo
- Tia Maria
- Tequila Cuervo
- Malibu
- Kingfisher Draught
- Kingfisher Bottle
- Belfield Craft Lager Bottle
- Belfield Lawless Village IPA Bottle
- Magners Original
- Scenic Ridge Shiraz 175ml
- Viña Carrasco Merlot 175ml
- Rioja Crianza Don Pavral 175ml
- Pinot Grigio Previata 175ml
- Scenic Ridge Chardonnay 175ml
- Sauvignon Blanc,
- Paterson's Grove, Marlborough 175ml
- Bosco Dei Cirmoli Pinot Grigio Rose 175ml
- Highbridge White Zinfandel 175ml

Draught mixers included.
Bottled Mixers: £1 Supplement.
Prosecco (20cl bottle): £1 Supplement.

Raita & Sauces

Masaledar 🔥🌿

This blend of onions, tomatoes and chillies is quite hot but refreshing at the same time. 4.95

Palakdar 🌿🍷

A wonderful panoply of herbs and fresh spinach leaves. Popeye would go from strength to strength on this. 4.95

Maskawala 🌿🍷

A very rich but mild sauce of tomatoes, mixed melon seeds and cream. Great with any dish. 4.95

Salan 🌿

An aromatic medium sauce with herbs, khus khus and melon seeds. Fresh and flavoursome. 4.95

Raita 🌿🍷

Incredibly refreshing smooth yoghurt, spices and fresh vegetables. 4.95

Side Salads

Kachumbar 🌿

This beautifully seasoned salad has a splendid jumble of tomatoes, cucumber, lettuce and red onions. 4.95

Seedha Sadha Salad 🌿

Slices of fresh tomatoes, red onions, cucumber and carrots on a bed of crisp green lettuce. 5.95

Laal Pyazz 🌿

Sliced red onions, red chilli powder, green chillies and a wedge of lemon. 2.95

Hari Mirch - Soul of Indian Cuisine 🔥🌿

(chopped or whole raw chillies)
Super hot and full of vitamin C. 2.95

Nibbles

Poppadoms & Dips

Crispy fried poppadoms accompanied with a tomato & mango dip and a coriander & mint dip. 4.95

Freshly made Chutneys, Relishes & Pickles from India

Tomato & Mango 🔥🌿

Raw mango, chargrilled tomato, spicy and tangy. 3.95

Garlic & Chilli 🔥🌿

Green chilli, raw garlic blend with coriander, spicy and flavourful. 2.95

Tamarind & Ginger 🌿

Sweet & sour sauce made with fresh ginger, dates and tamarind. 2.95

Coriander & Mint 🌿🍷

Blend of green coriander, mint, green chilli and lemon. 2.95

Dhabba Achaar 🌿

Our own homemade pickle of mango, lime, carrots, garlic and chillies. 3.95

Please note we add a discretionary 10% service charge to our bills for groups of 7 or more.

Allergy and Intolerance. Please speak to your server about ingredients in these dishes before you order your meal. All the food on this menu are prepared without using nuts, peanuts, sesame, mustard, celery, lupin and sulphites.

🌿 Vegan 🌿 Vegetarian

🍷 Contains Gluten 🍷 Contains Dairy