

APPETISERS & LIGHT BITES

(All individual portions)

Mixed plain and spicy poppadum discs £3.00

Accompaniments

Kachumbar salad, mango chutney, mint sauce, Indian mixed pickle (M, D).

Indian Sliders

(2 mini burgers with a filling of your choice below).

Alu Tikki & Harabhara Tikki Slider (V) (G) £3.50

Lamb Seekh Slider (G,D,E) £4.00

Garlic Chicken Slider (G,D) £4.00

Garlic Chicken & Lamb Seekh slider (G,D,E) £4.00

Honey Chilli Gobi (V) (G) £3.50

Honey and Chilli infused cauliflower ideal little spicy snack.

Vegetable Gyoza (G, SS, S, E) £3.50

Vegetable filled dumplings served with a dipping chilli sauce.

Butterfly Breaded Prawns (G, C) £4.50

Three pieces of breaded prawns served with sweet chilli sauce.

Bowl of Chips £1.50

Massala Chips £2.00

Cheesy Chips (D) £2.00

Fish & Chips (G,E) £4.00

SALADS

All salads are leaf salads with capsicums, red onion, cucumber, avocado, cherry tomatoes, radish, carrots served with lemon & olive oil dressing, balsamic glaze and a slice of naan.

Salad (V) £ 7.00

Greek Salad (V) (D) £ 8.50

Paneer Tikka Salad (D) £ 8.50

Chicken Tikka Salad (D) £ 9.00

Salmon Tikka Salad (D) £11.00

Maharaja Prawn Salad (D, C) £12.50

STARTERS

Trio Tikki A la Carte (V) (M, D) £7.50

Alu tikki is a popular north indian snack of spiced crisp potato patties topped with channa (chickpeas).

Chukander ke tikki is a delicious combination of cooked beetroot & potatoes, deep fried over a medium flame topped with butter, cumin & mashed green peas.

Harabhara tikki made of spinach, green peas, potatoes, coriander, green chilli & infused authentic indian spices, topped with fresh salsa.

Punjabi Spring Rolls (V) (G,D) £4.00

Two pieces of crisp filo pastry rolls deep filled with cabbage, paneer, vegetables and spices. Served with chutney & salad garnish.

Vegetable Manchurian (V) (G, S) £5.50

An indo-chinese fusion dish made of a combination of steamed vegetables formed into a dumpling which is deep fried served in a tangy garlic sauce & salad garnish.

Chilli Paneer (V) (D, CY) £6.50

A popular starter of seasoned indian cottage cheese, onions, mixed peppers & green chilli served in a tangy chilli sauce & salad garnish.

Garlic Naan Bruschetta (V) (G, D, N) £4.50

Freshly prepared garlic naan bread topped with a classic bruschetta topping combining fresh tomatoes, basil & pesto, garnished with olive oil.

Tandoori Mixed Grill (Serves 1) (E, D, C) £10.00

Lamb chop, lamb seekh kebab, king prawn, garlic chicken tikka, marinated with yogurt, mustard oil & indian spices. Served on a cast iron sizzler dish with onions. Indian spices skewered & cooked in a tandoor oven. Served with chutney & salad garnish.

Duo Lamb Chops (D) £8.50

Marinated for 24 hours in spices & yogurt, char grilled in a tandoor oven. Served with chutney & salad garnish.

Lassani Kebab (D, E) £7.50

Minced lamb marinated with ginger & garlic combined with Indian spices, served with sautéed onion & peppers & tossed in garlic chilli sauce. Served with a salad garnish.

Garlic Chicken Tikka (D) £7.00

Boneless chicken marinated with ginger, garlic, a pinch of green chilli & chef's special masala cooked in a Tandoor oven. Served with chutney & salad garnish.

Chilli Chicken (G, E, CY) £7.00

Chicken thigh cooked in Indian spices & black pepper, stir fried with onions, capsicum, green chilli, roasted sesame seeds & spring onions & a salad garnish.

Murgh Malai Tikka (D) £7.50

Boneless chicken marinated with ginger, garlic a pinch of green chilli & soft cheese cooked in a tandoor oven. Served with chutney & salad garnish.

Tandoori Chicken Wings (D) £6.50

Three chicken wings, Marinated for 24 hours in spices & yogurt, char grilled in a tandoor oven. Served with chutney & salad garnish.

Pork Belly Tikka (D) £9.00

Marinated for 24 hours in tandoori masala salt & black pepper. Cooked in a tandoor oven to create a crisp crackling served with salad, olive oil, cherry tomato, grated parmesan cheese, balsamic vinegar & chef's authentic village recipe chutney.

Fish Pakora (F, G, S, E) £8.00

Tender chunks of fish infused with lemon juice, salt, chilli flakes, ajwain, ginger & garlic, fried in a crispy golden batter. Served with chutney & salad garnish.

Chilli Fish (F, G, S, E, CY) £8.50

Tender chunks of fish infused with lemon juice, salt, chilli flakes, ajwain, ginger & garlic, fried in a crispy golden batter and coated in chefs special chilli sauce & a salad garnish.

King Prawn Puri (C, G) £9.00

Diced king prawns cooked in traditional spices with onions served on a wheat puri.

Goan Squid (G) £7.00

Freshly cut squid is tossed in seasoned flour then deep fried to produce a light yet crispy batter. Served with a dipping chilli sauce & salad garnish.

Maharaja Prawns (C, D) £10.50

Three pieces of fresh succulent tandoor roasted prawns, marinated for 24 hours before being finished in our tandoor oven. Served with a side salad & chutney.

Three Way Garlic Butter Scallops (C, D) £11.00

Three tender fresh scallops, spiced & cooked in a garlic butter served with a mixture of three chutneys infused into one, topped off with tomato salsa & fresh mint chutney.

Salmon Tikka (D) £9.50

Tender fresh fillet of salmon marinated in greek yogurt infused with garlic, ginger, black salt, Indian spices & lemon juice. Cooked in a clay oven glazed with ghee. Served with chutney & salad garnish.

India

Supper Club

MENU

Five course tasting menu

Each course is served together on one plate. £50.00 per person (includes all dishes below)

COURSE ONE

Vegetable Manchurian (G, S)

Indo-chinese fusion dish made of a combination of steamed vegetables formed into a dumpling which is deep fried & served in a tangy garlic sauce.

Chukander Ke Tikki (M)

Beetroot tikki deep fried over a medium flame topped with cumin & channa masala.

Paneer Shaslik (D)

Skewered cottage cheese with onion, tomato & capsicum, marinated with indian spices & cooked slowly in a tandoor oven.

COURSE TWO

Murgh Malai Tikka (D)

Boneless chicken marinated with ginger, garlic, a pinch of green chilli & soft cheese cooked in a tandoor oven.

Lamb Seekh Kebab (D, E)

Minced lamb marinated with ginger & garlic combined with Indian spices skewered & cooked in a tandoor oven.

Achari Chicken Tikka (D, M)

Skewered chicken thigh, marinated with indian pickle, yogurt & spices.

COURSE THREE

Three Way Scallop (C, D)

Fresh scallop spiced & cooked in a garlic butter served with a mixture of three chutneys infused into one, topped off with tomato salsa.

Maharaja Prawn (C, D)

Fresh succulent tandoor roasted prawn, marinated for 24 hours before being finished in our tandoor oven.

Salmon Tikka (D)

Tender fresh fillet of salmon marinated in greek yogurt infused with garlic, ginger, black salt, Indian spices & lemon juice.

COURSE FOUR

Tandoori Pork Belly (D, M)

Served with chinese greens sautéed in garlic & butter, creamy mashed potato, rogan sauce with an apple sauce garnish.

Indian Lamb Lasagne (G, D, M)

Soft layers of pasta, deep filled with kheema & peas layered with a creamy white sauce, topped off with cheese & oven baked.

Served with garlic naan, mint potatoes & rocket salad.

Chicken Biryani (D, M)

Biryani is a traditional rice dish consisting of three layers of a chosen filling, infused with onion, tomato, masala & served with mixed raita, garnished with cashew nuts.

COURSE FIVE

Any available dessert from the dessert menu

G - Gluten, Flour, F - Fish, M- Mustard, CY = Celery D - Dairy, N - Nuts, E - Egg, S - Soya

SS - Sesame Seeds & Oil, N =Nuts. C = Crustaceans

MAIN COURSES

(All dishes are pre plated inclusive of side dishes as listed)

Shahi Paneer Plate (D, G) £12.50

Indian cottage cheese cooked in delicious creamy gravy consisting of onions, tomato & blended with traditional spices. Served with a Cumin Rice, Naan & Stir-fried vegetables.

Vegetable Malai Kofta Plate (D, G) £12.50

Malai kofta is a popular indian vegetarian dish made of potato & paneer balls, fried & presented in smooth creamy gravy. Served with a Cumin Rice, Naan & Stir-fried vegetables.

Punjabi Saag Plate (D, G) £12.50

A traditional punjabi favourite, slow cooked over several hours using fresh fenugreek, spinach & spring greens. Enhanced with fried onions, ginger, tomato & garlic, pan fried in butter. Served with a Plain Naan, Mixed Raita & Dhal of the day.

Kharhi Vegetable Plate (D, G) 12.50

A colourful combination of cauliflower, aubergine, baby potato, carrots & capsicum cooked in a authentic dry sauce. Served with a Plain Naan, Mixed Raita & Dhal of the day.

Vegetarian Thalle (D, G, M) £15.00

served in a traditional steel thalle. Punjabi saag, dhal of the day, Kharhi Vegetables, Shahi Paneer, mixed raita, cumin rice, tandoori naan and mixed pickle

Indian Soya Vegetable Lasagne (G, S) £11.50

Soft layers of pasta deep filled with soya & peas layered with a white sauce topped off with vegan cheese & oven baked, served with garlic naan, mint potatoes & salad.

Kharhi Chicken Plate (M, G, D) £14.00

Chicken thigh cooked in a special dry spicy curry sauce garnished with fresh coriander. Served with a Cumin Rice, Naan & Stir-fried vegetables.

Desi Chicken Curry (M, G, D) £14.00

A traditional punjabi dish made with boneless chicken thigh cooked in chef's special curry sauce. Served with a Cumin Rice, Naan & Stir-fried vegetables.

Butter Chicken Plate (G, D) £14.00

Chicken thigh cooked in a creamy yet smooth textured sauce with ghee & cream garnish. Served with a Cumin Rice, Naan & Stir-fried vegetables.

Lamb Kofta Curry (E, D, G, M) £14.50

Juicy and succulent lamb meatballs infused with onions, chilli & spices, fried served in a special curry sauce. Served with a Cumin Rice, Naan & Stir-fried vegetables.

Punjabi Lamb (M, G, D) £15.50

Tender pieces of lamb cooked slowly with curry leaves served in a very rich & chunky sauce. Served with a Cumin Rice, Naan & Stir-fried vegetables.

Punjabi Lamb Curry A La Carte (M, G, D) £17.00

Yogurt layered biryani rice, surrounded in a moat of rich lamb curry sauce, with three lamb chops cooked to your liking. Our chef's favourite dish.

Meat & Vegetable Thalle (M, G, D) £18.00

Served in a traditional steel thalle. Punjabi Lamb, Desi Chicken, Dhal of the day, Kharhi Vegetables, mixed raita, cumin rice, tandoori naan and mixed pickle.

Indian Lamb Lasagne (D, G, E, M) £14.00

Soft layers of pasta deep filled with kheema & peas layered with a creamy white sauce topped off with cheese & oven baked. Served with garlic naan, mint potatoes & salad.

Tandoori Pork Belly (D, M) £14.50

Marinated for 24 hours in our tandoori masala, salt & black pepper. Cooked in a tandoor oven to create a crisp crackling. Served with Chinese greens sautéed in garlic & butter, creamy mashed potato, rogan sauce with an apple sauce garnish.

Amritsari Fish & Chips (F, G, S, E, D) £13.50

Fillets of white fish battered in our special fish Pakora batter, served with masala chips, green peas, fresh mint chutney & tarka beans. Mum's special recipe.

Indian Spiced Salmon (D) £15.00

Pan fried tender fresh fillet of salmon marinated in greek yogurt infused with garlic, ginger black salt, indian spices & lemon juice, served on a bed of rocket & leaf salad with a side of garlic new potatoes.

BIRYANI

The Biryani is a traditional rice dish consisting of three layers of a chosen filling, infused with onion, tomato, masala & served with mixed raita garnished with cashew nuts.

Chicken Biryani (D, M) £11.00

King Prawn Biryani (C, D, M) £14.00

Lamb Biryani (M, D) £12.50

Subji Biryani (M, D) £9.50

Cauliflower, peas, carrots, paneer & potatoes.

CHILDREN'S MENU

Breaded Chicken Goujons (G) £2.50

Fish Fingers (G, E) £2.50

Vegetable Fingers (G) £2.00

Penne Arrabbiata with garlic naan slice (G, D) £4.50

Chips £1.50

Baked Beans £1.00

Garden Peas (D) £1.00

DESSERT

Champagne Rasmalai (D) £4.00

A classic indian festive dessert made with milk, an acidic ingredient, sugar & saffron, served cold, garnished with fresh besan & jalebi.

Gajar Ka Halwa & Vanilla Ice Cream (N, D) £3.50

An Indian carrot cake, a sweet pudding from the indian subcontinent served with a vanilla ice cream.

Gulabjumon (D) £3.50

A classic indian sweet made with milk solids, sugar & cardamom powder.

Ice Cream (D) £3.00

A smooth & creamy classic ice cream. Vanilla or strawberry flavour.

Dessert Trolley (per slice) (D, G, E) £4.00

A selection of the cakes and gateaux of the day with double cream.

VEGAN MENU

STARTERS

Trio Tikki A la Carte (V) (M) £7.50

Alu tikki is a popular north indian snack of spiced crisp potato patties topped with channa (chickpeas).

Chukander ke tikki is a delicious combination of cooked beetroot & potatoes, deep fried over a medium flame topped with cumin & mashed green peas.

Harabhara tikki made of spinach, green peas, potatoes, coriander, green chilli & infused authentic indian spices, topped with fresh salsa.

Chilli Tofu (V) (CY) £6.50

A popular starter of seasoned Tofu, onions, mixed peppers & green chilli served in a tangy chilli sauce & salad garnish.

Salad (V) £ 7.00

All salads are leaf salads with capsicums, red onion, cucumber, avocado, cherry tomatoes, radish, carrots served with lemon & olive oil dressing and balsamic glaze.

MAIN COURSE

Indian Soya Vegetable Lasagne (G, S) £11.50

Soft layers of pasta deep filled with soya & peas layered with a white sauce topped off with vegan cheese & oven baked, served with garlic naan, mint potatoes & salad.

Vegan Thalle (G, M) £15.00

Served in a traditional steel thalle. Tofu Mutter, dhal of the day, Kharhi Vegetables, mixed raita, cumin rice, tandoori Roti and mixed pickle.

DESSERT

Vegan Ice Cream and dessert of the week please request.

SUNDAY CARVERY

(subject to availability)

Roast Lamb - with a rosemary & garlic

Roast Chicken

Roast Beef

Served in a Giant Yorkshire pudding, with seasonal vegetables, cauliflower cheese, beef gravy plain or goose fat roasts.

One Meat 11.00

Two meat Combo 12.00

Three meat combo 12.50

Nut roast 9.00

Kids roast Dinner 8.00

Nut Roast (V) 9.00

Served with seasonal vegetables, cauliflower cheese, vegetarian gravy & roast potatoes.

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SS - Sesame Seeds & Oil, N =Nuts. C = Crustaceans

We understand the dangers to those with food allergies and intolerances. We can provide information on the ingredients of any of our dishes. Please discuss this further with the duty manager.

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