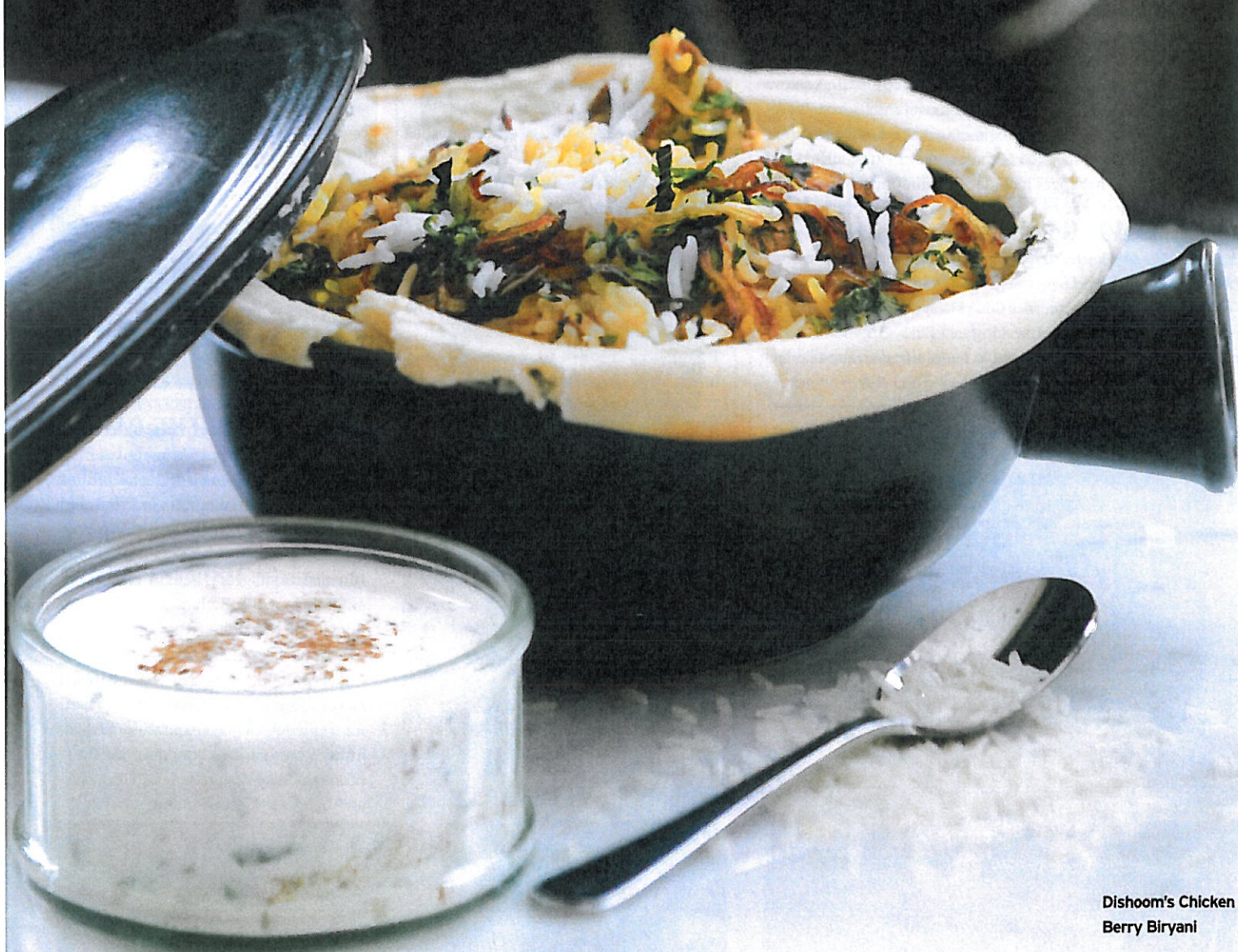


**NEW WAVE CURRY** The new generation of curry house eschews the usual pan-subcontinental mix of tandoori and tikka masala for a more refined, regional slant and a strictly made-from-scratch ethos. Try tiny, no-frills places such as Glasgow's South Indian specialists, **Banana Leaf** ([thebananaleaf.co.uk](http://thebananaleaf.co.uk)), Manchester's **Hunter's BBQ**, with its unusual game curries (0161 839 5060; 90-94 High Street, Manchester) and London's **Delhi Grill** ([deligrill.com](http://deligrill.com)) – an informal canteen serving a reassuringly short selection of authentic street foods. Channeling a more glamorous vibe are Mint and Mustard sibling, **Chai Street** in Cardiff ([chaistreet.co.uk](http://chaistreet.co.uk)), and chic, retro Bombay cafe, **Dishoom** (pictured) in London ([dishoom.com](http://dishoom.com)). 🍛



Dishoom's Chicken  
Berry Biryani