



## large plates

### RED WEDDING CHICKEN £16

This slow cooked, on the bone Butter chicken might not literally lead to betrayal and chaos, but one bite and you'll understand why nobody wanted to share. Chicken marinated for 36hrs and slow-cooked in a butter-infused sauce with spices so good, it could unite kingdoms—or start a food fight.

### MOCK RED WEDDING CHICKEN £16

Vegetarian Chickn, made from Soya Protein in our slowcooked butter-infused Red Wedding sauce.

## mop it up

### KHAMIRI ROTI £4

Fluffy, airy, soft and fermented, this Mughal Bread is the OG of sourdoughs.

*Glazes: Plain, Nimbu Achar Oil, Kashmiri Chilli Butter or Butter.*

### PINK PROTEIN BABY ROOMALI £4.5

Pocket Handkerchief sized Roti, smaller than your regular Roomali made with Tofu, flour and a smidge of Beetroot.

## sides

### TEMPLE BLACK DAL £10

Our obsession with Black Dal led us to work with Chefs at the legendary Bukhara in Delhi to create our very own take simmered for hours. Rich, bold and indulgent.

## grills

### BEEF RIB BURRA KEBAB (4HR SLOW COOKED) £17

Our Burra Kebab goes off-script by starring a juicy British Beef Shortrib instead of the traditional lamb. Marinated in our very own secret mix of delicate spices, with thick yoghurt and papaya to tenderise.

### MIDWAY STEAK SHAMI KEBAB £13

Our house Shami made from Steak, Red lentils and the Temples own spice blend. Courser and more meaty than your regular Shami so you can really taste the steak.

## soak it

### BLACK DAAL PULAO £10

Soft long grain delicately spiced Basmati with Black Dal grains topped with fried onions and thyme.

## puddings

### MANGO AND CHAI TIRAMISU £9

Mr Sharma (Junior) on trying to impress his future Italian in-laws with a classic Tiramisu realised he didn't have an Espresso machine or the right Savoiardi sponge fingers. So he had to make do with some Kesar Mango's, black Masala Chai and Indian Rusk bisuits. Legend has it they never left.

### BANANA GULAB JAMUN £8

Warm Gulab Jamuns made with Banana and Ghee, soaked in a Burnt Brown sugar syrup and with Cinnamon Gelato.