

CHEFS SPECIAL TO ADD ON

SHARE BETWEEN TWO



19.95

HALF ROASTED CHILLI GARLIC CHICKEN

HALF ROASTED CHICKEN IN A CHILLI GARLIC MARINADE, SERVED WITH HASSEL BACK POTATOES & CLASSIC ONION GRAVY (DF, GF)



29.95

T-BONE STEAK

16 OZ SLOW-BRAISED AND GRILLED T-BONE STEAK , SERVED ATOP OUR SIGNATURE BEEF & BONE MARROW CURRY, HASSEL POTATOES. (DF, GF)



19.95

CANTEEN LAMB SHANK

12 OZ LAMB SHANK SLOW BRAISED IN WITH SPICES & SERVED ON TOP OF LAMB CHICKPEAS KEEMA WITH HASSEL BACK POTATOES (DF, GF)

**PRE-ORDER WINE BOTTLE
GET 5.00 OFF PER BOTTLE**

GET 25% OFF ON JANUARY

CHAMPAGNE - PAUL LANGIERE

(V)VEGETARIAN (VE) VEGAN (GF)GLUTEN-FREE (N) NUT (DF) DAIRY FREE (A) ALCOHOL

IF YOU HAVE ANY FOOD ALLERGY CONCERNS, PLEASE SPEAK TO A MEMBER OF STAFF BEFORE PLACING YOUR ORDER.

WHILE WE CAN PROVIDE AN ALLERGY MATRIX TO ASSIST YOU IN MAKING INFORMED CHOICES, WE CANNOT GUARANTEE 100% ALLERGEN-FREE DISHES DUE TO THE NATURE OF OUR KITCHEN & INGREDIENTS BOUGHT FROM SUPPLIERS HANDLE OTHER ALLERGY INGREDIENTS
ALL OUR MEATS ARE FROM HALAL CERTIFIED SUPPLIERS

WANT TO BOOK YOUR NEXT PARTY VISIT OUR WEBSITE OR PLEASE ASK

FESTIVE MENU

NOVEMBER & DECEMBER

KERALA CANTEEN

WITH CHAMPAGNE WELCOME

FROM MASTER CHEF UK, GREAT BRITISH MENU, MICHELIN
STAR & WORLDS BEST RESTAURANT TRAINED.
LISTED IN TOP 100 INDIAN RESTAURANTS IN UK

FESTIVE MENU

WHEN

NOVEMBER & DECEMBER 2026

ALL TABLE MUST PARTICIPATE , ABOVE 11 GUEST WE NEED PRE ORDER

LUNCH 12 TO 2 PM | WEDNESDAY TO THURSDAY

DINNER 4.30 PM TO 9.00 PM | MONDAY TO FRIDAY

FRIDAY TO SUNDAY 12 NOON ONWARDS

PRICE

TWO COURSE 36.95

WELCOME CHAMPAGNE ,
SPICED TEA , ONE TAPAS , ONE
MAIN WITH A SIDE

THREE COURSE 42.95

WELCOME CHAMPAGNE , SPICED TEA ,
ONE TAPAS , ONE MAIN WITH A SIDE &
A DESSERT

CANTEEN TAPAS

Treat as a starter



KING PRAWN & COURGETTE MASALA

TAIL ON KING PRAWNS
TOSSED IN A SPICED ONION
TOMATO (DF,GF)



CRISPY CURRY LEAF CALAMARI

LIGHTLY COATED CALAMARI
WITH CURRY MAYONNAISE



TRIVANDRUM FRIED CHICKEN

LIGHTLY SPICED RECIPE
FROM TRIVANDRUM , WITH
FRIED GARLIC YOGHURT (GF)



BEEF CURRY PIE

BEEF & BONE MARROW
CURRY IN A 3" YORKSHIRE
PUDDING TOPPED WITH
MATURE CHEDDAR



CHILLI & TAMARIND CAULIFLOWER

FRIED CAULIFLOWER TOSSED IN
A LIGHT CHILLI TAMARIND
SAUCE (DF,VE,V)



GUNPOWDER POTATOES

TRIPLE COOKED HASSELBACK
POTATOES TOSSED IN
GUNPOWDER SPICE
(DF,GF,VE,V)



PANEER PEPPER FRY

INDIAN COTTAGE CHEESE IN
BLACK PEPPER MASALA SAUCE
PICKLED ONIONS (GF,V)

CURRY BOWLS

Treat as a main



SALMON GREEN MANGO CURRY

SKIN ON SALMON IN
GREEN MANGO
COCONUT CURRY
(DF,GF)



BEEF & BONE MARROW CURRY

SLOW COOKED BEEF
CHUCK & BONE MARROW
IN A SIMPLE KERALA
TODDY SHOP (LOCAL PUB)
RECIPE (DF,GF)



LAMB & CHICKPEA MASALA

SLOW COOKED (KEEMA)
MINCED LEG OF LAMB &
CHICKPEAS MASALA IN
KERALAN SPICES
(DF,GF)



GRAIN FED CHICKEN CURRY

CHICKEN BREAST PIECES
COOKED IN A ROASTED
COCONUT & SPICE SAUCE
(DF,GF)



PANEER & PEAS MASALA

PANEER & PEAS COOKED
IN A COCONUT MASALA
CURRY
(GF,V)



GREEN SEASONAL VEGETABLE KORMA

BROCCOLI,PEAS,BEANS &
COURGETTES COOKED IN A
REGIONAL NILGIRI KORMA
SAUCE (DF,GF,VE ,V)



FRIED IDLI & BUTTERNUT SAMBHAR

CRISPY OUTSIDE YET SOFT
LENTIL AND RICE STEAMED
CAKES. WITH A DAL BASED
SPICED BUTTERNUT
SQUASH CURRY (DF,GF,VE ,V)

SIDES

With a Tapas Or curry

BLUEBERRY & GREEK YOGHURT

PREMIUM LIVE CULTURE GREEK YOGHURT
WITH BLUEBERRY, MINT & CUMIN (GF,V)

BASMATI RICE

STEAMED PREMIUM BASMATI (DF, GF,VE,V)

CANTEEN POROTTA

ONE PIECE - FLAKY LAYERED PAN BREAD
(DF,VE,V)

DESSERT



DARK CHOCOLATE DELICE WITH MATCHA DUST.

RICH PREMIUM DARK
CHOCOLATE DELICE
DUSTED WITH MATCHA & A
TOUCH OF SEA SALT (N)



PISTACHIO & PEPPER SEMIFREDDO

PISTACHIO ICE CREAM
FILLED WITH PISTACHIO
CREAM , AMARETTO ,
BLACK PEPPER (A, N)



CARDAMOM CHOCOLATE BROWNIE

WARM BROWNIE WITH VEGAN
VANILLA ICE CREAM (DF, GF ,
VE , V, N)



CHAI SPICED SOFT SERVE ICE CREAM

CHAI SPICE DUSTED FRESHLY
CHURNED SOFT SERVE ICE
CREAM IN A WAFFLE CONE