



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	7.5	MANGO MARGARITA	7.5
Refreshing chilli and lime gin served with Indian tonic water		Mango puree, tequila, lime juice	

STARTERS

ONION SPINACH & KALE BHAJI	5.2	KERALAN TIGER PRAWNS	8.2	LUCKNOW SEEKH KEBAB	7.5	SAFFRON PANEER TIKKA	6.5
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	4.8	TANDOORI CHICKEN TRIO	7.2	TANDOORI CAULIFLOWER WINGS	5.9	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	4.8	SOFT SHELLED CRAB	9.8	SCALLOP THENGPAL	10.5	DARJEELING CHICKEN MOMO	7.2
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	15.9	LAMB AND CHICKEN THALI	18.5	FISH THALI	119.8
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	10.9	SPICED PANEER MASALA	9.9
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	10.9	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	11.9	AUBERGINE KADHAI	9.5
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	11.5	PUNJABI MUSHROOM SAAG	9.5
A medium spiced, old Keralan recipe with turmeric and coconut milk		Slow-cooked and spiced with cumin, coriander, fenugreek and garam masala	
KORMA	12.2	M&M MANGO CURRY	9.9
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	12.9	SALMON CHATTI	15.5
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	12.9	ALLEPPEY SWORDFISH CURRY	15.5
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	12.9	KERALAN PRAWN CURRY	15.5
Turn up the heat with this fiery hot and spicy favourite!		A delicate and luxurious creamy coconut and mango curry	
BEEF			
CALICUT BEEF CURRY	12.9		
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	11.9
LAMB	12.9
PRAWN	13.9
VEGETABLE	10.9

TANDOORI GRILLS & SPECIALS

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

CHARMINAR PLATTER	15.9
Tandoori salmon, chicken and lamb tikka, seekh kebab and king prawn served with homemade chutney	
CHICKEN TANDOORI	13.9
Succulent half chicken marinated with coriander, lemon juice and turmeric served with makhani dipping sauce and masala fries	
M&M DILL SALMON	15.5
Salmon steak marinated in dill, honey, wholegrain mustard, Kashmiri chilli and aromatic spices served with pilau rice, spinach and pickles	

SIDES

ROTI	2.7	PILAU RICE	3.5	JEERA ALOO	4.9
NAAN	2.7	MUSHROOM RICE	3.9	Baby potatoes with cumin and curry leaves	
PESHWARI NAAN	3.5	CHIPS	3.5	TARKA DAAL	4.9
CHILLI CORIANDER NAAN	3.2	MASALA FRIES	3.9	Red and yellow lentils, slow cooked and finished with cumin and curry leaves	
GARLIC NAAN	3.2	THORAN	4.9	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

Please speak to our staff about our menu allergen chart if you need further information. Our food is freshly prepared in small kitchens where allergens are present. We can't guarantee that our food and drinks are completely allergen-free.



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 RIOJA, 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	5.0
COBRA - 660ML		6.5
COBRA - 330ML		3.5
KINGFISHER - 330ML		3.9
ROAR WELSH VEGAN BEER		4.6
SOUTH-EAST ASIAN PEACOCK APPLE CIDER		4.6

SPIRITS

VODKA	WHISKY
JJ WHITLEY POTATO VODKA 3.8	GLENFIDDICH 12 YEAR OLD 4.0
JJ WHITLEY RASPBERRY VODKA 3.8	JAMESON IRISH WHISKY 3.8
GIN	GLENMORANGIE 3.8
JJ WHITLEY DRY GIN 3.8	JACK DANIELS 3.5
JJ WHITLEY ELDERFLOWER 3.8	COGNAC
JJ WHITLEY MANGO AND LIME 3.8	COURVOISIER VS 4.8
BOMBAY SAPPHIRE 3.8	REMY MARTIN VSOP 5.2
RUM	TEQUILA
HAVANA CLUB ESPECIAL 3.6	JOSE CUERVO SILVER 3.8
HAVANA CLUB 3 YEAR OLD 3.8	JOSE CUERVO GOLD 4.0
MIXERS - GINGER ALE, TONIC, SODA WATER, LEMONADE 1.5	

AFTER DINNER COCKTAILS

ESPRESSO MARTINI	7.5
WHITE RUSSIAN	7.5

LIQUEUR COFFEES

IRISH	5.5
AMARETTO	5.5
KAHLÚA	5.5

SOFTS

COKE/DIET COKE/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

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