



MINT AND MUSTARD

SOMETHING TO DRINK

MINT AND MUSTARD G&T 7.5 Refreshing chilli and lime gin served with Indian tonic water	MANGO MARGARITA 7.5 Mango puree, tequila, lime juice
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STARTERS

POPPADUM & CHUTNEY BASKET 3.9	SAFFRON PANEER TIKKA 6.5 Indian style cheese marinated in an indulgent blend of honey and saffron grilled in the tandoor	DARJEELING CHICKEN MOMO 7.2 Crispy chicken dumplings in a light dough served with a punchy chilli dip	KERALAN TIGER PRAWNS 8.2 Marinated with red Kashmiri chilli flakes and zesty spices
HOMEMADE SAMOSA 4.8 Light and delicately spiced vegetable filling	VEGGIE PLATTER 9.9 A selection of our favourite veggie starters: Bombay chat, paneer tikka, homemade samosa and onion, spinach & kale Bhaji	LUCKNOW SEEKH KEBAB 7.5 Warming spiced minced lamb chargrilled in the tandoor, served with mint dip	SOFT SHELL CRAB 9.8 Spiced crab, deep fried in a light batter
BOMBAY CHAAT 4.8 Gram flour dough balls with a sweet yoghurt, tamarind and chickpea filling served with chutney	TANDOORI CHICKEN TRIO 7.2 Chicken in three distinct marinades - Kashmiri chilli, star anise, fresh coriander and mint	KASHMIRI LAMB TIKKA 7.9 Succulent prime lamb marinated overnight with Kashmiri spices and finished in the Tandoor oven	SCALLOP THENGPAL 10.5 Simmered in delicate spices, lemon zest and coconut milk
ONION, SPINACH & KALE BHAJI 5.2 With rustic dips		SPICY CALAMARI 7.9 Coated in gram and rice flour, chilli flakes garlic and ginger served with mango chutney	SEAFOOD TRIO 13.9 A combination of our delicious seafood starters; Tandoori prawns, soft shell crab and calamari
TANDOORI CAULIFLOWER WINGS 5.9 Cauliflower florets in a hot spicy masala marinade served with mango chutney			

SOULFUL CURRIES

CHICKEN	SALMON CHATTI 15.5 This feisty curry is simmered gently in a 'Chatti' pot giving it a rich and earthy flavour
LOLA'S CHICKEN CURRY 11.5 A medium spiced, old Kerala recipe with turmeric and coconut milk	ALLEPPEY CURRY Famous for its rich flavour, this spicy and tantalizing curry is made with ginger and coconut
DELHI TIKKA MASALA 10.9 A sumptuous Delhi style chicken curry sauce flavoured with cardamom, cloves turmeric and ginger, finished with cream	SWORDFISH PRAWN 15.5 15.5
HIGHWAY DHABA MURG 11.9 Succulent chicken in a deliciously thick onion and tomato masala and a melange of Indian spices	TRADITIONAL RECIPES
MAKHANI MURG 10.9 A spiced tomato, butter and cream sauce - famously known as Butter Chicken	KORMA 9.9 A mild and creamy blend of cashews coconut and fresh coriander
LAMB	VEGETABLE 9.9
LAMB ROGAN JOSH 12.9 Fall apart tender lamb with a heady combination of intense spices in a tomato sauce that packs a serious flavour punch!	CHICKEN 10.9
COLONEL NAIR'S COCONUT FRY 12.9 Slow cooked lamb with a mouthwatering blend of typical Kerala spices	LAMB 12.9
BEEF	PRAWN 14.9
CALICUT BEEF CURRY 12.9 Classic Southern style slow cooked beef; punchy and bold spices	GOAN VINDALOO Turn up the heat with this fiery hot and spicy favourite!
SEAFOOD	VEGETABLE 9.9
KERALAN PRAWN CURRY 15.5 A delicate and luxurious creamy coconut and mango curry	CHICKEN 10.9
	LAMB 12.9
	PRAWN 14.9
	PUNJABI SAAG Slow cooked spinach spiced with cumin coriander, fenugreek and garam masala with spices
	VEGETABLE 9.9
	MUSHROOM 9.9
	CHICKEN 10.9
	LAMB 12.9
	PRAWN 14.9

VEGGIE

options available

AMRITSARI CHOLE 8.5 A Punjabi classic also known as Chana Masala. Chickpeas simmered in tea leaves and an indulgent aromatic sauce	M&M MANGO CURRY 9.9 Vegetables with ginger, green chillies with tropical flavours of baby raw mango steeped in coconut milk.
PANEER AAPKI PASAND 9.9 Indian style cottage cheese chunks Choose from one of our four different sauces.	FIVE SPICED 9.9
M&M MANGO CURRY 9.9	MAKHANI SAUCE 9.9
MAKHANI SAUCE 9.9	PALAK MASALA 9.9
PALAK MASALA 9.9	KADHAI MASALA 9.9
KADHAI MASALA 9.9	KADHAI 9.9 Intensely rich dishes cooked in a 'kadhai' pot with fresh green chillies and curry leaves. Choose from
KADHAI 9.9	AUBERGINE 9.5
AUBERGINE 9.5	ROASTED VEGETABLES 9.5
ROASTED VEGETABLES 9.5	

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

M&M SPECIAL TASTING MENU

44.90 per person
 WINE PAIRING
add 15.90 per person

STARTERS
Keralan Tiger Prawn
Hariyali Chicken Tikka
Bombay Chaat

LEFARNIENTE VIOGNIER FRANCE*
Fresh, floral and extremely fruity a feast for the taste buds!

MIDDLE COURSE
M&M Dill Salmon

SOULTREE, SAUVIGNON BLANC NASIK VALLEY, INDIA*
Refreshing and crisp with notes of tropical fruit

MAIN COURSE
Alleppey Swordfish Curry
Lamb Rogan Josh
Highway Dhaba Murg

DOWN UNDER SHIRAZ AUSTRALIA*
Plum aromas with a hint of pepper and spice

ACCOMPANIMENTS
Thoran
Steamed Rice
Naan Breads

DESSERT
 pudding Platter
chef's selection of desserts

*125ml serving
 & options available

TANDOORI GRILLS & SPECIALS

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

CHICKEN TANDOORI 13.9 Succulent half chicken marinated with coriander, lemon juice and turmeric served with makhani dipping sauce and masala fries	CHICKEN KALMI KEBAB 13.9 Chicken marinated in yoghurt roasted Bengal gram, fenugreek and Indian spices, served with tempered spiced yoghurt
CHARMINAR PLATTER 15.9 Tandoori salmon, chicken and lamb tikka, seekh kebab and king prawn served with homemade chutney	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
TANDOORI KING PRAWN 19.9 Our take on the famous Goan Kafreal King Prawns marinated in fresh coriander grilled to perfection in the Tandoor served with mint and coriander chutney	

SIDES

ROTI 2.7	SAAG ALOO 4.9 A North Indian popular dish made with spinach and potatoes. Saag Bhaji option available
NAAN 2.7	BHINDI MASALA 4.9 Punjabi style stir fried okra with a medium spiced onion masala
PESHWARI NAAN 3.5	THORAN 4.9 Lightly sautéed, shredded vegetables finished with fresh coconut
CHILLI CORIANDER NAAN 3.2	JEERA ALOO 4.9 Baby potatoes with cumin and curry leaves. Aloo Gobi option available
GARLIC NAAN 3.2	TARKA DAAL 4.9 Red and yellow lentils, slow cooked and finished with cumin and curry leaves
FIG AND CORIANDER NAAN 3.9	RAITA 3.5 Natural yoghurt, cucumber and onion with a touch of roasted cumin
KHEEMA NAAN 3.9	
STEAMED RICE 2.9	
PILAU RICE 3.5	
MUSHROOM RICE 3.9	
LEMON RICE 3.9	
COCONUT RICE 3.9	
HOUSE SALAD 3.9	
CHIPS 3.5	
MASALA FRIES 3.9	

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
PETIT CHABLIS J MOREAU & FILS, FRANCE A pale gold with silver highlights and a highly expressive nose of mandarin and grapefruit lead into a balanced palate of the same with great finesse and length			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	22.0
WHITE ROSE ZINFANDEL, USA This delicious Zinfandel displays ripe strawberry and raspberry fruit aromas. Very moreish, perfect!	5.7	7.6	23.0

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
DOWN UNDER SHIRAZ, AUSTRALIA Lovely plum aromas with a hint of pepper and spice Complimented by a luscious berry palate	5.6	7.6	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
MARQUES DEL ATRIO CRIANZA D.O CA RIOJA, SPAIN Hints of red and black fruit blended with oaky and vanilla notes from barrel ageing. In the mouth it offers up firm and rounded tannins showing a good ripening			28.0

CHAMPAGNE AND SPARKLING

	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	8.9	27.0
CHAMPAGNE CASTELNAU BRUT CLASSIQUE NV, FRANCE Notes of apricot and white peach make it a natural temptation anytime, day or night		40.0

BEER & CIDER

	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 - TONIC, SODA WATER, LEMONADE	1.5

APERITIFS

MARTINI DRY - 50ML	3.0
MARTINI ROSSO - 50ML	3.0
PERNOD - 50ML	3.0
CAMPARI - 50ML	3.0
PORT - 50ML	3.0

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	REG 2.5	LGE 3.5
J20; APPLE AND MANGO/ORANGE AND PASSION FRUIT		3.5
MANGO LASSI		3.5
STILL & SPARKLING WATER		3.5

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