

MINT & MUSTARD

SPRING & SUMMER 2026

SMALL PLATES

big flavours, bite-sized portions — perfect for sharing

ONION, SPINACH & KALE BHAJI (VG) **4.9**
crispy fritters with tamarind chutney
PUNJABI SAMOSA (V) **4.9**
light spiced samosa with veg filling, tamarind chutney
DHAI CHAAT BOMB (V) **5.9**
crunchy bombs, sweet yoghurt, tamarind, sev & pomegranate
BEETROOT TIKKI (VG) **5.5**
sweet, earthy beetroot with Keralan spiced potato, crunchy crumbs
GOBI MANCHURIAN (VG) **5.8**
hot & sour crispy cauliflower, soy ginger, chilli & vinegar
SAFFRON PANEER TIKKA (V) **5.9**
grilled cottage cheese marinated in saffron & honey
TANDOORI CHICKEN TRIO **7.2**
three marinades: star anise, kashmiri chilli, coriander & mint
KASHMIRI LAMB TIKKA **7.5**
marinated overnight with Kashmiri spices, tandoor-finished
LAMB SEEKH **7.5**
char-grilled spiced lamb mince kebab with mint raita
DARJEELING CHICKEN MOMO **6.9**
crispy north-east style dumplings with chilli dip
CHILLI SQUID **6.8**
with chilli, pepper & garlic sauce
PUNJABI PRAWN **6.9**
succulent prawns in a crispy punjabi-spiced crust

BRUNCH & SUNDAY ROAST

great afternoons have bold flavours — available to 4pm

EXPRESS LUNCH DEAL — £10

Lola's Chicken with Rice (Chicken Momos, Samosa)
Five Spice Paneer with Rice (Beetroot Tikki & Onion Bhaji)

KATI ROLL **8.0**
naan, mint chutney & filling with masala fries. Chicken Tikka | Lamb Kebab | Paneer Tikka
MASALA DOSA **8.9**
crispy rice-lentil crepe, spiced potato, sambar & coconut chutney
MASALA AVO PARATHA **9.9**
mashed avocado, masala chickpeas, fried egg on paratha
BHATURA
leavened bread with Chickpea Chole (V) **9.5** | Keema Lamb **10.9**
GRAND INDIAN SUNDAY ROAST
Indian-style roast with turmeric potatoes, yorkshire pud, masala gravy & trimmings. Chicken **18** | Lamb **19** | Veg **16**



SCAN THE QR CODE WITH YOUR
CAMERA PHONE FOR THE ALLERGEN
CHART

Please speak to our staff about our menu allergen chart if you need further information

Our food is freshly prepared in small kitchens where allergens are present, we can't guarantee that our food and drinks are completely allergen-free

M&M SIGNATURE CURRIES & MAINS

comforting, slow-cooked curries with deep, rich flavours

LOLA'S CHICKEN **9.9**
medium-spiced chicken with turmeric & coconut milk
DELHI TIKKA MASALA **10.9**
chicken in rich creamy sauce with cardamom, cloves, turmeric & ginger
CHICKEN KORMA **9.9**
mild, creamy curry with cashews, coconut & coriander
HIGHWAY DHABA MURG **10.9**
succulent chicken in thick, flavourful onion tomato masala
MURGH MAKHANI **10.9**
the classic butter chicken — rich, velvety tomato cream sauce
SAAG **11.9**
fresh spinach curry — choice of lamb, chicken, or paneer
CALICUT BEEF **13.5**
Keralan style, slow-cooked with roasted coconut & curry leaves
JAFFNA GOAT CURRY **13.5**
Sri Lankan with roasted fennel, black pepper & tamarind
LAMB ROGAN JOSH **11.9**
simmered in an intensely spiced tomato sauce
RAILWAY LAMB **12.9**
slow-cooked Anglo-Indian curry with whole spices & potatoes
CHETTINAD LAMB (HOT) **12.9**
black pepper, curry leaves, star anise & coconut
ALLEPPEY FISH & PRAWN CURRY **14.9**
Keralan coconut curry with raw mango, turmeric & mustard seeds
GOAN PRAWN CURRY **15.9**
creamy coconut & mango curry with succulent prawns
FIVE SPICE PANEER MASALA (V) **10.9**
Indian cottage cheese with a fragrant five spice blend
AUBERGINE KARHAI (VG) **9.5**
spicy with green chillies & curry leaves
SEASONAL VEG GREEN MANGO (VG) **9.5**
seasonal veg curry with our signature green mango sauce

BUDDHA BOWL

wholesome bowls — chickpeas, spinach, coconut greens, avocado, pineapple
Tikka Chicken **12.9** | **Paneer** **11.9** | **Cauliflower** (Vg) **10.5**

BIRYANI POTS

aromatic aged basmati, whole spices, sealed under flaky crust — GF on request
Classic Chicken **13.9** | **Slow Cooked Lamb** **15.9** | **Seasonal Veg** (V) **11.9**

GRAND INDIAN THALIS

M&M Thali **16.90**
chicken & lamb curries, coconut greens, dal, chef's salad, raita, papad, naan & rice
Veg / Vegan Thali **15.50**
vegetable curry, paneer or chickpea curry, dal, seasonal veg, salad, chutney, papad, roti & rice

BOTTOMLESS THALI

Friday to Sunday — £19.95 per person.
Unlimited refills on our signature thali. 12 to 6.00pm.

SUPPER CLUB

2 courses for £15. Monday to Thursday before 7.00pm.

M&M ALL-TIME FAVOURITES

our best-loved plates

LAMB PLATE **23.9**
2 lamb chops, 2 seekh kebab, 2 lamb tikka
SEAFOOD PLATE **18.9**
soft shell crab, salmon & prawn — chargrilled trio

TANDOOR & BBQ

charred, smoky, straight from the fire

KEBAB JUGALBANDI **15.9**
lamb seekh & chicken gilafi kebab, garlic naan, kachumber
CHICKEN TANDOORI **14.9**
chargrilled half chicken, makhani sauce, masala fries
NAWABI LAMB SHANK **19.9**
slow-braised, tandoor-finished, saffron-almond jus & pilau
ACHARI LAMB CHOPS **19.5**
three chops, achari spices, tandoor-charred, pilau rice
M&M DILL SALMON **18.5**
chargrilled dill salmon, honey mustard & kashmiri chilli, pilau & saag
MINT GRILL PLATTER **19.5**
selection: chicken tikka, prawns, seekh kebab & dill salmon

CHEF'S KITCHEN TABLE

set menu for comfort & togetherness — minimum 2 people

Chef's Special Starters · Three Chef's Special Curries (2 meat, 1 veg) ·
Tarka Mix Lentil Dal · Pilau rice, naan & raita · Chef's dessert
Vegetarian **22** | **Meat or Fish** **24**

PUDDING

sweet endings with an Indian twist

GULAB JAMUN CHEESECAKE **7.5**
based on traditional Indian gulab jamun
ROSE BRÛLÉE **7.5**
delicate rose-scented crème brûlée with pistachio
ICE CREAM OR SORBET (2 SCOOPS) **4.5**
vanilla, cookie dough, pistachio | mango-passionfruit, lemon-lime

SIDE SHOW

Poppadom & Chutney **3.9**
Roti / Plain Naan **3.5**
Peshwari Naan **3.8**
Garlic Naan **3.8**
Kheema Naan **3.8**
Steamed Rice **3.0**
Pilau Rice **3.5**
Mushroom / Coconut Rice **3.5**
Chips **3.5**
Masala Fries **3.9**
Saag Aloo / Jeera
Aloo **5.9**
Amritsari Chole **5.9**
Coconut Greens **4.9**
Tarka Daal **4.8**
Raita **3.3**
Bhindi Masala **4.9**

Mon–Thu 5pm–10.30pm • Fri–Sat 12pm–11pm • Sun 12pm–10pm

An optional 10% service charge is added.
Our team receive 100% of all gratuities.

(Vg) Vegan | (V) Vegetarian | Contains Nuts — please ask about allergens

@mintandmustard_

MINT & MUSTARD

drinks & cocktails
SPRING & SUMMER 2026

COCKTAILS

£7 each or any two for £12

MONK ON THE BOMBAY EXPRESS

rum, chilli syrup, cointreau, pineapple juice

KALA MOJITO

kala khatta, fresh mint & lime, white rum, hint of spice

MYSTIC INDIA

vodka, strawberries & mango nectar, lemonade

KOCHI COLADA

coconut rum, white rum, cream of coconut, pineapple

MANGO MONSOON MAI TAI

coconut rum, spiced rum, mango, pineapple, lime, grenadine

GOA MARGARITA

tequila, triple sec, clarified tamarind & lime — frozen or rocks

KAMASUTRA ON THE BEACH

vodka, archers, orange & cranberry juice

TODDY TAKEDOWN

Sri Lankan arrack, Old Monk rum, ginger beer, lime, bitters

ZERO PROOF, MAXIMUM FUN

refreshing non-alcoholic drinks

Mocktails — 4.9

MANGO COCO

fresh coconut, mango juice, ginger & mint syrup

SAFE SEX ON THE BEACH

peach, orange & cranberry

FRESH FRUIT VIRGIN MOJITO

mint, orange, lime, apple & strawberry

SWEET KISS

strawberry, pineapple & apple, topped with lemonade

Lassis — 3.9

MANGO & FENNEL LASSI

fresh yoghurt with mango, sprinkling of fennel seeds

Coolers — 2.9

NIMBU SODA

light lemon, black salt, sugar, soda

ANARKALI SODA

pomegranate, spearmint, lime & soda

WHITE WINE

CORTE VIGNA PINOT GRIGIO, ITALY

floral, racy with crisp fruit

CULLINAN VIEW CHENIN BLANC, SOUTH AFRICA

aromatic, fresh and full of flavour

LA CAMPAGNE VIOGNIER, FRANCE

unoaked, fresh citrus, peach blossom, soft & rounded

MONTE VERDE SAUVIGNON BLANC, CHILE

fresh & fruity with gooseberry & passionfruit

PETAL & STEM SAUVIGNON BLANC, NEW ZEALAND

refreshingly zesty, nicely balanced

GAVI DE GAVI, ITALY

unoaked, floral and fruity

ROSÉ WINE

PARINI PINOT GRIGIO ROSATO, ITALY

light & fresh, red fruits with a hint of lemon

CAP DE COSTE, FRANCE

a fresh, light & fruity grenache

RED WINE

CORTE VIGNA MERLOT, ITALY

typically delicate and fruity

SHORT MILE SHIRAZ, AUSTRALIA

smokey red, black pepper, blueberry & plum

AMODO PINOT NOIR, FRANCE

oak aged, silky & elegant with a hint of spice

DON JACOBO RIOJA CRIANZA, SPAIN

tempranillo blend, matured 12 months minimum

OSADO MALBEC, ARGENTINA

fruity aromas of plums, black fruit & blackberry

CHAMPAGNE & SPARKLING

GALANTI PROSECCO DOC EXTRA DRY, ITALY

apple & pear with a hint of peach, soft persistent fizz

BOUCHÉ PÈRE & FILS CUVÉE BRUT, FRANCE

ripe & biscuity with an elegant finish

GIN & TONIC

Britain may be the spiritual home of the G&T — but India is its birthplace. Born circa 1830 when the East India Company mixed bitter quinine with sugar, lime and a slug of gin.

	SINGLE	DOUBLE
HOUSE GIN	3.5	6.5
BOMBAY SAPPHIRE	3.8	6.9
JJ WHITLEY DRY GIN	3.8	6.9
MALFY GIN ROSA	4.5	8.5

SPIRITS

CAPTAIN MORGAN	3.8
BACARDI	3.8
JAMESONS	3.8
JACK DANIELS	3.8
GLENMORANGIE	5.9
HOUSE VODKA	3.8
ABSOLUT VODKA	3.8
JOSE CUERVO BLACK	3.8
JOSE CUERVO GOLD	3.8

BEER & CIDER

	HALF	PINT
PREMIUM DRAUGHT LAGER	3.7	5.9
COBRA 660ML	7.8	
COBRA 330ML	4.8	
KINGFISHER 330ML	4.8	
ROAR WELSH VEGAN BEER 500ML	5.5	
MAGNERS ORIGINAL 568ML	6.5	
MAGNERS DARK FRUIT 500ML	6.9	
NON-ALCOHOLIC BEER 330ML	4.0	

LIQUEUR COFFEES

IRISH	6.2
AMARETTO	6.2
KAHLUA	6.2

SOFT & HOT DRINKS

COKE	HALF 3.5 / PINT 4.2
DIET COKE / LEMONADE	HALF 3.2 / PINT 4.0
FRUIT JUICE	REG 3.2 / LGE 4.0
PINEAPPLE / MANGO / APPLE / CRANBERRY / ORANGE	
J2O	4.0
STILL & SPARKLING WATER	4.0
ENGLISH BREAKFAST / HERBAL TEA	2.9
MASALA CHAI / COFFEE	3.2
MIXERS (TONIC / SODA / GINGER ALE)	1.0

Mon–Thu 5pm–10.30pm • Fri–Sat 12pm–11pm • Sun 12pm–10pm

An optional 10% service charge is added.
Our team receive 100% of all gratuities.

(Vg) Vegan | (V) Vegetarian | Contains Nuts — please ask about allergens
[@mintandmustard_](#)