

## PRE-PLATES

- Poppadoms** VEGAN £1.5
- Spiced onions** VEGAN £2
- Tandoori hummus** VEGAN SESAME £3.5  
Tamarind and chilli oil, curry leaves, tandoori masala

## PAKORA

All of our pakoras have unique batters all differing from one another

- Vegetable** VEGAN £5.5  
Onion, potato, spinach
- Corn and red pepper** VEGAN £6.5
- Indian aloo toast** VEGAN GLUTEN £6  
Toastie bread, masala potato
- Onion bhaji** VEGAN £6
- Cauliflower** VEGAN GLUTEN £6.5  
Cumin, pomegranate powder, fresh pomegranate
- Beetroot and carrot** VEGAN £5.75
- Jackfruit** VEGAN £5.75  
Pulled curried jackfruit
- Cheese** VEGETARIAN GLUTEN DAIRY £7.5  
Mozzarella, cheddar, cream cheese, chilli, parmigiano reggiano
- Amritsari Fish** £7  
Haddock (Wilson's catch of the day), ajwain
- Chicken** £7
- Haggis** GLUTEN £7  
Curry mayo, crispy kale
- Chorizo** GLUTEN £7

### Murphy's mixed parkora

£14

Choose any 4 Pakoras from the menu (2pc each)

## SMALL PLATES

- Golgappe** VEGAN GLUTEN £6  
Hollow ball, aloo chaat masala, tamarind water, mint water
- Masala totties** VEGAN £4  
Crispy potatoes, vegan curry mayo, coriander
- Chaat** £8.5  
Samosa VEGAN GLUTEN  
Chana masala, vegan yogurt, tamarind, chaat masala, tandoori masala
- Aloo Tiki** VEGAN £8.5  
Potato cake, vegan yogurt, coriander mint chutney, tamarind black salt, curry leaves
- Vegetable biryani arancini** VEGETARIAN GLUTEN DAIRY £8.5  
Red pepper tikka sauce, vegan yogurt
- Tacos** £9  
Pulled Indian jackfruit VEGAN £9.5  
Lamb bhoona
- Burrata** VEGETARIAN DAIRY £10  
Coriander tomatoes, curried green beans, garam masala
- Bakari paneer** VEGETARIAN DAIRY £9  
Goats Cheese, banjara
- Crab cakes** GLUTEN SHELLFISH £9  
Corn and mango salsa, radish, peri mayo
- Sea bream** DAIRY £14  
Tandoori butter, greens, coconut, hickory smoke
- Keema pav** GLUTEN £9  
Lamb mince, bread roll, chutneys
- Murphy's fried chicken** GLUTEN DAIRY £10  
Masala buttermilk, honey, tandoori seasoning
- Butter chicken loaded fries** NUTS DAIRY £9  
Masala fries, makhanwala sauce, red chilli, coriander

## HOMESTYLE CURRIES

- Aloo gobi** VEGAN £8  
Potatoes, cauliflower
- Daal** VEGAN £7.5  
Red lentils, Tarka
- Palak paneer** VEGETARIAN DAIRY MUSTARD £9.5  
Indian cottage cheese, spinach
- On the bone desi lamb** £13

## ICONIC CURRIES

- Chicken chasni** DAIRY £9.5  
Korma, patia sauce
- Ceylonese chicken korma** DAIRY £9.5  
Coconut, cream
- South Indian garlic chilli chicken** £10.5
- Butter chicken** NUTS DAIRY £10.5  
Whole spices, cashews, methi
- Chicken tikka masala** DAIRY £9.5  
Tikka, peppers, onions
- Lamb bhoona** £11
- Lamb rogan josh** NUTS DAIRY £11  
Almonds, Cashews, cream

## BITS ON THE SIDE

- Pickle** VEGAN MUSTARD £2  
Mango  
Lime  
Mixed
- Paratha** VEGAN GLUTEN £2.5
- Jeera Rice** VEGAN £3
- Masala Fries** VEGAN £3



**Please note:** Our kitchen handles food containing gluten and nuts so unfortunately we cannot guarantee that cross-contamination will never occur for those with gluten intolerances or nut allergies

