



MINT AND MUSTARD



SOMETHING TO DRINK

- MINT AND MUSTARD G+T** 7.5 Refreshing chilli and lime gin served with Indian tonic water
- DA LUCA PROSECCO, ITALY 2021** 9.5 The perfect start to any meal. Hints of peach, pear and honey

BOTTOMLESS LUNCH

SATURDAY & SUNDAY 12-4PM - £35 PER PERSON - 90 MINUTES OF BOTTOMLESS BUBBLES, LAGER OR COCKTAILS

AND CHOOSE ANY SOULFUL OR CLAY POT CURRY + RICE OR NAAN

*All other sides/accompaniments sold separately. House draft beer served in half pints, house cocktails only, soft drinks/non-alcoholic cocktails included all other drinks charged accordingly. Max table of 12. Must be pre-booked

STARTERS

- HOMEMADE SAMOSA** 5.2 Light and delicately spiced vegetable filling
- BOMBAY CHAAT** 5.2 Gram flour dough balls with a sweet yoghurt, tamarind and chickpea filling
- SPINACH & ONION PAKORAS** 5.8 With mango dip
- TANDOORI CAULIFLOWER WINGS** 5.9 Cauliflower florets in a hot spicy masala marinade served with mango chutney
- PAKORA SCOTCH EGG** 7.5 With spiced relish and pomegranate seeds
- SAFFRON PANEER TIKKA** 6.8 Indian style cheese marinated in an indulgent blend of honey and saffron grilled in the tandoor
- OKRA FRIES** 5.9 Crispy, light and spiced with chilli dip
- TANDOORI CHICKEN TRIO** 7.6 Chicken in three distinct marinades - star anise, Kashmiri chilli, fresh coriander and mint
- DARJEELING CHICKEN MOMO** 7.2 Crispy chicken dumplings in a light dough served with a punchy chilli dip
- LUCKNOW SEEKH KEBAB** 7.8 Warming spiced minced lamb chargrilled in the tandoor, served with mint dip
- SALMON & CRAB TIKKI CAKES** 7.5 Lightly spiced salmon and crab cakes. Mini yet mighty!
- KERALAN TIGER PRAWNS** 8.2 Marinated with red Kashmiri chilli flakes and zesty spices
- CRISPY CHILLI SQUID** 7.5 With mango dip
- KASHMIRI LAMB TIKKA** 7.9 Marinated overnight with Kashmiri spices and finished in the Tandoor oven
- CHILLI TOFU** 6.8 Hot, sweet, sour, sticky tofu with indo-chinese influences, garlic, ginger, chilli and soy
- JACKFRUIT CROQUETTES** 6.9 A spicy mix of potatoes and curried jackfruit rolled, breadcrumbed and fried until golden

SOULFUL CURRIES

- CHICKEN**
 - LOLA'S CHICKEN** 12.5 A medium spiced, old Keralan recipe with turmeric and coconut milk
 - DELHI TIKKA MASALA** 11.5 A sumptuous Delhi style chicken curry sauce flavoured with cardamom, cloves turmeric and ginger, finished with cream
 - HIGHWAY DHABA MURG** 12.5 Succulent chicken in a deliciously thick onion and tomato masala and a melange of Indian spices
 - MAKHANI MURG** 12.5 A spiced tomato, butter and cream sauce - famously known as Butter Chicken
 - CHICKEN KORMA** 11.5 A mild and creamy blend of cashews coconut and fresh coriander
- LAMB**
 - LAMB ROGAN JOSH** 13.5 Fall apart tender lamb with a heady combination of intense spices in a tomato sauce that packs a serious flavour punch!
 - COLONEL NAIR'S COCONUT FRY** 13.9 Slow cooked lamb with a mouthwatering blend of typical Keralan spices
- BEEF**
 - DEVILLED BEEF** 13.9 Hot, sour and tangy braised beef with onions, peppers cinnamon curry leaves and chilli
- SEAFOOD**
 - KERALAN PRAWN** 15.5 A delicate and luxurious creamy coconut and mango curry
 - ALLEPPEY FISH** 15.5 Famous for its rich flavour, this spicy and tantalizing curry is made with ginger and coconut
- VEGGIE**
 - AUBERGINE KADHAI** 10.9 Intensely rich dish cooked in a 'kadhai' pot with fresh green chillies and curry leaves
 - AMRITSARI CHOLE** 10.2 A Punjabi classic also known as Chana Masala. Chickpeas simmered in tea leaves and an indulgent aromatic sauce
 - FIVE SPICE PANEER MASALA** 11.5 Indian style cottage cheese with our five spice blend
 - CEYLON JACKFRUIT** 10.9 A hot and sour flavour explosion with creamy coconut milk simmered with cinnamon, tamarind, curry leaves, fresh coconut, ginger, black pepper and chilli
 - SQUASH & COCONUT** 10.9 Mildly spiced and cooked in creamy coconut milk and turmeric, tempered with onions and mustard

CLAY POT CURRIES

- One pot, rustic cooking using whole spices, fresh herbs and ingredients - from the fire straight to the table - this is curry like you've never tried before
- COCONUT CHICKEN** 12.9 Light, fragrant with fresh herbs - ginger, garlic, turmeric, curry leaves and coconut milk
 - RUSTIC CHICKEN** 13.5 Cinnamon, cloves, cardamom, pepper and onions with a splash of yoghurt
 - GREEN VEGETABLE** 11.9 Broccoli, cauliflower, carrots, sweet peas and potatoes in a fragrant green mango curry with coconut milk
 - HUNTERS LAMB** 14.5 Tender lamb, slow-cooked with crimson kashmiri chillies, garlic and cardamom

BUDDHA BOWLS

- Colourful bowls of chickpeas, spinach leaves, coconut greens, ribbons of cucumber, pickled pink onions, smashed avocado, pineapple, pomegranate and steamed rice
- KATSU CURRY** 13.9 Chilli breadcrumbed chicken and curry sauce
 - TIKKA CHICKEN** 12.5 Marinated overnight in yoghurt kashmiri chilli, black salt, chaat masala and fenugreek leaves
 - ROASTED CAULIFLOWER** 11.5 Smeared in cashew nut masala
 - TANDOOR PANEER** 11.5 Marinated in zesty, tangy pickling spices that gives it a distinct lively flavour

THE EARLY RUBY - £15 - CURRY + SIDE + DRINK

ANY SOULFUL CURRY* + EITHER RICE OR NAAN + GLASS OF HOUSE WINE (125ML) OR 1/2 PINT OF HOUSE DRAUGHT

MONDAY - WEDNESDAY 5:00 - 6:30PM *EXCLUDING FISH/SEAFOOD CURRIES

TANDOORI GRILLS

- CHICKEN TANDOORI** 15.5 Succulent half chicken marinated with coriander, lemon juice and turmeric served with makhani dipping sauce and masala fries
- M&M DILL SALMON** 17.9 Salmon steak marinated in dill honey, wholegrain mustard, Kashmiri chilli and aromatic spices served with pilau rice, spinach and pickles
- PAN SEARED COD** 17.5 marinated with turmeric and mustard with masala spinach, rice and topped with a spicy mango sauce

MALABAR 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
- CLASSIC CHICKEN** 13.9
 - SLOW COOKED LAMB** 15.9
 - SUCCULENT PRAWN** 15.5
 - ROASTED VEGETABLE** 12.9

THE M&M SPECIAL TASTING MENU

49.90 PP - PLEASE ASK US FOR DETAILS

SIDES

- POPPADUM & CHUTNEY BASKET** 3.9
- ROTI** 3.5
- PESHWARI NAAN** 3.8
- CHILLI CORIANDER NAAN** 3.8
- GARLIC NAAN** 3.8
- FIG & CORIANDER NAAN** 4.0
- KHEEMA NAAN** 4.0
- STEAMED RICE** 3.5
- PILAU RICE** 4.0
- MUSHROOM/LEMON/COCONUT RICE** 4.0
- HOUSE SALAD** 3.9
- CHIPS** 3.5
- MASALA FRIES** 4.0
- SAAG ALOO/SAAG BHAJI** 5.6
- JEERA ALOO/ALOO GOBI** 5.9
- BHINDI MASALA** 6.5 Punjabi style stir fried okra with a medium spiced onion masala
- COCONUT GREENS** 5.6 Lightly sautéed, shredded vegetables finished with fresh coconut
- TARKA DAAL** 5.6 Red and yellow lentils, slow cooked and finished with cumin and curry leaves
- RAITA** 3.5 Natural yoghurt, cucumber and onion with a touch of roasted cumin

DESSERTS

- CHOCOMOSA** 6.5 Chocolate filled samosa, almond flakes caramelised banana and vanilla ice cream
- TANDOORI PINEAPPLE** 5.9 With honey, saffron and pistachio ice cream
- ROSE CREME BRÛLÉE** 6.2 A twist on the classic
- PUDDING PLATTER** 7.9 Rose creme brûlée, chocomosa and tandoori pineapple
- ICE CREAM** 4.6 Vanilla / Mint Chocolate / Pistachio
- SORBET** 4.5 Mango and passion fruit / Lemon and lime
- GULAB JAMUN** 5.6 Among India's most popular desserts this delicious dessert consists of dumplings traditionally made of thickened or reduced milk, soaked in flavoured sugar syrup





MINT AND MUSTARD



A true punch is the ancestor of the cocktail with roots in India going back to the 18th Century. The word punch originates from the Sanskrit word "paanch" (literal translation is 'five' or 'five elements') that go into making a great drink. A great punch is fine balance between spirit, citrus, sweetness, spice and dilution.

- ELDERFLOWER AND APPLE PUNCH** 8.0
Rum, elderflower nectar and apple juice topped with lemonade and garnished with lime, cucumber mint and orange slices
- RASPBERRY CITRUS ARRACK PUNCH** 8.0
White Rum, Arrack, Raspberries and lime

- PEACHY PIMMS AND GINGERALE** 8.0
Classic Pimms and peach syrup topped with ginger ale and finished with lime, strawberries and fresh mint leaves
- CEYLON PUNCH** 8.0
Spiced rum, arrack, sugar syrup, pineapple and lime juice



- MAHUA ICED TEA** 7.7
Malibu, mahua syrup, lime juice and ugar syrup finished with fresh mint leaves
- CLASSIC SANGRIA**
Red wine, orange juice, cherry brandy, Lemonade, strawberries and oranges
- BLUE LAGOON** 7.7
Smirnoff vodka, blue curcacao and lime juice
- MYSTIC INDIA** 7.7
Vodka, strawberries and mango nectar topped with lemonade

- KOCHI COLADA** 7.7
Coconut rum, white rum, cream of coconut fresh cream and pineapple juice
- KAMASUTRA ON THE BEACH** 7.7
Vodka, archers, orange juice and cranberry juice
- BERRY ENGLISH** 7.7
Vodka, blackcurrant, strawberry and raspberry topped with lemonade
- CLASSIC MOJITO** 7.7
Rum, sugar syrup and lime juice topped with lemonade and finished with mint
- MINT & MUSTARD SPECIAL** 7.7
Blast of Jack Daniels with amaretto, vodka blended with pineapple juice and orange juice mix together poured over cube ice
- MAI TAI MANGO** 7.7
Coconut rum, spiced rum, mango syrup pineapple juice and lime juice with a dash of grenadine

- PORN STAR MARTINI** 7.7
Vodka, passoa liqueur, vanilla passionfruit and lime juice
- LONG ISLAND ICED TEA** 7.7
Smirnoff vodka, tequila, rum, gin and trip sec shaken with sweet & sour topped with coke
- ESPRESSO MARTINI** 7.7
a sumptuous mix of vodka, coffee liqueur and espresso
- WHITE RUSSIAN** 7.7
combining vodka, kahlúa and cream served on the rocks

- MOCKTAILS**
- MANGO COCO** 5.0
Fresh coconut, mango juice, ginger and mint syrup
- FRESH FRUIT VIRGIN MOJITO** 5.0
Mint, orange, lime, apple and strawberry
- SAFE SEX ON THE BEACH** 5.0
A refreshing combination of peach orange and cranberry juices
- SWEET KISS** 5.0
A hint of strawberry with pineapple and apple juice topped with lemonade



Britain may be the spiritual home of the G&T; but India is its birthplace! The story is steeped in history. In the early days of the East India Company (circa 1830), quinine was used daily to tackle malaria, however, it was bitter to taste and before long it was being mixed with sugar, lime and water for easier drinking and a slug of gin to up the enjoyment. Thus the G&T was born!

WINE LIST

WHITE	175ML	250ML	BOTTLE
MONTE VERDE SAUVIGNON BLANC, CHILE Fresh and fruity with gooseberry and passionfruit notes	5.9	7.8	23.5
GRAVE DEL FRIULI PINOT GRIGIO, ITALY Fresh and aromatic, everything you expect from a Pinot!	6.2	8.2	24.5
ALMA MORA CHARDONNAY, ARGENTINA A rich and juicy wine, perfect with spicy dishes	6.4	8.5	25.5
PICPOUL DE PINET, FRANCE Perfectly balanced with hints of citrus blossom and green apple			26.5
WHIPARA HILLS, SAUVIGNON BLANC, NEW ZEALAND Bursting with fresh citrus, grapefruit and melon notes			28.5
CHABLIS CELLIERDU VALVAN, LOUIS JADOT, FRANCE Produced by the world renowned winery, this unoaked chardonnay is buttery and soft with a hint of apple and vanilla			42.0
ROSÉ	175ML	250ML	BOTTLE
PARINI PINOT GRIGIO ROSATO DELLE VENEZIE, ITALY Light and fresh, red fruits and a hint of lemon	5.9	7.8	23.5
WICKED LADY WHITE ZINFANDEL, CALIFORNIA Medium-sweet rose with a salmon-pink colour	6.2	8.2	24.5
RED	175ML	250ML	BOTTLE
SANTA RITA, MERLOT, CHILE Juicy and fruit-driven with intense red fruit aromas floral notes and vanilla	5.8	7.7	23.0
BERRI ESTATES SHIRAZ, AUSTRALIA A smokey red with tobacco notes, black pepper blueberry and plum	6.2	8.2	24.5
BARNABE OAK AGED PINOT NOIR, FRANCE Oak aged and glossy red, silky and elegant with a hint of spice	6.4	8.5	25.5
DON JACOBO RIOJA CRIANZA, SPAIN A mature wine with oaky raspberry aromas			27.5
ZUCCARDI BRAZOS, MALBEC, ARGENTINA A typical Malbec, medium bodied, soft tannins, balanced acidity			29.9
BANSHEE CABERNET SAUVIGNON, CALIFORNIA Ripe fig, cassis and vanilla notes			42.5
CHAMPAGNE AND SPARKLING	20CL BOTTLE	BOTTLE	
DA LUCA PROSECCO, ITALY Hints of peach, pear and honey		9.5	33.5
BOUCHE PERE AT FILS CUVÉE RESERVE BRUT, FRANCE Ripe and biscuity with an elegant finish			47.5

SINGLE DOUBLE SINGLE DOUBLE

BOMBAY SAPPHIRE a fresh and lively gin, slightly floral with coriander and a warm peppery finish	3.2	6.4	JJ WHITLEY ELDERFLOWER candied sweetness on the palate, dominated by the unmistakable punch of elderflower	3.2	6.4
JJ WHITLEY DRY GIN made using eight botanicals, including the traditional juniper and citrus peel. clean and dry!	3.2	6.4	JJ WHITLEY MANGO AND PAPAYA juicy tropical fruits of luscious mango and papaya complement each other perfectly	3.2	6.4
MALFY CON ARANCIA BLOOD ORANGE GIN sicilian blood orange peels give this gin lovely fruity notes	3.5	7.0	JJ WHITLEY PINK CHERRY a sugary stone fruit and fresh almond aroma with an initial sweetness leading into marzipan sour cherry and juniper	3.2	6.4
MALFY GIN ROSA sicilian pink grapefruit and rhubarb along with lemon peel, grapefruit peel, angelica root, orris root and coriander	3.5	7.0			

BEER & CIDER

	HALF	PINT
M&M CRAFT LAGER	3.0	5.5
COBRA - 660ML		7.5
COBRA - 330ML		4.5
KINGFISHER - 330ML		4.5
ROAR WELSH VEGAN BEER		4.8
SOUTH-EAST ASIAN PEACOCK APPLE CIDER		5.8
NON ALCOHOLIC BEER - 330ML		3.9

SOFT & HOT DRINKS

COKE/DIET COKE/LEMONADE	REG 3.0	LGE 3.9
FRUIT JUICE; MANGO/APPLE/CRANBERRY/ORANGE	REG 3.0	LGE 3.9
J20; APPLE AND MANGO/ORANGE AND PASSION FRUIT		3.9
MANGO LASSI		3.9
STILL & SPARKLING WATER		3.9
ENGLISH BREAKFAST TEA / HERBAL TEAS		2.9
MASALA CHAI / FILTER COFFEE		3.0



🌿 Vegetarian | 🥬 Vegan | 🥜 Contains Nuts