



large plates

RED WEDDING CHICKEN £16

This slow cooked, on the bone Butter Chicken might not literally lead to betrayal and chaos, but one bite and you'll understand why nobody wanted to share. Chicken marinated for 36hrs and slow-cooked in a butter-infused sauce with spices so good, it could unite kingdoms—or start a food fight.

MOCK RED WEDDING CHICKEN £16

Vegetarian *Chickn* (Not Chicken), made from soya protein in our slow-cooked butter and tomato infused Red Wedding sauce.

mop it up

KHAMIRI ROTI £4

Fluffy, airy, soft and fermented, this Mughal bread is the OG of sourdoughs.

Glazes: *Nimbu Achar Oil (Lime Pickle), Kashmiri Chilli Butter or Butter.*

PINK PROTEIN BABY ROOMALI £4.5

Soft, thin and pink Roomali (handkerchief) bread made with tofu, flour and a smidge of beetroot.

sides

TEMPLE BLACK DAL £10

Our obsession with Black Dal led us to work with chefs at the legendary Bukhara in Delhi to create our very own take simmered for hours. Rich, bold and indulgent.

grills

BEEF RIB BURRA (4HR SLOW COOKED) £17

Our Burra Kebab goes off-script by starring a juicy British beef short rib instead of the traditional lamb. Marinated in our very own secret mix of delicate spices, with thick yoghurt and papaya paste to tenderise.

MIDWAY STEAK SHAMI £13

Our house Shami made from steak, red lentils, kala chana (black chickpeas) and the Temple's own spice blend. Coarser and more meaty than your regular Shami so you can really taste the steak.

soak it

BLACK DAL PULAO £10

Soft long-grain delicately spiced Basmati with Black Dal grains topped with fried onions and thyme.

puddings

MANGO AND CHAI TIRAMISU £9

Mr Sharma (Junior) on trying to impress his future Italian in-laws with a classic Tiramisu realised he didn't have an espresso machine or the right Savoiardi sponge fingers. Under pressure, he whipped up his own version with fresh Kesar mangoes, black masala chai and Indian Rusk biscuits. Legend has it they never left.

BANANA GULAB JAMUN £8

Warm Gulab Jamun made with banana and ghee, soaked in a burnt brown sugar syrup, served with cinnamon gelato.