



# À la Carte Menu



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.

AVAILABLE *Everyday* 12-6PM • SEE LUNCH MENU FOR MORE

# BOMBAY LUNCH

EAT • DRINK • INDULGE • SHARE • THE BOMBAY WAY

SMALL PLATES  
**BOMBAY  
BITES**  
BIG FLAVOURS



3 PLATES

£12.95

3 PLATES

WITH WINE OR BEER  
FOR ONE

£17.95

5 PLATES

£21.95

5 PLATES

WITH WINE OR BEER  
FOR TWO

£31.95

Our Signature  
**NAANWICHES**



WARMING, VIBRANT & FLAVOURFUL

STARTING FROM

£11.95

BOTTOMLESS  
*Brunch*  
FROM £38PP



# Nibbles



## ASSORTED MINI PAPADS

4.65

A crispy selection of hand rolled wafers in a variety of flavours, served with home-made chutneys, including a rich prawn chutney.

(Allergens: Mustard, Crustaceans, Fish, Gluten, Molluscs, Sulphites)

**Vegan 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)

## MORINGA SPLASHDOWN (VEGAN)

1.95

A hearty, nutrient packed broth (short drink) made with tender drumstick (moringa pods) and aromatic spices.

(Allergens:)

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# Street Food



## ROYAL KACHORI (V)

10.75

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)

9.95

Crispy fried avocado balls served with beetroot pastries and flavoured yogurt, with tamarind & 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

9.50

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

10.75

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)

Please also see  
our Chef's Specials





Kasundi Malai Paneer Tikka (V), Nilgiri Murgh Tikka,  
Applewood Chicken Tikka, Tandoori Burn Garlic Wild Prawns

# Tandoori & Grill



**APPLEWOOD CHICKEN TIKKA (CHILD FRIENDLY)** 12.95

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** 12.95

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, Sulphites)

**LAMB CHOPS** 18.95

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** 14.95

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

**TANDOORI BURN GARLIC WILD PRAWNS** 18.95

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)** 12.95

Chargrilled Indian cottage cheese, marinated in a rich blend of kasundi mustard sauce and cream. Grilled to perfection, this dish is a fusion of bold and smooth taste.  
(Allergens: Celery, Dairy, Mustard, Sulphites)

**TRUFFLE INFUSED SEEKH KEBABS (VEGAN)** 13.95

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)

**CHARGRILLED BROCCOLI FLORETS (V)** 9.95

Tender broccoli florets, marinated in a spicy red chilli, cumin, and creamy yogurt, then chargrilled for a smoky flavour. With pineapple and coriander chutney.  
(Allergens: Dairy, Mustard, Sulphites)

**TANDOORI ONION SALAD (V)** 2.45

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

**ROYAL TANDOORI GARDEN SALAD** 6.95

A vibrant mix of fresh mango, cucumber, and cherry tomatoes on a bed of crisp greens, topped with crunchy pumpkin seeds, and drizzled with a zesty yoghurt dressing.  
(Allergens: Dairy)

**Add your protein:**

**+ TANDOORI CHICKEN** 5.00

(Allergens: Dairy, Mustard, Sulphites)

**+ TANDOORI SALMON** 6.00

(Allergens: Dairy, Mustard, Fish, Sulphites)

# Authentic Curry



NH19	18.95
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	18.95
Delhi's famous household dish, also called Murgh Makhani; tandoori chicken breasts, tomato and fenugreek sauce. (Allergens: Dairy, Mustard, Sulphites)	
MALAI PRAWN CURRY	19.95
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	21.95
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, Molluscs, Mustard)	
LAMB BHUNA	21.95
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)	
KAALA BEEF (BLACK BEEF CURRY)	21.95
A beloved Maharashtrian specialty, Kaala Beef is a robust curry made with tender beef slow cooked in a dark gravy. The rich taste comes from a unique blend of roasted spices, grilled onions, and dry-roasted coconut. (Allergens:)	
RAJASTHANI JACKFRUIT AND VEG MASALA (VEGAN)	16.95
A flavourful Rajasthani curry featuring tender green jackfruit and mixed vegetables, cooked in a bold, spiced gravy with garam masala and kasoori methi. (Allergens:)	
COURGETTE CHANA MASALA (VEGAN)	13.95
Slow cooked chickpeas with courgette and corn, Anglo Indian style. (Allergens: Sulphites)	
PANEER BUTTER MASALA (V)	17.95
Delhi style tandoori paneer tikkas in a rich tomato and fenugreek sauce. (Allergens: Dairy, Mustard, Sulphites)	
VEGETABLE MALAI KOFTA CURRY (V)	17.95
Golden-fried dumplings of paneer and seasonal vegetables, simmered in a luxurious, spiced cream sauce. This North Indian Mughlai classic is re-imagined by our chef – indulgent, comforting, and completely meat-free. (Allergens: Dairy)	

Please also see  
our Chef's Specials

# Biryanis



**Our Biryanis are served with onion salad and homemade raita.**

CHICKEN DUM BIRYANI	19.95
A fragrant, slow-cooked biryani with tender chicken thighs, basmati rice and aromatic spices, sealed to preserve rich flavours. <i>(Allergens: Dairy)</i>	
HYDERABADI LAMB BIRYANI	20.95
A traditional, aromatic biryani made with Elwy Valley lamb, basmati rice and a rich blend of spices, slow-cooked to perfection. <i>(Allergens: Dairy)</i>	
GARDEN FRESH VEGETABLE BIRYANI (V)	17.95
A mix of seasonal vegetables, paneer, and basmati rice, cooked with aromatic spices for a fragrant and hearty dish. <i>(Allergens: Dairy, Mustard)</i>	

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## Side Dishes (v)



ALOO ROAST	7.50
Aromatic and dry spiced potato dish, where tender potatoes are roasted with traditional Indian spices, creating a crispy exterior and soft, melt-in-the-mouth interior. <i>(Allergens: Mustard, Sulphites)</i>	
BABY AUBERGINE MASALA (VEGAN)	8.50
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. <i>(Allergens: Peanut, Sesame seed)</i>	
SPICE-TOSSED VEG BITES	7.50
A vibrant medley of seasonal vegetables, pan-tossed with aromatic Indian spices. <i>(Allergens: Sulphites)</i>	
DAL BOMBAY	8.95
A luxurious, slow-cooked dal makhani, simmered for 12 hours with whole black lentils in a rich, creamy gravy. This dish offers a smooth, velvety texture, making it the perfect accompaniment to naan or rice. <i>(Allergens: Dairy)</i>	
CHARGRILLED BROCCOLI FLORETS	8.95
Tender broccoli florets marinated in a spicy red chilli, cumin, and creamy yogurt, then chargrilled for a smoky flavour. With pineapple and coriander chutney. <i>(Allergens: Dairy, Mustard, Sulphites)</i>	
BEET RAITA	3.95
A refreshing yogurt-based side with grated beetroot, blended with spices for a creamy, earthy, and mildly spiced flavour. <i>(Allergens: Dairy)</i>	





# Rice (v)



STEAMED BASMATI	4.50
<i>(Allergens:)</i>	
ZAFRANI PULAO RICE	4.95
Fragrant basmati rice, made exotic with the addition of saffron.	
<i>(Allergens: Dairy)</i>	

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# Naans & Breads



WILD MUSHROOM KULCHA WITH TRUFFLE OIL	7.50
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>	
PLAIN NAAN	4.50
<i>(Allergens: Dairy, Egg, Gluten)</i>	
GARLIC NAAN	4.95
<i>(Allergens: Dairy, Egg, Gluten)</i>	
CHEESE CHILLI NAAN	5.50
<i>(Allergens: Dairy, Egg, Gluten)</i>	
PESHAWARI NAAN	5.50
<i>(Allergens: Dairy, Egg, Gluten, Nuts)</i>	
LACHHA PARATHA (V)	4.95
A classic Indian layered flat bread, made with whole wheat and baked in a clay oven.	
<i>(Allergens: Dairy, Gluten)</i>	
TANDOORI ROTI (V)	4.50
Whole wheat flat bread baked in a clay oven.	
<i>(Allergens: Dairy, Gluten)</i>	
FREE FROM GLUTEN ROTI (V)	5.50
This flat bread is made with high quality, gluten free chapati flour and baked in a clay oven.	
<i>(Allergens: Dairy)</i>	







Royal Kachori (v)



Chicken Papdi Chaat





Avocado Dumplings Chaat

# Vegan Menu



*Please scan the  
QR code to see  
our latest events*

*Vegan Event  
Every Month!*

# Nibbles



## ASSORTED MINI PAPADS

4.65

A crispy selection of hand rolled wafers in a variety of flavours, served with home-made chutneys. *(Allergens: Gluten, Sulphites)*

## MORINGA SPLASHDOWN

1.95

A hearty, nutrient packed broth (short drink) made with tender drumstick (moringa pods) and aromatic spices.  
*(Allergens:)*

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# Street Food



## VEGETABLE SAMOSAS

6.95

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

## 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: Gluten, Mustard, Sulphites)*

## TRUFFLE INFUSED SEEKH KEBABS

13.95

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

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# Mains



## RAJASTHANI JACKFRUIT AND VEG MASALA

16.95

A flavourful Rajasthani curry featuring tender green jackfruit and mixed vegetables, cooked in a bold, spiced gravy with garam masala and kasoori methi.  
*(Allergens:)*

## COURGETTE CHANA MASALA

13.95

Slow cooked chickpeas with courgette and corn, Anglo Indian style.  
*(Allergens: Sulphites)*



# Sides



## BABY AUBERGINE MASALA

8.50

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.  
(Allergens: Peanut, Sesame seed)

## ALOO ROAST

7.50

Aromatic and dry spiced potato dish, where tender potatoes are roasted with traditional Indian spices, creating a crispy exterior and soft, melt-in-the-mouth interior.  
(Allergens: Mustard, Sulphites)

## SPICE-TOSSED VEG BITES

7.50

A vibrant medley of seasonal vegetables, pan-tossed with aromatic Indian spices.  
(Allergens: Sulphites)

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# Breads & Rice



## TANDOORI ROTI

4.50

Whole wheat flat bread baked in a clay oven.  
(Allergens: Gluten)

## FREE FROM GLUTEN ROTI

5.50

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: Gluten)

## STEAMED BASMATI

4.50

(Allergens:)

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# Dessert



## EXOTIC COCONUT DELIGHT

8.95

Luxuriously light coconut mousse paired with sweet pineapple and zesty passionfruit.  
(Allergens:)







Alphonso Mango Cheesecake



Pistachio Tiramisu

# Desserts



<b>ALPHONSO MANGO CHEESECAKE (V)</b>	7.95
Cake with Alphonso mango (the king of mangoes) for an exotic taste and superior flavours, green cardamom (the queen of spices) and rich & smooth white chocolate. (Allergens: Dairy, Gluten)	
<b>PISTACHIO TIRAMISU</b>	8.95
Our take on this classic Italian dessert, a magical pairing of filter coffee, Tia Maria and Pistachio. (Allergens: Dairy, Egg, Gluten, Nuts)	
<b>CHOCOLATE BROWNIE WITH VANILLA ICE CREAM</b>	8.95
Home baked brownies, using the finest quality Belgian chocolate (with no nuts). (Allergens: Dairy, Egg, Soya, Gluten)	
<b>CARAMEL GULKAND KHEER WITH BLUEBERRY COMPOTE (V)</b>	6.95
Traditional Indian rice pudding made from slow-cooked rice, milk and sweet preserves of rose petals. (Allergens: Dairy, Nuts) (Nut free available on request)	
<b>SELECTION OF ICE CREAMS (V)</b>	6.95
2 scoops of your choice   Chocolate (Allergens: Dairy)   Vanilla (Allergens: Dairy)	
<b>MALAI HONEY ROSE KULFI (V)</b>	6.95
Traditional Indian ice lolly on a stick. (Allergens: Dairy)	
<b>EXOTIC COCONUT DELIGHT (VEGAN)</b>	8.95
Luxuriously light coconut mousse paired with sweet pineapple and zesty passionfruit. (Allergens:)	

<b>AFTER EIGHT (DESSERT COCKTAIL)</b>	10.95
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)	
<b>THE MACKENZIE (DESSERT COCKTAIL)</b>	10.95
This creamy Baileys drink includes Amaretto, Tia Maria and Vodka, making the perfect dessert cocktail. (Allergens: Dairy)	
<b>CUBANOS (AFTER DINNER COCKTAIL)</b>	13.95
A sophisticated mix of Cognac, Angostura Amaro, and Suze, enhanced by Chocolate and Orange Bitters served warm with a smoky finish. (Allergens:)	

<b>DESSERT WINE</b>	6.00
RESERVE DULONG SAUTERNES (50cl) (Allergens: Sulphites)	
<b>PORT</b>	6.50
10YR TAWNY PORT, Quinta do Vallado, Portugal (75ml) (Allergens: Sulphites)	





Don't forget to tag us:



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BombayStory