

DRINKS AND LIQUEURS



CHAMPAGNE & SPARKLING

| | COUNTRY | GLASS | BOTTLE |
|---------------------------|---------|-------|--------|
| Bel Canto Prosecco | ITALY | £6 | £30 |
| Nicolas Feuillatte | FRANCE | -- | £60 |

ROSE WINE

| | COUNTRY | 175ML | BOTTLE |
|------------------------------|---------|-------|--------|
| Nicolas Provence Rose | FRANCE | £7 | £30 |

Layers of raspberry and strawberry with a clean, fresh finish

WHITE WINE:

| | COUNTRY | 175ML | BOTTLE |
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| Kokako Sauvignon Blanc | NEW ZEALAND | £6 | £30 |

Layers of tropical fruits

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| Crescendo Pinot Grigio | ITALY | £6 | £30 |
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Fresh and light, with crisp citrus flavours and floral notes

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| Hillville Chardonnay | AUSTRALIA | £6 | £30 |
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Wonderful aromas of citrus fruits and peach with fresh notes of apple and honey on the palate

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| Thomas Moillard Chablis | FRANCE | £7 | £35 |
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It is a wine with minerality and fresh aromas of white-stone fruits and citrus

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| Valle Berta Gavi | ITALY | £7 | £35 |
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Fresh and delicately aromatic with citrus fruit and pear character

RED WINE:

| | COUNTRY | 175ML | BOTTLE |
|-------------------------|---------|-------|--------|
| Crescendo Merlot | ITALY | £6 | £30 |

Supple round-bodied with a distinct nose of cherries & raspberries

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| Hillville Shiraz | AUSTRALIA | £6 | £30 |
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Intense palate of mulberries and plums with savoury smooth tannins on the finish

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| Olivier Dubois Pinot Noir | FRANCE | £6 | £30 |
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Light to medium-bodied with beautiful aromas of red fruits and vanilla

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| Romero Gonzalez Malbec | ARGENTINA | £7 | £35 |
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Full and well-rounded with great flavours of cherries, blackcurrants and plums

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| Grati Chianti | ITALY | £7 | £35 |
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A smooth, complex wine with intense red-fruit flavours and aromatic notes of herbs

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| Amarone Dcog | ITALY | £8 | £40 |
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Expect juicy flavours of plum, red cherry, and dates, as well as notes of chocolate. It's light, silky and elegant.



DRAUGHTS

| | 1/2 PINT | PINT |
|----------------------------|----------|------|
| Kingfisher (ABV 5%) | £4 | £7 |
| Cobra (ABV 5%) | £4 | £7 |
| Indian Pale Ale | £4 | £7 |

Brewing since the 18th century

BOTTLE BEERS

| | 66cl | PRICE |
|------------------------------|------|-------|
| Cobra (ABV 4.8%) | 66cl | £8 |
| Alcohol Free Beer | 33cl | £4 |
| Corona (ABV 4.5%) | 33cl | £4 |
| Budweiser (ABV 4.5%) | 33cl | £4 |
| King Cobra (ABV 5.2%) | 70cl | £12 |

CIDERS

| | 50cl | PRICE |
|---|------|-------|
| Strawberry & Lime (ABV 4.5%) | 50cl | £6 |

GIN

| | 25ml | 50ml |
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| Bombay Sapphire - ENGLAND (ABV 40%) | £4 | £8 |
| Gordons - LONDON (ABV 40%) | £4 | £8 |
| Pink Gin - LONDON (ABV 40%) | £4 | £8 |
| Hendrick's - SCOTLAND (ABV 40%) | £5 | £10 |

RUM

| | 25ml | 50ml |
|---|------|------|
| Bacardi Blanco - CUBA (ABV 40%) | £4 | £8 |
| Captain Morgan - JAMAICA (ABV 40%) | £4 | £8 |
| Ron Zacapa XO (ABV 40%) | £14 | £28 |

VODKA

| | 25ml | 50ml |
|--------------------------------------|------|------|
| Grey Goose - FRANCE (ABV 40%) | £5 | £10 |
| Absolute - SWEDEN (ABV 40%) | £4 | £8 |

COGNAC

Remy Martin Vsop
FRANCE (ABV 40%)

25ml

£4

50ml

£8

Hennessy V.S
FRANCE (ABV 40%)

£4

£8

Courvoisier VS -
FRANCE (ABV 40%)

£4

£8

Martell XO
FRANCE (ABV 40%)

£14

£28

SHOTS

Jägermeister (ABV 35%)

£6

B-52 (ABV 30%)

£6

Sambuca (ABV 38%)

£5

Lemon Drop (ABV40%)
VODKA, LEMON & SALT

£5

Mixers

£1

WHISKY

Johnnie Walker (BL)
SCOTCH (ABV 40%)

25ml

£4

50ml

£8

Jack Daniel
TENNESSEE (ABV 40%)

£4

£8

Maker's Mark
KENTUCKY (ABV 40%)

£5

£10

Glenfiddich 12Y
SCOTCH (ABV 40%)

£5

£10

Macallan
SCOTCH (ABV 40%)

£5

£10

Glenmorangie
SCOTCH (ABV 40%)

£5

£10

Blue Label
SCOTCH (ABV 40%)

£14

£28



COCKTAILS

Cholan Grand Passion £9
A GIN-BASED TROPICAL BLEND OF HERBS AND PASSION FRUIT

Cholan Maya Meva £9
AN INFUSION OF CRANBERRY JUICE AND ORANGE JUICE WITH LEMON SHERBET GIN

X.O Berries £9
COGNAC WITH AN INFUSION OF BERRIES & CITRUS

Mojito £9
WHITE RUM, MUDDLED MINT, SUGAR & CLUB SODA IN A CRASH ICE

Old Fashioned £10
BOURBON WHISKEY, MUDDLED SUGAR & CHERRY BITTERS

Cosmopolitan £10
VODKA, CRANBERRY JUICE, LEMON JUICE WITH COINTREAU LIQUOR

Espresso Martini £10
VODKA, COFFEE LIQUEUR, BREWED ESPRESSO AND SERVED CHILLED

Vodka Martini £10
VODKA, DRY VERMOUTH STIRRED AND SERVED ICE COLD WITH OLIVES

MOCKTAILS

Sun Rise £7
MIXED TROPICAL JUICE

Virgin Mojito / Strawberry Mojito £8
APPLE / STRAWBERRY JUICE, MUDDLED SUGAR & MINT LEAVES WITH CLUB SODA

SOFT DRINKS

Still & Sparkling Water 70cl £3

Coke / Diet Coke £3

Lemonade £3

Lassi (MANGO / SWEET / SALT) £4

Buttermilk £4

Milkshake (VANILLA / STRAWBERRY / CHOCOLATE) ^N [🌿] £7

Milkshake (FERRERO ROCHER / OREO) ^N [🌿] £8

Ginger Beer £3

Juices (MANGO / APPLE / ORANGE / CRANBERRY) £3

Fresh Lime Soda (SWEET / SALT) £3

DESSERTS

Chocolate brownie with vanilla ice cream ^N [🌿] £6

Chocolate Dosa ^N [🌿] £6
Dosa filled with chocolate sauce served with vanilla ice cream

Gulab jamun ^N [🌿] £6
Fried dumpling soaked in sugar syrup flavoured with rose water and cardamom

Carrot Halwa with ice cream ^N [🌿] £6
Fresh carrot simmered with cardamom, milk and sugar

Rasmalai ^N [🌿] £6
Soft cheese dumpling soaked in creamy milk syrup flavoured with cardamom

Kulfi (Almond / Malai / Pistachio) ^N [🌿] £5

Ice Cream (Vanilla/Strawberry/Chocolate) ^N [🌿] £5

TEA AND COFFEE

Tea / Coffee £3

Masala Tea / South Indian Filter Coffee £3

Latte / Cappuccino £3

Espresso - Single / Double £2 / £3

^V Vegetarian | ^{VEGAN} Vegan | [🌿] Contains Gluten

^{🌶️} Chilli Level | ^N Contains Nuts

We operate in an open kitchen and dishes may contain traces of nuts, please inform our team if you have any allergies.

STARTERS

- Basket of Papadum** 🌱 **£3**
Served with mango and mint chutneys
- Veg Samosa** VEGAN N 🌱 **£5**
Deep fried pastry stuffed with peas and potato
- Cholan Special Pakora** VEGAN 🌱 **£6**
Crispy deep-fried South Indian starter mixed with onions, cauliflower and potatoes
- Bombay Masala Pav** 🌱 **£5**
Bread roll sliced and layered with spiced potato masala and garnished with onion, tomato and coriander
- Paneer Tikka** N **£8**
Cottage cheese with creamy cashew nut paste & stuffed pickle
- Chole Samosa Chat** N 🌱 **£10**
Chickpeas are topped with samosas, savouries, tamarind sauce, mint sauce and sweet yoghurt
- Garlic Chilli Mogo / Chilli Paneer** 🌶️ 🌶️ 🌱 **£12**
Crispy cassava chips / fried Paneer sautéed with garlic chilli sauce
- Madras Fried Chicken / King Prawns / Fish** 🌶️ 🌱 **£10**
Chicken on the bones / Prawns / Boneless Fish marinated with chef's unique South Indian grounded spices & deep-fried
- Chicken Chukka / Lamb Chukka** 🌶️ 🌶️ **£12 / £13**
Chicken thighs / Tender Lamb pieces mixed with roasted South Indian spices, onion, chillis, coriander & curry leaves
- Chilli Chicken / King Prawns** 🌶️ 🌶️ 🌱 **£12 / £13**
Chicken thighs / King Prawns marinated and fried, sauteed with chilli garlic sauce & bell peppers
- Green Chilli Fish** 🌶️ 🌶️ 🌱 **£12**
Boneless fish marinated & fried, sauteed with green chilli garlic sauce
- Tiranga Chicken Tikka** N **£10**
Three types of chicken breast tikka – Mint, Malai and Red chicken marinated with spices & grilled in a clay oven
- Tandoori Chicken (Half)** **£10**
Chicken on the bones marinated & grilled in a clay oven
- Lamb Chops** **£13**
Lamb chops marinated with chef's special spices & grilled in a clay oven
- Salmon Tikka** **£10**
Salmon marinated with chef's special spices & grilled in a clay oven
- Tandoori King Prawns Tikka** **£13**
Large King Prawns marinated with chef's special tandoori spices & grilled in a clay oven

CURRIES

- Vegetable Chettinad Curry** VEGAN 🌶️ **£13**
Fresh vegetable curry cooked with South Indian special spices and coconut milk
- Bhindi Masala** VEGAN **£13**
Cut okra sautéed with bell peppers, tomato and onion
- Dal Makhani** **£12**
Black lentils & rajma beans soaked overnight, slow cooked in low flame with tomato and Indian spices
- Egg Masala** 🌶️ **£13**
Boiled Egg cooked with onion, tomato & South Indian spices
- Aloo Gobi** VEGAN **£12**
Baby potatoes & cauliflower cooked in Indian spices
- Kashmiri Lamb Rogan Josh** **£15**
Diced lamb slow-cooked with special Kashmiri chilli & spices
- Village Lamb Shank Curry** N **£18**
Lamb shank cooked with chef's special South Indian spices
- Cholan Chettinad Chicken Curry** 🌶️ **£14**
Chicken thighs cooked with South Indian spices & coconut milk
- Punjabi Butter Chicken** N **£14**
Tandoori Chicken thighs cooked with Indian spices, tomato-based mild and creamy curry
- Mango King Prawn Curry** **£15**
King prawns cooked with raw mango pieces, coconut and South Indian spices
- Kerala Fish Curry** 🌱 **£15**
Boneless Fish cooked with onion, tomato, tamarind, coconut milk & South Indian spices

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| Veg/Paneer V £12/£13 | Chicken Breast £14 |
| Lamb £15 | King Prawns £15 |

Vegan Options Available

Tikka Masala

 N

A mild curry cooked with tomato, cashew nuts and Indian spices

Saffron Korma

 N

Mild curry cooked with creamy cashew nut sauce

Kadai

 VEGAN 🌶️

Aromatic Chef's Special Kadai spices cooked with bell peppers, onions & tomato

Bhuna

 VEGAN 🌶️ N

Rich thick sauce cooked with ginger, garlic, onions and tomato

Saag

Chopped spinach-based curry with ginger, garlic, onions and tomato



ACCOMPANIMENT

| | |
|--|-----------|
| Steamed Broccoli with Spices | £5 |
| Indian Masala Egg Fry | £5 |
| Kachumber (Salad) | £4 |
| Raita | £3 |
| Chips | £5 |
| Yellow Dal | £5 |
| Channa Masala VEGAN | £6 |
| Bombay Aloo VEGAN | £6 |
| Sambar VEGAN | £6 |
| Special South Indian dal cooked with vegetables and spices | |
| Rasam (South Indian Soup) | £7 |
| Boost your immunity! This soup includes crushed garlic, ginger, coriander seeds, whole black pepper, tomato, tamarind & turmeric | |

RICE

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|---|-----------|
| Steamed Rice | £3 |
| Pulao Rice | £4 |
| Rice spiced up with cinnamon, cardamom & cloves | |



HOUSE DUM BIRYANI'S

Marinated Chicken Breast / Diced Lamb/ Fresh Vegetables slow cooked with rich South Indian spices, flavoured basmati rice, and garnished with nuts

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|---|------------|
| Vegetable Biryani N | £14 |
| Chicken Biryani N | £15 |
| Lamb Biryani N | £16 |



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NAAN

| | |
|---|-----------|
| Paratha (2 pcs) | £7 |
| Layered South Indian bread | |
| Plain Naan / Butter Naan | £3 |
| White bread prepared with plain flour & cooked in the clay oven | |
| Tandoori Roti VEGAN / Butter Roti | £3 |
| Brown bread prepared with wheat flour | |
| Cheese Naan | £4 |
| Naan bread stuffed with cheese | |
| Garlic Naan / Chilli Naan | £4 |
| Naan bread with garlic or chilli | |
| Peshwari Naan N | £4 |
| Naan bread stuffed with coconut and course nuts | |

IDLI, VADAI & DOSA

Sambar, chutneys served on the side

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|---|------------------|
| Idli VEGAN | £8 |
| Fermented rice and dal batter, steamed in a unique idli pot | |
| Medhu Vadai VEGAN | £6 |
| Battered Urad dal mixed with chopped onion, chilli, ginger & deep-fried | |
| Sambar Idli / Vadai VEGAN | £9 |
| Idli / Medhu Vadai soaked in sambar | |
| Plain Dosa VEGAN / Ghee Dosa | £10 / £11 |
| Rice pancake mixed with lentils | |
| Masala Dosa N VEGAN | £11 |
| Dosa stuffed with potato masala | |
| Ghee Podi Dosa / Ghee Masala Dosa N | £11 / £12 |
| Cholan Special Veg Dosa N VEGAN | £12 |
| Dosa spread with chef's special sauce & veg potato masala | |
| Cheese Dosa | £12 |
| Dosa spread with cheddar cheese | |
| Paneer Masala Dosa N | £12 |
| Cottage cheese spread on dosa and stuffed with masala | |
| Cholan Special Meat Dosa N (Chicken / Lamb) | £13 / £14 |
| Dosa stuffed with Chicken / Lamb potato masala | |

KOTHU

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|---|------------------|
| Vegetable Kothu Paratha VEGAN | £14 |
| Soft layered paratha shredded and mixed with onion, tomato with vegetable curry | |
| Kothu Paratha (Chicken / Lamb) | £15 / £16 |
| Soft layered paratha shredded and mixed with onion, tomato with chicken/ lamb curry | |