

Bombay Story

Set Menu

TWO COURSES FOR £20.50

AVAILABLE ALL DAY
(SUNDAY TO THURSDAY)

♦♦ INSPIRED BY 2 YEARS IN MAIDENHEAD & 5 IN WOKINGHAM ♦♦

STARTERS

VEGETABLE SAMOSAS

Crisp samosa pastry filled with spiced vegetables, served with spiced chickpeas, fresh coriander, date and tamarind chutney. ALLERGENS: GLUTEN, SULPHITES

LAMB SAMOSAS

Crisp samosa pastry filled with spiced minced lamb and green peas, served with spiced chickpeas, fresh coriander, date and tamarind chutney. ALLERGENS: GLUTEN, SULPHITES

BOMBAY BATATA WADA PAV

Mumbai's most iconic street food, made with a chickpea batter-coated potato dumpling served in a soft saffron roll with fresh coriander, date and tamarind chutney. ALLERGENS: DAIRY, MUSTARD, GLUTEN, SULPHITES

AVOCADO DUMPLINGS CHAAT

Crispy avocado dumplings topped with tomato and lime chutney, beetroot yoghurt, date and tamarind chutney, fresh coriander chutney and fresh pomegranate. ALLERGENS: DAIRY, GLUTEN, SULPHITES

CHICKEN PAPDI CHAAT

A traditional Indian street food, combining the flavours of classic Indian chaat with smoky, spiced tandoori chicken, onions, crispy savoury wheat crisps, beetroot yoghurt, fresh coriander, date and tamarind chutney. ALLERGENS: DAIRY, GLUTEN, MUSTARD, SULPHITES

MAINS*

OLD DELHI BUTTER CHICKEN

Tandoori chicken simmered in a rich tomato and fenugreek butter sauce. A timeless Delhi favourite, also known as Murgh Makhani. ALLERGENS: DAIRY, MUSTARD, SULPHITES

KERALA BEEF CURRY

Slow-braised beef cooked with caramelised onions, black pepper, fresh curry leaves and house-roasted spices in a traditional Malabar-style curry. ALLERGENS: NONE OF THE 14 DECLARABLE ALLERGENS

MALAI PRAWN CURRY

Tiger prawns cooked in a rich coconut and cream curry inspired by the flavours of Bengal. ALLERGENS: CRUSTACEANS, DAIRY, EGG, FISH, GLUTEN, MOLLUSCS, MUSTARD

PANEER BUTTER MASALA

Soft cubes of chargrilled paneer tikka simmered in a smooth, velvety and mildly spiced rich tomato-and-fenugreek butter sauce. A popular North Indian curry. ALLERGENS: DAIRY, MUSTARD, SULPHITES

JAIPUR VEGETABLE MASALA

A hearty vegan curry inspired by the vibrant flavours of Jaipur. Crispy fried green gram cakes and seasonal vegetables are simmered in a rich, aromatic Rajasthani masala, creating a wholesome and satisfying North Indian classic. ALLERGENS: NONE OF THE 14 DECLARABLE ALLERGENS

*ALL MAINS SERVED
WITH COMPLIMENTARY
RICE OR BREAD

ADD A SIDE DISH (+ £5.00) ALOO ROAST   OR CHANA MASALA 
OR ROASTED BABY AUBERGINE MASALA   OR DAL BOMBAY 

ADD A DESSERT (+ £6.50)

CHOOSE ANY DESSERT FROM OUR À LA CARTE MENU



VEGETARIAN DISH



VEGANDISH



GLUTEN-FREE DISH



SIGNATURE DISH