

GLUTEN FREE MENU

FOLLOWING DISHES ARE NOT GLUTEN FREE BY DEFAULT, BUT THEY CAN BE
MADE GLUTEN FREE ON REQUEST.

SNACKS

Whet your appetite - Savoury surprises to begin your journey to a memorable meal.

MEDU WADA

South Indian doughnut fritters served with tangy daal (sambar) and coconut chutney (gf) 13.0

MADRAS EXPRESS

Traditional pepper prawns on a rice & lentil pan cake (Utthapam), served with sambar and coconut chutney (gf) 20.0

BOMBAY ALOO

Pan fried potatoes, with cumin, mustard, curry leaves, tossed in a pan (gf) 12.0

CHARCOAL GRILL

The lost comfort of those elusive rays on a winter morning at the station, compensated by the aroma of charcoal smoked meat from the kitchens.

TANDOORI CHICKEN

Charcoal grilled tender chicken thigh served with tandoori veges and mint chutney (gf) 26.0

CHICKEN MALAI KEBAB

Marinated in garlic, ginger, coriander and cream. Slightly pink when fully cooked (n) (gf) 27.0

RAILWAY KABABS

Traditional lamb mince Sheekh Kababs served on a bed of Kashmiri Gushtaba sauce (gf) 25.0

TAWA FISH

Grilled market fish, served on rich meen mouli sauce (gf) 24.0

THE BISHOP'S TIKKA

Paneer and vegetables skewers marinated with carom seeds and hung curd served with creamy yogurt dip 22.0 (n)

BIRIYANI

Lamb pieces prepared in paya stock, yogurt and spices. Layered and cooked in dum style with saffron flavoured basmati rice (gf) 28.0

CURRIES

BUTTER CHICKEN

A dish that symbolises Indian food for many. A fresh take on the infamous star of every Indian menu (n) (gf) 28.0

BHUNA CHICKEN

Road side dhaba dish cooked on a large griddle in thick sweet-spicy gravy (gf) 28.0

VT TIKKA MASALA

Rumour has it that a Bangladeshi chef in London created the first chicken tikka masala. Tender chicken pieces cooked in a tangy tomato-based gravy with fresh spices (gf)(n) 28.0

GOAT FRY

Semi dry mix of aromatic spices and goat on the bone, creating a perfect blend for goat curry lovers. (gf)(n) 30.0

DAAL MAKHNI

Lentil simmered overnight for a dhaba style Punjabi dish (gf) 26.0

BAINGAN BHARTA

Charcoal roasted eggplant mashed in a home-style cooked curry (gf) 28.0

SIDES

Onion salad 4.0

Green Salad 5.0

Raita 4.0

Mint onion, Coconut Chutney,

Mango chutney 3.0

Pickle 3.0

Zeera Rice 5.0

Basmati Rice 4.0