



MINT AND MUSTARD

WHILE YOU WAIT

CHILLI MASALA NUTS	3.2	CASSAVA CRISPS	3.2
BOMBAY MIX	3.2	POPPADUM & CHUTNEY BASKET	3.9

SOMETHING TO DRINK

MINT AND MUSTARD G&T	6.9	MANGO MARGARITA	6.9
Refreshing chilli and lime gin served with Indian tonic water		Mango puree, tequila, lime juice	

STARTERS

ONION SPINACH & KALE BHAJI	4.8	KERALAN TIGER PRAWNS	7.6	LUCKNOW SEEKH KEBAB	6.9	SAFFRON PANEER TIKKA	5.5
With rustic dips		Marinated with red Kashmiri chilli flakes and zesty spices		Warming spiced minced lamb chargrilled in the tandoor, served with mint dip		Indian style cheese marinated in an indulgent blend of honey and saffron grilled in the tandoor	
HOMEMADE SAMOSA	4.5	TANDOORI CHICKEN TRIO	6.5	TANDOORI CAULIFLOWER WINGS	5.5	SPICY CALAMARI	7.9
Light and delicately spiced vegetable filling		Chicken in three distinct marinades - Kashmiri chilli, star anise, fresh coriander and mint		Cauliflower florets in a hot spicy masala marinade served with mango chutney		Coated in gram and rice flour, chilli flakes, garlic and ginger served with mango chutney	
BOMBAY CHAAT	4.5	SOFT SHELLED CRAB	8.6	SCALLOP THENGPAL	9.5	DARJEELING CHICKEN MOMO	6.5
Gram flour dough balls with a sweet yoghurt, tamarind and chickpea filling, served with chutney		Spiced crab deep fried in a light batter		Simmered in delicate spices, lemon zest and coconut milk		Crispy chicken dumplings in a light dough served with a punchy chilli dip	

M&M'S FAMOUS THALIS

VEGGIE OR VEGAN THALI	14.5	LAMB AND CHICKEN THALI	16.9	FISH THALI	18.5
Veggie saag, vegetable thoran, tarka daal, pickles and riata, pilau rice, plain naan and poppadums		Lamb and chicken curry, vegetable thoran, tarka daal, raita, pickles, pilau rice, plain naan and poppadums		Fish curry, spiced squid, vegetable thoran, tarka daal, raita, pickles, pilau rice, plain naan and poppadums	

M&M SUNDAY MIGHTY SHARING THALI

49.00pp - Served on Sundays ONLY
For 2-3 to share

BOWLS
Keralan Chicken Curry
Lamb Rogan Josh
Tarka Daal
Masala Aloo
Thoran
Saag Paneer
Veg Raita
Kachumber Salad

GRILLS & BITES
Onion Bhaji
Haryali Chicken Tikka
Lucknow Sheek Kebab
Poppadums

CHUTNEYS
Tamarind chutney
Mint chutney
Mango chutney
Date & Pineapple chutney
Lemon & Mango chutney

SWEET DISH
Carrot Halwa

BREAD
Chilli Garlic Naan • Roti
Peshwari Naan

RICE
Pilaf Rice

SOULFUL CURRIES

CHICKEN		VEGGIE & VEGAN	
DELHI TIKKA MASALA	9.9	SPICED PANEER MASALA	8.5
A sumptuous Delhi style curry sauce flavoured with cardamom, cloves, turmeric and ginger, finished with cream		Indian cheese simmered in a rich tomato gravy with garam masala and smoky crushed fenugreek leaves	
MAKHANI MURG	9.9	AMRITSARI CHOLE	8.5
A spiced tomato, butter and cream sauce - famously known as Butter Chicken		A Punjabi classic, also known as Chana Masala. Chickpeas simmered in tea leaves and an indulgent, aromatic sauce	
HIGHWAY DHABA MURG	10.9	AUBERGINE KADHAI	8.5
A deliciously thick onion and tomato masala and a melange of Indian spices		An intensely rich curry cooked in a traditional Kadai pot with green chillies and curry leaves	
LOLA'S CHICKEN CURRY	10.5	PUNJABI MUSHROOM SAAG	8.5
A medium spiced, old Kerala recipe with turmeric and coconut milk		Slow-cooked and spiced with cumin, coriander, fenugreek and garam masala	
KORMA	10.5	M&M MANGO CURRY	8.5
A mild and creamy blend of cashews, coconut and fresh coriander		Vegetables with ginger, green chillis and tropical flavours of baby raw mango steeped in coconut milk	
LAMB		SEAFOOD	
ROGAN JOSH	11.9	SALMON CHATTI	14.9
Fall apart tender lamb with a heady combination of intense spices in a tomato sauce that packs a serious flavour punch!		This feisty curry is simmered gently in a 'Chatti' pot giving it a rich and earthy flavour	
COLONEL NAIR'S COCONUT FRY	11.9	ALLEPPEY SWORDFISH CURRY	14.9
A mouthwatering blend of typical Keralan spices, slow cooked to perfection		Famous for its rich flavour, this spicy and tantalizing curry is made with ginger and coconut	
GOAN VINDALOO	11.9	KERALAN PRAWN CURRY	14.9
Turn up the heat with this fiery hot and spicy favourite!		A delicate and luxurious creamy coconut and mango curry	
BEEF			
CALICUT BEEF CURRY	11.5		
Classic Southern style slow cooked beef; punchy and bold spices			

BIRYANI

Slow-cooked premium aged basmati with whole spices sealed with a flaky crust to ensure that the flavours are completely locked in, served with raita. Gluten free on request

CHICKEN	10.9
LAMB	11.9
PRAWN	12.9
VEGETABLE	9.5

TANDOORI GRILLS & SPECIALS

Choice cuts of meat and fish marinated with aromatic spices and chargrilled in our traditional clay tandoor

CHARMINAR PLATTER	15.5
Tandoori salmon, chicken and lamb tikka, seekh kebab and king prawn served with homemade chutney	
CHICKEN TANDOORI	11.8
Succulent half chicken marinated with coriander, lemon juice and turmeric served with makhani dipping sauce and masala fries	
M&M DILL SALMON	14.9
Salmon steak marinated in dill, honey, wholegrain mustard, Kashmiri chilli and aromatic spices served with pilau rice, spinach and pickles	

SIDES

ROTI	2.6	PILAU RICE	2.9	JEERA ALOO	4.5
NAAN	2.6	MUSHROOM RICE	3.9	Baby potatoes with cumin and curry leaves	
PESHWARI NAAN	2.9	CHIPS	3.5	TARKA DAAL	4.5
CHILLI CORIANDER NAAN	2.9	MASALA FRIES	3.9	Red and yellow lentils, slow cooked and finished with cumin and curry leaves	
GARLIC NAAN	2.9	THORAN	4.5	RAITA	3.5
STEAMED RICE	2.9	Lightly sautéed, shredded vegetables finished with fresh coconut		Natural yoghurt, cucumber and onion with a touch of roasted cumin	

TASTING MENU

MINT & MUSTARD'S CLASSIC SELECTION
42.50pp min 2 people

STARTERS
Keralan Tiger Prawns
Tandoori Chicken Trio
Onion Spinach Kale Bhaji

MIDDLE COURSE
M&M Dill Salmon

MAIN COURSE
Alleppey Swordfish Curry
Rogan Josh
Amritsari Chole

ACCOMPANIMENTS
Thoran
Steamed Rice
Naan Bread

DESSERT
 pudding Platter
chef's selection of desserts

Vegetarian | Vegan | Contains Nuts

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL FOR PARTIES OF 6 OR MORE

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MINT AND MUSTARD

WHITE

	175ML	250ML	BOTTLE
SOUL TREE, SAUVIGNON BLANC, NASIK VALLEY, INDIA Refreshingly crisp with citrus, gooseberry and exotic tropical fruit. International Wine Silver award winner	6.2	8.2	24.7
SERENO PINOT GRIGIO, ITALY A delicious wine with a light citrus aroma full of juicy fruits and a hint of vanilla	5.5	7.4	22.0
VIA ALTA SAUVIGNON BLANC RESERVA, CHILE A fresh, zesty Sauvignon Blanc with wonderful aromatic aromas, hints of citrus and floral notes	5.9	7.9	24.0
LE FARNIENTE VIOGNIER, FRANCE Fresh, floral and extremely fruity, a feast for the taste buds!			23.0
CHABLIS VICTOR BERARD, FRANCE A classic dry white wine			37.0

ROSÉ

	175ML	250ML	BOTTLE
SERENO PINOT GRIGIO BLUSH ROSE, ITALY The height of fashion – light, fresh and very easy drinking	5.3	6.9	21.0
MONTEREY BAY ZINFANDEL ROSE USA A delicious wine with a mix of watermelon and cherry notes	5.3	6.9	21.0

RED

	175ML	250ML	BOTTLE
SOUL TREE, CABERNET SAUVIGNON, NASIK VALLEY, INDIA Fruity and smooth with hints of plums and raspberries	6.2	8.2	24.7
CENTRAL MONTE MERLOT, CHILE A balanced wine with hints of black cherries and red summer fruits	5.5	7.4	22.0
PARTNERSHIP FAIRTRADE SHIRAZ, SOUTH AFRICA A fantastic shiraz jam packed with plums and seductive spice flavours	5.8	7.7	23.0
HEALY & GRAY ESTATE MALBEC BONARDA, ARGENTINA Velvety smooth on the outside but macho on the inside!			25.0
ROTHSCHILD PINOT NOIR, FRANCE Cherry red colour with hints of violets and wild strawberries			24.0
FAUSTINO RIVERO CRIANZA RIOJ, SPAIN A mature wine with a hint of spice			34.0

CHAMPAGNE AND SPARKLING

	125ML	20CL BOTTLE	BOTTLE
PROSECCO SERENELLO EXTRA DRY, ITALY The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate	5.8	8.9	24.7
CHAMPAGNE CASTELNAU BRUT CLASSIQUE NV, FRANCE Notes of apricot and white peach make it a natural temptation anytime, day or night			40.0

BEERS

	HALF	PINT
COBRA	2.7	4.9
COBRA - 660ML		6.5
COBRA - 330ML		3.5
ROAR WELSH VEGAN BEER		4.6
SOUTH-EAST ASIAN PEACOCK APPLE CIDER		4.6

SPIRITS

VODKA

JJ WHITLEY POTATO VODKA	3.8
JJ WHITLEY RASPBERRY VODKA	3.8

GIN

JJ WHITLEY DRY GIN	3.8
JJ WHITLEY ELDERFLOWER	3.8
JJ WHITLEY MANGO AND LIME	3.8
BOMBAY SAPPHIRE	3.8

RUM

HAVANA CLUB ESPECIAL	3.6
HAVANA CLUB 3 YEAR OLD	3.8

WHISKY

GLENFIDDICH 12 YEAR OLD	4.0
JAMESON IRISH WHISKY	3.8

GLENMORANGIE

JACK DANIELS	3.5
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COGNAC

COURVOISIER VS	4.8
REMY MARTIN VSOP	5.2

TEQUILA

JOSE CUERVO SILVER	3.8
JOSE CUERVO GOLD	4.0

MIXERS - GINGER ALE, TONIC, SODA WATER, LEMONADE	1.5
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AFTER DINNER COCKTAILS

ESPRESSO MARTINI	6.9
WHITE RUSSIAN	6.9

LIQUEUR COFFEES

IRISH	5.5
AMARETTO	5.5
KAHLÚA	5.5

SOFTS

COKE/DIET/LEMONADE	REG 2.5	LGE 3.5
FRUIT JUICE; MANGO/APPLE/CRANBERRY/ORANGE		2.8
J20; APPLE AND MANGO/ORANGE AND PASSION FRUIT		3.5
MANGO LASSI		3.5
STILL & SPARKLING WATER		3.5

COCKTAILS

MINT AND MUSTARD G&T Refreshing chilli and lime gin with Indian tonic water	6.9	MANGO MARGARITA Mango puree, tequila, lime juice and simple syrup	6.9
MANGO MOJITO Rum, mango pulp, lime, mint, sugar syrup and soda	6.9	COCONUT LYCHEE COLADA Rum, cream of coconut, lychee, lime juice and coconut water	6.9
SASSY LASSI Rum, mango puree, yoghurt, coconut water and pistchios	6.9	MUMBAI MULE Vodka, lime juice, ginger simple syrup and ginger beer	6.9

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