

Curry at the murray

Embark on a culinary journey across India's most beloved food regions - from the coconut-laden shores of the Malabar Coast to the bustling chaat stalls of New Delhi. This menu celebrates the traditions that make Indian cuisine so unforgettable: spices freshly roasted to awaken their aroma, slow-cooked sauces layered with depth and street-style favourites bursting with colour and texture.

Every dish has been crafted to honour authentic regional techniques while showcasing the vibrant ingredients and warm hospitality at the heart of Indian cooking. Tonight, the flavours of India travel with you - bringing centuries of culture, spice and comfort to the table

STARTER BOARD

JEEREM MEEREM CHICKEN

Tender chicken breast marinated in a Goan blend of crushed black pepper and cumin, then grilled for a smoky, citrus-spiced finish

KARUVEPPILAI ERAL (CURRY LEAF KING PRAWNS)

King prawns tossed with fresh curry leaves, lime and garlic - a bright, coastal dish full of southern Indian aroma

SWEET CORN CHAAT

A colourful Delhi street favourite with sweet corn, tangy tamarind-date chutney, mint, yoghurt, fresh vegetables, and crunchy Bombay mix
Gluten, Dairy (Gluten-free on request)

VEGETARIAN STARTER BOARD

JEEREM MEEREM MUSHROOM

Button mushrooms marinated in cracked pepper and cumin, then wok-tossed to bring out their earthy depth

CAULIFLOWER 65

South India's much-loved crispy snack - cauliflower coated in a spiced gram-flour batter and fried until golden.
Contains: Gluten

SWEET CORN CHAAT

Sweet corn mixed with chutneys, yoghurt, herbs, and crunchy toppings, inspired by the bustling streets of New Delhi
Gluten, Dairy (Gluten-free on request)

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MAIN COURSE

CHICKEN MALABAR CURRY

A Kerala-style curry featuring chicken simmered in coconut milk with curry leaves, mustard seeds and coastal spices. Rich, aromatic and deeply comforting.

Contains: Gluten, Dairy, Mustard (Gluten-free option: rice instead of parotta)

LAMB KHEEMA PAROTTA

Minced lamb slow-cooked with warm spices and served with soft paratha - aromatic, hearty, and traditionally enjoyed across North India

Contains: Gluten, Dairy, Mustard (Gluten-free option: rice instead of parotta)

PRAWN SAFED MAAS

King prawns simmered in a luxurious white gravy of cashews, cream, and green cardamom. Mild, elegant, and inspired by royal Rajasthani cooking.

Contains: Gluten, Dairy, Mustard, nuts (Gluten-free option: rice instead of parotta)

POTATO & GARDEN PEA MALABAR CURRY

Potatoes and peas slow cooked in coconut milk with curry leaves and a classic Malabar spice blend for a creamy, coastal finish.

Contains: Gluten, Dairy, Mustard (Gluten-free option: rice instead of parotta)

DUO OF DESSERTS

COCONUT & MANGO KULFI

Traditional Indian ice cream made with coconut and condensed milk, finished with a drizzle of fresh mango

Contains: Nuts, Dairy, Egg

GAJAR KA HALWA

A beloved North Indian dessert of slow-cooked grated carrots enriched with milk and ghee, topped with crunchy cashew brittle

Contains: Dairy, Nuts

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THE MURRAY ARMS