

Memorable Dining Experiences



Please scan the
QR code to view
our menu online

Important Information

We keep the menu as up-to-date as possible with information on the 14 major allergens, and our easy-to-use allergen guide is available for you to use. Our food and drinks are prepared where **cross contamination may occur**, and our menu descriptions **do not include all ingredients**.

A discretionary 12.5% service charge will be added to your bill, and all prices include VAT at the current rate.

Bombay Express

SET LUNCHES

In the mood for something special for your lunch, but time is limited? Bombay Story offers a fantastic selection of sit-down, express set menus with dishes that will be ready, fast and fresh. We also offer a range of lunch specials for you to enjoy from midday.

Express Service £18.99



Chicken Express Lunch

À la carte Menu



Remember, we offer collections
and deliveries, if you would like to
experience Bombay Story from the
comfort of your own home.

Nibbles



ASSORTED MINI PAPADS

4.50

Mini papads served with home-made chutneys and prawn chutney.
(Allergens: Mustard, Crustacean, Fish, Gluten, Molluscs, Sulphites)
Vegetarian Option Available (Allergens: Gluten, Sulphites)

CHEESE AND CHILLI NAAN BITES

4.95

A cheese stuffed spicy and crunchy snack to go well with drinks and dishes from the grill.
(Allergens: Dairy, Egg, Gluten)

Street Food



ROYAL KACHORI (V)

9.95

Popular Indian street food with crispy shells (kachori) filled with bean sprouts, dragon fruit and lentil fritters, dunked in creamy yoghurt and topped with crunchy garnish, sweet and spicy chutneys.
(Allergens: Dairy, Gluten, Sulphites)

AVOCADO DUMPLINGS CHAAT (V)

8.95

Crispy fried avocado balls served with beetroot pastries and flavoured yogurt, with tamarind and fresh coriander chutney.
(Allergens: Dairy, Gluten, Sulphites)

BOMBAY BATATA WADA PAO (V)

6.95

Chickpea batter fried potato dumpling, served in a soft roll with coriander and date & tamarind chutney.
(Allergens: Dairy, Mustard, Gluten, Sulphites)

CHICKEN PAPDI CHAAT

8.50

A traditional street snack found all over India. Small, tangy, chicken tikka pieces, with fresh coriander, date & tamarind chutney, beetroot yoghurt and onions. Served on crunchy wheat crisps.
(Allergens: Dairy, Mustard, Gluten, Sulphites)

KEEMA PAO CHILLI MASALA

8.95

Hot & spicy curried lamb mince, served with soft buttered bread roll with coriander chutney.
(Allergens: Dairy, Gluten, Sulphites)

VEGETABLE SAMOSAS (V)

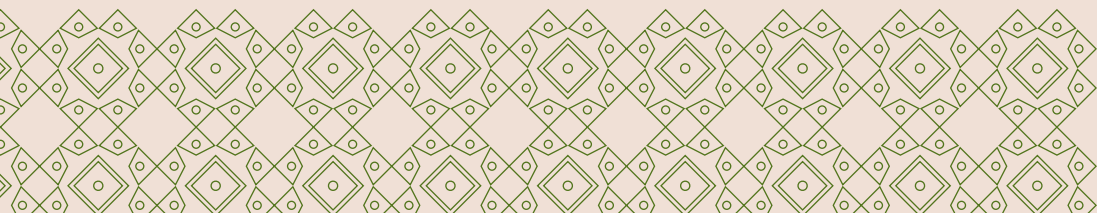
6.95

Samosa pastry filled with spiced vegetables, served with spiced chickpeas, coriander and date & tamarind chutney.
(Allergens: Gluten, Sulphites)

LAMB SAMOSAS

7.95

Samosa pastry filled with spiced minced lamb & green peas, served with spiced chickpeas, coriander and date & tamarind chutney.
(Allergens: Gluten, Sulphites)



Tandoori & Grill



APPLEWOOD CHICKEN TIKKA (CHILD FRIENDLY) 11.95

Chicken breast marinated in yoghurt, smoked applewood cheese, coriander-stem and roasted spices. Served with smoked pepper chutney and coriander chutney.
(Allergens: Celery, Dairy, Mustard, Sulphites)

NILGIRI MURGH TIKKA 11.95

Chargrilled chicken breast from Nilgiri (southern region), famous for its green herbs and spices. Served with smoked pepper chutney and coriander chutney.
(Allergens: Celery, Dairy, Mustard, Sulphites)

LAMB CHOPS 17.95

Elwy Valley lamb chops (two chops per portion), ginger & cumin marinade, Rajasthani sula masala and served with our yoghurt mint dip.
(Allergens: Dairy, Mustard, Sulphites)

LAMB SEEKH KEBAB 13.95

Minced lamb marinated with green chilli, coriander, and cumin, then grilled. Served with tangy pineapple chutney.
(Allergens: Dairy, Sulphites)

TANDOORI BURN GARLIC WILD PRAWNS 17.95

Wild tiger prawn on the shell in the classic marination of red chilli, yoghurt, garam masala and smoked garlic.
(Allergens: Crustaceans, Dairy, Mustard, Sulphites)

KASUNDI MALAI PANEER TIKKA (V) 11.95

Char-grilled cottage cheese, marinated in kasundi mustard, cream, fresh herbs, and spices. The paneer gives it a unique and flavourful taste that is spicy, savoury, and slightly sweet. Creamy and soft Paneer Tikka is the most popular vegetarian appetiser in North India and Mughlai cuisine.
(Allergens: Celery, Dairy, Mustard, Sulphites)

TRUFFLE INFUSED SEEKH KEBABS (VEGAN) 12.95

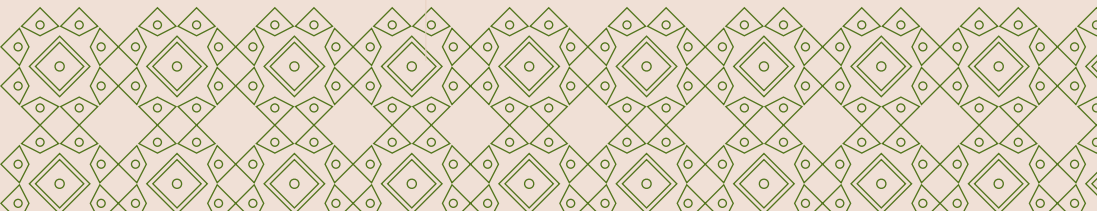
Made with all-natural plant-based ingredients, Bombay Story's special vegan kebabs with truffle oil and baked in a clay oven.
(Allergens: Celery, Gluten, Plant-Based Protein, Sulphites)

TANDOORI BROCCOLI (V) 8.95

Char-grilled broccoli florets, red chilli & cumin marinade, served with smoked pepper chutney (contains celery) and coriander chutney.
(Allergens: Celery, Dairy, Mustard, Sulphites)

TANDOORI ONION SALAD (V) 2.45

The perfect accompaniment to any of our Tandoori & Grill dishes.
(Allergens:)

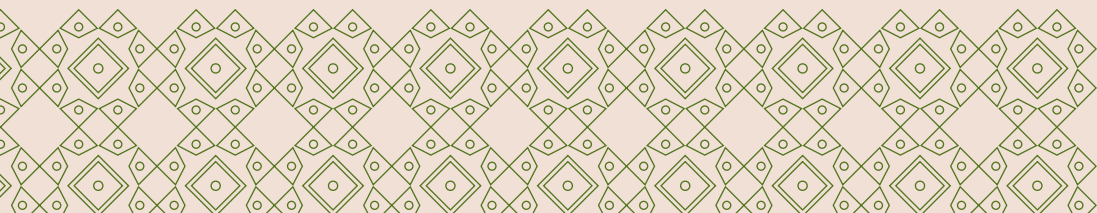


Authentic Curry



NH19	17.95
Succulent chicken thighs, slow cooked. A rustic chicken curry inspired by the Dhabas (roadside eateries) that line India's National Highway 19 (NH19). Characterised by food that's unique and has a homemade feel. (Allergens:)	
OLD DELHI BUTTER CHICKEN	17.95
Delhi's famous household dish also called Murgh Makhani; tandoori chicken breasts, tomato and fenugreek sauce. (Allergens: Dairy, Mustard, Sulphites)	
MALAI PRAWN CURRY	18.95
Calcutta style prawns with first press coconut curry, a popular dish throughout Bengal. (Allergens: Crustacean, Dairy, Egg, Fish, Gluten, Molluscs, Mustard)	
SPICED MONKFISH IN GREEN MANGO	20.95
Traditional raw mango, fish curry from Alleppey (Kerala Southern India) using aromatic spices, fresh coconut and mango puree. It is characterised by its unique taste and real Indian village home feel. (Allergens: Fish, Mustard)	
LAMB BHUNA	20.95
Slow cooked Elwy Valley lamb is a most popular recipe from the Punjab region, medium-hot thick gravy with aromatic spices, bell peppers, onions, and ginger. (Allergens: Dairy)	
BEEF NIHARI	20.95
Slow-cooked spiced chunks of tender beef in a rich, flavourful gravy. Nihari recipe originated in the Mughal empire in the 18th century. (Allergens: Dairy, Mustard)	
KOLHAPURI VEGETABLE CURRY (VEGAN)	15.95
Seasonal vegetables in a thick, spiced, coconut gravy, with hand pounded spices from the city of Kolhapur in Maharashtra. (Allergens:)	
PANEER BUTTER MASALA (V)	16.95
Delhi style tandoori paneer tikkas in a rich tomato and fenugreek sauce. (Allergens: Dairy, Mustard, Sulphites)	
VEGETABLE MALAI KOFTA CURRY (V)	16.95
Paneer and vegetable dumplings known as Kofta, served with creamy gravy, with a surprise twist from our Bombay Story chef. Malai kofta is the best vegetarian dish alternative to meatballs. Malai kofta is a north Indian specialty dish originating from Mughlai cuisine. (Allergens: Dairy)	

Please also see
our Chef's Specials



Biryanis



Our Biryanis are served with onion salad and homemade raita.

CHICKEN DUM BIRYANI	18.95
Cooked in 'dum style' biryani - juicy, boneless, skinless chicken thighs. (Allergens: Dairy)	
HYDERABADI LAMB BIRYANI	19.95
Aromatic Elwy Valley lamb, buried under a mound of delicately spiced fluffy rice. (Allergens: Dairy)	
VEGETABLE BIRYANI (V)	16.95
Slow cooked biryani of exotic vegetables and paneer. (Allergens: Dairy, Mustard)	

Side Dishes (v)

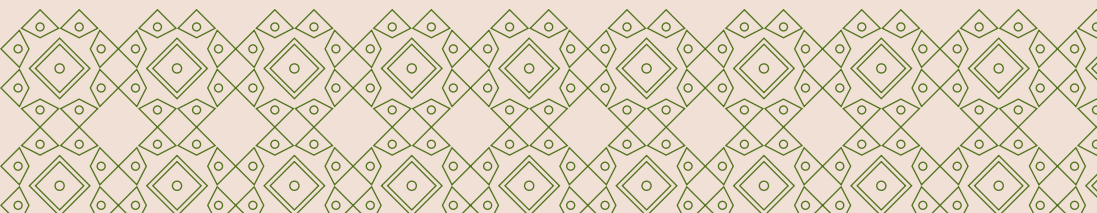


COURGETTE CHANA MASALA	7.50
Slow cooked chickpeas with courgette and corn, Anglo Indian style. (Allergens: Dairy, Sulphites)	
ALOO PALAK PUDINA	7.50
Roasted baby potatoes with curried spinach and mint. (Allergens: Dairy, Mustard, Sulphites)	
ROASTED BABY AUBERGINE MASALA (VEGAN)	7.50
This flavourful Andhra-style recipe is very popular in South India—and for good reason! It features a ground masala made from peanuts, sesame seeds, coconut, and whole spices, giving it a spicy kick. Baby aubergines are cooked in a savoury onion and tomato base. (Allergen: Peanut, Sesame seed)	
DAL BOMBAY STORY	7.95
12 hour slow cooked classic dal makhni with lotus seed crisps. (Allergens: Dairy)	
TANDOORI BROCCOLI (V)	8.95
Char-grilled broccoli florets, red chilli & cumin marinade, served with smoked pepper chutney (contains celery) and coriander chutney. (Allergens: Celery, Dairy, Mustard, Sulphites)	

Salads (v)



ORIENTAL COLESLAW	4.95
Shredded carrot, cabbage and radish, in homemade mustard mayo dressing. (Allergens: Dairy, Egg, Mustard)	
KHEERA JEERA RAITA	3.95
Spiced yogurt with cucumber and roasted cumin seeds. (Allergens: Dairy)	





Vegetable Biryani



Assorted Mini Papads

Rice (v)

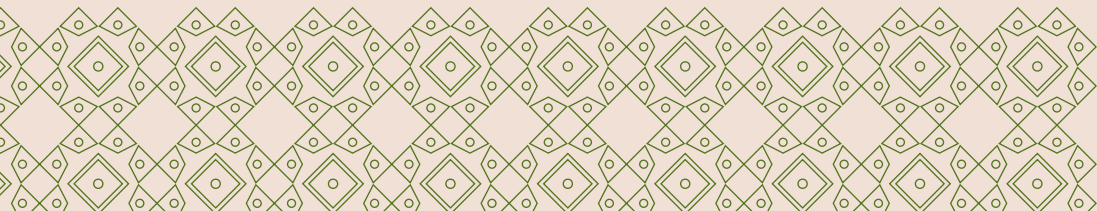


STEAMED BASMATI <i>(Allergens:)</i>	4.25
ZAFRANI PULAO RICE Fragrant basmati rice, made exotic with the addition of saffron. <i>(Allergens: Dairy)</i>	4.95

Naans & Breads



WILD MUSHROOM KULCHA WITH TRUFFLE OIL The marriage between Indian and western classics, truffle oil and mushroom filled Indian flatbread, baked in a clay oven. <i>(Allergens: Dairy, Egg, Gluten)</i>	6.95
PLAIN NAAN <i>(Allergens: Dairy, Egg, Gluten)</i>	4.25
GARLIC NAAN <i>(Allergens: Dairy, Egg, Gluten)</i>	4.75
CHEESE CHILLI NAAN <i>(Allergens: Dairy, Egg, Gluten)</i>	4.95
PESHAWARI NAAN <i>(Allergens: Dairy, Egg, Gluten, Nuts)</i>	4.95
LACHHA PARATHA (V) A classic Indian layered flat bread, made with whole wheat and baked in a clay oven. <i>(Allergens: Dairy, Gluten)</i>	4.95
TANDOORI ROTI (V) Whole wheat flat bread baked in a clay oven. <i>(Allergens: Dairy, Gluten)</i>	4.25
FREE FROM GLUTEN ROTI (V) This flat bread is made with high quality, gluten free chapati flour and baked in a clay oven. <i>(Allergens: Dairy)</i>	4.95





TRUFFLE
HUNTER

WHITE
TRUFFLE
OIL

*Truffle
Concentrate*

250ml / 8.45 fl.oz

TRUFFLE
HUNTER

BLACK
TRUFFLE
OIL

*Truffle
Concentrate*

250ml / 8.45 fl.oz

Wild Mushroom Kulcha
with Truffle Oil



Samosas

Vegan Menu



Starters

ASSORTED MINI PAPADS	4.50
Mini papads served with fresh green chutney and home-made vegetarian chutney. (Allergens: <i>Gluten, Sulphites</i>)	
VEGETABLE SAMOSAS	6.95
Samosa pastry filled with spiced vegetables, served with chickpeas, coriander and date & tamarind chutney. (Allergens: <i>Gluten, Sulphites</i>)	
BOMBAY BATATA WADA PAO	6.95
Chickpea batter fried potato dumpling, served in a soft roll, with fresh green chutney and date & tamarind chutney. (Allergens: <i>Gluten, Mustard, Sulphites</i>)	
TRUFFLE INFUSED SEEKH KEBABS	12.95
Made with all-natural, plant-based ingredients, Bombay Story's special vegan kebabs with Truffle Oil baked in clay oven. (Allergens: <i>Celery, Gluten, Plant-Based Protein, Sulphites</i>)	

Mains

KOLHAPURI VEGETABLE CURRY	15.95
Seasonal vegetables in a thick spiced gravy, coconut & hand pounded spices from the city of Kolhapur in Maharashtra. (Allergens:)	

Sides

ROASTED BABY AUBERGINE MASALA (VEGAN)	7.50
This flavourful Andhra-style recipe is very popular in South India—and for good reason! It features a ground masala made from peanuts, sesame seeds, coconut, and whole spices, giving it a spicy kick. Baby aubergines are cooked in a savory onion and tomato base. (Allergen: <i>Peanut, Sesame seed</i>)	
ALOO PALAK PUDINA	7.50
Roasted baby potatoes with curried spinach and mint. (Allergens: <i>Mustard, Sulphites</i>)	
COURGETTE CHANA MASALA	7.50
Slow cooked chickpeas with courgette and corn, Anglo Indian style. (Allergens: <i>Sulphites</i>)	

Breads & Rice

TANDOORI ROTI	4.25
Whole wheat flat bread baked in a clay oven. (Allergens: <i>Gluten</i>)	
FREE FROM GLUTEN ROTI	4.95
Made with high quality, gluten free, chapati flour; flat bread baked in a clay oven. (Allergens:)	
LACHHA PARATHA	4.95
A classic Indian layered flat bread, made with whole wheat and baked in a clay oven. (Allergens: <i>Gluten</i>)	
STEAMED BASMATI	4.25
(Allergens:)	



Desserts



ALPHONSO MANGO CHEESECAKE 7.95

Cake with Alphonso mango (the king of mangoes) for exotic taste and superior flavours, green cardamom (the queen of spices) and rich & smooth white chocolate.

(Allergens: Dairy, Gluten)

PISTACHIO TIRAMISU 7.95

Our take on this classic Italian dessert; magical pairing of filter coffee, Tia Maria and Pistachio.

(Allergens: Dairy, Egg, Gluten, Nuts)

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM 7.95

Home baked brownies, using the finest quality Belgian chocolate (with no nuts).

(Allergens: Dairy, Egg, Soya, Gluten)

CARAMEL GULKAND KHEER WITH BLUEBERRY COMPOTE 6.50

Traditional Indian rice pudding made from slow-cooked rice, milk and sweet preserves of rose petals.

(Allergens: Dairy, Nuts) (Nut free available on request)

SELECTION OF ICE CREAMS 6.95

2 scoops of your choice | Chocolate (Allergens: Dairy) | Vanilla (Allergens: Dairy)

MALAI HONEY ROSE KULFI 6.55

Traditional Indian ice lolly on a stick.

(Allergens: Dairy)

DARK CHOCOLATE MOUSSE DOME WITH HAZELNUTS AND STRAWBERRY SORBET (VEGAN) 7.95

(Allergens: Gluten, Nuts)

AFTER EIGHT (DESSERT COCKTAIL) 9.95

Dessert style cocktail with notes of chocolate and mint, Cream de Menthe, Cream de Cocoa and heavy cream. It's like drinking melted After Eight ice cream.

(Allergens: Dairy)

THE MACKENZIE (DESSERT COCKTAIL) 9.95

This creamy Baileys drink includes Amaretto, Tia Maria and Vodka, making the perfect dessert cocktail. (Allergens: Dairy)

DESSERT WINE 6.00

RESERVE DULONG SAUTERNES (50cl) (Allergens: Sulphites)

PORT 6.50

10YR TAWNY PORT, Quinta do Vallado, Portugal (75ml) (Allergens: Sulphites)

Happy
hour

Two of the same
cocktail for £19.

Weekdays, 2:00 - 6:00pm.

