

INDIAN CUISINE

SEA SPICE

ALDEBURGH

NIBBLES v.

CRISPY COATED OKRA - 3 MINI PAPADUMS - 3 MASALA PAPADUMS - 3 MIXED BHAJIS - 3.5 ROASTED CASHEW NUTS - 4

STARTERS

UTTAPAM V. Fermented rice flour pancake, onion, coriander, spices & chutneys	8
JHINGA DAKSHINI Tiger prawns in crunchy chickpea flour	8
SAMOSAS CHAT V. Vegetable samosa, chickpeas & tamarind	7
SAMOSAS Lamb or vegetables	6
HAND DIVED SCALLOPS Peppered & spring onion	9

FROM THE TANDOOR CHARCOAL OVEN

Each dish is marinated and spiced differently before its cooked in a traditional tandoor oven. The extreme heat from the charcoal cooks in an enclosed space maintaining moisture and imparting a unique smoky flavour.

BROCOLI AND CAULIFLOWER	8
LAMB CHOPS	9/16
KING PRAWNS	9/16
ACHARI PANEER V.	8
SALMON TIKKA	Starter 11
MURGH MALAI KEBAB	8/14
TULSI SEEKH KEBAB - Tender & basil spiced lamb	8
1/2 TANDOORI CHICKEN	15

SIGNATURE DISHES

Chef Rawat has carefully selected these dishes to combine the flavours of India and the tradition of sharing food around the table.

HARE CURRY - 18 Slow cooked in tomato ginger & garlic	SEABASS - 19 Pan seared & filleted on south Indian potatoes
EAST SUFFOLK MUNTJAC VINDALOO - 19 Slow cooked with hot spiced rice	BRAISED SUFFOLK LAMB SHANK - 19 Brown garlic, freshly ground spices on pilau rice

BIRYANIS

A world renowned southern Indian festival dish layered with spices and aromas.

FREE RANGE CHICKEN	12
EAST ANGLIAN LAMB	14
SEASONAL MUSHROOMS V.	11

CURRY DISHES

GOAN FISH CURRY Tilapia, coconut, ginger	13
FREE RANGE BUTTER CHICKEN Slow cooked on the bone from the tandoor	12
PRAWN MOILEE King prawns, coconut & south Indian spices	14
LAMB BHUNA Slow cooked with tomato & ginger	12
CHICKEN JALFREZI Tomatoes, peppers, onions	11
PANEER BUTTER MASALA V. Cottage cheese spiced and simmered with tomato	10

SIDES v.

TADKA DAAL - 6 Yellow lentils, garlic, fresh coriander	KHATTE BAIGAN - 6 Aubergine & yogurt
DAAL MAKHANI - 6.5 Slow cooked black lentils, cream	SAAG ALOO - 6 Spiced baby spinach, cumin, garlic
RAITA - 4 Cucumber, roasted cumin, yoghurt	BOMBAY ALOO - 6 Potatoes, onion, cumin

HOMEMADE BREADS FROM THE TANDOOR v.

BUTTER NAAN - 3	PARATHA PLAIN - 3
CHEDDAR / GARLIC / CHILLI - 4.5	WHOLE WHEAT ROTI - 3 Made with whole wheat
PESHWARI NAAN - 5.5	

RICE v.

STEAMED - 3	SAFFRAN PILAU - 3.5
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All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available, please ask a team member for details.