

TURMERIC KITCHEN MENU

WINE LIST

TASTING GUIDE: White & Rosé | 1 = Driest - 9 = Sweetest
Red | A = Light-bodied - E = Full-bodied | 125ml glass available upon request

Sparkling Wine & Champagne

Prosecco, Magnifico
Italy, 2 | Beautiful straw yellow in colour with a nose of apples and pears.

Champagne, Charles Joubert Cuvée Reserve
France, 1 | Tasty red fruit aromas on a fresh and rounded palate with fine bubbles.

White Wine

Sauvignon Blanc, La Colombe
France, 2 | Peach, melon and apricot flavours with a honeyed nose.

Pinot Grigio, Primi Sali
Italy, 2 | Dry, crisp and fruity with a wonderful hint of lemon on the finish.

Chardonnay, Beyond The River
Australia, 2 | Fresh tropical flavours in abundance.

Sauvignon Blanc, Hona
New Zealand, 2 | Classic, intense flavours of lime and gooseberry with aromas of passionfruit and citrus.

Chablis, Domaine Christophe Camu
France, 1 | Pure Chardonnay with a fresh, fruit-laden palate and a nervy minerality.

Rose Wine

Pinot Grigio Rosé, Primi Sali
Italy, 2 | Refreshingly light with summer berry notes.

Côtes de Provence Rosé, J.L. Quinson
France, 2 | Distinctive fruit backed by floral hints.

Red Wine

Merlot, La Colombe
France, B | Strawberries on the palate with hints of walnut.

Malbec, Quara Estate
Argentina, C | Full and well-rounded with cherries, blackcurrants, plums and herbs.

Pinotage, Franschhoek Cellar
South Africa, D | Hot baking fruit flavours with sweet, juicy tannins and a soft finish.

Primitivo, Doppio
Italy, C | Concentrated red fruits with a long aftertaste.

Pinot Noir, Babich Black Label
New Zealand, B | Dark cherry with gentle oak aromas on a medium-weighted palate of forest fruits.

Barolo, Antario
Italy, E | Classic Nebbiolo fruit with 2 years minimum oak ageing and great depth.

COCKTAILS

Martini Choose from Espresso, Passionfruit or Chilli Ginger.

Margarita Tequila, Cointreau and Lime Juice.

Mojito White Rum, Fresh Mint, Lime, Sugar and Soda.

Mango Mojito White Rum, Fresh Mint, Mango Nectar and Soda.

Passionfruit Bellini Prosecco and Passionfruit Syrup.

Negroni Gin, Campari and Sweet Vermouth.

Aperol Spritz Prosecco, Aperol and Soda.

Old Fashioned Bourbon, Bitters and Sugar.

MOCKTAILS

Virgin Mojito Lemonade made Cuban style lime, Simple Syrup and mint topped with lemonade.

Mango Mule Mango Syrup, Ginger Beer and Soda.

Virgin Cucumber Gimlet Cucumber, Soda, Elderflower and Lime.

Cranberry Cooler Cranberry, Apple Juice, Lime and Soda.

Passionfruit Punch Passionfruit Purée, Mint, Lime and Soda.

SOFT DRINKS

Fruit Juice Ask for juices available.

Coke / Diet Coke / Lemonade

Ginger Ale

Ginger Beer

Lassi (Choose from Sweet, Mango or Salted)

Still / Sparkling Water (750ml)

BOTTLED BEER & CIDER

Heineken (330ml) £4.50

Cobra (330ml) £4.50

Peroni (330ml) £4.50

Corona (330ml) £4.50

Asahi Super Dry (330ml) £4.50

Meantime Pale Ale (330ml) £4.50

Cider (500ml) £5.95

Heineken Non Alcoholic (330ml) £3.25

SPIRITS

Add a 200ml mixer for £2.00 | 25ml spirit available upon request

Vodka

Absolut 50ml

Ciroc Ask for flavours available. £6.95

Grey Goose £7.95

Belvedere £8.95

Gin

Bombay Sapphire 50ml

Tanqueray £6.95

Hendrick's £8.95

Monkey 47 £8.95

Rum

Bacardi Carta Blanca 50ml

Captain Morgan Dark 6.95

Kraken Black Spiced 7.95

Cognac

Courvoisier VS 50ml

Martell VS £6.95

Rémy Martin VSOP £8.95

Whisky

Johnnie Walker Black Label 25ml 50ml

Chivas Regal £5.95 £7.95

Jack Daniel's £5.95 £7.95

Tenjaku £6.95 £8.95

Single Malt

Glenmorangie 10 year 25ml 50ml

Glenfiddich 12 year £6.95 £8.95

Laphroaig 10 year £6.95 £8.95

Talisker Skye £7.25 £9.95

Dalmore 15 year £13.95 £18.95

Liqueurs

Baileys 50ml

Malibu £6.95

Cointreau £6.95

Tia Maria £6.95

Amaretto £6.95

TEA & COFFEE

Tea £3.25

Americano £3.25

Espresso £3.25

Café Latte £3.50

Café Mocha £3.50

Cappuccino £3.50

Hot chocolate £3.50

APPETISERS

Kale Chaat (V,D) Batter fried kale leaves, potatoes, chickpeas, mint, tamarind and yoghurt.
Makhana Chaat (VG) Crispy roasted lotus seed fusion with vibrant flavours of mint, tamarind, onions, tomatoes and Indian spices.
Avocado Bombs (VG,G,MU) Smashed avocado with a touch of mustard seeds, crispy patties served with beetroot chutney.
Beetroot Cutlet (VG) Crispy and delicious beetroot patties made of beets, potatoes, semolina and spices.
Malai Paneer Tikka (V,D) Stuffed cottage cheese infused with dynamic flavours of cream and apricot served with apricot chutney.
Tandoor Ke Phool (V,D) Broccoli and cauliflower marinated in a spiced sauce, cooked in a clay oven and served with mint chutney.
Murgh Tikka (D,MU) Spiced marinated chicken cooked in a clay oven.
Murgh Malai Tikka (D,MU) Chicken breast marinated overnight with cheesy cream and with bursting flavours of ginger, garlic and cardamom.
Lamb Cigars (G,SE) Pulled and lamb mince cigar rolls with tahini mint sauce.
Seekh Kebabs Grilled minced lamb cooked to perfection in a clay oven served with mint sauce.
Garlic Chilli Lamb Chops (D,MU) Spring lamb chops marinated in ginger, spices, yoghurt and cheese.
Tandoori Prawns (D,MU,F) King prawns in tingling spices and grilled in a clay oven.
Tandoori Salmon Tikka (D,MU,F) Spiced marinated Scottish salmon glazed in a clay oven.

AROUND THE WORLD

Sirloin Steak 8OZ Served with fries, a tomato and peppercorns sauce.
Spicy Bean Burger (V,G) Served with fries.
Beef Burger (G) Served with fries.
Grilled Chicken Burger (G) Served with fries.
Fish and Chips (G) Served with mushy peas.
Spinach and Ricotta Ravioli (G,D) In creamy pesto sauce. Add chicken + 2.00
Make Your Own Pizza (G,D) Chicken, Ham, Pepperoni, Peppers, Mushrooms, Olives, Jalapeños, Cheese. Choose up to 3 toppings.
Chicken Caesar Salad (G,D)
Stem Vegetables (VG) Lemon roasted broccoli and asparagus.

Allergens:

Celery - C, Gluten - G, Crustaceans - Cr, Eggs - E, Fish - F,
Lupin - L, Dairy - D, Nuts - N, Mustard - M, Peanuts - PN,
Sesame - SE, Sulphur - SU, Soya - SO, Mollusc - MO

Key: VG - Vegan; V - Vegetarian

MAINS

£7.95	Dhulo Dal Makhani (V,D) Black lentils and kidney beans in a buttery tomato sauce flavoured with fenugreek and cream.	£8.95
£8.95	Yellow Dal Fry (VG) Yellow lentils tempered with onion, tomatoes and garlic.	£8.95
£8.95	Hara Pata Paneer (V,D) Indian cottage cheese cooked in a rich tomato sauce with spinach and cream.	£9.95
£8.95	Paneer Angara (V,D,N) Cottage cheese cooked in a rich cashew sauce with a smokey flavour of charcoal.	£9.95
£8.95	Smoked Aubergine (VG) Smoked aubergine mash cooked with burnt garlic, pounded chilli and tomatoes.	£9.95
£7.95	Okra Masala (VG) Stir fried Indian okra cooked with aromatic spices, crispy onions and tangy tomatoes.	£9.95
£8.95	Murgh Makhani (D,MU) Chefs specialty chicken tikka in a buttery tomato sauce flavoured with fenugreek and cream.	£10.95
£8.95	Murgh Chertinad (D) Flavoursome chicken curry inspired from South India, cooked in Indian spices, curry leaves and peppercorns.	£10.95
£9.95	Murgh Rezala (D,N) Chicken marinated in a vibrant creamy poppyseed and cashew sauce.	£10.95
£9.95	Laal Maas (D,MU) Slow cooked lamb in rich spices, onion and tomato masala.	£10.95
£9.95	Railway Mutton Curry (D,MU) Goat meat ando Indian curry inspired by legendary Indian railway cuisine with vibrant flavours and potatoes served with Basmati rice.	£12.95
£9.95	Lamb Kheema Mutter Lamb mince cooked with aromatic spices, onion, garlic, tomatoes and peas.	£10.95
£9.95	Lamb Shank Slow cooked, seasoned lamb shank in Indian spices.	£14.95
	Malabari Salmon (MU,F) Salmon fillets in a coconut curry tempered with mustard seeds and curry leaves.	£10.95
£16.95	Kerela Prawn Curry (MU,F) Prawns cooked in a rich coconut and turmeric sauce.	£10.95
£10.95	Tawa Fish (MU,F) Pan fried seabass with rice and salad.	£12.95
£12.95	Vegetable Handi Biryani (V,D) Saffron Basmati rice cooked with vegetables and seasoned with herbs.	£10.95
£12.95	Chicken Handi Biryani (D) Saffron Basmati rice cooked with chicken and seasoned with herbs.	£11.95
£12.95	Lamb Handi Biryani (D) Saffron Basmati rice cooked with lamb and seasoned with herbs.	£12.95
£10.95		

BREADS

£11.95	Naan (D,G,E)	£3.25
	Garlic Naan (D,G,E)	£3.45
£9.95	Peshwari Naan (D,G,E)	£4.95
£8.95	Tandoori Roti (G)	£3.25

RICE

	Basmati Rice	£3.55
	Saffron Pilau Rice	£3.95

SIDES

	Raita (D)	£2.95
	Masala Laccha Onion	£3.25
	Kachumber Salad	£3.95
	Fries	£4.25
	Onion Rings (G)	£4.25
	Garlic Bread (D,G)	£4.25

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen allergens is available on request.