



KERALA CANTEN FOOD MENU

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

LUNCH / DINNER PRICING

Lunch price until 2 PM | Dishes marked with * are part of the set menu & include bottomless drinks

TAPAS FOR 2	34.50 / 39.50
Choose any 4 tapas with two half pints of any draught	
CANTEEN THALI	9.95 / 12.95
Choose a curry beef or chicken or veg korma includes masala potato, basmati rice , Porotta & Poppadom (Not on saturday's , Dinner Till 5.45 pm)	
SET MENU	NOVEMBER & DECEMBER NO SET MENUS AVAILABLE INSTEAD WE HAVE FESTIVE MENU
BOTTOMLESS BRUNCH	32.95 / 42.95
With a welcome rum tea, one main & one rice or bread , (*) and bottomless cocktails, Mocktails, KF lager, Guinness , zero beer Prosecco, juices or soft drinks – Saturday till 3 pm 90 mins Maximum allowed 6 people per booking , One drink at a Time	
THREE COURSE	29.95 / 37.95
Welcome spiced tea , glass of prosecco, one Tapas, one main with a rice or bread & a dessert (*)	
TWO COURSE	19.95 / 24.95
Welcome spiced tea , glass of prosecco, one Tapas, one main with a rice or bread (*)	

CANTEEN TAPAS

VEGETARIAN / VEGAN	
CHILLI CHEESE CHIPS	9.00
Skin on fries tossed in chilli garlic sauce topped with mature cheddar (GF, V, S)	
BENNE MASALA DOSA	8.95
Organic beetroot dosa pancake cooked in ghee with broccoli & potato masala and a butternut squash sambhar dip (DF, GF, VE, V)	
GUNPOWDER POTATOES *	8.95
Triple cooked hasselback potatoes tossed in gunpowder spice (DF, GF, VE, V, S)	
CHILLI & TAMARIND CAULIFLOWER *	8.95
Fried cauliflower tossed in a light chilli tamarind sauce (DF, VE, V)	
PANEER PEPPER FRY *	8.95
Indian cottage cheese in black pepper masala sauce pickled onions (GF, V)	
FRIED IDLI & BUTTERNUT SAMBHAR *	8.95
Two crispy-fried idlis, soft and fluffy inside, served with a spiced butternut squash sambhar. (DF, GF, VE, V)	
APPLEWOOD CHEESE ROTI *	7.95
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 *	6.95
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)	
SEAFOOD	
OCTOPUS MOILEE	12.95
Chilli-tossed octopus tentacle in a creamy Kerala moilee sauce of coconut milk and turmeric, finished with a fragrant mustard, curry leaf and coconut oil tempering. (DF, GF)	
SEA BASS POLLICHATHU	11.95
Seared sea bass served with tempered Cherry tomato & tangy masala base (DF, GF)	
CRISPY CURRY LEAF CALAMARI *	8.95
Lightly coated calamari with curry mayonnaise	
KING PRAWN & COURGETTE MASALA *	8.95
Tail on king prawns tossed in a spiced onion tomato (DF, GF)	
MEAT	
GREEN PEPPER LAMB CHOP	15.95
Two 4oz Yorkshire lamb chop in a green pepper marinade, potato & mint yoghurt (GF)	
CHICKEN KOTHU POROTTA	12.95
Shredded flaky bread tossed in a pulled chicken masala, topped with a fried egg. (DF)	
TRIVANDRUM FRIED CHICKEN *	8.95
Lightly spiced recipe from Trivandrum , with fried garlic yoghurt (GF, S)	
BEEF CURRY PIE *	8.95
Beef & bone marrow curry in a 3" yorkshire pudding topped with mature cheddar (S)	

CURRY'S

VEGETARIAN / VEGAN	
BUTTER PANEER MASALA	16.50
Canteen-style paneer butter masala with peas, enriched with fragrant ghee and silky coconut cream. (GF, V)	
GREEN SEASONAL VEGETABLE KORMA *	14.50
Broccoli, peas, beans & courgettes cooked in a regional Nilgiri korma sauce (DF, GF, VE, V)	
SEAFOOD	
KING PRAWN CURRY *	17.95
Tail on king prawn in a lightly spiced kerala village curry cooked with green mango (DF, GF)	
SALMON GREEN MANGO CURRY *	17.95
Skin on salmon in green mango coconut curry (DF, GF)	
MEAT	
BUTTER CHICKEN MASALA	16.95
Canteen-style butter chicken with tender chicken, roasted spices, ghee and silky coconut cream. (GF)	
BEEF & BONE MARROW CURRY *	16.95
Slow cooked yorkshire Beef chuck & Bone Marrow in a simple kerala Toddy Shop (local pub) recipe (DF, GF, S)	
LAMB & CHICKPEA MASALA *	15.95
Slow cooked (keema) minced leg of lamb & chickpeas masala in keralan spices (DF, GF, S)	
GRAIN FED CHICKEN CURRY *	15.95
Chicken breast pieces cooked in a roasted coconut & spice sauce (DF, GF, S)	
BIRIYANI & RICE	
SLOW COOKED BEEF BIRIYANI	16.95
3 hrs braised yorkshire beef shin in biriyani masala & yoghurt mixed with short grain kaima basmati rice (GF, N)	
CANTEEN CHICKEN BIRIYANI	15.95
Light spiced chicken cooked in biriyani spices , yoghurt and short grain kaima basmati rice (GF, N)	
CANTEEN VEGETABLE NEYCHORU	9.95
Canteen-style vegetable pulao, pan-tossed with seasonal vegetables and peppers in fragrant ghee with beetroot yoghurt (GF, V)	
CHILLI GARLIC EGG FRIED RICE	5.95
Chilli garlic & Curry leaf egg fried rice made with basmati rice (DF, GF, V, S)	
BASMATI RICE *	3.95
Steamed premium basmati (DF, GF, VE, V)	

SUNDAY ROAST

T-BONE STEAK	34.95
Curried T-bone steak, beef and bone marrow curry, gunpowder potatoes, and chilli tamarind cauliflower served in a giant Yorkshire pudding. Total weight – approx. 1 kg (S)	
CANTEEN LAMB SHANK	26.95
14oz lamb shank, gently braised with fragrant spices until tender, accompanied by lamb & chickpea keema, golden hasselback potatoes and chilli-tamarind cauliflower, all nestled in a giant Yorkshire pudding. (S)	
HALF ROASTED CHILLI GARLIC CHICKEN	23.95
Half roasted chicken, marinated in chilli and garlic, roasted until tender and served with golden hasselback potatoes, chilli-tamarind cauliflower and classic onion gravy, all nestled in a giant Yorkshire pudding. (S)	

CHEF'S SPECIAL

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)	

BREADS

PODI THATTU DOSA	5.50
Two thattu dosa pancakes cooked in ghee and generously dusted with fragrant chutney podi. (V, S)	
CANTEEN POROTTA *	2.75
One Piece – flaky layered pan bread (DF, VE, V)	
NEYY TAWA ROTI *	1.95
Whole-wheat roti cooked on the tawa and brushed with clarified butter (ghee). (V)	

SIDES

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 abdukas 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)	



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.) **20% Off for VIP gold card members**



YORKSHIRE
Food & Guide



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KERALA CANTEEN BAR 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 *

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

ROSE

PINOT BLUSH. ITALY

9.50 / 34.00

Crisp and refreshing with soft strawberry, rasperry and floral notes.

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 / 29.95

Ripe and rounded with tropical fruit and a smooth finish.

RED WINE

CABERNET SAUVIGNON
CHILE

11.50 / 37.50

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

MALBEC. ARGENTINA

11.00 / 36.50

Rich and full-bodied, with juicy blackberry and plum, subtle spice and a smooth, warming finish.

MERLOT. CHILE

9.50 / 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 *

6.50

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

0.0% ABV. 520 ml All the unmistakable smooth, dark and roasted character of Guinness, without the alcohol.

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 / 7.00

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



BEER

BOTTLE

BIRRA MORETTI SALE DI MARE

7.95

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

COBRA PREMIUM

7.95

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 gin drink mix with elderflower, Prosecco, fresh mint and soda. Light, floral and delicately sparkling.

MOCKTAILS

MANGO LASSI TANGO

9.50

Mango, coconut, lime a refreshing and vegan-friendly drink inspired from Lassi

VIRGIN STAR

9.50

Ginger & jaggery syrup, passion fruit, pineapple juice & lemonade

TENDER COCONUT COOLER

9.50

Made with Tender coconut water, Ginger & mint

GINGER & JAGGERY MOJITO

9.50

A virgin mojito made with mint, lime, soda & ginger jaggery syrup

HAPPY HOURS

SATURDAY TILL 4 PM
ALL OTHER DAYS TILL 6 PM

TWO COCKTAILS

19.00

Choose any same from our signature or classic cocktail

TWO MOCKTAILS

15.00

Choose any same from our mocktail drink option

TWO DRAUGHT BEER PINT

12.00

Choose any same from our Kingfisher , IPA or Guinness

CANTEEN SODA

A refreshing flavoured carbonated drink choose your flavour

BLUEBERRY & LEMON

4.50

DRAGON FRUIT & MANGO

LEMON & PEACH

STRAWBERRY & MINT

SOFT DRINKS

PEPSI / PEPSI MAX / FANTA /
LEMONADE / TONIC

3.50

JUICE APPLE / MANGO / ORANGE /
PINEAPPLE / CRANBERRY

3.50

WATER

330 OR 700 ML BOTTLE

STILL

3.50 / 5.95

SPARKLING

3.50 / 5.95

SPIRITS

OUR STANDARD SERVE IS 50 ML WE ALSO SERVE 25 ML ON REQUEST. FOR MIXERS REFER SOFT BEVERAGES.

WHISKEY

WHISKEY TASTING ALL BELOW 3 FOR 29.95

THE DALMORE 12 YEAR OLD

14.50

Orange. Chocolate. Refined. Finished in Oloroso sherry casks

THE MACALLAN DOUBLE CASK
12 YEAR OLD

12.50

Rich. Honeyed. Elegant. Matured in a combination of American and European oak sherry

INDRI DRÚ EX-BOURBON CASK
STRENGTH SINGLE MALT
INDIAN WHISKY

11.50

Bold. Intense. Complex. Matured exclusively in ex-Bourbon barrels and bottled at natural cask

HOUSE WHISKEY

7.50

Glenlivet

GIN

HENDRICKS GIN

8.50

A most unusual premium gin distilled in Scotland with curious, yet marvellous, infusions of cucumber & rose.

HOUSE GIN

6.50

JJ whitley

VODKA

GREY GOOSE VODKA

8.50

Smooth French vodka with creamy almond, apple, citrus, pepper & anise notes. Crafted from fine wheat and spring water.

HOUSE VODKA

7.50

Popular or premium stock available

RUM

HAVANA CLUB 7 YEAR OLD
DARK RUM

8.50

Award-winning premium aged Cuban rum.

HOUSE RUM

7.50

Barcardi