



starters

aged beef mince & tatties.....£5	crab beignet.....£6	korean haggis.....£6.5
burrata, lime & jalapeño.....£7.5	squid & samphire pakora.....£8	mutton roll.....£9.5
octopus, dahl, chipotle & black vinegar..... £10	MSG salt & pepper crab.....£11	

curry/thali plates

all thali plates come with paratha, temper mix, spiced fried potatoes, turmeric pickles, yoghurt & tamarind sauce, peshwari dust, fresh herbs & one of the following...

curry only/on thali	
tomato & charred aubergine (smokey, mild & aromatic).....£6.5/£11.5	Malaysian spiced cullen skink (aromatic, wet & hearty).....£8/£13
dashi chip shop chicken (umami, rich & spiced).....£7/£12	lamb scotch bonnet & black pepper stew (hot, wet & spiced).....£11/£16
crispy egg with katsu (mild, umami & rich).....£7/£12	dry goat (dry, sweet & aromatic).....£12/£17

from the grill

pork rib, xo glaze.....£12
kimchi lamb skewers.....£15
tandoor spiced red curry chicken.....£18half
green curry spiced mackerel.....£18
smoked beef rib, black pepper sauce.....£18.5
green curry spiced gurnard.....£32

sides & extras

paratha.....£1.5
fries, curry sauce.....£3
iceberg, cumin chickpeas, preserved lemon dressing.....£3
potato, coconut, chilli & tamarind.....£4.5
grilled purple sprouting broccoli.....£5
black quinoa & roasted beetroot.....£5.5

in-house butchered steaks

while stocks last

300gm rump, kimchi yoghurt Hereford, Essex.....£12
500gm sirloin, kimchi yoghurt Hereford, Essex.....£30
500gm rib-eye, kimchi yoghurt Hereford, Essex.....£30

something nice in glass...

Red Claw Chardonnay

Mornington Peninsula, Australia 2016

Bright & fruity. Think citrus, stonefruit & subtle oak spice adding complexity. This wine is fresh & clean with razor sharp acidity along a very linear backbone.

£12 (125ml)

PLEASE MAKE YOUR WAITER AWARE OF ANY ALLERGIES YOU MAY HAVE

an optional 12.5% service charge will be added to your bill
which is shared amongst all staff



sparkling

125ml bottle

Bianca Vigna Prosecco DOC, Veneto, Italy NV.....	£8£35
Lallier Grand Cru Grande Reserve Brut, Champagne France NV.....	£10£55

beer & cider

temper lager 4.7%.....	£5.50
Kapow! pale ale 4.5%.....	£5.50
Redchurch Shoreditch blonde 4.5%.....	£5.95
Redchurch Bethnal pale ale 5.5%.....	£5.95
Cornish Orchards apple cider 5%.....	£5.50

something nice in a coupe...

KI NO BI Kyoto Dry martini £15

the first gin out of Kyoto!

made from rice spirit with yellow yuzu (a Japanese citrus), green tea, bamboo, Japanese peppercorns & of course that classic juniper hit.

our martini is served dry with a ginger tincture

cocktails

Mr Faulty.....	£10
basil, rum, lime	
New Delhi Sour.....	£12
bourbon, red wine, cardamom, lemon, egg white	
Shrubbery Maze.....	£10
tequila, mezcal, aperol, pineapple, lime	
The Quencher.....	£12
pisco, cucumber, mint, fernet	

Cheapside date.....	£12
rose infused gin, Campari, lemon, grapefruit	
Don Colada.....	£12.50
rum, dangerous don mezcal, coconut cream, pineapple, lime	
Glasgow Kiss.....	£10
gin, buckfast, vermouth, triple sec	
Chamomile the f**k down.....	£12
vodka, chamomile, king's ginger, lemon	

soft drinks

temper shandy 0%.....	£4.50
Earl Grey & raspberry cooler	£4.50
apple & grapefruit spritz.....	£4.50

Barr's Irn Bru.....	£2.80
Italian cream soda.....	£4.50
Coke/Diet Coke.....	£3.50



we use filtered still and sparkling water at £1 per guest with half of all proceeds going to the one foundation charity... drink up!

UK Registered Charity No 118850