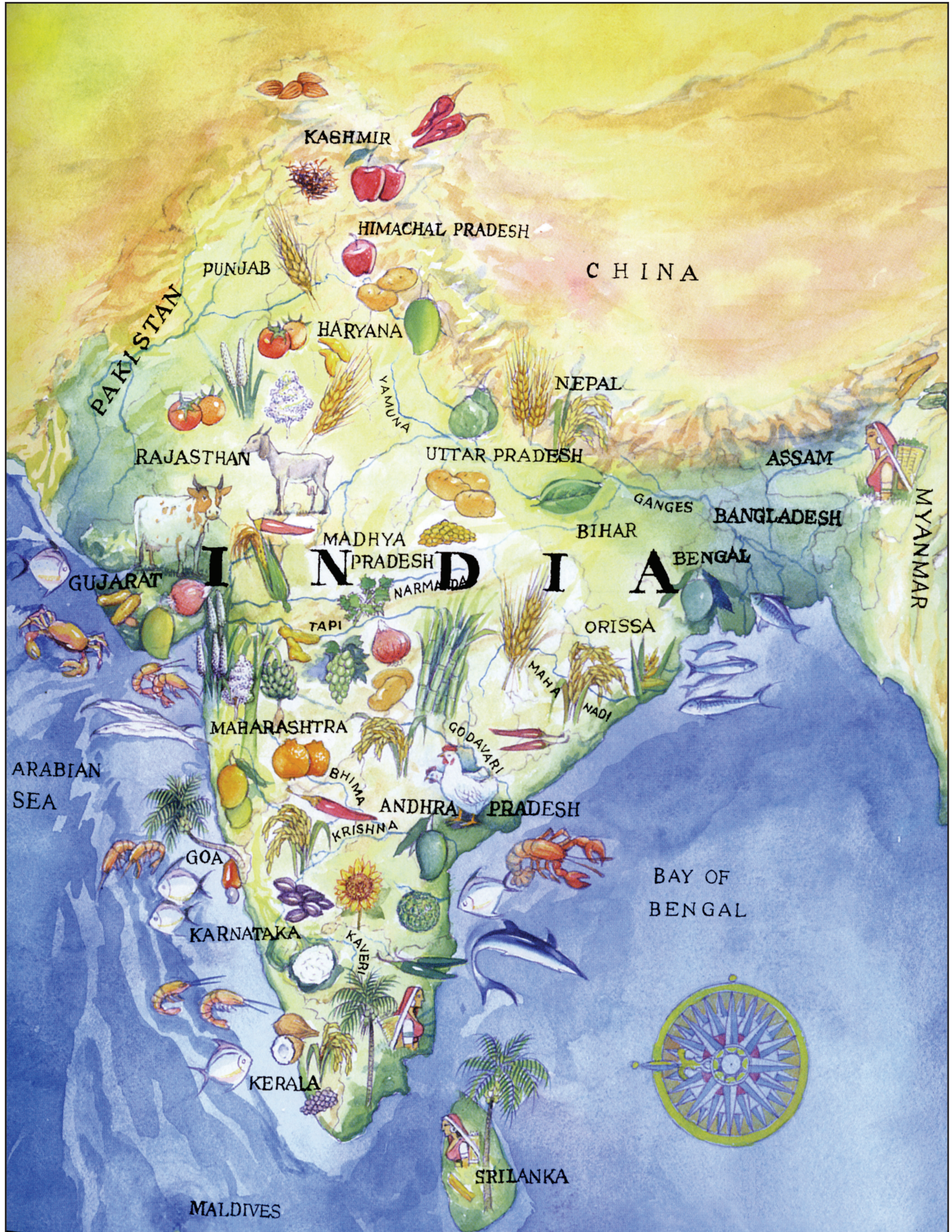


Culinary India



Starters

Grilled Scallops £12.95

Fresh scallops flavoured with green, pink and black peppercorns, drizzled with oven roasted spices and crushed fenugreek in olive oil

Orissa Style Chilly Fried Squid £6.95

Squid marinated in yoghurt, roasted cumin, fresh herbs, green chillies and cucumber

King Prawn Puri £8.95

Tiger prawns flavoured with herbs and roasted spice, served on Indian bread

Grilled Paneer V £6.95

Indian Cottage cheese with red pepper, Onion & Mild Spices, grilled in Tandoor.

Chicken 65 £6.95

Spicy South Indian fried chicken.

Aloo Tuk V £5.95

Pan fried cakes of potato with split lentils, ginger, toasted cumin and spinach stuffing

Mixed Kebab £7.95

Chicken tikka, lamb tikka and sheek kebab

Onion Bhaji V £5.95

Grated onions and fresh herbs, deep fried in spicy batter

Lamb Tikka £7.95

Diced lamb, marinated in yoghurt and ground spices, grilled in the tandoor

Chicken Tikka £6.95

Fresh chicken marinated with herbs and freshly ground spices, yoghurt and grilled in the tandoor

Samosa - Vegetables V £5.95

Triangles of pastry stuffed with vegetables

Samosa - Meat £5.95

Triangles of pastry, stuffed with minced lamb

Sheek Kebab £7.95

Succulent skewered minced lamb kebabs

King Prawn Butterfly £8.95

Fresh king prawn deep fried in butter

Chicken Pakora £6.95

Diced marinated chicken deep fried in gram flower coating

Tandoori Jhinga £8.95

King prawn marinated in yoghurt and ground spice. Grilled in the tandoor.

Traditional Curry Dishes

Choice of chicken or lamb

Korma £12.95

Very mild creamy curry

Curry £12.95

Medium, cooked in a traditional curry sauce

Madras £12.95

Cooked with fairly hot spices

Vindaloo £12.95

Very hot

Duplaza £12.95

Medium sauce with onion cubes

Mathi £12.95

Medium strength curry with fenugreek

Bhuna £12.95

Moist medium spicy curry

Rogan Josh £12.95

A popular dish with fresh tomato - medium

Kashmiri £12.95

Medium with fruits

Dhansak £12.95

Fairly hot, sweet and sour with lentils

Biryani Dishes

All lightly spiced, mixed, fried with basmati rice and served with vegetable curry

Tandoori Chicken Tikka Biryani £16.95

Spring chicken marinated in tandoori sauce, barbecued over flaming charcoal, then mixed and fried with basmati rice.

Lamb Tikka Biryani £17.95

lamb marinated in tandoori sauce, barbecued over flaming charcoal, then mixed and fried with basmati rice.

Tandoori King Prawn Biryani £18.95

Tiger prawns marinated in yoghurt and freshly ground spices, grilled in tandoor, then mixed and fried with basmati rice

Beef Biryani £17.95

Hampshire beef flavoured with freshly ground spices then mixed and fried with onions and basmati rice

Venison Biriani £19.95

New Forest wild venison cooked with onion and freshly ground spices, then mixed and fried with basmati rice

Vegetable Biryani V £12.95

Seasonal vegetables cooked with onion and freshly ground spices, then mixed and fried with basmati rice

V Denotes Vegetarian Dish. Food allergies and Intolerances. Please speak to a member of our staff about the ingredients in your meal, when making your order. Thank you. Some of our dishes may contain traces of nuts, milk and wheat

Chef's Specials

Kadhai Bonhoor

£19.95

New Forest wild venison, diced, simmered with onions, tomatoes, capsicum and ground spices finished with coriander leaves

Fish Malabar

£16.95

A speciality of Kerala. Fresh filleted seabass cooked in coconut milk with curry leaves, mustard seeds, tamarind and fennel

Goan Fish

£16.95

Fresh filleted salmon marinated in spices and cooked with tamarind, red chillies, coconut, coriander and cumin

Lamb Laal Maas

£16.95

A fiery Rajasthani speciality, diced lamb cooked with red chilli paste and yoghurt

Narangi Batakh

£16.95

Especially succulent and juicy Gressingham duck breast cooked to perfection in a tangy orange flavoured korma sauce

Lassoni Beef

£17.95

Hampshire beef on a bed of crisp spinach with a sauce made of freshly ground spices and cream

Char Grilled Wild King Prawns

£18.95

King prawns grilled in a delicate, onion, yoghurt and freshly ground spices. Served on a creamy saffron sauce

Chicken Pistachio Korma

£14.95

A very delicate dish with creamy pistachio, green chillies, yoghurt, garam masala, turmeric and cinnamon

Vegetable Samber V

£12.95

Traditional South Indian vegetable and lentil curry

Shahie Paneer V

£14.95

Indian Cottage Cheese with Butter, Cream, Saffron & Spice

‘THE ESSENCE OF CULINARY ART IS TIME’
We ask for your kind indulgence

Tandoori Cuisine & Chef's Recommendations

(Charcoal Barbecue)

Tandoori Sea Bass Sea bass fillets marinated in spices and herbs and barbecued over flaming charcoal on skewers. Served with salad	£17.95
Tandoori King Prawn King prawn marinated with a touch of herbs and spices cooked on skewers over charcoal. Served with salad	£18.95
Lamb Tikka Diced lamb marinated with a touch of herbs and spices, cooked on skewers over charcoal. Served with salad	£15.95
Chicken Tikka Diced boneless chicken marinated, mildly seasoned and cooked over charcoal. Served with salad	£14.95
Tandoori Chicken Half a spring chicken marinated in tandoori sauce with delicate herbs and spices, barbecued over flaming charcoal on skewers. Served with salad	£14.95
Grilled Aubergine V Delicately spiced aubergine marinated in yoghurt and grilled in the tandoor. Served with salad	£11.95
Tandoori Mixed Grill Tandoori Chicken, Sheekh Kebab, Tandoori Lamb. Served with salad	£18.95
Murgh Makhani Chicken Tikka from the tandoor - Immersed In a spiced creamy butter sauce	£14.95
Chicken Tikka Massala Chicken tikka cooked in clay oven, then coated in a tandoori sauce of herbs, spices and cream	£14.95
Lamb Tikka Massala Lamb pieces garnished with rich home-prepared spices herbs and yoghurt sauce	£15.95
Tandoori King Prawn Massala King prawn cooked In a clay oven and then prepared In tandoori sauce with cream and yoghurt	£18.95
Chicken Pasanda A special mild dish cooked with almond, sultanas and fresh cream	£14.95
Lamb Shashlic Kebab Marinated lamb on skewers with spicy green peppers, tomatoes and onions served sizzling hot.	£15.95
Chicken Jalferezi A spicy fairly hot curry cooked with diced onions, green peppers and hot chillies.	£14.95
Chicken Tikka Bhuna Cooked in spicy curry sauce and cream - mild flavour.	£14.95
Lamb Karahi An exotic dish prepared in a blend of mild herbs, spices, diced onion and peppers.	£15.95
Assam Chicken A spicy fairly hot curry cooked with green chillies and coriander.	£14.95
Gujeratie Lamb A special fairly hot dish cooked with spinach and fresh chillies.	£15.95
Goan Chicken Goa's signature dish with coconut, tamarind, red chillies turmeric and paprika.	£14.95
Jhinga Dandas King prawn cooked in onion, coconut, tamarind, dry red chillies, green chillies, garlic, ginger and medium spices	£18.95

Vegetable Dishes (served as side dishes)

Takari Handi V Seasonal vegetables tossed with cumin and crushed black pepper	£6.95
Khatte Baingan V Aubergine in a gravy made of onions, red chillies, coriander seeds and cashew nuts	£6.95
Fresh Butternut Squash V Fresh butternut squash with fennel and coriander leaves	£6.95
Khumb Mutter V Mushrooms and peas in onion, tomato and cashew nut sauce	£6.95
Bhindi Masala V Okra tossed with onions, tomatoes, cumin, spices and coriander leaves	£6.95
Tadka Dal V Yellow lentils finished with browned garlic, cumin & red chillies	£6.95
Fresh Mushroom Bhaji V Mushrooms light spiced with cumin and turmeric	£6.95
Sag Bhaji V Fresh spinach cooked with onion, tomato and ground spices	£6.95
Mutter Paneer V Peas flavoured with cheese and ground spices	£6.95
Palak Paneer V Fresh spinach flavoured with grated cheese and ground spices	£6.95
Bombay Potato V Fresh potato cooked with onion and ground spice	£6.95
Asparagus and French Beans V Cooked with mustard seeds, curry leaves and grated fresh coconut and crushed pepper	£6.95
Alo Gobi V Cauliflower and potato cooked with onion and fresh ground spices	£6.95
Sag Aloo V Spinach and potato cooked with onion and freshly ground spices	£6.95
Chana Massala V Chickpeas cooked with onion, tomatoes, cumin, spices and coriander leaves	£6.95

Indian Breads

Nan V Leavened bread cooked in charcoal oven	£3.95
Peshwari Nan V Prepared with oriental nuts, sultanas and Coconuts	£4.95
Garlic Nan V Baked with freshly chopped garlic	£4.95
Keema Nan Stuffed with spicy minced meat	£4.95
Cheese and Coriander Nan V Baked with grated cheddar and coriander	£4.95
Kulcha Nan V Baked with freshly sliced onion and coriander	£4.95
Tandoori Roti V Unleavened whole wheat bread baked in the clay oven	£3.95
Paratha V Layered whole white wheat bread	£3.95
Stuffed Paratha V Layered, whole wheat bread with vegetable stuffing	£4.95
Chapthi V Soft thin whole wheat bread	£2.95

Raita / Yoghurt

Cucumber Raita V Yoghurt with cucumber	£3.95
Beetroot Raita V Yoghurt with beetroot	£3.95

Sundries

Pilau Rice V (Flavoured basmati rice)	£4.50
Plain Basmati Rice V	£3.95
Saffron Rice V (With saffron and cumin)	£6.95
Coconut Rice V	£6.95
Egg Fried Rice V Basmati rice fried with egg	£6.95
Mushroom Fried Rice V Basmati rice fried with mushrooms	£6.95
Lemon Rice V Basmati rice fried with cashew nuts, green peppers, chilli and lemon juice	£6.95
Plain Papadam V	£0.95
Massala Papadam (Spicy and hot) V	£0.95
Pickles & Chutneys V A tray of selected pickles and chutneys	£3.95

White Wines

		175ml	Bottle
Vistamar Brisa Sauvignon Blanc A perfect wine Intense aromas of fresh fruit and white flowers with touches of passion fruit, citrus fruits, iasmine and orange blossom.	(Chile)	£5.95	£18.95
Compass Point Chardonnay Rich & full bodied wine with tropical fruit flavours & a sophisticated texture.	(Australia)	£5.95	£20.95
Belvino Pinot Grigio delle Venezie Delicately flavoured with notes of green apple and pear, the palate shows a hint of sweetness making this wine just off-dry.	(Italy)	£5.95	£20.95
Butterfly Tree Chenin Blanc An off dry medium bodied wine. Intense tropkal flavours of guava, ripe apple and pear on the palate.	(South Africa)		£24.95
Schmitt Sohne Riesling-Pinot Blanc, Rheinhessen Refreshing, Delicious Medium Dry wine shows floral notes of honeysuckle alongside hints of pink grapefruit and tangerine.	(Germany)		£24.95
Gavi La Doria, Cascina La Doria Delicate aromas of white flower blossoms from this versatile Cortese grape. Fresh apple and citrus hints follow with a light touch.	(Italy)		£26.95
Sauvignon Blanc Marlborough Honu Bursting with intense aromas of grapefruit and lime zest with lively passion fruit and elderflower floral notes adding allure and complexity,	(New Zealand)		£26.95
Quinson “Les Donjons Des Escoffiers” Petit Chablis With crisp floral aromas and lively fruit,our Petit Chablis has good ripeness and aromas of linden, fennel and citronella	(France)		£33.95
De Goulaine San cerre Les Lorys Marquis This deep ruby red has an expressive, fruitynose which follows onto the palate with flavours that are round and harmonious	(France)		£39.95
Puligny-Montrachet, Louis Jadot A Perfect Wine Shows white flower, citrus and fruity aromas, laced with mineralogy; elegant and fine, this is very subtle and pure on the palate.	(France)		£149.95

Red Wines

Vistamar Brisa Merlot A full-flavored red with fresh aromas of redfruits and plums, enhanced by rounded tannins and juicy fruit flavors that provide a long and deflghtful finish.	(Chile)	175ml £5.95	Bottle £18.95
Compass Point Shiraz Rich and fruity with ripe black fruit flavours of cherry and plum with hints of spice, pepper and vanilla.	(Australia)	£5.95	£20.95
Santa Catharina Cabernet Sauvignon Enticing, opulent aromas of black currant with spicy notes. Fine concentration with rich & jammy black fruit flavours, good structure & length.	(Chile)		£21.95
Para Dos Malbec Fruity, black cherries and blackberries are combined with sweet Vanilla spice and nutty aromas to provide a complex nose.	(Argentina)		£23.95
Butterfly Tree Pinotage Deep ruby red colour. Fresh fruity aromas of berries and ripe banana, complimented by delicate wood maturation flavours.	(South Africa)		£25.95
Pacific Heights Zinfandel A Perfect Wine Packed full of black cherry, liquorice and plum lam flavours with notes of mocha and melted chocolate. Smooth, rich and yet surprisingly elegant.	(California)		£25.95
Fleurie, Reserve de la Treille, An amazing concentration of fresh cherry and ripe berry fruits, medium bodied on the palate with soft tannins and a fruit driven, refreshing finish.	(France)		£29.95
Marqués de Morano Rioja Reserva A blend of Tempranillo, Mazuelo and Graclano grapes from the Rioja Alta area. Aged in small oak barrels for two years before a further year in bottle. A mature, graceful wine with a long, lingering, velvety style.	(Spain)		£29.95
Clos Saint Vincent Saint Emilion Grand Cru Pronounced aromas of black fruits, spices, vanilla and tobacco. Very elegant palate, and offering ripe red fruits notes with hints of blackcurrant and liquorice.	(France)		£45.95
Châteauneuf-du-Pape, Les Cornalines Traditions ensure heady aromas of spices and a long velvet character laden with warm fruit cake flavours.	(France)		£48.95
Barolo, Enrico Serafino From the Nebbiola grape, Intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla; the palate is austere with smooth tannins and a freshness to the finish.	(Italy)		£69.95

Rose Wines

		175ml	Bottle
Ocean Heights White Zinfandel An easy drinking rose wine, full of strawberry and raspberry fruit aromas from grapes harvested in California. Light bodied and refreshing, this wine is rich in flavours of red berries.	(California)	£5.95	£18.95
Belvino Pinot Grigio Rosato delle Venezie A delicate pink wine full of fresh, summer fruit aromas and flavours. Made using pink skinned Pinot Grigio grapes from the Venezie wine region.	(Italy)	£5.95	£18.95
Saint Louis de Provence Lovely bright, vivid rose in its distinctive bottle, with a long aftertaste featuring red berry fruit, soft aromatic and easy drinking wine.	(France)	£6.95	£24.95

Dessert Wines

Concha y Toro Late Harvest Sauvignon Blanc, Maule Valley (White) Papaya, peach, apricot and mango combine well with honey and spice on the nose. Very rich but not cloying, shows a nice touch of orange blossom and orange and lemon acidity.	(Chile)		£24.95
Vin Santo del Chianti Serelle, Ruffino (Rosé) A lovely honeyed elixir that's not overly sweet Perfect complement to biscotti and mixed nuts.	(Italy)		£24.95

Champagne & Sparkling Wines

		200ml	Bottle
Casanova Brut Prosecco (Sparkling Brut) A finest sparkling Italian wine exhibits Fruity flavours made using the Prosecco grape.	(Italy)	£7.95	£22.95
Charles Vercey Brut A very aromatic, great quality champagne. Charles Vercey Cuvée de Réserve is a well balanced brut champagne that works wonderfully with appetisers.	(France)		£49.95
Moët & Chandon Imperial Brut The delicious sumptuousness of white-fleshed fruits	(France)		£59.95
Laurent Perrier Cuvée Rose Complex, Soft and fruit Flavoured with a rich, raspberry blackcurrant nose and palate.	(France)		£89.95
Dom Perignon The flagship wine from the house of Moët & Chandon. Rich, Full Flavoured with great elegance & style.	(France)		£169.95

Keg Lagers

Kingfisher Premium Lager	¹ / ₂ pint	£3.50
(ABV 4.8)	pint	£5.95

Bottled Lagers & Ciders

Cobra Lager (330ml)	(ABV 5.0)	£3.95
Cobra Lager (660ml)	(ABV 5.0)	£6.95
Tetley Bitter (440ml)	(ABV 3.8)	£3.95
Cobra Low Alcohol Lager (330ml)	(ABV 0.05)	£3.95
Cider (330ml)		£3.95
Peacock Cider (330ml)		£3.95

Vermouth/Appetisers

Sweet Martini	£4.95
Dry Martini	£4.95
Cinzano Bianco	£4.95
Dubonnet	£4.95
Campari	£4.95
Pimms No.1	£4.95
Cockburns Ruby Port	£4.95
Malibu	£4.95
Archers Peach Schnapps	£4.95
Sherry (Dry, Medium or Sweet)	£4.95

Cognacs

Courvoisier VS*** Cognac	£4.95
Remy Martin VSOP	£5.95
Hennessy VS** Cognac	£5.95
Hennessy X.O.	£14.95
Remy Martin XO Special	£14.95

Spirits

Malt Whisky	£4.95
Whisky	£4.95
Gin	£4.95
Dark Rum	£4.95
Bacardi White Rum	£4.95
Vodka	£4.95

Liqueurs

Amaretto	£4.95
Bailey's Irish Cream	£4.95
Benedictine	£4.95
De Kuyper Cherry Brandy	£4.95
Cointreau	£4.95
Creme de Menthe	£4.95
Drambuie	£4.95
Grand Marnier	£4.95
Glayva	£4.95
Paan	£4.95
Sambuca	£4.95
Tia Maria	£4.95

Soft Drinks, Fruit Juices & Minerals

Coca Cola / Diet Coke	£2.95
Lemonade	£2.95
Soda Water	£2.95
Tonic Water	£2.95
Ginger Ale	£2.95
Bitter Lemon	£2.95
Fruit Juices (selection of flavours)	£2.95
Minerals water (still or sparkling)	330ml £3.95
Minerals water (still or sparkling)	750ml £5.95

Dessert Menu

Tandoori Ananas Grilled pineapple delicately spiced with ground spices and honey, served with ice cream	£6.95
Chocolate Fudgecake A classic dessert featuring layers of dark chocolate sponge, topped with rich chocolate ganache and white and dark chocolate curls. An individual cake offering pure chocolate bliss.	£5.95
Mango Sorbet (2 scoops)	£5.95
Kulfi (Indian Ice Cream) Mango or Pistachio	£3.95
Mövenpick Swiss Ice Cream (2 scoops) Choose from: Walnut Caramel, Vanilla Dream, Mint Chocolate	£4.95
Strawberry Cheesecake Made with cream cheese and a hint of vanilla, then topped with a strawberry fruit topping, set on a biscuit base.	£5.95
Motka Kulfi A traditional creamy, and luscious dessert made with pistachio kulfi ice cream infused with saffron, and topped with a delightful mix of almonds and pistachios.	£5.95

Hot Beverages

Selection of Teas Masala Tea / Green Tea Jamine pearls / whole chamomile flowers / Assam / peppermint / fresh mint / Earl Gray	£3.95
Coffee Filter coffee / decaffeinated coffee	£3.95
Liqueur Coffee Jamesons, Tia Maria, Bailey, Hennessy VS, Rum, Sambucca or Grand Marnier, Vodka, Amaretto	£6.95

After Dinner Cocktails

Brandy Alexander Cognac, Creme de cacao and cream	£9.95
B52 Kahlua, Baileys and Grand Marnier	£9.95
B&B Cognac and Benedictine, served straight up or on the rocks	£9.95

An extensive range of digestifs are also available.