

Flavours to Feed the Soul

Let Chef Yogesh and his team take you on a flavour journey across majestic India.

Delicately blending and roasting spices, using traditional Indian cooking methods passed down from generations, Poppadom is a celebration of classic Indian cuisine, with a modern twist. **Colourful, rich and full of flavour.**

Most dishes on our menu are perfect for sharing, and we recommend 4-5 dishes between two people to experience the diverse range of flavours, textures and aromas. We offer our diners a taste of traditional cooking from the Northern region, as well as Chaat - popular bite sized street food snacks, and dishes infused with Anglo-Indian influences.

All food is cooked fresh to order, and dishes will be served to the table as and when they are ready.

poppadom
INDIAN KITCHEN

STARTERS

Poppadom Chicken Tikka 8
Chicken marinated in homemade masala yoghurt. Charred in our Tandoor (266 kcal)

Ajwaini Salmon Tikka 10.50
Salmon marinated in carom seeds, spices & yoghurt. Charred in our Tandoor (417 kcal)

CHAAT
INDIAN STREET FOOD - GREAT FOR SHARING

We recommend 2-3 dishes between two

Poppadom Bowl Ve 4
Crunchy poppadoms with mango & tamarind chutney (156 kcal)

Gol Guppas Ve 6
Puffed puris, mint & tamarind water (178 kcal)

Dahi Puri V 6
Crispy puffed wheat puri filled with potato, dressed in yoghurt with mint & tamarind chutney (161 kcal)

Dahi Samosa Chat V 7.50
Punjabi samosas with chilli, tamarind chutney & yoghurt (382 kcal)

Onion Bhajis Ve 7
Crispy onion bhajis served with mint chutney (418 kcal)

DAAL

Daal Makhani V 10
Slow-cooked black daal, rich in butter & ghee. Finished with cream (728 kcal)

Yellow Daal Tadka V 9
Mixed lentils with red chillies, curry leaves & ghee (712 kcal)

BIRIYANI
RICE DISHES

Hyderabadi Chicken Biryani 18
Tender chicken marinated in aromatic basmati rice, yoghurt, saffron, barista onions & dark spices (928 kcal)

Awadhi Lamb Biryani 20
Lamb in cinnamon, star anise & barista onions. Mixed with aromatic basmati rice (922 kcal)

Mix Mushroom Biryani V 16
Mixed mushrooms in basmati rice, dark spices, yoghurt & barista onions (835 kcal)

SIDES

Safed Chawal Ve 5.50
Steamed basmati rice (441 kcal)

Basmati Pulao Rice V 6.50
Rice slowly cooked in a pot with cinnamon, black pepper, star anise, bay leaves & saffron (626 kcal)

Saag Aloo V 6.50
Baby potatoes with spinach, spices & cream (313 kcal)

Raita V 2.50
Cucumber in yoghurt, chilli, mint & roasted cumin powder (57 kcal)

Kachumber Ve 2.50
Typical Indian tossed salad with black pepper, chaat masala & chilli (50 kcal)

Ve Vegan, V Vegetarian

We recognise the seriousness of food & drink intolerances and allergies. We recommend that you contact a member of the team before you order to confirm ingredients. We are keen to accommodate all special dietary requirements, and we will attempt to be as inclusive to the best of our ability.
It is important to note that all food & drink is prepared in an area where nuts, gluten and other known allergens are present.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of vat at the current rate.
Adults need around 2000 kcal per day.

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INDIAN KITCHEN

CURRIES

CHICKEN

Chicken Tikka Masala 17.50
A proud national curry dish of England: Tandoor chicken in tomato, cream & masala spices (564 kcal)

Chef Yogesh Recommends

Red Ruby Butter Chicken 19
Pulled & chargrilled Tandoori chicken in tomato gravy, cardamom, fenugreek & cream (674 kcal)

LAMB

Kashmiri Rogan Josh 19
Aromatic braised boneless lamb cooked in onion, Kashmiri red chillies & Rattan Jot (550 kcal)

FISH

Periyar Fish Curry 19
Seabass in onions, tamarind, dry red chillies & dark spices (585 kcal)

VEGETARIAN

Paneer Makhan Wala V 14
Paneer in silky tomato makhani gravy, Kasoori Methi & cream (640 kcal)

Amritsari Choley Ve 12
Punjabi-style chickpeas, carom seeds, dark spices, green chillies & garlic tadka (811 kcal)

Aloo Gobi Ve 12
Marinated new potatoes with cauliflower in Indian dark spices (384 kcal)

Rajasthani Kofta Curry V 14
Koftas made of paneer, mixed vegetables, potatoes, spices & cream (569 kcal)

BREAD

Made by hand, fresh from the tandoor

Naan V 3.50
Traditional Indian bread drizzled with butter (336 kcal)

Garlic Naan V 4
Traditional Indian bread topped with crushed garlic, fresh coriander & butter (344 kcal)

Cheese Naan V 5.50
Traditional Indian bread filled with mozzarella & cheddar drizzled in butter (440 kcal)

Peshwari Naan V 5
Traditional Indian bread filled with mango pulp, nuts, raisins & grated coconut (520 kcal)

Roti Ve 3.50
Thin, whole-wheat bread (381 kcal)

DESSERTS

Gulab Jamun V 7
Rose water dumplings soaked in sugar syrup & served with vanilla ice cream (927 kcal)

Gajar Halwa V 7.50
Shredded carrots with saffron, cream, almonds &pistachios served with vanilla ice cream (494 kcal)

Poppadom Homemade Ice Cream / Kulfi V 6
Please ask your server for the flavour of the day (355 kcal)

Options: Kesar & Pistachio / Gulkand (Sweet Rose Petals) / Alphonso Mango

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