



The independent

A REFRESHINGLY DIFFERENT TAKE ON CONTEMPORARY INDIAN CUISINE FROM **indi's**
ASHLEY CROSS



TAPAS TASTESATIONS



CHICKEN PAKORA x3 6⁹⁵ (NGCI) ●○○

Chicken pieces coated in rustic gram flour batter, with warm spices fresh herbs & a hint of chilli. Fried until crisp & golden. Proper comfort food, street style

KEEMA PAU 7⁹⁵ ●●○

Minced lamb, flavoured with spices & green peas accompanied with butter garlic toasted Pau buns

SAMOSA CHAAT 6⁹⁵ (V) ●○○

A roadside favourite. A spicy, savoury & saucy aloo masala

CHICKEN LOLLIPOP x5 6⁹⁵ (NGCI) ○○○

Flavoursome sweet & spicy chicken wings marinated in indi's unique blend of spices, then fried until crisp

CHICKEN SIXTY FIVE 6⁹⁵ (NGCI) ●○○

South Indian style deep fried chicken in yogurt & mild spices, garnished with spiral poppadoms & curry leaves - a universal favourite!

CHILLI PRAWNS 8⁹⁵ (NGCI) ●○○

Authentic taste from the Koliwada region, delicately blended in a medium savoury chaat masala

VEGETABLE SAMOSA x2 6⁹⁵ (V) ○○○

Pyramid shaped short crust pastries filled with a delicious & authentic blend of spicy potatoes & peas

KURKURI OKRA FRIES 6⁹⁵ (V) (NGCI) ○○○

Crispy lady's finger in gram flour & mixed masala spices



ANDA PAU 6⁹⁵ ●●○

Street style spicy egg cooked with butter, onion, garlic, green chillies, and aromatic Indian masala, served hot with toasted pau buns, sprinkled with coriander

VADA PAU 6⁹⁵ (V) ●○○

Vegetarian dish native to Maharashtra. Fried potato filling sandwiched between pau bread, with chutney & green chillies

CHOWPATTY MOMOS x5 7⁹⁵ ●○○

Handmade dumplings with minced lamb filling, served with sweet & spicy chutneys

PANI PURI x7 6⁹⁵ (V) ○○○

Famous Indian street food, puri shells filled with mashed potato, tamarind & mint chutney, served with flavoured water. Popped into one's mouth whole

SIDES & GREENS

DAL MAKHANI Tapas 6⁹⁵ Main 10⁹⁵ (NGCI) (N) ●○○

Black lentils cooked in butter & cream

TADKA DAL Tapas 6⁹⁵ Main 10⁹⁵ (NGCI) ○○○

Red lentils with garlic & ghee

CHILLI BUTTER BHUTTA Tapas x2 6⁹⁵ Main x4 10⁹⁵ (NGCI)

Corn-on-the-cob grilled over a charcoal fire, brushed with butter, then finished with chilli, salt & lime ●○○

GUN POWDER POTATOES Tapas 6⁹⁵ Main 10⁹⁵ (NGCI) (VE) ●○○

Smoky, grilled tossed potatoes & green herbs ●○○

ONION BHAJI Tapas x4 6⁹⁵ Main x8 10⁹⁵ (NGCI) (VE) ●○○

SAUTEED VEGETABLES Tapas 6⁹⁵ Main 10⁹⁵ (NGCI) (VE) ●○○

Bamboo shoots, mushrooms & seasonal vegetables ●○○

TALES FROM THE TANDOOR

LAMB CHOPS x2 9⁹⁵ (NGCI) ●○○

Royal cumin, garlic & black pepper marinated in yogurt, cooked in the charcoal oven

SEEKH KEBAB 8⁹⁵ (NGCI) ●○○

Minced lamb in homemade blended spices

TANDOORI CHICKEN 10⁹⁵ (NGCI) ●○○

On the bone, half chicken marinated in spices & cooked in the charcoal oven



ANARI CHICKEN 12⁹⁵ (NGCI) ○○○

Juicy boneless chicken thighs marinated in yogurt, gently spiced then grilled slowly over hot & open flames.

Soft, smoky & deeply comforting.

Proper old school flavour done right

SEA BREAM TANDOORI 16⁹⁵ (NGCI) ●○○

Whole sea bream baked in the tandoor oven with red masala sauce

KING PRAWN JHINGA x3 16⁹⁵ (NGCI)

King prawns from the clay oven, cooked in beautiful medium spices ●○○

SALMON MALABAR TIKKA 17⁹⁵ (NGCI)

Diced tandoor grilled salmon coated in herbs. Delicate & juicy ●○○

PANEER TIKKA 11⁹⁵ (NGCI) ●○○

Grilled Indian cottage cheese marinated in tandoori masala served with mint chutney

MALAI MUSHROOMS 8⁹⁵ (NGCI) (V) (N)

Malai marination, chargrilled & finished with butter, lime & masala ○○○



HARIYALI GOBI BROCCOLI 8⁹⁵ (NGCI) (V)

A vibrant smoky cauliflower & broccoli marinated with spinach, mint, coriander & gentle herbs. Straight from the streets of Rajasthan ○○○

A LITTLE MORE

PLAIN DOSA 6⁵⁰ (NGCI) (VE) ●●○

Dosa is a classic Indian rice & crispy rolled lentil crepe. Served with a selection of chutneys & sambar

MASALA DOSA 8⁵⁰ (NGCI) (VE) ●●○

As above, but stuffed with mildly spiced potato masala

MEAT SAMOSA x2 6⁹⁵ ○○○

Parcels of minced lamb in filo pastry

CHICKEN NAANWICH 7⁹⁵ ●○○

Tandoori chicken roll in paratha

CHOLE BHATURE / PURI 6⁹⁵ (VE) ●●○

Crispy Punjabi puri served with a spicy chickpea curry on the side

CAN'T DECIDE WHAT TO HAVE!

Allow indi's chefs to create a bespoke tasting experience for you - £34.95pp

RUBY MURRAYS

LAMB ROGAN JOSH ●●●

Tapas 8⁹⁵ Main 13⁹⁵ (NGCI)

Prepared with pimento, garlic & garnished with tomatoes, this rogan josh delivers a distinctive hot & spicy taste

SPICY LAMB SHANK 18⁹⁰ (NGCI) ●●●

Cut of meat, slow cooked in our chef's special tomato based sauce

BUTTER CHICKEN ●○○

Tapas 8⁹⁵ Main 13⁹⁵ (NGCI) (N)

An old classic, chicken in a rich, silky mild sauce



CHICKEN KOLHAPURI ●●●

Tapas 8⁹⁵ Main 13⁹⁵ (NGCI)

Tender chicken thighs slow cooked in fiery kolhapuri masala made with roasted coconut dried chillies, garlic and whole spices

CHICKEN CHETTINAD ●●○

Tapas 8⁹⁵ Main 13⁹⁵ (NGCI)

A blend of fresh ground spices, coconut & herbs in a thick gravy

GOAN FISH CURRY 18⁹⁰ (NGCI) ●●○

Fillet of sea bass in Goan grated coconut gravy. A medium spiced curry



PALAK PANEER ●○○

Tapas 8⁹⁵ Main 13⁹⁵ (NGCI) (V)

Soft cubes of paneer folded into a velvety spinach gravy with ginger, garlic & warming spices. Earthy & beautifully balanced.

A timeless classic done in a traditional way



KADAI VEGETABLES ●●○

Tapas 8⁹⁵ Main 13⁹⁵ (NGCI) (VE)

A blend of capsicum, tomatoes & onions in a medium kadai masala spice

DUM BIRYANI ●○○

Tapas 8⁹⁵ Main 13⁹⁵ (NGCI) (V) (N)

Chicken Thighs / Lamb / Vegetable Slow-cooked & aromatic, served the old Bombay way, with raita

BREADS, RICE & ALL THINGS NICE

PLAIN NAAN (V) 3.70

GARLIC NAAN (V) 4.20

PESHWARI NAAN (V) 4.20

CHAPATI (VE) 3.70

STEAMED RICE (VE) 3.70

PILAU RICE (V) 4.50

MUSHROOM RICE (V) 4.50

RAITA 2.30

POPPADOMS (NGCI) (V) 1.00

CHUTNEYS (NGCI) (V) 1.00

THE SPICE IS RIGHT...

○○○ Deliciously delicate spicy flavours

●○○ For a mildly spiced tongue tickle

●●○ Medium spiced for a decent kick

●●● Hot but won't ruin your night

To ensure our food is tasted at it's very best, dishes are served to your table as soon as each one is ready.

A discretionary 10% service charge will be added to your bill. ALLERGY INFORMATION: Food is prepared in a kitchen with milk, wheat, soy, fish, nuts, egg products & more. If you have allergies or special dietary requirements, ask our staff or scan the QR code for a full allergen list. (V) = Vegetarian / (VE) = Vegan / (NGCI) = No Gluten Containing Ingredients / (N) = Contains Nuts



BOTTLED BEER

Asahi 330ml	5.30	Cobra	Half	Pint
Birra Moretti 330ml	5.30	Madri Lager	4	6.25
Madri 0% 330ml	4.90	Alpaca Lypse (IPA)	4	6.25
		Aspall Cyder	4	6.25

DRAFT

GIN, VODKA & RUM (25ml measures)

Hendrick's	7.90	Smirnoff	4.90
Bombay Sapphire	5.90	Grey Goose	6.90
Gordon's London	4.90	Belvedere 'Imported'	6.90
Gordon's Pink	5.30	Bacardi	4.90

SOFT DRINKS

	Bottle		Juices:	3.90
			Orange / Mango / Apple / Cranberry	
Coke / Diet Coke	330ml	3.70		
Lemonade	200ml	2.80	Tonic Water / Slimline	2.80
Light Lemonade	200ml	2.80	Ginger Beer / Ginger Ale	2.80
Soda	200ml	2.80	Mineral Water Still / Sparkling	3.95

WHITE WINE

1	Luna Azul Sauvignon Blanc 2024	125ml	175ml	Btl
	Central Valley, Chile	5.95	6.95	29
	Tropical fruits of kiwi & gooseberry with hints of green paprika. Well balanced.			
2	First Fleet Chardonnay 2023	125ml	175ml	Btl
	South-Eastern Australia	5.95	6.95	29
	Crisp, modern style with red apple & melon fruits. Dry yet well rounded.			
3	Terre del Noce Pinot Grigio delle Dolomiti 2023	125ml	175ml	Btl
	Trentino, Italy	6.95	7.95	29
	Elegant wine with apple, banana, & floral notes, finishing clean, crisp, & refreshing.			
4	Babylon's Peak Chenin Blanc, Swartland 2023			Btl
	Coastal Region, South Africa			33
	Crisp with tropical fruit character reined in by citrus & underlying mineral notes.			
5	Long White Cloud Sauvignon Blanc			Btl
	Marlborough, New Zealand			35
	Crisp citrus flavours alongside riper stone fruit, a deliciously fresh wine ideal with fish.			
6	Chablis, Domaine Jean-Marc Brocard 2022			Btl
	Burgundy, France			49
	Structured, crisp & delicious with a pure & mineral nose, with notes of citrus.			
7	Sancerre, Domaine Millet 2022			Btl
	Loire, France			55
	Citrus fruit, with elderflower & a hint of gooseberry. Great minerality!			
8	Gavi di Gavi La Meirana, Broglia 2022			Btl
	Piedmont, Italy			39
	Fresh & dry with great texture & precision. Distinctive greengage & almond notes.			

ROSÉ WINE

9	Nina Pinot Grigio Rosé 2023	125ml	175ml	Btl
	Abruzzo, Italy	5.95	6.95	29
	With an elegant nose of acacia, this light-bodied dry rosé, is delightfully refreshing.			
10	Carte Noire Côtes de Provence Rosé	125ml	175ml	Btl
	Côtes de Provence, France	7.50	8.50	37
	Very refined dry rosé, with an attractive floral aroma, redcurrant fruit, and excellent length.			
11	Villa Blanche Grenache Rosé			Btl
	Languedoc, France			33
	Aromas of pomegranate, pear & white flowers. Dry & fresh on the palate.			

CHAMPAGNES ‘N BUBBLES

12	I Castelli Prosecco DOC	125ml	Btl
	Veneto, Italy	7.95	31
13	Veuve Clicquot Yellow Label Brut		Btl
	Champagne, France		69
14	Laurent-Perrier Rosé		Btl
	Champagne, France		107
15	Cloudy Bay Pelorus		Btl
	Marlborough, New Zealand		61



ASK YOUR
SERVER FOR
OUR DELICIOUS
SELECTION OF
COCKTAILS

A selection of our favourite classic Indian soft drinks to tickle one’s tastebuds.

THUMBS UP COLA 300ml	
A legendary Indian Cola known for it’s balance of flavour & fizz.	4.50
LIMCA 300ml	
Classic Indian lemonade known for its fresh light lemon-lime taste.	4.50
MANGO LASSI COOLER	
A deliciously creamy mango drink from India. Cool & refreshing. Perfect with a spicy dish!	3.95

RED WINE

16	The Welcome Stranger Shiraz	125ml	175ml	Btl
	South-Eastern Australia	6.50	7.50	31
	Rich and full bodied with flavours of soft red berry fruit, clove spice & a hint of mocha.			
17	Luna Azul Merlot 2024	125ml	175ml	Btl
	Valle Central, Chile	5.95	6.95	29
	Deep red, rich & full bodied with a composition of red wild berries & hints of chocolate.			
18	Angelo Montepulciano d'Abruzzo 2022	125ml	175ml	Btl
	Abruzzo, Italy	5.95	6.95	29
	Masses of black cherry fruit, a smooth, round texture & a light dusting of spice.			
19	Finca La Colonia Malbec, Norton 2023	125ml	175ml	Btl
	Argentina	7.50	8.50	37
	Sweet & spicy aromas, ripe red fruit on the palate, smooth with a harmonious finish.			
20	Buitenverwachting Cabernet Sauvignon/Merlot 2022			Btl
	Coastal Region, South Africa			33
	A structured palate that marries ripe fruit with mineral nuance & a fragrant finish.			
21	Fleurie La Madone, Duboeuf 2022			Btl
	Beaujolais, France			47
	This famous cru is a smooth, elegant floral wine with imense charm.			
22	Nuits-St-Georges 1er Cru Champs Perdrix, Michelot 2020			Btl
	Burgundy, France			150
	Gorgeously silky with notes of game & spice, complimented by berry fruit flavours.			
23	Conde Valdemar Rioja Reserva 2016			Btl
	Rioja, Spain			47
	Palate of plums, raisins & chocolate. Well balanced fruit & oak, with a long finish.			
24	The Freedom 1843 Shiraz			Btl
	Langmeil, Barossa, South Australia			239
	Aromas & flavours of blackberry, raspberry & pepper with spice & liquorice.			
25	Cabernet Sauvignon Casa Real			Btl
	Single Vineyard Santa Rita, Maipo Valley			197
	Beautifully balanced with a herbal touch, rich dark fruit, & elegant character.			
26	Clos Apalta Casa Lapostolle			Btl
	Colchagua Valley			179
	Made from 78% Carmenère, 19% Cabernet Sauvignon & 3% Petit Verdot. An expressive, complex wine with plum, red cherry, dried fig, mocha, vanilla & hints of clove.			
27	Borobo Casa Lapostolle (Limited Stock)			Btl
	Valley Central, Chile			297
	Made from 40% Carmenère, 28% Syrah, 18% Cabernet Sauvignon, 12% Pinot Noir, 2% Petit Verdot. A unique blend offers a complex, intense & elegant nose with expressive notes of red & black fruit, spices & tobacco.			
28	Barolo, Prunetto 2020			Btl
	Piemonte, Italy			95
	Intensely perfumed, even at this young age, with ripe red cherry, rose petals & violets.			
29	Pinot Noir (Limited Stock)			Btl
	Prophets Rock, Central Otago			179
	Aromas of dark fruits with hints of chocolate & spice.			
30	Gevrey Chambertin Henry Perrot-Minot			Btl
	Burgundy, France			181
	Concentrated ripe berry fruits supported by smooth tannins.			
31	Pommard Morin Pere et Fils (Limited Stock)			Btl
	Burgundy, France			189
	Floral aromas with soft strawberry fruit.			
32	Château Margaux 1er Cru Classé Margaux			Btl
	Bordeaux, France			891
	Top class, 95 Points Robert Parker.			
33	Brunello di Montalcino			Btl
	Pian Delle Vigne Antinori, Tuscany			169
	Aromatic with full-bodied chocolaty fruity flavours.			
34	Tignanello Marchesi Antinori			Btl
	Tuscany, Italy			379
	The Original ‘Super Tuscan’. Made from Sangiovese, Cabernet Sauvignon & Cabernet Franc. Smoky, plum & cassis aromas are followed by rich full-bodied complex flavours.			
35	Solaia Marchesi Antinori			Btl
	Tuscany, Italy			669
	Only produced in the best years. Aged for 14 months in oak. Intense fruit, finely structured & complex, balanced with soft tannins & a lingering finish.			