



Food Menu

Breakfast Menu

Croissants – Butter and Chocolate	2.50
Toasted Bread, Preserves	2.50
Muffins – Selection	2.50
Oatmeal Porridge – Raisins, Almond Flakes & Maple Syrup	4.50
Muesli with milk or yoghurt	4.00
Poached Pear, Berries, Yoghurt, Granola with Goji Berries	5.50
Mixed Citrus Cheesecake	5.50
Warm Rice Pudding with Goji Berries	5.50
Banana Pancakes with Cashew, Coconut	6.00
IS Breakfast	8.50
Eggs, Sausage, Bacon, Mushrooms, Beans, Toast	
Open Toasted Sandwiches	
Bacon and Poached Egg with Hollandaise Sauce	6.50
Bacon and Melted Chilli Cheese with Chutney	6.50
Sausage and Fried Egg with Chutney	6.50
Avocado and Tomato Salsa	5.50

Mushroom and Spinach with Hollandaise Sauce 5.50

Closed Sandwiches

Bacon Sandwich with Chutney 5.00

Sausage Sandwich with Chutney 5.00

Railway Omelette with Bread 5.50

Bombay Toast, Sweet (or) Savoury 5.00

Chilli Cheese Toast Soldiers 5.50

EXTRAS all 2.50

Crispy Potatoes / Fried Onion Bits / Sausage / Bacon / Egg / Mushrooms / Spinach

All Day Menu

FOOD CARTS - Street-side and highway stalls that have created urban legends

Kaleji Fry - 'Bade Miyaan' (Mumbai) inspired stir-fried chicken livers 6.80

Kola Urundai - Chettinaad-style spiced, dry-crumbed lamb meatballs, tomato-lentil chutney 7.50

Tangdi Kabab - Tandoori chicken drumsticks with a rustic 'Dhaba' spice marinade 5.90

Boti Kabab - Succulent boneless lamb kababs with ginger, yoghurt and chilli 8.60

Kheema Mattar - Ground lamb and peas stir-fry, served with lettuce cups 7.90

Paneer Tikka - A Tandoor classic – paneer with yoghurt, gram flour and fragrant spices 6.50

RAILWAY CUISINE - Food makes the journey, the destination

Chicken 65 - 'Buhari' (Chennai) signature spicy fried chicken wings, tomato-garlic ketchup 5.90

Railway Lamb - Anglo-Indian Lamb Curry	8.80
Ambur Biryani - 'Arcot-style' chicken biryani served with raita	8.30
Puri Bhaji - Potato curry served with a traditional deep-fried, puffed bread	6.90
Veg Khorma - Mixed vegetables in an onion-cashew sauce flavoured with cardamom	5.80
Samosa Chaat - Punjabi samosa with sweetened yoghurt, mint and tamarind chutneys	4.90

COASTAL SHACK - Celebrating India's vast coastline and her beachfronts

Goan Squid - Crispy fried squid rings served with Goan peri peri sauce	7.90
Maach Bhaja - Crumbed tilapia fish fingers served with a Bengali mustard-yoghurt dip	7.50
Dakshin Yera - Tiger prawns tossed with browned onions, tomato, ginger and peppercorns	9.50
Kekda Masala - Tempered crabmeat with almond, garlic, chilli & curry leaf crumble	7.90
Kappa Meen - A Kerala backwaters special: kingfish curry served with spiced tapioca mash	8.50
Coastal Mix- 'Goan Squid', 'Maach Bhaja' and 'Dakshin Yera' with a pineapple and samphire salsa	9.90

BEYOND BORDERS - Foreign influences that add to India's eclectic cuisines

C T M - A tribute to Britain's favourite dish – Chicken tikka masala	8.40
Chilli Chicken - Calcutta style Indian-Chinese chilli chicken with onions and green peppers in soy sauce	8.40
Ceylon Kothu -Indo-Sri Lankan scrambled paratha tossed with vegetables, spices and coconut	7.30

NAANWICH

Chicken – Butter Chicken, Pickled Onions, Chilli	7.50
Paneer – Scrambled Paneer, Peppers, Rocket	7.00

NAAN PIE

Lamb Naan Pie – Railway Lamb curry, seasoned potato mash, cheese and naan	9.50
Veg Naan Pie - Vegetable Makhni, seasoned potato mash, cheese and naan crisp	8.20

SALADS

Sundal – Grilled halloumi, tempered chickpeas, edamame, olives and tomato	6.50
Junglee - Chicken tikka, pear, baby spinach and walnut with 'burrani' dressing	7.20
Imli Salad – Prawn, watermelon, black quinoa, rocket and pine nuts with tamarind dressing	7.50

VEGGIES

Saag Paneer – Paneer in puréed fresh spinach with tomato, garlic and dried fenugreek leaves	5.50/2.90
Bagare Baingan – Hyderabad-style baby aubergine in a rich, flavourful gravy	5.50/2.90
Rajmah Masala - Red kidney beans slow-cooked in an aromatic onion-tomato sauce	5.50/2.90
Onion Bhaji – Britain's favourite snack – Imli Street style	5.50/2.90
Aloo Tuk – Sindhi-style fried potato roundels dusted with chilli	5.50/2.90
Dals – Black lentils 'Dhaba dal' (or) Yellow lentils 'Dal fry'	5.50/2.90
Fried Rice – Indian-Chinese Egg (or) Veg. fried rice	5.50/2.90
Jeera Pulao – Basmati rice, braised with cumin seeds	5.50/2.90

BREAD IN A BUCKET

3.50

Naan / Cheese Naan / Garlic Naan / Paratha / C T C – Chilli cheese toast soldiers

Desserts

All Desserts

5.50 each

Dabal Ka Meetha

Hyderabadi Bread Pudding, Sultanas, Cinnamon

Imli Cheesecake

Mixed Citrus Cheesecake

Chocolate Pataka

Lonavala Chikki, Sizzling Walnut Brownie, Dark Chocolate Sauce

Kheer

Warm Rice Pudding, Chironji, Goji Berries

Haji Ali Falooda

Malai Kulfi, Vermicelli, Basil Seeds & Rose Syrup

Aam Ras

Mango Soup, Coconut Ice Cream, Basil Sago

Gulab Jamun

Warm Milk Dumplings, Pistachio, Cardamom Syrup

Rasmalai

Poached Cheese, Strawberries, Masala Milk