



Bulbul comes from a place we all recognise,
the food we grew up with, the flavours we keep returning to,
and the ones we've discovered along the way.

We are not here to reinvent Indian food.
We're simply cooking it in a way that feels right to us today.

Much like the bird it's named after, Bulbul moves freely
between places, picking up stories along the way. That's what
this menu is: a little from here, a little from there, brought
together with intention.

Three chefs, each from different parts of India, have worked
closely with our R&D team and partner kitchens across the
country to build what you see here. It's been a lot of tasting,
reworking and trusting our gut.

Some dishes may remind you of home.
Some may surprise you.

*Thank you for being part of what keeps us in flight
We're really happy to cook for you.*

Chef Rohan • Chef Yash • Chef Ashfaq

Small Plates

A journey through India's regional cuisines, celebrating diverse flavours, ingredients and traditions.

Dadi Ka Dabba (V) £9

A nostalgic selection of travelling snacks from Indian home kitchens, inspired by the tins grandmothers packed for long journeys. Khakra, mathi, jhalmuri, khichiya papad, Padrón pepper achar, raw mango murabba, and chilli-lime chutney.

Add-on: Duck Pickle £3.50

Add-on: Achari Olives £3.50

Dum Pukht Wagyu Lamb Kakori Kebab £20

Delicate lamb kebabs, crafted in a traditional pâté-style texture with whole spices, served with a fresh green chutney.

Bohri Lamb Kheema with Truffle Butter Pao £19

A rich minced lamb preparation from the Bohra Muslim trading community, shaped by spice-route influences. Slow-braised with lamb stock, special green spice paste, butter and lime, served with warm truffle butter pao.

Deccan Forest Beef Short Rib Lukhmi £19

Indian savoury pastry filled with 18-hour slow-braised beef short rib, inspired by the royal kitchens of the Nizams, finished with smoked aubergine purée.

Dorothy's Braised Goan Chorizo Sausages & New Potatoes £18

A dish from Chef D'Souza's childhood. Goan sausages braised with new potatoes in chorizo fat, banana shallots and green chilli, served with warm poi.



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Small Plates

Tamil Nadu Forest Pepper Crab Dosa £19

India's favourite crisp rice crepe stuffed with crab meat tossed in a robust pepper masala, inspired by Tamil Nadu's spice regions. Served with fresh coconut chutney and gunpowder.

Aunty Marie's Goan Shrimp Balchao (48-hour aged) £18

A bold Goan shrimp preserve from a home kitchen recipe, served with Melba toast.

Dahi Channa Kebab (V) £18

Crispy pastry-wrapped black chickpeas and yoghurt galettes with smoked chilli and onion jam.

Mushroom & Onion Bhajji (V) £18

Light gram flour fritters with fresh coriander and mild Indian spices, served with truffle yoghurt.

Paan Patta Chaat £18

Light gram flour tempura leaves served with homemade aged tamarind jaggery chutney, green chutney and beaten yoghurt, topped with crunchy sev, puri and fresh coriander.



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Bulbul Tandoor

Cooked over live charcoal in our handcrafted clay oven, elevating the finest produce with bold yet delicate flavours.



Jodhpuri Lamb Chops **£30**

Chargrilled salt marsh lamb chops marinated with yoghurt, Rajasthani spices and Jodhpuri Mathania chillies, served with mint chutney.

Goda Masala Jhinga **£26**

King prawns marinated with Maharashtra's signature goda masala, chargrilled in the tandoor.

Kasundi Monkfish Tikka **£24**

Brixham monkfish marinated in Bengali kasundi mustard, yoghurt and garam masala, charred in the tandoor.

Chicken Reshmi Kebab **£22**

Succulent Norfolk chicken marinated with cream, cheese, cashew, cardamom, and mace powder, finished in the tandoor.

Achari Paneer Tikka (V) **£18**

House-churned cottage cheese, marinated with pickling spices and yoghurt, chargrilled in the tandoor.

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Large Plates

The heart of the table, where slow cooking and time-honoured recipes come together in every dish.

Dhaabe Ka Butter Chicken £26

Tandoori chicken in a buttery tomato gravy, inspired by the kind Chef Yash still pulls over for, on long highway drives across North India.

Shikaari Murgh Mussallam £26

A pastry-wrapped rustic Mughlai preparation, slow-cooked Poussin chicken with whole spices with rich egg mousse and mussallam sauce.

Beef Short Ribs Nihari £30

Inspired by the slow-simmered stews of Lucknow, this version comes from Chef Ashfaq's home kitchen, where rich nihari gravies are traditionally enjoyed during winter months.

Mewari Laal Maas £28

A fiery Rajput classic from the desert state of Rajasthan, once cooked by hunting clans with game meat and Mathania chillies. Slow-braised lamb in a bold red chilli and spiced gravy.

Vasco Da Gama Pork Sorpotel £34

A Catholic Goan celebration dish shaped during the Portuguese era. Topped with pork crackling and steamed fermented Goan rice cakes.

Lobster Ghee Roast with Cauliflower Poriyal Purée £50

A coastal South Indian pairing, drawing from Mangalorean ghee roast masala and mustard, cauliflower and coconut puree.

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Large Plates

Malabar Manga Curry £36

Choice of Seabass or Prawns, inspired by Kerala's Malabar coast, where raw mango is used to bring sharpness to seasonal fish curries. A favourite from our Kerala restaurant, based on a village cook's recipe.

Bulbul Tandoori Mezbaan £34

Our signature assortment from the tandoor, inspired by flavours from across India. Featuring succulent Rajasthani-spiced lamb chops, East Coast-spiced fish, Old Delhi-style chicken reshmi tikka and Konkan coast goda masala prawns.

Ambur Biryani Chicken £26 | Lamb £28

Bulbul Ambur Biryani with chicken or lamb from the royal kitchens of the Nawabs of Arcot, and one of India's celebrated biryani preparations of slow-cooked meat, short-grain rice and spices. Served with a side of nutty aubergine gravy and onion raita.

Chettiar Jackfruit (V) £23

Inspired by the South Indian Chettiar merchants, whose trade routes shaped the region's spice-rich cooking. Young jackfruit simmered in a roasted masala of black pepper, fennel, chilli and coconut, finished with curry leaf.

Banarasi Dum Aloo (V) £23

A dish from the festive kitchens of Varanasi, where dum cooking brought depth to simple ingredients. King George potatoes stuffed with paneer, khoya and dried fruits in a gently spiced gravy.

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Comfort Sides

Steamed rice £7

Zafrani pulao £8

Dal Bulbul £14
Slow-cooked black lentils

Dal Sultani £14
A Lucknowi-style smoked yellow lentil preparation

Lehsooni Palak £14
Creamy spinach tempered with roasted garlic and aromatic spices

Bread

Truffle pav £3.5

Butter naan £4

Roti £4

Lacha paratha £4.5

Garlic butter naan £4.5

Peshawari naan £6

Chilli cheese naan £5

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Desserts

Fig Kulfi with Gingerbread Rabri £15

Home churned dried fig kulfi, aerated warm spiced gingerbread rabri.

Coorg Chocolate Pavé with Tulsi Ice Cream & Orange Granita £15

Inspired by the cacao-growing hills of Karnataka. A rich dark chocolate pavé, fragrant herb gelato and sharp citrus ice.

White Chocolate Rasmalai £15

Calcutta style reduced milk dumplings set in a white chocolate cremaux, served on a saffron and cardamom infused milk.



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