

SLATE & GRAIN

Dinner Menu



Small Plates & Chaat

Classic Chicken Tikka 10.95
Chicken breast marinated in yogurt, ginger, garlic and spices with mustard oil

Buffalo Chicken Wings 9.95
Slow cooked free-range chicken wings coated with homemade Buffalo sauce

Chettinad Lamb Chops 14.95
Chunky pieces of lamb chops marinated with traditional south Indian spices

Lamb Kanda Kebab 9.95
Minced British lamb blended with Indian spices, stuffed with cheese, coated with gram flour and deep-fried

Chilli Garlic Prawns 13.95
King prawns tossed in our signature garlic, chilli and coriander sauce

Gunpowder Calamari 10.95
Our house iconic fried squid, tossed in gunpowder spice, curry leaves and chilli flakes

Palak Patha Chaat 9.95
Crispy spinach leaves coated in a light gram-flour batter, layered with chilled yogurt and zesty mint chutney

Tawa Paneer 8.95
Cottage cheese cubes tossed with peppers, onions, and homemade tawa sauce

Aloo Tikka Chana Chaat 8.95
Flaky spiced potato patties served with warm chickpea masala, tamarind chutney and yogurt

Bang Bang Cauliflower 7.95
Crunchy coated spiced cauliflower with homemade mayo and sesame seeds

Tandoori Broccoli 8.95
Chargrilled broccoli in a spiced pistachio marinade served with smoked paprika and chilli mayo

Safar Wala Pani Puri 7.95
Traditional Indian street food puris, served with spiced chickpeas and tangy water

Classic Punjabi Samosas 5.95
Crusty Samosas packed with hearty potato filling, crispy, comforting and perfectly spiced

Onion Bhajjis 5.95
Thinly sliced onions mixed into a spiced batter of gram flour, deep-fried until golden, crispy and fragrant

Gyoza Sixty-Five 9.95
Indo-Japanese vegetarian dumplings tossed in our own 65 sauce

Garlic Mushrooms 6.95
Tender button mushrooms sautéed in garlic and chilli sauce

Curries

Murgh Makhani 12.95
Classic Old-Dehli style butter chicken served in creamy makhani sauce

Chettinad Chicken 12.95
Authentic Indian curry, cooked with coconut, curry leaves, fennel, black pepper

Chicken Korma 12.95
Rich and creamy mild curry with aromatic Indian flavour, cooked in coconut cream

Lamb Rogan Josh 14.95
Braised lamb flavoured with garlic, ginger and aromatic Indian spices

Saag Gosht 14.95
Hearty lamb curry, cooked with fresh baby spinach and smoked garlic

Bengali Prawn Mooilee 16.95
Juicy prawns simmered in delicate coconut stew, infused with aromatic mustard, turmeric and subtle spices

Calicut Fish 15.95
Fresh sea bass fillet gently cooked in a rich spice-infused sauce with green chilli and curry leaves

Malabar Fish 14.95
Authentic South-Indian creamy fish curry, cooked with coconut cream, coriander and mustard seeds

Malgudi Mutton Curry 13.95
Classic slow-cooked mutton curry, bursting with the rustic flavours of Malgudi region (served on the bone)

Dal Makhani 10.95
Classic black lentils cooked with unique flavours of Indian spices

Lababdar Paneer 11.95
Creamy, mild, Indian cottage cheese cooked in onion-tomato gravy

Kerala Vegetable Stew 10.95
Blend of mixed vegetables in aromatic South-Indian gravy

Dhaba Tadka Dal 8.95
Smooth and creamy dal tempered with cumin and ginger with smoky flavour

Punjabi Chole 8.95
Popular, authentic North Indian dish, featuring chickpeas, cooked in spicy, tangy sauce

If you have any specific allergies or dietary requirements please speak to a member of staff

A discretionary service charge is applied to your bill

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Sides

Basmati Rice	3.95	Butter Naan	3.50	Bombay Aloo	5.95
Saffron Pulao	4.95	Garlic Naan	3.95	Masala Poppadom	3.95
Mushroom Fried Rice	5.95	Chilli Naan	3.95	Onion Rings	3.95
Sweet Potato Fries	4.95	Peshwari Naan	4.95	Garlic Bread	3.95
Gunpowder Fries	4.95	House Salad	3.95	Boondi Raita	2.95
French Fries	3.95	Garlic Spinach	5.95	Plain Yogurt	1.95

Biryani

Chicken	12.95	Prawn	15.95
Fragrant basmati rice, layered over succulent chicken		Aromatic basmati rice, dum cooked with prawns	
Lamb	14.95	Vegetarian	10.95
Saffron rice cooked over tender lamb with fried onions		Seasonal vegetables cooked with Indian spices and mint	

Thali

Traditional Indian 'Feast on Plate', featuring a curated balanced meal of various regional dishes, including Butter Chicken, Lamb Curry, Tadka Dal and Bombay Potato served with Chicken Tikka, Boondi Raita, House Salad, Rice and Butter Naan (vegetarian/vegan options available)	22.95
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Desserts

Spanish Churros	6.95	Masala Chai Brulée	9.95	Dubai Cake	8.95
Deep-fried pastry dough coated with cinnamon sugar and served with chocolate sauce		Velvety black tea custard infused with warm masala spices		Pistachio & Chocolate Cake served with chocolate ice cream	
Chocolate Brownie	7.95	Gajar Halwa Tart	9.95	Ice Cream / Sorbet	4.95
Warm brownie topped with vanilla ice cream		Delicate heritage carrot slowly braised with cardamon and rose water in shortcrust pastry		Selection of Two Scoops ice cream sorbet	
				• vanilla • mango	
				• strawberry • passionfruit	
				• chocolate • lemon	

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