



MENU

15 SMITH STREET WARWICK



STARTERS

PAN-GRILLED SCALLOPS GF 11.95

With hint of crushed spices served with baby leaf salad and butternut squash puree

TAMARIND GLAZED WINGS 8.95

Fried chicken wings tossed in a homemade tamarind and chilli sauce

CHICKEN DRUMSTICK SOUP GF* 7.95

Spiced chicken consommé with drumsticks and red lentils served with Kerala parotta.

CHICKEN LIVER MUSHROOM FRY GF 7.95

South Indian style fried chicken liver and mushroom preparation with Keralan spices and herbs.

KING PRAWN MASALA FRY GF 9.95

Pan fried King prawn preparation with crushed pepper, spices, and tossed in an onion tomato masala.

MAINS

CHICKEN VARUTHARACHA CURRY GF 16.95 

Traditional Kerala style curry :chicken pieces slow cooked in roasted spices and coconut ground to creamy sauce. Served with Jeerakasala rice, fine beans mezhukuperatty.

TRAVANCORE CHICKEN CURRY GF 16.95 

A southern Indian traditional chicken curry with Malabar spices and creamy coconut sauce and herbs. served with basamati rice and spinach cabbage thoran.

SALMON MULAKOSHIYM GF 17.95 


Salmon cooked in spices and tamarind infused onion and tomato sauce finished with coconut milk. Served with Kerala brown rice, spinach and cabbage thoran

FENNEL FLAVOURED LAMB GF 16.95 

A fusion special lamb curry flavoured with fennel, mild spices, simmered in a coconut curry and finished with fried onions. Served with basmati rice and salad.

KING PRAWNS BIRIYANI GF 17.95

marinated King Prawns cooked with exotic spices, herbs and fragrant Jeerakasala rice. served with onion pachadi and poppadoms.

MALABAR CHICKEN BIRIYANI GF 14.95 

Tender chicken marinated and cooked with traditional biriyani spices and herbs, dum cooked with Jeerakasala rice, served with onion pachadi and mini poppadoms.

GOCHUJANG FRIED CHICKEN 8.95

Gochujang marinated Asian-style fried chicken with honey-glazed vegetables.

SALT AND PEPPER SQUID 8.95

Deep-fried squid chunks served with aioli and crunchy salad.

CHILLY PANEER VEG 8.95

All-time favorite crispy cottage cheese preparation with chilly, soy, and a medley of onions, peppers and spring onion.

CAULIFLOWER MANCHURIAN VEG 7.95

Crispy fried cauliflower wok tossed with peppers, onions in an Indo-Chinese Manchurian sauce.



Curious to know about Kerala and its spice story? Scan the QR Code



KERALA FISH CURRY 12.95

Basa cooked in a traditional Keralan curry with onion, tomato, turmeric, cocum, spices and coconut cream. (suggested side Kerala Brown rice)

MYSORE MASALA DOSA GF V 13.95

Traditional South Indian Lentil and rice pancake stuffed with potato and vegetables masala, tomato chutney and gun powder served with sambar and chutney.

CAULIFLOWER STEAK GF V 14.95

Slow roasted cauliflower, spinach and chickpea sauce with hint of cumin and red peppercorn, served with grilled portobello, cherry tomatoes and connoisseur rustic chips.

BEEF THENGA PAL STEW GF 15.95

Anglo-Indian beef stew preparation with potatoes and garden peas, mild spices, ginger and chilly simmered in coconut milk. (Suggested side Mini Dosa)

BEEF COCONUT ROAST GF 16.95 

An old recipe from Syrian Christian tradition: slow pan roasted succulent beef with Keralan spices, aromatic herbs and coconut flakes, served with Malabar parotta and home salad

WARWICKSHIRE PORK PLATE GF 18.95

Cumberland sausage, slow cooked pork belly with crispy crackling, mashed potato, braised savoy and roasting jus.



INDIAN CLASSICS CALLING? CHECK OUT THE NEXT PAGE.

CHEF'S SPECIAL STARTERS

CHEF JOSHI'S SPECIAL VENISON ARANCINI 8.95

An east west delicacy: Slow cooked kuttanad red rice and venison stuffed with mozzarella, rolled in panko and deep fried, served with coriander chutney

SWEET POTATO CHICKPEA FRITTERS, (2 PIECES) GF VEG V 7.65

Sweet potato and chickpea dumpling with Keralan spice, served with fennel coriander chutney.

BRUSCHETTA OF ROASTED FIELD MUSHROOM GF VEG 6.95

Mild Malabar spiced roasted mushrooms, garlic and onion with hint of double cream and truffle oil, served on crispy potato cakes.

CHEF'S SPECIAL MAINS

FUSION CLAN SPECIAL MALABAR LAMB SHANK BIRIYANI GF (21.95)

marinated lamb shank slow cooked with exotic spices, herbs and fragrant Jeerakasala rice. served with onion pachadi and poppadoms.

PRAWNS MANGO CURRY : TASTE OF HOME, CHEF JOSHI'S WAY GF 17.95

King prawns and mango simmered in mild spiced creamy coconut curry. Served with brown rice and cabbage thoran.

FEAST

Indulge in a complete Fusion Clan journey with our Feasts for Two! Choose Fusion or Kerala, each featuring our special cocktail / mocktail, starters, mains, sides, desserts, and petit fours – all our best dishes paired for a perfect culinary adventure.

Fusion Feast 39.95 pp

Kerala Feast 39.95 pp

Fusion Clan Sling (cocktail) / Kick of mango (mocktail)

Starter

Venison Arancini
Cauliflower-
Manchurian

Main

Prawn Mango curry
Beef coconut roast

Rice & Bread

Jeerakasala Rice,
Malabar Parotta

Veg Side

Fine beans
mezhukuperatty

Desserts

Fusion Churros
Mindful chocolate

Starter

Chicken Liver-
Mushroom Fry
Chilly Paneer

Main

Kerala Fish Curry
Chicken-
Varutharacha Curry

Rice & Bread

Kerala Brown Rice,
Mini Dosa, Chutney

Veg Side

Spinach Cabbage-
thoran

Desserts

Pradhaman
Rava Kesari

Petit Fours



STARTERS

VEG PAKORA VEG 5.95

Cispy fritters made with vegetables.

TAMARIND GLAZED WINGS 8.95

Fried chicken wings tossed in a homemade tamarind and chilli sauce

KERALA BEEF CUTLET 5.95

A cutlet is a spicy crispy fried patty with stuffed beef filling

CHICKEN LIVER MUSHROOM FRY GF 7.95

South Indian style fried chicken liver and mushroom preparation with Keralan spices and herbs.

KING PRAWN MASALA FRY GF 9.95

Pan fried King prawn preparation with crushed pepper, spices, and tossed in an onion tomato masala.

GOCHUJANG FRIED CHICKEN 8.95

Gochujang marinated Asian-style fried chicken with honey-glazed vegetables.

MALABAR KARAAGE BITES 6.95

Inspired by Japanese karaage chicken, we've given it a Malabar twist with bold Indian spices and golden-crisp perfection. A fusion treat you'll love!

CHILLY PANEER VEG 8.95

All-time favorite crispy cottage cheese preparation with chilly, soy, and a medley of onions, peppers and spring onion.

CAULIFLOWER MANCHURIAN VEG 7.95

Crispy fried cauliflower wok tossed with peppers, onions in an Indo-Chinese Manchurian sauce.

PRAWN PAKORA 8.95

Battered fried prawns with a hint of Malabar spices

MAINS

CHICKEN BIRIYANI GF 12.95

Tender chicken marinated and cooked with traditional biriyani spices and herbs, cooked with Basmati rice, served with onion pachadi and mini poppadoms.

MYSORE MASALA DOSA GF V 12.95

Traditional South Indian Lentil and rice pancake stuffed with potato and vegetables masala, tomato chutney and gun powder served with sambar and chutney.

NILGIRI LAMB KORMA 13.95 GF

tender lamb pieces marinated in a flavorful blend of chili, coriander, coconut, onion, and aromatic spices. A hearty dish inspired by the vibrant flavors of the Nilgiri region, this korma is a must-try for lovers of rich and authentic tastes.

KERALA FISH CURRY 12.95

Basa cooked in a traditional Keralan curry with onion, tomato, turmeric, cocum, spices and coconut cream. (suggested side Kerala Brown rice)

CHICKEN KORMA 12.95

Tender chicken simmered in a mildly spiced creamy coconut sauce, enriched with the authentic flavours of Kerala's aromatic spices.

PRAWN PEPPER MASALA 12.95

Pan fried King Prawns in Pepper Coconut and Onion Sauce.

CHICKEN VARUTHARACURRY 12.95

Traditional Kerala style curry :chicken pieces slow cooked in roasted spices and coconut ground to creamy sauce. S

BEEF COCONUT ROAST GF 13.95

An old recipe from Syrian Christian tradition: slow pan roasted succulent beef with Keralan spices, aromatic herbs and coconut flakes.

PORK VINDALOO GF 12.95

Indo Portuguese influenced recipe: Tender pork slow cooked in curry with spices, garlic and red wine.

FUSION CLAN SPECIAL STARTERS



VENISON ARANCINI 8.95

An east west delicacy: Slow cooked kuttanad red rice and venison stuffed with mozzarella, rolled in panko and deep fried, served with coriander chutney

BRUSCHETTA OF ROASTED FIELD MUSHROOM GF V 7.95

Mild Malabar spiced roasted mushrooms, garlic and onion with hint of double cream and truffle oil, served on crispy potato cakes.

PAN-GRILLED SCALLOPS GF 11.95

With hint of crushed spices served with baby leaf salad and butternut squash puree

FUSION CLAN SPECIAL MAINS



ROYAL MALABAR LAMB SHANK 23.95

A fusion special lamb curry flavoured with fennel, mild spices, simmered in a coconut curry and finished with fried onions. Served with basmati rice and salad.

FUSION CLAN SPECIAL LAMB SHANK BIRIYANI GF (21.95)

marinated lamb shank slow cooked with exotic spices, herbs and fragrant Jeerakasala rice. served with onion pachadi and poppadoms.

PRAWNS MANGO CURRY : TASTE OF HOME CHEF JOSHI'S WAY GF 17.95

King prawns and mango simmered in mild spiced creamy coconut curry. Served with brown rice and fine nbeans mezhukuperaty.

CAULIFLOWER STEAK GF V 14.95

Slow roasted cauliflower, spinach and chickpea sauce with hint of cumin and red peppercorn, served with grilled portobello, cherry tomatoes and connoisseur rustic chips.

WARWICKSHIRE PORK PLATE GF 18.95

Cumberland sausage, slow cooked pork belly with crispy crackling, mashed potato, braised savoy and roasting jus.

SALMON MULAKOSHIYM GF 17.95

Salmon cooked in spices and tamarind infused onion and tomato sauce finished with coconut milk. Served with Kerala brown rice, Oakra masala.

FENNEL FLAVOURED LAMB GF 16.95

A fusion special lamb curry flavoured with fennel, mild spices, simmered in a coconut curry and finished with fried onions. Served with basmati rice and salad.

KING PRAWNS BIRIYANI GF 17.95

marinated King Prawns cooked with exotic spices, herbs and fragrant Jeerakasala rice. served with onion pachadi and poppadoms.

INDIAN CLASSICS



MALAI CHICKEN 12.95

Succulent Chicken pieces cooked in mild onion and cream sauces.

LAMB ROGANJOSH GF 12.95

Tender lamb slow roasted with onion, spices, saffron and aromatic herbs simmered in a rich tomato based curry. (suggested side basmati rice)

BUTTER CHICKEN MASALA GF 12.95

Succulent marinated chicken in yogurt, herbs and spices, chargrilled, simmered in a rich creamy sauce.

PANEER MUTTER MASALA VEG 11.95

Cottage cheese and green peas simmered in onion tomato masala and mild spiced curry. (suggested side naan / basmati rice)

VEGETABLE BIRIYANI GF VEG 9.95

Mixed garden vegetables, cottage cheese and mushrooms cooked with traditional biriyani spices and herbs, cooked with Basmati rice and served with mini poppadoms and onion pachadi.

PANEER KORMA 11.95

Cottage cheese cooked in a mild creamy sauce.

SIDES

Assorted Mini Poppadoms 2.95

Jeerakasala Rice 4.25

Kuttanadan Brown Rice 3.75

Basmathi Rice 3.75

Coconut Rice 4.95

Plain naan 2.95

Garlic coriander naan 3.25

Malabar parotta (1) 2.75

Mini dosa & chutney 4.65

House salad 4.25

Connoisseur rustic chips 3.95

Onion Rings 3.95

Urulay Roast 4.65 - (crispy fried potato tossed in roasted onion and masala)

Lentil and Spinach Curry 4.65

Fine beans mezhukuperatty 4.65

Okra masala 4.65

Spinach and cabbage thoran 4.65

DESSERTS

MINDFUL CHOCOLATE PLATE 9.95

Warm triple chocolate brownie, chocolate ice cream, white chocolate and blood orange mousse

FUSION CLAN DELIGHT TRIO 9.95

Lemon and raspberry parfait, white chocolate citrus mousse, rhubarb and custard ice cream

LEMON PARFAIT 7.95

Raspberry and lemon mousse covered with white chocolate served with strawberry and black pepper coulis.

WARM TRIPLE CHOCOLATE

BROWNIE 7.95

with clotted cream ice cream.

PRADHAMAN (KERALA TRADITIONAL DESSERT) 7.95

A traditional paysam dessert with bamboo rice and palm jaggery served with caramelized banana and poppodom crumbs.

FUSION CHURROS 6.65

Deep fried churros served with cardamom infused toffee sauce

WARM RAVA KESARI 7.95

with Clotted cream Vanilla ice cream.

TROPICAL FRUIT SALAD 8.95

with mango sorbet

STICKY TOFFEE PUDDING 8.65

Warm stick toffee pudding served with clotted cream vanilla pod ice cream and cardamom infused toffee sauce

CHOICE OF ICE CREAM

(2 scoop) 4.95 (Add a scoop for 2.50)
(Clotted Cream Vanilla Pod, Triple Chocolate, Rhubarb and Custard, Strawberry, Alphonso Mango Sorbet, Orange Sorbet)

FEAST

Indulge in a complete Fusion Clan journey with our Feasts for Two! Choose Fusion or Kerala, each featuring our special cocktail / mocktail, starters, mains, sides, desserts, and petit fours – all our best dishes paired for a perfect culinary adventure.

Fusion Feast 39.95 pp

Fusion Clan Sling (cocktail) / Kick of mango (mocktail)

Starter

Venison Arancini

Cauliflower-

Manchurian

Main

Prawn Mango curry

Beef coconut roast

Rice & Bread

Jeerakasala Rice.

Malabar

Veg Side

Fine bean

mezhukuper

Desserts

Fusion Chur

Mindful chocolate



INDIAN CLASSICS
CALLING ?
CHECK OUT
THE NEXT PAGE.

Petit Fours

Please inform your server of any food allergies or intolerances before you order. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchens and bars.

Cappuccino 3,95

Café Latte 3,95

Flat white 3,95

Café Mocha 3,95

Americano 2,95

Espresso 2,95

Double Espresso 3,45

Decaffeinated Coffee 2,95

Irish Coffee 8,95

French Coffee 8,95

Bayliss Coffee 8,65

Tea 2,95

Decaffeinated Tea 2,95

Selection of Tea 2,95

(Green, Peppermint, Camomile, Cranberry & Raspberry,
Lemon & Ginger, English breakfast tea)



Chef Joshi's Culinary Journey

Chef Joshi's passion for cooking began in his childhood, inspired by his mother's delicious and authentic South Indian cuisine. He would often watch her in the kitchen, captivated by the aromas and flavours that filled the air.

His mother's *prawn mango curry* was a particular favourite, a dish that he would crave and request time and again. The delicate balance of sweet, tangy, and spicy flavours left an indelible impression on young Joshi.

As he grew older, Joshi's interest in cooking only deepened. He spent countless hours experimenting with different ingredients and techniques, honing his culinary skills.

Inspired by his mother's love of traditional South Indian food, Joshi sought to create his own unique and innovative dishes. He blended traditional flavours with modern techniques, resulting in a fusion cuisine that was both familiar and exciting.

Joshi's culinary journey led him to Fusion Clan Warwick. His passion for cooking, combined with his deep knowledge of South Indian cuisine, has made Fusion Clan Warwick a beloved destination for food lovers.

Chef Joshi's culinary creations are a testament to his love of food, his passion for innovation, and his unwavering commitment to providing an unforgettable dining experience.

STARTERS

VEG PAKORA 5.95

Crispy fritters made with vegetables. v, gf

KERALA BEEF CUTLET 5.95 (2)

Cutlet is a spicy crispy fried patty with pulled beef and potato

MALABAR KARAAGE BITES 6.95

Inspired by Japanese karaage chicken, Malabar twist with bold spices and golden crisp perfection a fusion delight!

CHILLY PANEER 8.95

Crispy cottage cheese preparation with chilly, soya, and a medley of onions, peppers and spring onion. v, gf

CAULIFLOWER MANCHURIAN 7.95

Crispy fried cauliflower wok tossed with peppers, onions in an Indo-Chinese Manchurian sauce. veg

MAINS

CHICKEN BIRIYANI 12.95

Tender chicken marinated and cooked with traditional biriyani spices and herbs, cooked with Basmati rice, served with onion pachadi and mini poppadoms. gf

BUTTER CHICKEN MASALA 12.95

Succulent marinated chicken in yogurt, herbs and spices, grilled, simmered in a rich creamy sauce. gf

MALAI CHICKEN 12.95

Succulent Chicken pieces cooked in mild onion and cream sauces. gf

CHICKEN VARUTHARA 12.95

Traditional Kerala style curry - chicken pieces slow cooked in roasted spices and coconut ground to creamy sauce. gf

CHICKEN KORMA 12.95

Tender chicken simmered in a mildly spiced creamy coconut sauce, enriched with the authentic flavours of Kerala's aromatic spices. gf

BEEF COCONUT ROAST 13.95

An old recipe from Syrian Christian tradition: slow pan roasted succulent beef with Keralan spices, aromatic herbs and coconut flakes. gf

LAMB ROGANJOSH 12.95

Tender lamb slow roasted with onion, spices, saffron and aromatic herbs simmered in a rich tomato based curry. gf

NILGIRI LAMB KORMA 13.95

Tender lamb pieces marinated in a flavourful blend of chilli, coriander, coconut, onion, and aromatic spices. A hearty dish inspired by the vibrant flavors of the Nilgiri region. gf

FENNEL LAMB 13.95

A fusion special lamb curry flavoured with fennel, mild spices, simmered in a coconut curry and finished with fried onions. gf

TAMARIND GLAZED WINGS 8.95

*Fried chicken wings tossed in a special tamarind and chilli sauce gf**

PRAWN PAKORA 8.95

*Battered fried prawns with a hint of Malabar spices gf**

KING PRAWN MASALA FRY 9.95

Pan fried King prawn preparation with crushed pepper, spices, and tossed in an onion tomato masala.

GOCHUJANG FRIED CHICKEN 8.95

Gochujang marinated asian-style fried chicken with honey glazed vegetables. gf

CHICKEN LIVER MUSHROOM FRY 7.95

South Indian fried chicken liver and mushrooms with Keralan spices, served with porotta pieces.

KERALA FISH CURRY 12.95

Basa cooked in a traditional Keralan curry sauce made with smoked cocum. gf

PRAWN PEPPER MASALA 12.95

Pan fried King Prawns in Pepper Coconut and Onion Sauce. gf

PORK VINDALOO GF 12.95

Indo Portuguese influenced recipe: Tender pork slow cooked in curry with spices, garlic and red wine. gf

NAADAN PORK RIBS CURRY 11.95

Kerala toddy shop-inspired pork ribs cooked with aromatic spices and fresh garden herbs for a rustic, flavourful experience. gf

PANEER MUTTER MASALA 11.95

Cottage cheese and green peas simmered in onion tomato masala and mild spiced curry. gf veg

VEGETABLE BIRIYANI 9.95

Mixed vegetables and mushrooms layered with biriyani spices and basmati rice, served with poppadoms and onion pachadi. gf Veg*

PANEER KORMA 11.95

Cottage cheese cooked in a mild creamy sauce. gf veg

MYSORE MASALA DOSA 12.95

*South Indian Lentil and rice pancake stuffed with potato and vegetables masala, tomato chutney and gun powder served with sambar and chutney. gf, veg, v**

GHEE ROAST 10.95

*Golden, crispy dosa made with aromatic ghee, served with traditional chutneys and sambar—simple yet irresistibly flavourful! gf, veg, v**



Curious to know about Kerala and its spice story? Scan the QR Code



FUSION CLAN WARWICK MENU

15 SMITH STREET WARWICK

FC SPECIAL STARTERS

VENISON ARANCINI 8.95

An east west delicacy: Slow cooked kuttanad red rice and venison stuffed with mozzarella, rolled in panko and deep fried, served with coriander chutney

BRUSCHETTA OF ROASTED FIELD MUSHROOM 7.95

*Mild Malabar spiced roasted mushrooms, garlic and onion with hint of double cream and truffle oil, served on crispy potato cakes. gf**

PAN-GRILLED SCALLOPS GF 11.95

With hint of crushed spices served with baby leaf salad and butternut squash puree gf

ASSORTED MINI POPPADOMS 1.95

*Mango Chutney £1 gf
Home made Tamarind Chutney £1 gf
Home made mint chutney £1 gf
Roasted tomato and tamarind chutney £1 gf
Fennel and coriander chutney £1 gf*

FC SPECIAL MAINS

ROYAL MALABAR LAMB SHANK 23.95

*A fusion special lamb shank flavoured with fennel, mild spices, simmered in a coconut curry and finished with fried onions. Served with basmati rice and salad. gf**

FUSION CLAN SPECIAL LAMB SHANK BIRIYANI 21.95

*marinated lamb shank slow cooked with exotic spices, herbs and fragrant Jeerakasala rice. served with onion pachadi and poppadoms. gf**

PRAWNS MANGO CURRY : TASTE OF HOME, CHEF JOSHI'S WAY GF 17.95

King prawns and mango simmered in mild spiced creamy coconut curry. Served with brown rice and fine beans mezhukuperaty. gf

CAULIFLOWER STEAK 14.95

*Slow roasted cauliflower, spinach and chickpea sauce with hint of cumin and red peppercorn, served with grilled portobello, cherry tomatoes and connoisseur rustic chips. gf v**

WARWICKSHIRE PORK PLATE 18.95

Cumberland sausage, slow cooked pork belly with crispy crackling, keralan style bubble and squeeze, vegetable thoran and roasting jus. gf

SALMON MULAKOSHIYM 17.95

Salmon cooked in spices and tamarind infused onion and tomato sauce finished with coconut milk. Served with Kerala brown rice, Vegetable thoran. gf

KING PRAWNS BIRIYANI 17.95

*marinated King Prawns cooked with exotic spices, herbs and fragrant Jeerakasala rice. served with onion pachadi and poppadoms. gf**

SIDES

Jeerakasala Rice 4.25
Kuttanadan Brown Rice 3.75
Basmathi Rice 3.75
Coconut Rice 4.95
Plain naan 2.95
Garlic coriander naan 3.25
Malabar parotta (1) 2.75
Mini dosa & chutney 4.65
House salad 4.25
Connoisseur rustic chips 3.95
Onion Rings 3.95
Urulay Roast 4.65 - (crispy fried potato tossed in roasted onion and masala)
Lentil and Spinach Curry 4.65
Fine beans mezhukuperatty 4.65
Okra masala 4.65
Vegetable thoran 4.65

Cappuccino 3,95
Café Latte 3,95
Flat white 3,95
Café Mocha 3,95
Americano 2,95
Espresso 2,95
Double Espresso 3,45
Decaffeinated Coffee 2,95
Irish Coffee 8,95
French Coffee 8,95
Bayliss Coffee 8,65
Decaffeinated Tea 2,95
Selection of Tea 2,95
(Green, Peppermint, Camomile, Cranberry & Raspberry, Lemon & Ginger, English breakfast tea)

Chef Joshi's Culinary Journey

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Inspired by his mother's love of traditional South Indian food, Joshi sought to create his own unique and innovative dishes. He blended traditional flavours with modern techniques, resulting in a fusion cuisine that was both familiar and exciting.

Joshi's culinary journey led him to Fusion Clan Warwick. His passion for cooking, combined with his deep knowledge of South Indian cuisine, has made Fusion Clan Warwick a beloved destination for food lovers.

Chef Joshi's culinary creations are a testament to his love of food, his passion for innovation, and his unwavering commitment to providing an unforgettable dining experience.

DESSERTS

MINDFUL CHOCOLATE PLATE 9.95
Warm triple chocolate brownie, chocolate ice cream, white chocolate and blood orange mousse gf*

FUSION CLAN DELIGHT TRIO 9.95
Lemon and raspberry parfait, white chocolate citrus mousse, rhubarb and custard ice cream gf*

LEMON PARFAIT 7.95
Raspberry and lemon mousse covered with white chocolate served with strawberry and black pepper coulis. gf*

WARM TRIPLE CHOCOLATE BROWNIE 7.95
with clotted cream ice cream. gf*

PRADHAMAN (KERALA TRADITIONAL DESSERT) 7.95
A traditional pavsam dessert with bamboo rice and palm jaggery served with caramelized banana and poppodom crumbs. gf*

FUSION CHURROS 6.65
Deep fried churros served with cardamom infused toffee sauce

WARM RAVA KESARI 7.95
with Clotted cream Vanilla ice cream.

TROPICAL FRUIT SALAD 8.95
with mango sorbet v gf

STICKY TOFFEE PUDDING 8.65
Warm sticky toffee pudding served with clotted cream vanilla pod ice cream and cardamom infused toffee sauce gf*

CHOICE OF ICE CREAM (2 scoop) 4.95 (Add a scoop for 2.50)
(Clotted Cream Vanilla Pod, Triple Chocolate, Rhubarb and Custard, Strawberry, Alphonso Mango Sorbet, Orange Sorbet)

vegan desserts available on request

FUSION FEAST TASTER

Indulge in a complete Fusion Clan journey with our **Feast for Two!** featuring our special cocktail / mocktail, nibbles, starters, mains, sides, desserts, and petit fours.

FIVE COURSE FUSION FEAST 39.95 PP

Fusion Clan Sling (cocktail)/ Kick of mango (mocktail)

Nibbles

Starter

Venison Arancini
Cauliflower- Manchurian

Main

Prawn Mango curry
Beef coconut roast

Rice & Bread

Jeerakasala Rice,
Malabar Parotta

Veg Side

Fine beans mezhukuperatty

Desserts

Fusion Churros
Mindful chocolate

Chefs choice Petit Fours

Kerala, known as the "Land of Spices," has a rich history of spice cultivation and trade that dates back thousands of years. Its unique geography and climate made it a key hub for ancient spice routes, attracting traders from across the globe. Even today, Kerala's spices like cardamom, black pepper, and cinnamon are celebrated for their exceptional quality and distinctive flavors. Know more about history of spices and spice trade
www.fusionclanwarwick.co.uk/kerala

HOSTING A PARTY?

LET US CATER YOUR EVENT WITH FLAVOURS TO IMPRESS! ASK OUR TEAM FOR DETAILS.



Cakes by Fusion Clan
visit our website
or scan QR code

* Please inform your server of any food allergies or intolerances before you order. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchens and bars.

