NOVEMBER & DECEMBER 2026

കേരള കാന്റീൻ

KERALA CANTEEN FESTIVE FOOD MENU

RECIPES FROM OUR KERALA CHEFS WITH MASTER CHEF , GREAT BRITISH MENU & MICHELIN STAR BACK GROUND

FESTIVE SET MENU

THREE COURSE 42.95
Welcome spiced tea , glass of champagne,
one Tapas, one main with a rice or bread & a dessert

TWO COURSE 36.95
Welcome spiced tea , glass of champagne,
one Tapas, one main with a side

CHEF'S SPECIAL ADD ON APPLIES

T-BONE STEAK 31.95
16oz slow-braised and grilled T-bone steak, served atop our signature beef & bone marrow curry with crisp hasselback potatoes. (DF, GF, S)

CANTEEN LAMB SHANK 22.95
14oz lamb shank, slow-braised with aromatic spices and served over lamb & chickpea keema with crisp hasselback potatoes. (DF, GF,S)

HALF ROASTED CHILLI GARLIC CHICKEN 19.95
Half roasted chicken marinated in chilli and garlic, served with crisp hasselback potatoes and classic onion gravy. (DF, GF, S)

CANTEEN TAPAS

VEGETARIAN / VEGAN

GUNPOWDER POTATOES
Triple cooked hasselback potatoes tossed in gunpowder spice. (DF, GF, VE, V, S)

CHILLI & TAMARIND CAULIFLOWER
Fried cauliflower tossed in a light chilli tamarind sauce. (DF, VE, V)

PANEER PEPPER FRY
Indian cottage cheese in black pepper masala sauce pickled onions. (GF, V)

APPLEWOOD CHEESE ROTI
Whole-wheat pan roti stuffed with Applewood smoked cheddar and pickled red chilli, cooked on an iron griddle and brushed with ghee. (V)

PADRON PEPPERS CHUTTATHU
Fire-roasted Padrón peppers tossed in virgin coconut oil, black pepper and fennel, served with a plant-based beetroot yoghurt dip. (DF, GF, V, VE, S)

FRIED IDLI & BUTTERNUT SAMBHAR
Two crispy-fried idlis, soft and fluffy inside, served with a spiced butternut squash sambhar. (DF, GF, VE, V)

SEAFOOD

CRISPY CURRY LEAF CALAMARI
Lightly coated calamari with curry mayonnaise.

KING PRAWN & COURGETTE MASALA
Tail on king prawns tossed in a spiced onion tomato. (DF, GF)

MEAT

TRIVANDRUM FRIED CHICKEN
Lightly spiced recipe from Trivandrum, with fried garlic yoghurt. (GF, S)

BEEF CURRY PIE
beef & bone marrow curry in a 3" yorkshire pudding topped with mature cheddar. (S)

CURRY'S

VEGETARIAN / VEGAN

BUTTER PANEER MASALA
Canteen-style paneer butter masala with peas, enriched with fragrant ghee and silky coconut cream. (GF, V)

GREEN SEASONAL VEGETABLE KORMA
Broccoli, peas, beans & courgettes cooked in a regional Nilgiri korma sauce. (DF, GF, VE, V)

SEAFOOD

SALMON GREEN MANGO CURRY
Skin on salmon in green mango coconut curry (DF, GF)

MEAT

BEEF & BONE MARROW CURRY
Slow cooked yorkshire Beef chuck & Bone Marrow in a simple kerala Toddy Shop (local pub) recipe. (DF, GF, S)

LAMB & CHICKPEA MASALA
Slow cooked (keema) minced leg of lamb & chickpeas masala in keralan spices. (DF, GF, S)

GRAIN FED CHICKEN CURRY
Chicken breast pieces cooked in a roasted coconut & spice sauce. (DF, GF, S)

RICE

CANTEEN VEGETABLE NEYCHORU
single portion Canteen-style vegetable pulao, pan-tossed with seasonal vegetables and peppers in fragrant ghee. (GF, V)

BASMATI RICE
Steamed premium basmati. (DF, GF, VE, V)

BREADS

PODI THATTU DOSA
One mini dosa cooked in ghee and generously dusted with fragrant chutney podi. (V,S)

CANTEEN POROTTA
One Piece - flaky layered pan bread. (DF, VE, V)

NEYY TAWA ROTI
Whole-wheat roti cooked on the tawa and brushed with clarified butter (ghee). (V)

SIDES ADD ON APPLIES

CANTEEN CHIPS 6.00
A generous portion of skin-on fries — best dipped into our amazing Kerala curries! A firm favourite with our little Canteen fans, so we had to put them on the menu. (DF, GF, VE, V)

ABDUKKA'S DAL 5.50
Chef abdullas home recipe dal made with split yellow lentils & red lentils in a coconut based mustard tempering. (DF, GF, VE, V)

BLUEBERRY & CUMIN YOGHURT 4.50
Premium live culture greek yoghurt with blueberry, mint & cumin. (GF, V)

GREEN BEANS & PEAS THORAN 4.50
Fresh green beans and peas tossed with coconut, mustard seeds and curry leaves in a traditional Kerala-style thoran. (DF, GF, VE, V)

DESSERT

DARK CHOCOLATE DELICE WITH MATCHA DUST
Rich dark chocolate delice, matcha dust and a touch of sea salt. (N)

PISTACHIO & PEPPER SEMIFREDDO
Pistachio semifreddo filled with pistachio cream, Amaretto, pistachio sauce, black pepper and pistachio nibs. (A, N)

CARDAMOM CHOCOLATE BROWNIE
Warm cardamom chocolate brownie with vegan vanilla ice cream. (DF, GF, VE, V, N)

CHAI SPICED SOFT SERVE ICE CREAM
Freshly churned soft serve, dusted with warming chai spice and served in a crisp waffle cone.

Food will be served to your table as it is prepared.
Spicy (S) Vegetarian (VE) Vegan (GF) Gluten free (N) Contains Nut (DF) Dairy free (A) Alcohol. Dishes marked (V) may contain eggs. We make every effort to avoid cross-contamination, but sadly can't guarantee dishes and drinks are allergen-free. If you have any food allergies or dietary requirements, please let us know. Dishes can be adjusted if needed. An optional service charge of 12.5% will be added to your bill. Every penny of this goes to the team. (Service charge is entirely optional. If you feel the service is in any way lacking, you need only ask, and the charge will be removed.)

NOVEMBER & DECEMBER 2026

കേരള കാന്റീൻ

KERALA CANTEEN FESTIVE DRINKS MENU

RECIPES FROM OUR KERALA CHEFS WITH MASTER CHEF , GREAT BRITISH MENU & MICHELIN STAR BACK GROUND

CHAMPAGNE

MOËT & CHANDON CHAMPAGNE BRUT IMPÉRIAL | FRANCE — 75.00

The vibrant intensity of green apple and citrus fruits. The freshness of mineral nuances and white flowers. The elegance of blond notes

PAUL LANGIER CHAMPAGNE BRUT | FRANCE — 55.00

Elegant. Dry. Refined. A careful blend of pinot noir, pinot meunier and chardonnay.

SPARKLING WINE

PROSECCO. ITALY — 7.50 / 32.00

House prosecco by glass 125 ml *

ROSE WINE

PINOT BLUSH. ITALY — 9.50 / 34.00

WHITE WINE

SAUVIGNON BLANC. NEW ZEALAND. — 11.50 / 37.50

Vibrant and aromatic with gooseberry, passionfruit and zesty lime.

ALBARINO. SPAIN — 11.00 / 36.50

Albariño has become one of Spain's best loved wines - a zesty white with thrilling acidity

PINOT GRIGIO. ITALY — 10.00 / 34.50

Crisp and refreshing with delicate pear, citrus and a clean, dry finish.

CHARDONNAY. AUSTRALIA — 8.50 / 29.50

Ripe and rounded with tropical fruit and a smooth finish.

175ml / 750ml bottle. All wines can be served in 125ml

RED WINE

CABERNET SAUVIGNON CHILE — 12.50 / 32.50

Deep and expressive, with ripe blackcurrant, dark berry and plum flavours, subtle spice and well-rounded tannins.

MERLOT. CHILE — 8.50 / 31.50

Smooth and approachable, with ripe plum and blackberry flavours, soft tannins and a velvety finish.

TEMPRANILLO. SPAIN — 8.50 / 29.95

Smooth and fruit-forward, with ripe red berries, plum and gentle spice, balanced by soft tannins and a fresh finish.

BEER

DRAUGHT

GUINNESS MICRODRAUGHT — 7.00

4.2% ABV. 520 ml The iconic Irish stout, with the signature smooth, creamy head and rich roasted flavour.

GUINNESS MICRODRAUGHT 0.0 — 6.50

Smooth and approachable, with ripe plum and blackberry flavours, soft tannins and a velvety finish.

BEER

KINGFISHER LAGER — 4.95 / 7.25

4.5 % Abv Premium World Beer. The legendary lager that is India's No.1 beer. Crispy yet refreshing.

THE MALABAR GIANT IPA — 4.95 / 6.95

3.8 % ABV Refreshingly fruity with tropical hops juicy pale ale. Dedicated to the giant malabar squirrel in Kerala. We donate 50p from each sale to yorkshire wild life Trust

Yorkshire Wildlife Trust · The Malabar Giant

BOTTLE

BIRRA MORETTI SALE DI MARE — 9.00

4.8% ABV | 620 ml. Birra Moretti Sale Di Mare is a medium-bodied premium lager with a unique twist.

COBRA PREMIUM — 9.00

4.5% ABV | 620 ml. Cobra is made from a complex recipe of seven ingredients and then expertly brewed with fewer bubbles to give it a sophisticated taste.

KINGFISHER ULTRA PREMIUM — 7.50

5.0% ABV | 330 ml. Gold standard in premium lager beer.

PEACOCK CIDER — 7.50

4.0% ABV | 500 ml. It has a gentle sweetness to balance the natural tartness of culinary apples.

KINGFISHER ZERO — 6.00

0.0% ABV | 330 ml. All flavours of kingfisher without alcohol.

SIGNATURE COCKTAIL

KERALA SPRITZ — 12.00

Mango & hibiscus with gin, topped with Prosecco and soda. Tropical, floral & refreshing.

TENDER COCONUT & GINGER MOJITO — 12.00

Classical mojito with kerala canteen flavours. Made with Tender coconut water, Ginger & mint

CANTEEN STAR — 12.00

Vodka, passion fruit liqueur, pineapple juice, ginger & jaggery syrup, topped with prosecco. A sparkling South Indian twist on the Pornstar Martini-bold, exotic, and celebratory.

HIBISCUS & JAGGERY OLD FASHION — 12.00

Jack Daniels, hibiscus-jaggery syrup, orange bitters. A fun, floral take on the Old Fashioned-deep, bold, and subtly sweet (house favourite).

GUNPOWDER & TURMERIC MARGARITA — 12.00

Tequila, turmeric, lime & triple sec with a gunpowder masala salt rim. Earthy, zesty & smoky with a Kerala kick.

CLASSIC COCKTAIL

COSMOPOLITAN — 12.00

A timeless blend of vodka, orange liqueur, cranberry and fresh citrus. Bright, crisp and elegantly balanced.

NEGRONI — 12.00

A classic combination of gin, Campari and sweet vermouth. Bittersweet, aromatic and beautifully balanced.

HUGO SPRITZ — 12.00

A refreshing mix of elderflower, Prosecco, fresh mint and soda. Light, floral and delicately sparkling.