



LUNCH/DINNER		Take a journey through Vivek Singh's Cinnamon Bazaar; Select a snack, chaat and some Bazaar plates with sides to share.	
Mon - Fri Sat - Sun	Lunch 12noon - 3pm Brunch 12noon - 4pm	Dinner 5.30pm - Late Dinner 5.30pm - Late	
SNACKS		BAZAAR PLATES	
<p>House Curried Popcorn (vegan) (df) (gf) 3.00</p> <p>Tapioca Chips Green chilli mayonnaise (v) (gf) 5.75</p> <p>Crab Bonda Calcutta spiced crab and beetroot in chickpea batter 7.50</p> <p>Honey Chilli & Garlic Potatoes Toasted sesame seeds (v) (df) 4.50</p> <p>Chicken & Cheese Filled Naan Coriander chutney 5.00</p> <p>Chana Masala Hummus Fenugreek scented nimki (v) 6.00</p> <p>Kadhai Spiced 'Bullet' Chillies Poppy seed gun powder (vegan) (df) (gf) 6.50</p> <p>Kerala Shrimp Cocktail Curry leaf lime salt (df) (gf) 8.00</p>	<p>Indo-Chinese Chicken Wings Garlic and soy sauce 9.00</p> <p>Tandoori Chicken Breast Malai Tikka Mace and cardamom (gf) 11.25</p> <p>Forgotten Grains & Watermelon Salad Quinoa, fermented barley sprouts & toasted buckwheat (vegan) 10.75</p> <p>Pepper Fry Curry leaf and cracked black pepper fried shrimp 11.00</p> <p>Double-cooked Pork Belly 'Koorg' style with curried yoghurt 12.50</p> <p>Lamb Galauti Kebab Flaky saffron paratha (n) 10.50</p> <p>Grilled Aubergine Sesame peanut crumble, toasted buckwheat, coconut chutney (vegan) (gf) (n) 9.75</p> <p>Methi Murg - Chicken Leg Curry with Fresh Fenugreek Pilau rice (gf) 13.75</p> <p>Char-grilled Kentish Lamb Fillet Mint chilli korma, masala cashew nut (n) 19.50</p> <p>Tandoori Duck Breast Hyderabadi sesame tamarind sauce, pilau rice (gf) (df) (n) 17.50</p> <p>Lamb Rogan Josh Shepherd's Pie (gf) Voted Time Out - The 100 Best Dishes in London 17.00</p> <p>Bollywood Burner Arguably the world's hottest curry! (gf) (df) (n) 15.00</p> <p>Kabuli Kofta Chickpea, spinach and dried fruits, tomato lemon sauce (v) (df) (gf) 13.75</p> <p>Kolkata Spiced Cod Mustard and red onion, caramel puffed rice (gf) 13.50</p> <p>Malabar Boatman's Kingfish Curry Kokum, green mango chutney (df) (gf) 17.00</p> <p>Bazaar Safed Kichri Risotto style (mushroom and shrimp options available) (gf) 12.00</p> <p>Paneer Butter Masala Punjabi style paneer and pea butter masala (v) (gf) 13.75</p> <p>Lucknow Style Chicken Biryani Burhani raita (gf) 18.50</p> <p>Tandoori King Prawn Alleppey curry sauce (gf) 22.50</p> <p>Jaipur Style Okra Poppadum curry (v) (gf) 14.25</p> <p>Bazaar Mixed Grill Chicken breast tikka, lamb galauti, shrimps and cauliflower, served with black lentils 22.00</p>		
CHAATS			
<p>Papdi Chaat Crisp wheat, tangy tamarind, yoghurt and chickpea vermicelli (v) 5.75</p> <p>Jodhpuri Kachori Chaat Spiced onion dumplings, curried white peas, chutney medley (v) 7.50</p> <p>Watermelon Chaat Pressed watermelon, amaranth seeds, date chutney, masala cashew nut (v) (n) 6.75</p> <p>Samosa Chaat Punjabi vegetable samosa, curried white peas, tangy tamarind chutney (v) 7.50</p> <p>Dahi Bhalla Chaat Chilled lentil dumplings with spiced yoghurt and toasted cumin (v) (gf) 6.50</p> <p>Aloo Tikki Chaat Spiced potato cake with curried white peas, chickpea sev (v) (gf) 6.75</p> <p>Soft Shell Crab Chaat (each) Curried yoghurt, apple and celeriac pickle (gf) 11.00</p> <p>Hot Chaat Selection Samosa, aloo tikki & kachori, curried white peas, chutney medley (v) 15.00</p> <p>Aloo Tokri Chaat Potato basket filled with cold chaat selection of papdi, watermelon & dahi bhalla (v) (n) 9.50</p>			
SIDES			
<p>House Black Dal (v) (gf) 5.00</p> <p>Stir-fried Seasonal Greens, Garlic & Cumin (v) (gf) (df) 5.00</p> <p>Garlic or Plain Naan, Roti 3.50</p> <p>Peshwari Naan 5.00</p> <p>Rice: Steamed or Pilau 3.00</p>			
<p>TRADER'S HIGH TEA Monday to Sunday 3pm - 5.30pm 24.00pp</p>		<p>We do not levy service charge for tables of up to 8 people</p> <p>(gf) Gluten-free (df) Dairy-free (v) Vegetarian (n) Contains nuts Allergen menus available on request.</p> <p>Prices include VAT @ 20%. Please inform one of our team of your specific allergy or dietary requirement when ordering. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. We import all our spices directly from approved growers across India. Our food suppliers have given assurances that none of our ingredients are genetically modified. Fish may contain small bones. Game dishes may contain shot.</p>	