

Small Plates

The perfect beginning. *Designed for sharing, we recommend 1-2 small plates per person.*

Chef's Selection 59

A curated selection of five of our most celebrated small plates.

Spicy Sammy (V)(G)(N)(M)* • Karnataka Kernels (M)(E)(S) • Rava Jewels (M)(E)(D)(F)(G)* •
Mexican Madras Tacos (V)(G)(D)(N)(M)* • Ruby's Crown (M)(E)(N)

Rava Jewels 18 (E)(M)(D)(F)(S)(G) *

King prawns • in-house rava sauce • crunchy coating • poppadom wafer

A Passage to India 17 (G)(D)(N)(F)(S)

Tandoori prawns • minted lemon couscous • pistachios • apricots • yogurt • poppadom

Greek Ganesh 16 (V)(D)(N)

Tandoori broccoli florets • beetroot hummus • feta cheese • toasted almonds • yogurt

Karnataka Kernels 15 (S)

Chicken breast • crispy sesame seeds • crowning glory sauce (E)(M)

A Mother's Love 16 (V)(I)(D)(N)(M)

Grilled aubergine • mashed potatoes • cheese • tomatoes • madras sauce • crispy onions

Ruby's Crown 12 (D)(N)(E)(M)

Saffron chicken • crowning glory sauce • toasted flaked almonds • sultanas • coriander

Goodness Gracious Me 12 (G)(D)(N)

Minced chicken • garlic • beetroot hummus • raita • minted chutney • mango chutney

For My Anahata 13 (V)(D)(N)

Green tandoori-spiced mushrooms • spinach • potatoes • cheese • crispy onions • feta

Mexican Madras Tacos 12 (V)(G)(D)(N)(M)*

Pulled beef madras • grilled tortilla tacos • fresh herbs • crispy fried onions • yogurt

Tikka Tacos 12 (V)(G)(D)(N)

Pulled chicken tandoori tikka • grilled tortilla tacos • tomato & onion salsa • yogurt

Spicy Sammy 11 (V)(G)(D)(N)(M)*

Pulled beef madras • peas • potatoes • flour pastry • madras sauce

Palak Parcel 10 (V)(G)(D)

Paneer cheese • spinach • flour pastry • pudina chutney

Jade & Light 10 (V)(D)

Apple • cucumber • onions • minted yogurt dressing

Clarity, Cut & Carat 10 (G)(D)(N)*

Falafel • chickpeas • house spice blend • spinach

Bless This Bhaji 10 (V)(D)*

Onion shreds • spiced batter • coriander • pudina chutney

Signature Mains

Crafted with depth, balance and character...

Puglian Tikka 28

Charred pieces of succulent chicken tikka with creamy Italian burrata, pistachio pesto and naan bread.

The Story of Manu 30

Spiced biryani rice, tandoori prawns, blackened spiced salmon, pickled red onion and a poppadom.

Coffee Seared Chicken 25 *

Coffee-rubbed chicken thighs with sweet red pepper sauce, cranberry cinnamon drizzle and pilau rice.

Vindaloo Meatballs 23

Tender pulled beef madras meatballs in a fiery vindaloo sauce, crispy fried onions, yogurt drizzle and pilau rice.

Thai Sakuti King Prawns 29

King prawns in spiced korma coconut sauce, sweet cherry tomatoes, spiced chickpeas, crispy onions, pomegranates and pilau rice.

Bombay Chicken Katsu 25 *

Crispy golden breaded spiced chicken breast, rich creamy butter chicken sauce, crunchy naan croutons and bombay bravas potatoes.

Potato Dumpling Curry 22
















Potato and mozzarella dumplings, spiced cashew nut sauce, spiced crunchy chickpeas, crispy onions, crumbled feta and pilau rice.

Lamb Kebab Platter 29





Lamb sheikh kebab, garlic naan pita, honey yogurt, pomegranate and our in house spicy mango sauce.













Bread & Rice

Naan 6.5

Plain   • Garlic    • Cheese    • Butter    • Roti   • Butter Roti  

Rice 6

Basmati  • Pilau  • Peas Pilau  • Jeera 

 Mustard  Gluten  Dairy  Tree Nuts  Peanuts  Fish  Eggs  Sesame  Shellfish  Hot  Vegan  Vegetarian

*Dairy free option available | ♦Nut free option available | Gluten-Free menu available | More vegan options available, ask your server.

Classics Grills

Served the Ruby Ray's Way... All grills are served with *pilau rice and homemade coleslaw.*

Tandoori Mixed Platter 50 | Serves 2

Pahadi kebab (D)(N) • Tandoori king prawns (D)(F) • Pahadi king prawns (D)(N)(F) • Sheikh lamb kebab (I)(D) • Chicken tikka (I)(D) • Malai tikka (D)(N) • Golden fries (V) • two sauces • Pilau rice (Vg)

The Ultimate Ruby Platter 130 | Serves 4-6

Chicken tikka (I)(D) • Malai tikka (D)(N) • Lamb kebab (D) • Pahadi kebab (D)(N) • Tandoori chicken (I)(D) • Tandoori king prawns (D)(F) • Pahadi king prawns (D)(N)(F) • Cucumber & apple salad (V)(D) • 4 house sauces • Pilau rice (Vg) • Cheese & garlic naan (V)(G)(D)

Pahadi Kebab 20 (D)(N)

Tandoori chicken • mint • coriander • garlic • ginger • yoghurt

Tandoori Chicken 22 (I)(D)

Chicken leg on the bone • yoghurt • ginger • traditional spices

Chicken Tikka 20 (V)(D)

Tandoori chicken • yoghurt • spices

Malai Tikka 20 (D)(N)

Tandoori chicken • yoghurt • almonds • cashew paste

Pahadi King Prawns 26 (D)(N)(F)

King prawns • mint • garlic • ginger • coriander • yoghurt

Tandoori King Prawns 26 (D)(F)

King prawns • yoghurt • herbs • spices

Classic Curries

Served the Ruby Ray's Way... All curries are served with *pilau rice.*

Chicken Tikka Masala 20 (D)(N)

Tandoori chicken • tomato & cashew sauce

Aloo Gobi 17 (V)(I)(D)(N)*

Cauliflower • spiced tomatoes • potatoes

Butter Chicken 20 (D)(N)

Tomato • cashew • butter • fenugreek

Jalfrezi (D)(N)*

Tomatoes • sweet and sour onions • ginger • peppers

Chicken 20 • Lamb 25 • Vegetable 17 (Vg)

Saagwala (D)* (N)◇

Spinach paste • warming spices

Chicken 20 • Lamb 25 • Beef 23 • King Prawns 26 (F) • Paneer 19

Chana Masala 17 (V)(I)(D)(N)*

Medium-spiced tomato sauce • chickpeas

Lamb Bhuna 25 (D)* (N)◇

Caramelised tomatoes • onions • garlic • ginger

Paneer Kolhapuri 17 (V)(I)(D)(N)

Indian cheese • onions • green peppers • tangy spices

Korma (D)(N)

Golden cashew cream sauce

Chicken 20 • Lamb 25 • Navratan 17 (V)

Madras (I)(D)* (M)(N)◇

Coconut cream • tangy heat

Chicken 20 • Lamb 25 • Beef 23 • King Prawns 26 (F)



Biryani ♦♦

Basmati rice • saffron • spice blend • served with raita

Chicken 20 (D)(N) • Beef 23 (D)(N) • Lamb 25 (D)(N) • Vegetable 17 (V)(D)(N) • Prawn 26 (F)(D)(N)

Soups

The Bombay Lentil 10 (V)(G)(D)*

Lentils • aromatics • slow-simmered spice blend

Ruby Red Sorba 11 (V)(D)*

Fresh tomatoes • garlic • ginger • coriander • house spice blend

Sea and Spice 14 (F)(D)*

Prawns • coconut milk • tomato • ginger • coriander • fresh chillies

Extras

Classic Chips 5.5 (V)

Salted fries • curry ketchup

Our Royal Shakarkandi 6 (V)

Sweet potato fries • masala spice

Cajun Fries 5.5 (V)

Crispy fries • medium-spiced seasoning

Poppadoms 3.5 (V)(S)

Lentil crackers • mango chutney • mango pickles

Sauces 2.5

Crowning Glory (V)(M)(E)
Tomato • mango • spices

Bollywood Blast (V)(M)(E)(C)
Sweet chilli mayo

Mango Chutney (V)
Sweet • tangy mango

Curry Ketchup (V)
Spiced tomato ketchup

Pudina Chutney (V)(D)
Fresh mint • cooling finish

Ruby's Fiery Sauce (V)(J)(M)(E)
Fresh jalapeño paste • spicy mayonnaise

Spicy Mango Pickles (V)
Pickles • chilli oil

Due to the preparation of food in a shared facility, unintentional allergen cross-contamination may occur. Consequently, we cannot guarantee that any dish is completely free of allergen traces. If you have any allergies or intolerances, please inform a member of staff. All our meats are Halal.
