KOKUM

BITINGS

Papad & Chutneys D* G* V
Basket of plain and chilli papad with tempered yoghurt chutney & sweet mango chutney 5.5

STARTERS

Pani Puri G VE
Potato, chickpea, moong sprout stuffed wheat puffs with mint & coriander water 9

Dahi Puri D* G V
Potato, chickpea and moong sprout stuffed fried wheat puffs with sweet yoghurt, mint & coriander chutney and tamarind chutney 9.5

Samosa Chaat D* G V
Crushed samosa, chickpeas drizzled with sweet yoghurt, mint & coriander chutney, tamarind chutney 10.5

Beetroot Cutlets D* G V
Spiced beetroot patties served with tempered yoghurt, mint & coriander chutney 8.5

Vegetable Samosa D* G V
Pastry stuffed with spiced potato, green peas, tamarind chutney, mint & coriander chutney 8

Sticky Pork Ribs G
Chindian spiced braised baby pork ribs, scallions 11

Kale & Onion Bhajis D* V
Curly kale, spinach, potato and onion bhajis, mint & coriander chutney, tamarind chutney 9

Amritsari Fish D*
Crispy fish, ginger, garlic, mint & coriander chutney 10.5

Chicken Lollipops
Crisp chicken tulips, tomato, chilli & garlic chutney 9.5

Tandoori Roast Cauliflower D V
Pickled spice marinated baby cauliflower, tempered makhani sauce, mint & coriander chutney 11.5

Chutney Paneer Tikka D V
Spicy mint & coriander chutney marinated paneer, tomato, chilli & garlic chutney 12

Chicken Chop D
Clove & pickled spice marinated chicken thigh, laccha onion & kasundi mooli, mint & coriander chutney 8.5 *per piece*

Chicken Tikka D
Spice & yoghurt marinated chicken, mint & coriander chutney 14.5

Lamb Chop D*
Kashmiri chilli marinated best end lamb chop, mint & coriander chutney, pickled onion 16.5 *per piece*
Yes, really!

Kasundi Prawns D
Mustard & yellow chilli marinated fresh water prawns, tomato, chilli & garlic chutney 18

Duck & Chicken Seekh Kebab D*
Duck and chicken, garam masala, chilli, pineapple & chilli murabba, mint & coriander chutney 14.5

CURRIES

KOKUM Fish Curry
Sea bass, coastal spices & coconut sauce 17

Paneer Makhani D V
Paneer, buttery tomato & fenugreek sauce 15

Saag Gosht D*
Lamb cooked with spinach & spices 18

Lamb Rogan Josh
Lamb braised in onion & tomato, Kashmiri chilli, fennel 18

Lamb Shank Nihari
Slow cooked lamb shank, nihari spices 22

Makrut Lime Prawn
Prawns, lime leaf & lemongrass infused coconut & tomato sauce 17.5

House Butter Chicken D
Tandoor cooked chicken marinated in chilli & yoghurt, tomato & fenugreek sauce 18

Chicken Kolhapuri
Chicken cooked in Kolhapuri spices, onion & tomato masala, coconut 17

Baingan Bharta VE
Tandoor roasted aubergine mash, green peas, onion & tomato masala 13.5

Chana Masala VE
Chickpeas, onion & tomato masala, mango powder 12

Khumb Palak D* V
Spinach & wild mushroom, garlic, cumin, dry red chilli 13.5

BIRYANI

Our carefully applied puff pastry seal helps create steam that infuses flavour into the rice giving the biryani its unique aroma. Served with raita.

Chicken Tikka Biryani D G*
Puff pastry crust, chicken tikka cooked with aromatic Basmati rice & spices 18.5

Artichoke Biryani D G* V
Puff pastry crust, spiced artichoke, snow peas & edamame with aromatic Basmati rice & spices 17.5

SIDES

Baingan Bharta VE
Tandoor roasted aubergine mash, green peas, onion & tomato masala 8.5

Dal Makhani D V
8 hour slow cooked black lentils 8.5 / 12

Tadka Dal VE
Cumin & garlic tempered yellow lentils 7 / 11

Masala Wedges VE
5

Indian Salad VE
Cucumber, cherry tomatoes, carrot, radish 3.5

Raita D V
Grated cucumber & mint yoghurt 4

Mint & Coriander Chutney D V
2.5

Tomato, Chilli & Garlic Chutney
2.5

BREAD

Laccha Paratha D* G
Layered whole wheat bread 4.5

Tandoori Roti G
Whole wheat bread 4.5

Plain / Butter Naan D G
4 / 4.5

Garlic Naan D G
4.5

Peshawari Naan D G
Bread stuffed with raisins, coconut & mango 5.5

RICE

Pulao Rice
Whole spice tempered Basmati rice, saffron, fried onions, coriander 5.5

Steamed Rice
5

VE Vegan • V Vegetarian
G Gluten • D Dairy • N Nuts • E Egg
D* Contains dairy, can be made without
G* Contains gluten, can be made without
N* Contains nuts, can be made without

Please speak to one of our team about any allergies or dietary requirements. A discretionary 10% service charge will be added to your bill. All prices are in GBP and include VAT. Whilst every effort is made to ensure your safety, we cannot guarantee that every dish is free of allergens including peanuts.