



The Sharing Table

In South Indian tradition,
meals are meant to be shared
with friends, with family,
with laughter in the air.

Food sits at the centre,
passed from hand to hand,
conversation flowing freely,
flavours rich and grand.

We carry that same spirit,
in every plate we serve,
bringing people together,
in the joy they deserve.

madurai
SOUTH INDIAN INSPIRED CUISINE

The Sharing Table

MENUS MADE FOR SHARING

Recommended for larger groups, each menu offers a curated selection of dishes served family-style.

These menus are designed to bring people together, with a variety of bold and vibrant flavours to enjoy and share around the table.

- » Designed for parties of four and over
- » The entire party must select the same menu
- » Menus are served family-style to share
- » Individual dietary needs can be accommodated

EXTRAS

prices per person

Prosecco Reception 5

a glass of la fornarina prosecco on arrival

Lassi Flight 4

choice of honey & mango or savoury salted

Dessert Course 5

choice of traditional rice payasam or ice cream (banana/coconut)

OPTION A

£25 per person

COURSE ONE

Poppadoms + Chutneys

COURSE TWO

Lamb Ularthu lamb, black pepper, green chillies, stir-fried 🌶️

Chicken Pakvada chicken, chickpea batter, curry leaves,

Spinach Pakoda spinach, onion, coriander, carom seeds

Sweetcorn Vada sweetcorn, peppers, ginger, herbs

COURSE THREE

Lamb Mappas lamb, coconut, tomato, onion, gentle spice

Poondlu Chicken chicken, garlic, ginger, red chilli, fiery 🌶️

Chicken Ghassi chicken, coconut milk, paprika, curry leaves

Okra Kulambu okra, onion, tomato, curry leaves, tamarind

with a selection of

steamed rice / lemon rice / sada dosa / thattu dosa

OPTION B

£30 per person

COURSE ONE

Poppadoms + Chutneys

COURSE TWO

Meen Croquettes haddock, monkfish, ginger, herbs

Lamb Ularthu lamb, black pepper, green chillies, stir-fried 🌶️

Inji Puli Wings tangy-hot chicken wings, tamarind, ginger 🌶️

Potato Bonda potato dumplings, paprika, gram flour batter

COURSE THREE

Inji Lamb lamb, ginger, black pepper, warm spices 🌶️

Pudina Lamb lamb, mint, coriander, coconut milk

Black Pepper Chicken chicken, black pepper, onions, spice 🌶️

Chicken Thakkali chicken, coconut milk, paprika, curry leaves

Chickpea Salad

with a selection of

steamed rice / lemon rice / mini uttapam / paper dosa

OPTION C

£40 per person

COURSE ONE

Poppadoms + Chutneys

COURSE TWO

Pollicha Salmon grilled salmon, red chilli, coastal spices

Aadu Chops grilled lamb chops, bold spice

Inji Puli Wings tangy-hot chicken wings, tamarind, ginger 🌶️

Vaattuna Paneer grilled cottage cheese, peppers, creamy

COURSE THREE

Sea Bream Varuval pan seared fillet, light aromatic sauce

Pudina Lamb lamb, mint, coriander, coconut milk

Chicken Rhost chargrilled chicken thighs, side sauce 🌶️

Chicken Ghassi chicken, coconut milk, paprika, curry leaves

Crispy Fried Okra

with a selection of

steamed rice / lemon rice / mini uttapam / paper dosa



OUR KITCHEN IS FULLY GLUTEN-FREE, REFLECTING THE NATURALLY GLUTEN-FREE TRADITIONS OF SOUTH INDIAN COOKING. WE ARE PROUDLY COELIAC UK ACCREDITED FOR YOUR PEACE OF MIND. FOR ANY OTHER ALLERGIES OR DIETARY REQUIREMENTS, PLEASE SPEAK TO OUR TEAM.

A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO THE BILL FOR PARTIES OF TEN AND OVER, WHICH IS SHARED FULLY WITH OUR TEAM.

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