



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.

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INDIAN KITCHEN

STARTERS

Poppadom Chicken Tikka 8

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

Ajwaini Salmon Tikka 9

Salmon marinated in carom seeds, spices & yoghurt. Charred in our Tandoor (438 kcal)

Jhinga Koliwada 10

Deep-fried battered tiger prawns in spices & mustard oil (391 kcal)

Gunpowder Calamari 9.50

Battered squid sprinkled with gunpowder & charred lemon (491 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 1.50 each (3 for £4)

Puffed puris, mint & tamarind water (139 kcal)

Dahi Puri V 1.50 each (3 for £4)

Crispy puffed wheat puri filled with potato, dressed in yoghurt with mint & tamarind chutney (175 kcal)

Dahi Samosa Chat V 7

Punjabi samosas with chilli, tamarind chutney & yoghurt (253 kcal)

Onion Bhajis Ve 7

Crispy onion bhajis served with mint chutney (418 kcal)

Moong Dal Bhajia Ve 7

Deep fried crispy lentil fritters served with tamarind & mango chutneys (821 kcal)

SPECIALS

PLEASE ALLOW 15-20 MINUTES FOR PREPERATION
(PORTIONS MAY SERVE 2)

Udta Murgha (Half / Full) 12.50 / 24

Whole chicken marinated in yoghurt, dark spices & served with jeera aloo (918 / 1837 kcals)

Tandoori Seabass 24

Seabass marinated in yoghurt & dark spices. Served with jeera aloo (830 kcal)

BIRIYANI

RICE DISHES

Hyderabadi Chicken Biryani 16

Tender chicken marinated in aromatic basmati rice, yoghurt, saffron, barista onions & dark spices (1302 kcal)

Awadhi Lamb Biryani 18

Lamb in cinnamon, star anise & barista onions. Mixed with aromatic basmati rice (1340 kcal)

Mix Mushroom Biryani V 16

Mixed mushrooms in basmati rice, dark spices, yoghurt & barista onions (1426 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)

Aloo Gobi Ve 6.50

Marinated new potatoes with cauliflower in Indian dark spices (546 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 (586 kcal)

Dakshini Chicken Curry 15.50

Tender chicken in madras curry powder, onions, cinnamon & cream (801 kcal)

Chef Yogesh Recommends

Red Ruby Butter Chicken 19

Pulled & chargrilled Tandoori chicken in tomato gravy, cardamom, fenugreek & cream (681 kcal)

Nimbu Chicken Korma 16

A mild curry with succulent chicken infused with lemon. Served in a cream sauce (1053 kcal)

LAMB

Kashmiri Rogan Josh 19

Aromatic braised boneless lamb cooked in onion, Kashmiri red chillies & Rattan Jot (1165 kcal)

FISH

Periyar Fish or Prawn Curry 18

Seabass or tiger prawns in onions, tamarind, dry red chillies & dark spices (628 kcal)

VEGETARIAN

Paneer Makhan Wala V 14

Paneer in silky tomato makhani gravy, Kasoori Methi & cream (647 kcal)

Amritsari Choley Ve 10

Punjabi-style chickpeas, carom seeds, dark spices, green chillies & garlic tadka (854 kcal)

Aloo Gobi Ve 11

Marinated new potatoes with cauliflower in Indian dark spices (546 kcal)

Tawa Mushroom Masala Ve 11

Pan-fried mushrooms, peppers, onions, dark spices & green chillies (499 kcal)

Rajasthani Kofta Curry V 12

Koftas made of paneer, mixed vegetables, potatoes, spices & cream (638 kcal)

DAAL

Daal Makhani V 10

Slow-cooked black daal, rich in butter & ghee. Finished with cream (732 kcal)

Yellow Daal Tadka V 9

Mixed lentils with red chillies, curry leaves & ghee (706 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 (673 kcal)

Roti Ve 3.50

Thin, whole-wheat bread (396 kcal)

DESSERTS

Gulab Jamun V 6

Rose water dumplings soaked in sugar syrup & served with vanilla ice cream (1384 kcal)

Gajar Halwa V 7.50

Shredded carrots with saffron, cream, almonds & pistachios served with vanilla ice cream (733 kcal)

Poppadom Homemade Ice Cream / Kulfi V 6

Please ask your server for the flavour of the day (482 kcal)

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

Trio of Desserts V 7

Please ask your server for Kulfi ice cream flavour of the day

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