

Business Lunch

Monday - Friday

12noon - 2pm

Seafood Rasam (g) £7.50

Steamed mussels and shrimps stewed in a South-Indian style tomato soup, served with a mini naan

Crab Cake £6.95

Served with lemon wedge and traditional tartar sauce

Seabass Moilee £9.95

Pan fried sea bass simmered in ginger and coconut milk served with rice

Chargrilled Prawns £7.95

Tiger prawns grilled in the clay oven served with chilli butter

Chicken Tikka Salad £6.95

Chargrilled breasts of chicken served with fresh green salad and mint sauce

Butter Chicken (g) £7.95

Traditional Punjabi style chicken cooked in a makhani sauce, served with naan

Lamb Jalfrezi (g) £8.50

Lamb cooked with peppers, onions and fresh green chillies. Served with naan

Paneer & Broccoli Shashlik (v) £7.95

Cubes of paneer and florets of broccoli cooked in the tandoor

Vegetable Karahi (v) (g) £7.95

Medley of fresh vegetables tossed in our Karahi masala. Served with naan

Customers are recommended to alert server for assistance with food allergies or other dietary issues.

Chili Guide:) = Medium)) = Hot))) = Very Hot
(g) = Contains Gluten (v) = Vegetarian (n) = Contains Nuts

Banquet Menu A

All items on this menu are presented across the table, so that all guests are able to share and taste each and every dish. All guests at a table must dine from a banquet menu. A minimum of 8 people per table required to have mixed banquet menu A and B. Eat as much you like and we are happy to refill the main course.

APPETISERS

Poppadoms with condiments

STARTERS

Onion Garam Pakora (v)

Strands of Spanish onions crispy fried in a spicy gram flour batter.

Vegetable Samosa (g) (v)

Crispy fried filo pastry stuffed with spiced vegetables.

Lasooni Murgh Tikka

Chargrilled chicken tikka in garlic yoghurt marinade.

Lamb Shammi Kebab

Ground lamb patties with herbs and spices and roasted chana daal.

MAIN COURSES

Murgh Makhni

Tandoor grilled tikka of chicken simmered in satin smooth tomato gravy made with juices of the roasted tikka and redolent of kasoori methi in a makhni masalla sauce

Kori Gassi

Chicken cooked with onions, ginger, garlic, curry leaves, chilli powder, chopped tomatoes and abundance of black pepper.

Lamb Rogan Josh

Tender lamb braised slowly with aromatic hot spices and herbs, finished with chopped tomatoes, onions and fresh coriander leaves.

Bombay Potatoes (v)

Potatoes roasted and cooked in spices and tomatoes.

Mushroom & Vegetable Jalfrezi (v)

Button mushroom, mix vegetable and bell peppers cooked in a spicy kadhai gravy.

Basmati Pulao Rice

Assorted Bread Basket (n) (g)

£23.99 per person

(minimum 2 person)

If you have any special dietary requirements or would like to adapt any of the menu item, please mention to your server.

Banquet Menu B

All items on this menu are presented across the table, so that all guests are able to share and taste each and every dish. All guests at a table must dine from a banquet menu. A minimum of 8 people per table required to have mixed banquet menu A and B. Eat as much you like and we are happy to refill the main course.

APPETISERS

Poppadoms with condiments

STARTERS

Paneer Tikka Kali Mirch (v)

Cubes of Indian cottage cheese gently marinated with spices and black pepper

Chowk Ki Tikki (g) (v)

Potato cakes with ginger, fresh green chillies and roasted cumin.

Zafrani Murgh Tikka

Breast of chicken pieces marinated with yoghurt, rock salt, paprika and roasted spices.

Gilafi Sheek

Succulent lamb sheek kebab coated with herbs, peppers and mild English Cheddar

MAIN COURSES

Murgh Tikka Lababdor

A signature dish of Taj hotels in India, chicken tikka cooked in a satin smooth tomato onion gravy, butter and cream.

Mutton Mapas

Traditional South Indian lamb curry cooked in green paste made from coconut milk, green chillies and ginger.

South Indian Garlic Chicken

Supreme chicken cooked with chillies, black pepper, and a generous serving of garlic.

Methiwala Sag Aloo (v)

Spiced new potato cooked with spinach, fresh fenugreek and spring onion.

Tadka Daal (v)

Button mushroom, mix vegetable and bell peppers cooked in a spicy kadhai gravy.

Basmati Pulao Rice

Assorted Bread Basket (n) (g)

Dessert

Mango/Pistachio Kulfi or Cheesecake. (n)

£28.99 per person

(minimum 2 person)

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Appetisers

Hara Channa Tikki (v) (g)	£5.50
Split Green peas and spinach cakes filled with buffalo mozzarella.	
Tali Kekra (g)	£8.95
Crispy fried soft shell crab with tamarind chutney.	
Mangalorean Scallops	£9.25
Pan seared king scallops with mustard and curry leaves.	
Dakshini Mussels	£7.95
Fresh steamed Bantry bay mussels in allepy sauce and fresh cilantro leaves. Served with naan bread.	
Seafood Tomato Rasam)	£7.95
Steamed mussels, baby octopus, clams stewed in South Indian tomato shorba. Served with naan bread.	
Goan Crab Cake (g)	£7.50
Devonshire crab cakes spiced with roasted goan spices.	
Dosa (v)	£5.95
Crispy rice pancakes plain or stuffed with spiced potato fillings served with traditional sambar, coconut chutney.	
Lolipop Chicken (g)	£4.95
Herb crusted chicken wings spiced with paprika and peppers served with green salad, coriander mint relish.	
Grilled Chicken Salad	£4.50
Strips of chicken breast on a bed of mixed salad leaves, tomatoes and tamarind mayonnaise dressing	
Tiranga Samosa (g)	£5.95
Golden fried samosa triangles stuffed with potato and peas, chicken and red peppers, duck with five spices.	
Chowk Ki Tikki (v) (g))	£4.50
Potato cakes with ginger, fresh green chillies and roasted cumin, served with tamarind mayonnaise.	
Mix Vegetable Platter (to share) (v) (g)	£10.95
Selection of paneer tikka, vegetable samosa, chowk ki tikki, mushroom pakora and onion bhaji served with chutney and salad.	
King Prawn Puri (g))	£7.95
Fried, un-leavened bread topped with king prawns and cooked to our own recipe.	

Tandoor - The Clay Oven

	STARTER	MAIN
Zafrani Murgh Tikka	£6.00	£10.50
Breast of fresh farm chicken pieces marinated with yoghurt, rock salt, paprika and roasted spices.		
Lasooni Murgh Tikka	£6.00	£10.50
Chargrilled chicken tikka in garlic yoghurt marinade		
Tandoori Chicken	£5.50	£9.95
Free range spring chicken cooked in a yoghurt and spice marinade and grilled in the tandoor.		
Gilafi Sheek	£6.00	£8.95
Succulent lamb sheek kebab coated with herbs, peppers and mild English cheddar.		
Herb Crusted Lamb Chops		£14.50
Chops of kid lamb spiced and grilled in the tandoor served with spicy aloo mash.		
Barwan Tandoori Aloo (v) (n)	£4.50	£7.95
Tandoori grilled potato stuffed with chopped onions, nuts and hot aromatic spices.		
Paneer Tikka (v)	£5.50	£9.95
Cubes of Indian cottage cheese gently marinated with spices and black pepper.		
Tandoori Jhinga	£7.50	£14.95
Indian king prawns lightly spiced and chargrilled in the tandoor.		
Sizzling Tandoori Platter		£14.95
Tandoor grilled lamb chops, chicken tikka, sheek kebab and tandoori king prawn. Served with plain nan		

Main Courses - Thali

A traditional Indian Thali consists of two main meals, one vegetable accompanied with rice, bread, pickle, salad and yoghurt which makes it a complete meal.

North Indian Thali (g)	£17.95
Murgh makhni, lamb palak, tarka daal, naan, pilau rice, raitha, salad & pickle	
South Indian Thali (g)))	£17.95
Lamb chettinad, kori gassi, sambhar, lemon rice, naan, pilau rice, raitha, salad & pickle	
Vegetarian Thali (v) (g)	£15.95
Paneer makhni, tarka daal, subzi ki miloni, pilau rice, naan, raitha, salad & pickle	

Main Courses - Seafood

Lobster Malai Curry) £26.50

Whole Canadian lobster cooked in classical Bengali style with abundance of coconut milk, ginger and green chillies.

Lobster Xec Xec))) £26.50

Whole Canadian lobster pan fried tossed with Traditional Goan spices and birds eye chillies.

Daab Chingri) £15.95

King prawns cooked in classical Bengali style with abundance of coconut milk, ginger and green chillies

Meen Moilee) £16.50

Pan seared sea bass in a typical South Indian coconut milk and fresh ginger sauce.

Jhinga Tawa Masalla)) £14.50

Pan griddled tiger prawns with black pepper, crushed coriander seeds and caramelised onion.

Monkfish Cafreal £15.95

Tandoor grilled monkfish tails in Goan pepper spice.

Jhinga Hara Pyaz)) £14.50

Pan seared Tiger prawns cooked with roasted peppers, spring onions and hot spices.

Lau Chingri) £15.95

Another traditional Bengali dish, Grilled King prawns and bottle gourd (Indian pumpkin) braised in a smooth tomato onion gravy.

Salmon Ka Tukra) £14.95

Mouth watering chunky fillets of pink salmon matured in a rich spicy marinade of oil, fennel ginger ajwain & trace of mustard oil. Barbecued in the tandoor to create a pinnacle of gastronomic excellence.

Machor Jhol)) £15.95

Monkfish loin cooked two ways resting on tender mooli and sautéed in turmeric drizzled with a spicy Bengali tomato and coriander broth.

Main Courses - Meat & Poultry

Tharavu Roast)	£15.95
Pan seared duck breast cooked with a orange zest and tomato sauce.	
Murgh Tikka Lababdor)	£10.95
A signature dish of Taj hotels in India, chicken tikka cooked in a satin smooth tomato onion gravy, butter and cream.	
Butter Chicken	£10.50
Corn-fed chicken breast and off the bone, cooked in a buttery tomato sauce flavoured with fenugreek.	
Chicken Mango Korma (n)	£10.95
Poached & grilled corn fed chicken breasts simmered in alphonso mango sauce.	
Kori Gassi)	£9.95
Chicken cooked with onions, ginger, garlic, curry leaves, chilli powder, chopped tomatoes and abundance of black pepper and fennel seeds.	
South Indian Garlic Chicken))	£10.50
Supreme chicken cooked with chillies, black pepper, and a generous serving of garlic.	
Parsee Dhansak))	£13.95
A traditional parsee roast “Dhan” means rice “Saak” means vegetables and lentils combined. Traditional parsee dhansak refer to lamb, for healthier options a chicken or vegetable can be substituted.	
Dhaba Chicken))	£10.95
A truly Punjabi favourite, home style chicken cooked (on the bone) with hot spices and fresh green chillies and lots of fresh coriander	
Hyderabadi Dum Biryani)	£14.50
Braised basmati rice cooked with lamb/chicken in a sealed pot in it's own juices. Served with vegetable curry.	
Nali Korma)	£16.95
Slow cooked shanks of lamb braised in hyderabadi korma sauce.	
Chicken Chettinad)))	£10.50
Classic south Indian dish created by the chettiyars of tamil nadu, chicken simmered in a sauce of black pepper roasted coriander and tomatoes..	

Vegetarian

	SIDE	MAIN
Methiwala Sag Aloo	£5.50	£8.50
Spiced new potato cooked with spinach, fresh fenugreek and spring onion.		
Baingan Bhartha 	£5.50	£8.50
Smoked aubergine mash cooked with chopped onions, tomatoes and fresh green chillies		
Cabbage Thoran 	£5.50	£8.50
Savoy cabbage stir fried with sauté onion, fresh coconut and mustard seeds		
Avial	£5.50	£8.50
This famous south Indian mix veg curry made from green bananas, beans, cabbage in coconut and yoghurt sauce		
Tadka Daal	£5.50	£8.50
Lentils tempered with spices, this daal tadka is one of the most popular Indian daal dishes		
Karari Bhindi (g) 	£5.50	£8.50
Crisp fried okra in a spiced gram flour batter.		
Ajwani Bhindi 	£5.50	£8.50
Okra simmered in a reduced onion and tomato curry flavoured with toasted caraway.		
Gobi Matter 	£5.50	£8.50
Cauliflower and peas cooked in a traditionally Punjabi way.		
Aloo Jeera	£5.50	£8.50
Dry roasted potatoes tampered with cumin seeds.		
Vegetable Sambhar 	£5.50	£8.50
Vegetables and lentils cooked in south Indian style		
Mushroom Combo 	£5.50	£8.50
Chestnut mushroom and English cup mushrooms sauted in garlic and caramelised onions		

Rice, Bread & Sundries

Steamed Basmati Rice	£3.25
Lemon Rice	£4.00
Saffron Pilaf	£3.50
Fried Rice (Vegetable / Egg / Mushroom / Peas / Keema)	£4.00
Assorted Bread Basket (n) (g) (Plain Naan, Garlic Naan and Peshwari Naan)	£6.50
Stuffed Naan (Keema / Cheese / Onion / Garlic / Chilli)	£3.95
Plain Naan	£2.95
Chapatti	£2.25
Tandoori Paratha	£2.50
Stuffed Paratha	£3.50
Raitha	£2.50
Kachumber Salad	£2.50
Chutney Tray	£1.00
Popadoms (Spicy or Plain)	£0.90 each

Allergens Notice

Customers with food allergies should take notice. Please be advised that common allergens such *dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, phosphates* or *wheat* may be present in or in contact with our food. Although we take precautions to reduce risk and handle foods that may contain allergens safely, please be aware that cross contamination can occur as a result of factors that are beyond our reasonable control or because manufacturers may change their formulations without notifying us. We do not have gluten-free or allergen-free premises. Customers are recommended to alert your server for assistance with food allergies or other dietary issues.

*Management reserves the right to refuse service without any given reason
Optional 10% service charge will be added to tables of 6 & above
Minimum one main course per person
Any complaints please refer to the Duty Manager as soon as possible*

Drinks

Aperitifs 50 ml

Martini (sweet or dry, 15%)	£2.95
Cinzano Bianco (15%)	£2.95
Dubonet (14.8%)	£2.95
Campari (25%)	£2.95
Sherry (medium, dry or cream)	£2.95
Pimms (25%)	£2.95

Lager/Beer (Bottles)

Cobra / Kingfisher - 330ml	£3.50
Cobra / Kingfisher - 660ml	£4.95
King Cobra - 375ml	£6.95
King Cobra - 750ml	£12.95
Stella / Budvar - 330ml	£3.50
Bulmers Cider - 568ml	£4.25
Old Speckled Hen - 355ml	£4.35
Cobra Non Alcoholic - 330ml	£3.75
Smirnoff Ice - 330ml	£3.50
Becks - 275ml	£3.25

Soft Drinks

J20 (Various Flavours)	£2.50
Fruit Juice	£2.20
Coca Cola	£2.50
Lemonade	£2.20
Tonic Water	£2.20
Ginger Ale	£2.20
Soda Water	£2.20
Appletiser	£2.50
Mineral Water (Still) - 330ml	£2.00
Mineral Water (Still) - 750ml	£3.75
Mineral Water (Sparkling) - 330ml	£2.00
Mineral Water (Sparkling) - 750ml	£3.75
Shot of Lime or Blackcurrant	£0.30

Malt Whisky

Please ask for our extensive range of malt whiskies - 25ml

Spirits 25ml

Southern Comfort (35%)	£3.45
Jack Daniels (40%)	£4.00
Archers (23%)	£3.45
Tequila (38%)	£3.45
Gin (37.5%)	£3.45
Bombay Sapphire Gin (40%)	£3.95
Tanqueray Gin (40%)	£3.95
Bells Whisky (40%)	£3.45
Vodka (37.5%)	£3.45
Dark Rum (40%)	£3.45
Bacardi (37.5%)	£3.45
Pernod (40%)	£3.45
Malibu (21%)	£3.45
Brandy VS (40%)	£3.95
Brandy VSOP (40%)	£4.45
Brandy XO (40%)	£9.95
Janneau Armagnac (40%)	£4.45
Mixer with any of the above	£2.10

Liqueurs 25ml

Cointreau (40%)	£2.95
Tia Maria (26.5%)	£2.95
Grand Marnier (40%)	£2.95
Benedictine (40%)	£2.95
Crème de Menthe (21%)	£2.95
Drambuie (40%)	£2.95
Glayva (35%)	£2.95
Bailey's Irish Cream (17%)	£2.95
Sambuca (40%)	£2.95
Amaretto (28%)	£2.95