



FROM THE  
SPICE PORTS  
*of* INDIA

♦

TO THE HEART  
*of* SURREY

WELCOME

We welcome you to Lomri.

A celebration of India's spice ports and the stories they carried, where flavour, history and culture come together.

A CULINARY  
JOURNEY

Our recipes are rooted in authenticity. A menu curated for discovery and exploration.

Inspired by the regions, traditions and tales of India, each dish brings a sense of journey to the table.

AUTHENTIC  
FLAVOUR  
CONTEMPORARY  
CRAFT

♦

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## SMALL PLATES

**Crispy Squid Bhajia**

Lime Chutney (mo,e,mu) £7

**Shami Kebab**

Minced Lamb Patties, Hand Crushed Mint Chutney (d) £9.5

**Chicken '65'**

Crispy Fried Chicken, Curry Leaf, Green Chillies (mu) • *One of India's most famous fried chicken dishes, first created in 1965 at the historic Hotel Buhari in Chennai. Crisp, spicy and addictive, it quickly became a nationwide favourite* £9

**Aloo Tikki Chaat**

Potato Cake, Tamarind &amp; Coriander Chutney, Sweet Yogurt (ve)(mu) £8

**Pani Poori**

Wheat Bubbles, Tamarind Sauce, Mint Water (v)(g,mu) £7

## TANDOOR

**Tandoori King Prawn**

Curry Leaf, Tomato &amp; Jagggery Chutney (cr,d,g) £16.5

**Wagyu Beef Pepper Fry**

Black Pepper, Curry leaf, Tamarind (d) • *A bold southern Indian dish traditionally served as street food, reimagined using premium British Wagyu beef and fragrant cracked black pepper* £24.5

**Lamb Chops**

Lamb Chops, Mathania Chilli Paste, Garlic Chutney (d,mu) • *A dish inspired by Rajasthan in northwest India. Lamb chops are flattened thin so they cook quickly and absorb the spices, creating a tender and intensely flavoured grilled dish* £22.5

**Chicken 'Malai' Kebab**

Cream Cheese &amp; Cardamon, Cucumber Yogurt (d) £15

**Tandoori Broccoli**

Granny Smith Apple Chutney (ve)(mu) £13

**Paneer Tikka**

Herb Marinated, Tamarind &amp; Tomato Chutney (v)(d,mu) £14.5

**Allergen:**

(d) milk, (g) gluten, (se) sesame, (so) soya, (e) egg,  
(cr) crustacean, (f) fish, (pn) peanuts, (c) celery, (sd) sulphur dioxide, (l) lupin, (mo) molluscs, (n) nuts, (mu) mustard

**Dietary:**

(ve) vegan, (v) vegetarian

## SLOW COOKED

### Goan Prawn Curry

Scottish King Prawns, Goan Kokum & Coconut Sauce (cr) • *A mild coastal curry inspired by Goa, one of India's most famous seafood regions. Made with delicate spices and fresh prawns, it reflects the vibrant flavours of India's western coastline* **£28.5**

### White Lamb Stew

Slow-Cooked Hebridean of Lamb curry, creamy texture & rich flavours of Cardamom, Yogurt & Cashew nut (d,n) • *A rare royal lamb dish with origins in hunting expeditions of Indian kings. Traditionally cooked with yoghurt, nuts and seeds instead of tomatoes or chilli, creating a rich and delicate white curry* **£35.5**

### Royal Stuffed Baby Chicken

Whole Poussin 'Musallam', Cardamom, Fennel & Saffron Scented Creamy Melon Seed Gravy (d) **£32**

### Pork Of Coorg

Slow Cooked Pork Curry inspired by Coorg in Southern India, known as the spice heartland. Robust Flavours of Black Cardamom & Cinnamon (d,mu) **£28.5**

### Saag Paneer

Tandoori Paneer Cheese, Cumin & Garlic Tossed Baby Spinach Puree (v)(d) **£22**

### Matar Mushroom

Green Peas Stuffed Mushrooms Simmered in Caramelised Tomato Gravy (v) **£19.5**

### Gobi Manchurian

Crispy Cauliflower, Diced Vegetables, Soy Sauce (ve)(so) • *An iconic Indo-Chinese dish developed in India when chefs adapted Chinese flavours to Indian tastes. Crispy cauliflower dumplings are tossed in a savoury soy-based sauce* **£19.5**

## GRILL

### Atlantic Monk Fish

Honey Mustard Glaze Plum Tomato & Olive Salsa (f,mu,d) **£29**

*Steaks are Served with Chips, Fennel Salad, Creamy Mushroom & Spinach*

**Choice of Sauce:** Peppercorn Sauce (d), Red Wine Jus (d,su), Bearnaise Sauce (e,d) **£4**

**Ribeye 8oz £41**

**Sirloin 8oz £37.5**

**Plant Based Mushroom Ribeye Steak £27.5**

*Allergens are present across our menu and are identified on each dish. Please refer to the first page for the allergen key. If in doubt, ask a member of the team. All prices are inclusive of VAT at current rate and a 10% service charge will be applied to your final bill.*

## BIRYANI

### Malabar Seafood Biryani

A fragrant rice dish from Kerala in southern India made with aromatic short-grain rice and coastal seafood. The delicate rice is the heart of the dish, absorbing all the spices and flavours (d,cr,f,mo) **£27**

### Hebridean Lamb Biryani

Marinated Lamb & Fragrant Rice Cooked in a Sealed Pot, Unveiled at the Table (g,d) **£35**

### Norfolk Chicken Tawa Biryani

Tender Tandoori Chicken Aromatic Basmati Rice, Ginger & Green Chillies (d,e) **£26**

### Kashmiri Morel Mushroom Pulao

Aromatic Rice, Raisins Walnuts, Saffron, Morel Mushrooms (v)(d,n) • *A northern Indian rice dish featuring prized morel mushrooms from Kashmir, one of the world's most famous regions for these rare ingredients* **£30**

## TASTING THALI

*A traditional Indian feast designed to be explored on one platter. Thalis are designed to provide balance and variety, offering a complete meal with multiple flavours and textures in one experience* **£60**

### Non-Vegetarian

- Chicken 65
- Tandoori Broccoli
- Goan Prawn Curry
- White Lamb Stew
- Tandoori Aloo
- Saag
- Dal Makhani
- Kachumber Raita
- Cumin Rice
- Butter Naan

### Vegetarian

- Aloo Tikki Chaat
- Tandoori Broccoli
- Saag Paneer
- Matar Mushroom
- Khatay Aubergine
- Tandoori Aloo
- Dal Makhani
- Kachumber Raita
- Cumin Rice
- Butter Naan
- Dessert served with the Thali Malai Kulfi

**Please note:** Our Thali will contain any of 14 allergens – please ask your server for specific allergen advice on today's menu. ***For today's menu, please see our Thali menu.***

## BREADS

### FROM THE CLAY OVEN

#### Naan

A soft flatbread traditionally baked inside a clay tandoor oven. The technique originated when early cooks baked bread in clay-lined pits over fire

Laccha (g,e,d) £4.4 | Butter (g,e,d) £4.4 | Garlic (g,e,d) £4.4 | Plain (g,e,d) £3.7

#### Roti

Butter (g,d) £4.4 | Laccha Parantha (g,d) £4.4 | Plain (g,d) £3.7

#### Kulcha

Cheese (g,e,d) £6 | Paneer (g,e,d) £6

### REGIONAL BREAD

#### Dosa

A crisp fermented rice and lentil pancake from southern India, discovered accidentally when leftover rice batter fermented overnight (v)(d) £5.5

#### Mini Podi Idlli

Steam Rice Cake, Podi Masala (v)(mu) • *A soft steamed rice cake made from fermented batter from southern India. Light, airy & traditionally served as a lighter option* £5.5

## SIDES

#### Khatay Aubergine

Tangy Peanut & Coconut Sauce (pn,se,mu) £6.5

#### Tandoori Aloo

Gun Powder Spice, Cooked in Clay Oven (d,mu) £6

#### Saag

Tempered Spinach Puree, Wild Garlic, Mustard Seeds (d,mu) £6

#### Crispy Okra

Spiced Gram Flour Coating (g) £6.5

#### Steam Basmati Rice £4.5

#### Dal Makhani

Slow Cooked Black Lentils, FenuGreek & Tomato (d) • *A rich lentil dish slowly cooked for up to 24 hours on the tandoor, allowing the flavours to deepen before being finished with butter and dried fenuGreek* £7

#### Hand Cut Fries

Spiced Parmesan Cheese (d) £5

## YOGHURT DIPS

#### Tempered Honey Malang Pineapple Raita (d) £4

#### Kuchumber Raita (d) £4

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## DESSERTS

### **Kulfi Lollies**

*India's traditional frozen dessert made from slow-reduced milk. Richer and denser than ice cream, it has been enjoyed across India for centuries*

Malai (d) **£8** | Mango (d) **£8** | Pistachio (d,n) **£8.5**



### **Chocolate Bomb**

Passionfruit, Raspberry Jelly, Warm Cardamon Scented Chocolate Sauce (d,so) **£9**



### **Jalebi**

Saffron Sugar Syrup, Reduced Condensed Milk (d,g)  
*A famous Indian sweet made from spirals of fermented batter fried until crisp and soaked in saffron sugar syrup* **£9**



### **Bhapa Doi**

Mango Flavoured Baked Hung Yoghurt,  
Mango Chutney (ve) **£9**



### **Coconut & Pineapple Mousse**

White Chocolate, Coconut & Malibu Mousse, Pineapple Compote, Dark Chocolate Shell, Raspberry Dust, Chocolate Soil (d,so,e) **£9**

## COCKTAILS

### Jasmine Jalebi £14

*A DESSERT IN DISGUISE, SWEET & CITRUSY  
WITH GENTLE SPICE, EASY DRINKING HIGHBALL*

White Rum, Muyu Jasmine, Mandarin, Turmeric, Ginger Ale,  
Mini Jalebi, *Available Alcohol Free with Jasmine White Tea*



### Cucumber Raita £14

*COOL AS A CUCUMBER, CRYSTAL CLEAR, CREAMY  
AND HERBAL, CLARIFIED TO LOOK LIKE A GLASS  
OF WINE, GREAT TO CUT THROUGH RICH FOOD*

Gin, Cucumber, Mint, Cumin, Date Syrup, Lemon, Yogurt  
*Available Alcohol Free with Everleaf Marine*



### Mango Chutney Margarita £14

*A MARGARITA IN A BIT OF A CHUTNEY, SMOKY  
BUT FRUITY MARGARITA WITH SPICY SALT RIM*

Tequila Reposado, Mezcal, Orange, Mango, Lime, Salt,  
Cardamom, *Available Alcohol Free with Giffard Smoky Agave A  
margarita in a bit of a chutney*



### Coconut Chai Sgroppino £14

*COCONUT, SPICE AND SERVED ON ICE, CREAMY,  
LIGHT AND REFRESHING, THE PERFECT WAY TO  
END A MEAL*

*Available Alcohol Free with French Bloom*

## WHITE WINE 125ml | 375ml | Btl

### AROMATIC, FRESH & LIVELY WHITES WITH FLAVOUR

#### **Allegrì £35** (Btl)

Grillo 'di Sicilia', Italy

#### **Rukwind £18.5** (375ml) **£37.5** (Btl)

Chenin Blanc, Western Cape, South Africa

#### **Bodegas Azabache £40** (Btl)

Rioja Blanco, Spain • *Murg Malai Kebab, White Lamb Stew*

#### **Roche de Belanne £8.4 | £21 | £42**

Marsanne Viognier, Languedoc, France • *Goan Prawn Curry, White Lamb Stew*

#### **Paraiso Sur £9 | £22.5 | £45**

Reserve Gewurztraminer, Emiliana (Organic), Chile • *Tandoori King Prawns, Paneer Tikka, Salmon Moilee, Matar Mushroom*

#### **La di Motte Estate £46** (Btl)

Pinot Grigio, Friuli, Italy • *Saag Paneer, Tandoori Broccoli*

#### **Ruppertsberger £10 | £24 | £50**

Riesling Trocken 'Medium Dry' Pfalz, Germany • *Salmon Moilee, Goan Prawn Curry*

#### **Harmonie £50** (Btl)

Chenin Blanc, Complices de Loire, France • *Murg Malai Kebab*

#### **Little Darling Wines £11 | £27.5 | £55**

Sauvignon Blanc, Marlborough, New Zealand • *Tandoori Broccoli, Goan Prawn Curry, Saag Paneer*

#### **Condes de Albarei £62.5** (Btl)

Albarino 'Rias Baixas' Galicia, Spain • *Crispy Squid, Salmon Moilee, Seafood Biryani*

#### **Pauletts Vineyard £65** (Btl)

Dry Riesling 'Polish Hill River' Clare Valley, Australia • *Tandoori King Prawns, Salmon Moilee*

#### **Domaine Andre**

##### **Neveu £16.5 | £38 | £82.5**

Sancerre 'Calcaire' Loire Valley, France • *Tandoori Broccoli, Saag Paneer, Atlantic Monkfish*

### RICHER, CONCENTRATED & COMPLEX WHITES

#### **Beneventano £8.8 | £22 | £44**

Fiano 'Dal Vulcano' Campania, Italy • *Murg Malai Kebab, Salmon Moilee, Goan Prawn Curry*

#### **Familia Schroeder £10.4 | £26 | £52**

Chardonnay 'Alpataco' Patagonia, Argentina • *White Lamb Stew, Chicken Tawa Biryani*

#### **Mt Difficulty £11.6 | £29.5 | £58**

Pinot Gris 'Roaring Meg' Central Otago, Central Otago, NZ • *Tandoori King Prawns, Tandoori Broccoli, Seafood Biryani, Gobi Manchurian*

#### **Weingut Kemetner £60** (Btl)

Gruener Veltliner 'Grafenegg' (Organic), Kamptal, Austria • *Matar Mushroom, Royal Stuffed Baby Chicken*

#### **Wairau River Family**

##### **Vineyards £12.4 | £31 | £62**

Reserve Viognier 'Black label' Marlborough, NZ • *SWhite Lamb Stew, Goan Prawn Curry, Malabar Seafood Biryani*

#### **Vergelegen Estate £67.5** (Btl)

Reserve Chardonnay, Stellenbosch, South Africa • *White Lamb Stew, Chicken Tawa Biryani*

#### **Hoffmann Vineyards**

##### **£14 | £35.5 | £70**

Riesling Spatlese 'Medium' (Organic), Mosel Valley, Germany • *Tandoori King Prawns, Tandoori Broccoli, Seafood Biryani*

#### **Chalk Hill Estate £85** (Btl)

Chardonnay, Sonoma Coast, California, USA • *White Lamb Stew, Atlantic Monkfish*

#### **Domaine des Moirots £100** (Btl)

Montagny 1er Cru Le Vieux Chateau, Burgundy, France

#### **Etna Bianco £19.5** (125ml) **£98** (Btl)

SRC Family Vineyards, Sicily, Italy

#### **Domaine Joseph Pascal**

##### **£30** (125ml) **£150** (Btl)

Domaine Joseph Pascal, Puliigny Montrachet, Burgundy, France

## RED WINES 125ml | 375ml | Btl

### LIGHTER BODIED FRUIT FORWARD STYLE REDS

#### Los Senores £35 (Btl)

'Vina Espana' Tinto, Spain NV

#### Bonfaro £7.4 | £18.5 | £37

'The Beautiful Lighthouse' Tinto, Lisboa, Portugal • *House Pour*

#### Regarde d'Artiste £8.4 | £21 | £42

Rouge 'Clair' Cinsault & Grenache, Languedoc, France • *Salmon Moilee, Paneer Tikka, Tandoori King Prawn*

#### Caves Ardechois £44 (Btl)

Gamay 'Classique' Ardeche, France • *Paneer Tikka, Kashmiri Gucchi Mushroom*

#### Paraiso Sur £9.2 | £23 | £46

Reserve Merlot, Emiliana (Organic), Chile • *Paneer Tikka, Lamb Biryani*

#### L'Artiste £48 (Btl)

Pinot Noir, Loire Valley, France • *Saag Paneer, Chicken Musallam, Matar Mushroom*

#### Tranquille Pinard £10 | £25 | £50

Grenache & Syrah, Rhone, France • *Lamb Soole, Wagyu Beef Pepper Fry*

#### Wairau River Estate £12.4 | £30 | £62

Pinot Noir, Marlborough, New Zealand • *Lamb Chops, Wagyu Beef Pepper Fry*

#### Domaine Patrick

##### Tranchand £14.5 | £33 | £72.5

Fleurie 'Cote Poncié' Cru Beaujolais, France • *Royal Stuffed Baby Chicken, Pork of Coorg, Lamb Biryani*

#### Domaine des Moirots £75 (Btl)

Bourgogne Pinot Noir, Burgundy, France • *Saag Paneer, Lamb Biryani*

#### Domaine Georges Lignier £150 (Btl)

Gevrey Chambertin, Burgundy, France

### ROBUST, INTENSE AND STRONGER REDS

#### Hamilton Heights £8 | £40 | £20

Shiraz, Australia • *Lamb Chops, Wagyu Beef Pepper Fry, Grilled Meats*

#### Cape Wine Company £52 (Btl)

Pinotage 'Frank' (Fairtrade), Western Cape, South Africa • *Chicken Tawa Biryani, Wagyu Beef Pepper Fry*

#### Familia Schroeder £54 | £10.8 | £27.5

Malbec 'Alpataco' Patagonia, Argentina • *Lamb Chops, Grilled Meats*

#### Cantine Orsoğna £58 | £11.6 | £28.5

Primitivo 'Ruminat' (Organic), Puglia, Italy • *Pork of Coorg, Grilled Meats*

#### Bodegas Taron Rioja

##### Reserva £64 (Btl)

Rioja Alta, Spain • *Lamb Soole, Wagyu Beef Pepper Fry, Grilled Meats*

#### Cantine Gorgo £14 | £35 | £70

Valpolicella 'Ripasso' Classico Superiore, Lake Garda, Italy • *Crispy Fried Chicken, Murg Malai Kebab, Atlantic Monkfish*

#### Chateau Louvie £17 | £43 | £85

Grand Cru Saint Emilion, Bordeaux, France • *Lamb Chops, Wagyu Beef Pepper Fry, Grilled Meats*

#### Vite Colte £105 (Btl)

Barolo 'Paesi Tuoi' Piedmont, Italy

#### Finca Sopenia £15 (125ml) | £75 (Btl)

Reserve Malbec 'Gualtallary' Mendoza, Argentina

#### Chateau de Valois

##### £25 (125ml) | £125 (Btl)

Pomerol, Bordeaux, France

#### Donatella

##### Colombini £28 (125ml) | £140 (Btl)

Brunello di Montalcino, Tuscany, Italy

## ROSE & SKIN CONTACT 'ORANGE' WINE

125ml | 375ml | Btl

### LIGHT OR TEXTURED ROSE BOTH DRY AND OFF DRY

#### La Marquise £20 (375ml) £40 (Btl)

'Haut Gleon' Rose, Terre du Midi, Languedoc, France • *House Pour*

#### Vergelegen Estate £9.6 | £23 | £48

'Florence' Rose, Western Cape, South Africa  
• *Lamb Kebab, Seafood Biryani, Lamb Biryani, Tandoori Broccoli*

#### Famile Bougrier £50 (Btl)

Rose d'Anjou 'Off Dry', Loire Valley, France • *Hot Spicy dishes*

### SKIN CONTACT WINES 'KNOWN AS ORANGE WINE'

#### Parra Jiminez £9 | £22.5 | £45

Verdejo Orange 'Ancestralopitekus' La Mancha, Spain • *Lamb Chops, Goan Prawn Curry, Kashmiri Gucchi Mushrooms*

#### Cantine Orsoĝna £60 (Btl)

Malvasia 'Ancestral' White (Biodynamic), Italy

## DESSERT SPARKLING WINE

#### Vite Colte £9 (125ml)

Moscato di Asti 'La Gatta' (lightly sparkling), Piedmont, Italy

## DESSERT WINE

#### Mira La Mar Pedro

#### Ximenez £11.5 (100ml)

"PX" Sweet Sherry (750ml bottle), Jerez, Spain NV

#### La Bella Estate £14.5 (100ml)

Moscato 'Passito' (375ml half), Italy

## LOW & NO

#### Contrasena £8 (125ml) | £32 (Btl)

Sauvignon Blanc 0% Bodegas Luzon, Spain NV

#### Contrasena £8 (125ml) | £32 (Btl)

Monastrell Tinto 0% Bodegas Luzon, Spain NV

#### Noughty £8 (125ml) | £40 (Btl)

Sparkling Chardonnay Brut, Thomson & Scott (Organic) Spain NV

**Please note** that our wine list is dynamic, even when ordering multiple bottles. While we make every effort to keep the same vintage this may not always be possible. Please confirm the current vintage with our team before ordering. 10% service charge is included on the bill. VAT is included in the listed prices at current rates.

Some of the dishes on our menu may contain food allergens. Please check our allergen information each time you dine with us, as ingredients may change from visit to visit. While certain items are prepared with gluten-free ingredients, please be aware that all fried foods are cooked in the same fryer, so cross-contamination with gluten may occur. As allergens are present in our kitchen, we cannot guarantee that any menu item is completely free from a particular allergen. If you need more information about the ingredients in a specific dish, please don't hesitate to ask a member of our team.

10% service charge is included on the bill.  
VAT is included in the listed prices at current rates.

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