

Starters

Salmon tikka 6.85

Tandoori salmon marinated in smooth tasting hung curd & tandoori spices
garlic, ginger, cayenne pepper, cumin & cinnamon

Jumbo prawns 6.95

Char grilled jumbo prawn marinated in green herbs
served with orange chutney

Two way scallops 7.55

Creamy coconut based Moilee & spice crust pan seared king scallops

Tamarind quail 6.75

Sweet and sour tamarind glazed tender jumbo quail's breast from
the tandoor with bubble'n'squeak

Mumbai chicken 6.15

Overnight marinated Mumbai street style chicken

Lamb chops 7.95

Clove smoked kandhari Welsh lamb chops

CS Cinnamon grill N 8.95

Combination of tender lamb chop, tasty salmon tikka
& succulent chicken tikka

Vegetable potli samosa V N 5.75

Pastry filled with potato, peas and cashews,
seasoned with chaat masala

Paneer sandwich V 5.95

An intoxicating mix of mint & date
sandwiched with Indian cheese

Mango avocado salad V 6.75

Exotic Brazilian mango, avocado with
mixed greens & honey lime dressing

Mains

CS Meen pappas 12.95

An award winning Kerala favourite of soft pan seared sea bass in coconut & onion tamarind based pappas sauce with curry leaf infused potato mash

Travancore lobster 19.95*

Grilled rock lobster tail in coconut, green mango, onion based Alleppey sauce, lemon ginger rice

*£1 will be donated to support Action Against Hunger

Chicken karahi 11.95

Traditional chicken curry with tomato, onions & capsicum

Chicken makhani **N** 11.95

Chicken tikka cooked in creamy tomato gravy flavoured with fenugreek leaf

Quilon duck 13.50

Succulent grilled Gressingham duck breast with honey, chili sauce & vermicelli upma

CS Wild boar vindaloo 14.95

Classic Goan slowly cooked wild boar in freshly ground masala, white wine vinegar & garlic, served with steamed rice (spicy)

Lamb dum biryani 13.85

Layers of Welsh lamb & aromatic rice, cooked in a sealed pot, served with cucumber raita

Raan Mughlai **N** 13.95

A regal Mogul dish of slow braised lamb shank marinated with spices finished in the tandoor, curried butternut squash & sauce reduction

Syrian curry 12.95

Laverstoke park organic buffalo meat prepared in Syrian Christian home style of Kerala (medium spicy)

Paneer chatpata **V** 11.95

Indian cottage cheese in tangy onion, tomato sauce tempered with fenugreek and lemon juice

Subz meloni **V N** 11.55

Melange of vegetables in creamy tomato sauce

Sides

Bhindi 5.45

Stir fried okra in tomato & onion

Palak aloo 5.55

Garlic tempered spinach and potatoes

Green bean thoran 5.65

Fresh green beans with coconut and curry leaves

Pineapple pachadi 5.75

Fresh pineapple, ground coconut, cumin & mustard

Ghee daal 5.15

Red lentils tempered with garlic, cumin seeds and fresh coriander

Kurkure aloo 4.95

Fried sliced potatoes spiced with chaat masala and red onion

Accompaniments

Papadums & chutneys 3

Plain & black pepper papadums
served with homemade chutneys

Yoghurt 2.25

Cucumber yoghurt 2.95

Rice

Steamed rice 2.95

Pulao rice 3.55

Rice with aromatic whole spices

Coconut rice 3.65

Bread

Tandoori roti 1.95

Butter naan 2.75

Garlic naan 2.95

Cheese and chili naan 2.95

Peshawari naan **N** 3.15

Ajwani laccha paratha 2.95

(Soft refined flour dough, beaten to thin sheet & folded to form layered bread, cooked in tandoor tempered with carom seeds & ghee)

Assorted naan basket 7.50

(Garlic naan, cheese & chili naan, butter naan)

Prices include VAT @ current rate
12.5% discretionary service charge will be added to your bill.
All gratuities are distributed to the team.

Some of our dishes may contain or have been in contact with nuts.
Please let your waiter know of any allergies or dietary requirements.

We use local supplier whenever possible and support local economy.

Fish may contain small bones. Game dishes may contain a shot.