

APPETIZERS & STARTERS				MAIN DISHES					
VEGETARIAN		NON VEGETARIAN		VEGETARIAN		NON VEGETARIAN			
Poppadum Basket	4.95	Chicken Burra Tikka 🌶️	9.95	Paneer Makhani	12.95	Mari Methi Chicken	13.25		
Crispy, thin fried lentil wafers served with chutneys		Boneless chicken marinated in tandoori spices and grilled in tandoor		Paneer cubes served in a creamy, buttery tomato gravy		Peppery chicken curry infused with fenugreek leaves and black pepper			
Poet’s Masala Mogo	9.45	Chicken Malai Tikka	9.95	Paneer Tikka Masala	12.95	Butter Chicken	13.25		
Crispy cassava tossed in the Poet’s special spicy house masala		Chicken marinated in cream, cheese, and mild spices and grilled		Tandoori-grilled paneer in a rich tomato and onion masala sauce		A North Indian favourite — tandoori chicken cooked in a buttery sauce			
House Crispy Bhajia	8.45	House Chicken Wings	10.95	Mutter Paneer	12.95	Punjabi Chicken	13.25		
Classic potato fritters battered, spiced and fried to perfection		Chicken wings marinated in house spices and grilled until charred		Green peas and paneer simmered in a spiced tomato-onion gravy		Chicken slow-cooked with Punjabi spices and an onion-tomato masala			
Onion Bhaji	8.45	Crispy Chilli Chicken 🌶️	11.45	Saag Paneer	12.95	Dhaba Chicken	13.25		
Classic Punjabi-style onion fritters in a spiced batter		Batter-fried chicken tossed in a tangy Indo-Chinese chilli garlic sauce		Fresh spinach and soft paneer cooked with spiced Indian sauce		Homestyle chicken on the bone, cooked with Punjabi spices in a gravy			
Paneer Tikka	9.95	Chicken Samosas	6.75	Aloo Gobi	10.95	Chicken Tikka Masala	13.25		
Chunks of marinated paneer grilled in the tandoor		Crispy golden pastry parcels filled with spiced Chicken		A hearty North Indian classic of spiced potatoes and cauliflower		Chargrilled tandoori chicken pieces in a creamy tomato-based curry			
Chilli Paneer 🌶️	11.45	Lamb Samosas	6.75	Jeera Aloo	10.45	Jeera Chicken	13.25		
Paneer cubes stir-fried in a spicy chilli and garlic sauce		Crispy golden pastry parcels filled with spiced minced lamb		Potatoes tossed in cumin seeds, turmeric, and fresh coriander		Chicken cooked with cumin seeds, aromatic spices, and a rich gravy			
Chilli Garlic Mushrooms 🌶️	9.45	Lamb Chops 🌶️	14.95	Aloo Baingan	10.95	Lamb Rogan Josh	14.25		
Fried battered mushrooms coated in a spicy chilli and garlic sauce		Lamb chops marinated in house spices and grilled to perfection		Tender aubergine and potato cooked in a rustic onion-tomato masala		Slow-cooked lamb in an aromatic Kashmiri-style curry			
Gobi Manchurian 🌶️	9.45	Sheekh Kebab 🌶️	10.45	Karahi Subzi	11.45	Bhuna Lamb	14.25		
Crispy cauliflower florets tossed in a tangy, spicy Indo-Chinese sauce		Minced lamb skewers infused with spices, grilled in the tandoor		Seasonal vegetables cooked in a robust karahi masala		Tender lamb pieces simmered in a thick, spiced onion and tomato sauce			
Vegan Crispy Chilli Chicken 🌶️	11.45	Chilli Fish 🌶️	12.45	Bhindi Masala	10.95	Saag Lamb	14.25		
Crispy plant-based “chicken” cooked in a flavourful spicy chilli sauce		Pan-fried white fish tossed in a spicy Indo-Chinese chilli sauce		Okra sautéed with onions, tomatoes, and spices - full of flavour		Lamb cooked with spinach, and whole spices in a wholesome gravy			
Vegetable Samosas	6.45	Fish Amritsari	10.95	Chana Masala	10.95	Keema Lajawab	14.25		
Golden, crispy pastry parcels filled with spicy vegetable mix		Delicately spiced, golden-fried fish fillets marinated in Punjabi spices		A hearty North Indian curry of chickpeas simmered in a spiced gravy		Spiced minced lamb cooked with onions, tomatoes, and peas			
Mumbai Pani Puri	8.45	Fish Tikka	11.95	Methi Corn	10.95	Fish Tariwali	12.95		
Puris filled with spiced potato filling and a dash of flavoured water		White fish marinated in yoghurt and spices, cooked in the tandoor		Sweet corn simmered in a creamy fenugreek-spiced gravy		A homestyle fish curry cooked in a light, flavourful gravy			
Kurkuri Bhindi	9.45	Crispy Prawns	12.95	Egg Curry Masala	10.95	Malabar Prawn Curry	15.95		
Okra tossed in flour and spices and lightly fried for a crunch		Tiger prawns coated in a light crispy batter served with chutney		Boiled eggs simmered in a bold and spiced onion-tomato gravy		Succulent prawns simmered in a coconut-rich, spiced Kerala-style curry			
Aloo Chaat	8.95	Chilli Garlic Prawn 🌶️	13.95	Malai Kofta	12.95	Prawn Lababdar	15.95		
Tangy and spicy potato chaat tossed with chutneys and crunchy sev		Juicy tiger prawns tossed in a spicy garlic sauce, Indo-Chinese style		Soft dumplings in a creamy, mildly spiced cashew and tomato curry		Juicy prawns in a creamy, tomato-based North Indian masala			
Papdi Chaat	8.95	Tandoori Prawn 🌶️	15.95	Daal Makhani	10.45	BIRIYANI			
Crispy puris topped with spiced potato, yoghurt, chutneys, and sev		Tiger prawns marinated in yoghurt, and spices, chargrilled in tandoor		Slow-cooked black lentils simmered with butter, cream, and spices		Vegetarian Biryani	12.45		
Chole Samosa Chaat	8.95	Mixed Grill 🌶️	29.95	Tadka Daal	10.45	Chicken Biryani	13.95		
Samosas topped with spiced chickpeas, chutneys, yoghurt, and sev		Mix of Chicken wings, chicken tikkas, sheekh kebab and lamb chops		Yellow lentils finished with a traditional Punjabi-style tempering		Lamb Biryani	14.95		
Avocado and Kale Chaat	8.95			Please note:		Prawn Biryani	15.95		
Crispy kale tossed with avocado, chutneys, spices and crunchy sev				<i>All meat is halal</i>					
House Special Bhel Mix	8.45			<i>A discretionary service charge of 12.5% will be added</i>					
A tangy street-style puffed rice mix with chutneys, onions, and sev				<i>All dishes have a baseline medium spice level. Extra spicy dishes are marked with a 🌶️</i>					
				<i>Please let your server know of any allergies prior to ordering. Due to the setup of our kitchen, cross contamination is likely</i>					
BREADS				SALADS AND SIDES					
Plain Naan	3.25	Bhatura	4.95	Onions and Green Chillies	2.95	<div>The INDIAN POET</div>			
Garlic Naan	3.75	Cheese Naan	5.45	Green Salad	4.45				
Chilli Naan	3.75	Peshwari Naan	5.45	Kachumbari Salad - Kenyan Style	3.95				
Garlic Chilli Naan	3.75	RICE		Paneer Salad	9.95				
Tandoori Roti	3.25	Basmati Rice	3.95	Chicken Salad	9.95				
Lacha Paratha	4.75	Jeera Rice	4.45	Plain Chips	3.95				
Paneer Paratha	5.45	Kesari Pilao Rice (Saffron Rice)	4.95	Masala Chips	4.95	<div>The INDIAN POET</div>			
				Raita (Yoghurt)	3.00				

DRINKS

SIGNATURE COCKTAILS

The Poet in Bloom	12.50
Vodka, Lychee Juice, Rose Syrup and Lime topped with Cardomom	
Dawa	12.50
Vodka, Lime, Honey, Mint	
Mango Ink	12.50
Whiskey, Rum, Mango Juice, Mango Puree, Lime	
The Poet's First Draft	12.50
Vodka, Gin, Raspberry Puree, Honey, Lime, Cranberry	
Scribe	12.50
Peach Puree, Vodka, Midori, Lime	

CLASSIC COCKTAILS

Mojito (Classic/Mango/Strawberry/ Bubble gum)	12
Rum, Lime, Mint, Soda, Syrup or Puree	
Bora-Bora	12
Rum, Pineapple Juice, Cream, Coconut Milk	
Pornstar Martini	12
Vodka, Pessoa, Passionfruit Puree, Lime, Prosecco	
Lychee Martini	12
Vodka, Lychee Liqueur, Lychee Juice, Lime	
Margarita	12
Tequila, Triple Sec, Lime	
Espresso Martini	12
Vodka, Kahlua, Espresso	
Hugo Spritz	12
Elderflower Liqueur, Prosecco, Soda, Lime	
Aperol Spritz	12
Aperol, Prosecco, Soda, Orange	
Negroni	12
Gin, Campari, Sweet Vermouth	
Old Fashioned	12
Bourbon, Angostura bitters, Orange, Sugar	

MOCKTAILS

Virgin Poet's Antidote	9
Lime, Soda, Honey, Mint	
Virgin Mojito (Classic/Mango/Strawberry/ Bubble gum)	9
Syrup, Lime, Mint, Soda	
Lychee Lush	9
Lychee, Rose Syrup, Lime	
Chaat Carnival	9
Passionfruit Juice, Chilli, Chaat Masala, Lime	
P3 Cooler	9
Peach, Lime, Ginger Ale	

MOCKTAILS CONTINUED

Cucumber Elderflower Fizz	9
Cucumber, Elderflower Syrup, Lime, Apple Juice, Soda	
Fruit Punch	9
Mixed Fruit Juice	
Madufu	9
Pineapple Juice, Cream, Coconut Milk	
Coast Cooler	9
Passionfruit, Elderflower Syrup, Soda	

BEER & CIDER

<i>On Tap</i>	
Amstel	3 / 5.75
Birra Moretti	3.50 / 6.50
Peroni	3.50 / 6.50
Guinness	3.30 / 6
Beavertown Neck Oil	3.50 / 6.50
Orchard Thieves (Cider)	3.30 / 6
<i>Bottle</i>	
Tusker (500ml)	5.50
Cobra (330ml)	4.50
Corona (330ml)	4.50
Peroni 0.0 (330ml)	4.50
Rekorderlig Strawberry & Lime (500ml)	5.50

WINE

<i>Red</i>	<i>175ml / Bottle</i>
Montepulciano d'Abruzzo DOC - Italy	6.75 / 26
Medium-bodied with soft tannins, ripe red cherry and a hint of spice	
Mendoza Malbec - Argentina	7.50 / 29
Rich and juicy, packed with dark fruit, plum and subtle mocha notes	
Rioja Crianza - Spain	/ 32
Smooth and elegant with red berries, vanilla and a gentle oak finish	
<i>White</i>	<i>175ml / Bottle</i>
Sauvignon Blanc - Chile	6.75 / 26
Crisp and zesty with citrus, green apple and subtle herbal notes. Easy-drinking and refreshing	
Sauvignon Blanc - New Zealand	7.50 / 29
Classic Marlborough expression - tropical fruit, gooseberry and a bright, mouth-watering finish	
Gavi - Italy	/ 32
Elegant and dry with peach, almond and minerality. A refined northern Italian white	

WINE CONTINUED

<i>Rose</i>	175ml / Bottle
Pinot Grigio Rosé - Italy	6 .25 / 24
Fresh and light with notes of strawberry and peach	
<i>Sparkling</i>	125ml / Bottle
Lunetta Prosecco Brut - Italy	7.50 / 30
Fresh with delicate bubbles, notes of pear, citrus, and white flowers	
Lunetta Rosé Prosecco - Italy	7.50 / 30
Aromas of red berries and wild strawberries with a refreshing sparkle	
Henners English Sparkling Brut - England	/ 55
Elegant sparkling wine dazzles with crisp green apple, fresh citrus, and delicate floral aromas	
Moët & Chandon Brut NV - France	/ 75
Classic Champagne with bright green apple, citrus, and subtle brioche notes. Elegant and refined.	

SOFT DRINKS

<i>Juices</i>	
Passionfruit	4
Orange	4
Lychee	4
Cranberry	4
Apple	4
Mango	4
<i>Lassi</i>	
Sweet	5
Salted	5
Mango	5
Rose	5
<i>Water</i>	
Still	5
Sparkling	5
<i>Fizzy Bottles & Cans</i>	
Coke	3.50
Coke Zero	3.50
Diet Coke	3.50
Fanta	3.50
Sprite	3.50
Ginger Beer	3.50
Ginger Ale	3.50
Red Bull	4
Indian Tonic	3.50
Slimline Tonic	3.50
Soda	3.50
<i>Fizzy on Tap</i>	
Coke / Diet Coke / Coke Zero / Lemonade	2.50

HOT DRINKS

House Masala Chai (available in Oat)	4
House Masala Coffee (available in Oat)	4



The INDIAN POET