

India
Supper Club

MENU

A WARM WELCOME TO THE
INDIA SUPPER CLUB.

“for curry connoisseurs with a love
for authentic & fusion Indian cuisine,
set in a relaxed & elegant environment”

FIVE COURSE TASTING MENU

£60 PER PERSON.

EACH COURSE IS SERVED TOGETHER ON ONE PLATE.

**PLEASE NOTE: TASTING MENUS CAN ONLY BE ORDERED FOR THE ENTIRE TABLE
& NOT INDIVIDUALLY.**

Course One

PANEER SHASLIK (V) (D)

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

VEGETABLE MANCHURIAN (V) (G) (S)

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.

Course Two

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.

SALMON TIKKA (D) (F)

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

ALLERGENS

(G) Gluten, (F) Flour, (F) Fish, (M) Mustard, (CY) Celery, (D) Dairy, (N) Nuts,
(E) Egg, (S) Soya, (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.
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Course Four

Choose your protein or veg dish from the choices listed below & then your preferred sauce:
Served with jeera alu, pilau rice, coriander naan and raita.

LAMB	KING PRAWN	LOBSTER (+ £10 Supplement)
LAMB KOFTA	SEABASS	TOFU
STEAK	PANEER	ALU
CHICKEN THIGH	MIXED VEG	SAAG
CHICKEN BREAST	PRAWN	MUSHROOM
DUCK	SALMON	

Now choose your sauce from the box below:

 Dhansak	Thick Sauce with yellow mixed lentils, sweet & sour (M)	
 Massala	Creamy buttery sauce with Indian spices (D)	
 Makhani	Buttery creamy tomato sauce (D)	
 Korma	Mild creamy sauce (D)	
 Achari	Cooked with lime pickle for a tangy taste (M)	
 Rogan	Cooked with chefs special herbs and spices in a thick onion & tomato gravy	
 Desi	Authentic home cooked Punjabi flavours	
 Saag	Slow cooked fresh spinach, mixed greens & methi leaf - chef special	
 Jalfrezi	Thick onion & tomato gravy with peppers and spice (CY)	
 Karahi	Thick sauce with mixed peppers & coriander	
 Lassani	Garlic chilli flavour	
 Madras	Onion & tomato gravy with curry leaf & lemon juice	
 Chettned	Thick sauce with fennel seeds, peppercorns, cumin & coconut (M)	
 Mild	 Medium	 Hot

SEABASS CALDINE CURRY (F) (M) (D)

A tasty traditional south Indian curry prepared with seabass aromatic coconut gravy.

CHICKEN KORI GASI (M)

South Indian (Mangalorean) chicken curry with curry leaves, chillies & coconut milk.

GOAN FISH (F) (G) (S) (E)

Salt & chilli fried fish, cooked with dried mango, cumin, black pepper, coconut & fresh herbs.

Course Five

CAKE OF THE DAY

or

ANY AVAILABLE DESSERT FROM THE DESSERT MENU.

FIVE COURSE TASTING MENU

£50 PER PERSON.

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Course One

ALU TIKKI CHANNA CHAAT ((V) (G) (M) (D))

Alu tikki is a popular north indian snack of spiced crisp potato patties with channa (chickpeas). Served with yogurt & Fresh Mint Chutney.

VEGETABLE POKORA (CY)

A spiced fritter consisting of potatoes, onions and spices coated in a seasoned batter and deep fried.

Course Two

HONEY CHILLI GOBI (G) (CY)

Fried cauliflower florets, tossed in brown sugar & spicy chilli sauce.

BADAL JAAM (D) (M)

This authentic kashmiri dish consists of aubergine patty pan fried slowly over a minimal heat topped with butter, cumin, channa masala & tomato salsa.

Course Three

CHILLI TOFU OR PANEER (CY)

Mixed peppers & green chilli served in a tangy chilli sauce.

VEGETABLE MANCHURIAN (V)

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.

ALLERGENS

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Course Four

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Served with jeera alu, pilau rice, coriander naan and raita.

KING PRAWN

SEABASS

PRAWN

SALMON

LOBSTER (+ £10 Supplement)

PANEER

MIXED VEG

TOFU

ALU

SAAG

MUSHROOM

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 Rogan	Cooked with chefs special herbs and spices in a thick onion & tomato gravy	
 Desi	Authentic home cooked Punjabi flavours	
 Saag	Slow cooked fresh spinach, mixed greens & methi leaf - chef special	
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 Chettned	Thick sauce with fennel seeds, peppercorns, cumin & coconut (M)	
 Mild	 Medium	 Hot

SEABASS CALDINE CURRY (F) (M) (D)

A tasty traditional south Indian curry prepared with seabass aromatic coconut gravy.

GOAN FISH (F) (G) (S) (E)

Salt & chilli fried fish, cooked with dried mango, cumin, black pepper, coconut & fresh herbs.

Course Five

CAKE OF THE DAY

or

ANY AVAILABLE DESSERT FROM THE DESSERT MENU.

Appetisers

LIGHT BITES

POPPADUMS A bowl of plain & mixed flavour (Serves 2). Accompaniments (D) Kachumbar salad, mango chutney, mint sauce, indian mixed pickle.	4.50	CHICKEN TIKKA & LAMB SEEKH SLIDER (G) (D) (E)	4.50
INDIAN SLIDERS 2 mini burgers with a filling of your choice below:		HONEY CHILLI GOBI (V) (G) (CY) Honey and Chilli infused cauliflower ideal little spicy snack.	4.00
ALU TIKKI SLIDER (V) (G)	4.00	VEGETABLE GYOZA (G) (SS) (S) (E) (CY) Vegetable filled dumplings served with a sweet chilli sauce.	4.00
LAMB SEEKH SLIDER (G) (D) (E)	4.50	BREADED PRAWN (G) (C) (CY) Pieces of breaded prawns served with sweet chilli sauce.	5.50
CHICKEN TIKKA SLIDER (G) (D)	4.50		

Starters

VEGETARIAN/VEGAN

ALU TIKKI CHANNA (M) Spiced crisp potato patties with channa (chickpeas).	6.50	PUNJABI SPRING ROLLS (V) (G) (D) Two pieces of crisp filo pastry deep filled with cabbage, paneer, vegetables and spices.	4.99
CHILLI PANEER (V) (D) (CY) Indian cottage cheese, onions, mixed peppers & green chilli in a tangy chilli sauce.	8.99	SAMOSAS (V) (G) Two fried pastries with a savory filling of spiced potatoes, onions & peas.	4.99
PANEER SHASLIK (V) (D) Skewered cottage cheese with onion, tomato & capsicum cooked in a tandoor oven.	8.99	VEGETABLE POKORA (CY) A spiced fritter consisting of potatoes, onions & vegetables coated in a seasoned batter.	4.99
VEGETABLE MANCHURIAN (V) (G) (S) An indo-chinese fusion dish of vegetable dumplings fried & served in a tangy garlic sauce.	6.99	HONEY CHILLI GOBI (V) (G) (CY) Fried cauliflower florets, tossed in a sweet & spicy honey chilli sauce.	5.50
ALU TIKKI CHANNA CHAAT (V) (M) (D) Crisp potato patties with channa (chickpeas), yogurt & fresh mint chutney.	7.99	CHILLI MOGO (CY) Fried cassava in a spicy, sticky sauce.	5.50

FUSION (VEGETARIAN)

BADAL JAAM (V) (D) This authentic kashmiri dish consists of two sliced aubergine patties topped with butter, cumin & chickpeas.	8.99	GARLIC NAAN BRUSCHETTA (N) (G) (D) Freshly prepared garlic naan topped with a bruschetta topping of fresh tomato, onion & pesto, garnished with olive oil.	5.50
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CHICKEN

ACHARI CHICKEN TIKKA (D) Skewered chicken thigh, marinated with Indian pickle, yogurt & spices.	8.50	CHICKEN TIKKA (D) Chicken thigh marinated with yogurt, ginger, garlic, a pinch of green chilli cooked in a tandoor oven.	8.50
CHILLI CHICKEN (G) (E) (CY) Chicken thigh cooked in Indian spices & black pepper, stir fried with chefs special chilli sauce.	8.50	TANDOORI WINGS (D) Chicken wings marinated with ginger, garlic, a pinch of green chilli & chef's special masala cooked in a tandoor oven.	7.99

Starters

FUSION (CHICKEN)

CHICKEN TIKKA MEDLEY (D) (M) - All our favourite chicken tikka options below, all on one plate. **9.99**

- **Tandoori wing** - Chicken wing marinated with ginger, garlic, a pinch of green chilli & chef's special masala cooked in a tandoor oven.
- **Achari chicken tikka** - Skewered chicken thighs, marinated with indian pickle, yogurt & spices.
- **Chicken tikka** - Chicken thigh marinated with yogurt, ginger, garlic, a pinch of green chilli cooked in a tandoor oven.

MEAT

LAMB TAAS (M) (D) Pieces of lamb marinated in Nepali herbs & spices, cooked on tawa.	11.99	LAMB SEEKH KEBAB (D) (E) Minced lamb marinated with ginger & garlic combined with Indian spices skewered & cooked in a tandoor oven.	9.99
CHILLI KEBAB (E) (D) (CY) Minced lamb marinated with ginger & garlic served with sautéed onion & peppers & tossed in chilli sauce.	9.99	TANDOORI MIXED GRILL (SERVES 1) (D) (E) Lamb chop, lamb seekh kebab, tandoori chicken wings x 2, chicken tikka, served on a cast iron sizzler dish.	12.99
DUO LAMB CHOPS (D) Marinated for 24 hours in spices & yogurt, chargrilled in a tandoor oven.	11.99		

FUSION (MEAT)

PORK BELLY TIKKA (D)
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, grated cheese, balsamic glaze & chef's authentic village recipe chutney. **9.99**

FISH

FISH PAKORA (F) (G) (S) (E) fish infused with lemon juice, salt, chilli flakes, ajwain, ginger & garlic a crispy golden batter.	8.99	KING PRAWN PURI (C) (G) Diced king prawns cooked in traditional spices with onions served on a wheat puri.	11.99
CHILLI FISH (G) (S) (CY) (E) (F) Fish infused with lemon juice, salt, chilli flakes, ajwain, ginger & garlic, coated in chefs special chilli sauce.	9.50	MAHARAJA PRAWNS (C) (D) Two pieces of fresh succulent tandoor roasted prawns marinated for 24 hours before being finished in our tandoor oven. Served with a side salad & chutney.	12.99
GOAN SQUID (CY) (F) Freshly cut squid is tossed in seasoned flour then deep fried to produce a light yet crispy batter.	7.99	LASSANI CHILLI PRAWNS (C) (CY) Prawns with sautéed onion & peppers & tossed in chilli garlic sauce.	10.50

FUSION (FISH)

3 WAY GARLIC BUTTER SCALLOPS (C) (D) 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.	12.99	SALMON TIKKA (D) 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.	11.99
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Main Courses

VEGETARIAN / VEGAN

ALU GOBI (V) Potato & cauliflower cooked with chef's signature spices topped with fresh coriander leaves.	8.99	PUNJABI SAAG (V) A traditional punjabi favourite, slow cooked over several hours using fresh fenugreek, spinach & spring greens.	8.99
BHINDI SUBJI (V) Fresh okra sautéed with dry roasted spices, diced tomato, onions, green chillies, garnished with fresh coriander.	9.99	SHAHI PANEER (V) (D) Indian cottage cheese cooked in delicious creamy gravy consisting of onions, tomato & blended with traditional spices.	8.99
CHANNA MASALA (V) Chickpeas cooked in a classic curry sauce.	7.99	MUTTER PANEER (V) (D) Indian cottage cheese cooked with onions and tomato sauce with green peas.	8.99
DHAL TARKA (V) (M) A combination of 3 lentils slowly stewed with a fresh onion, tomato, cumin and coriander tarka.	7.99	MUTTER MUSHROOM (V) Stir fried Mushroom with green peas in a onion sauce.	7.99
DHAL MAKHANI (V) (D) Red kidney beans & black lentils slowly cooked & garnished with cream.	8.99	TOFU MUTTER (V) Stir fried tofu with green peas in a onion sauce.	8.99
JEERA ALU (V) Potato cooked over a slow flame with cumin & a blend of special spices.	7.99	SOYA MUTTER (V) Soya mince in a rich gravy with green peas.	8.99
MIXED VEGETABLE SUBJI (V) A colourful combination of cauliflower, okra, aubergine, potato & capsicum cooked in a authentic dry sauce.	8.99	SHAHI TOFU (V) Curried tofu in a smooth gravy.	8.99
PANEER TIKKA LABADAR (D) Paneer in a creamy, mildly tangy and faintly sweet gravy. Onions, tomatoes & spices make this a rich, flavourful dish thick sauce.	12.99		

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Main Courses

Choose your protein or veg dish from the choices listed below & then your preferred sauce:

LAMB	£14.99	PANEER	£8.99
LAMB KOFTA	£12.99	PRAWN	£13.99
STEAK	£17.99	SALMON	£15.99
CHICKEN THIGH	£12.99	LOBSTER	£24.99
CHICKEN BREAST	£12.99	MIXED VEG	£8.99
DUCK	£16.99	TOFU	£8.99
KING PRAWN	£18.99	ALU	£8.99
SEABASS	£13.99	MUSHROOM	£8.99

Now choose your sauce from the box below:

	Dhansak	Thick Sauce with yellow mixed lentils, sweet & sour (M)
	Massala	Creamy buttery sauce with Indian spices (D)
	Makhani	Buttery creamy tomato sauce (D)
	Korma	Mild creamy sauce (D)
	Achari	Cooked with lime pickle for a tangy taste (M)
	Rogan	Cooked with chefs special herbs and spices in a thick onion & tomato gravy
	Desi	Authentic home cooked Punjabi flavours
	Saag	Slow cooked fresh spinach, mixed greens & methi leaf - chef special
	Jalfrezi	Thick onion & tomato gravy with peppers and spice (CY)
	Karahi	Thick sauce with mixed peppers & coriander
	Lassani	Garlic chilli flavour
	Madras	Onion & tomato gravy with curry leaf & lemon juice
	Chettned	Thick sauce with fennel seeds, peppercorns, cumin & coconut (M)
	Mild	
	Medium	
	Hot	

SEABASS CALDINE CURRY (F) (M) (D)  **£13.99**
A tasty traditional south Indian curry prepared with seabass aromatic coconut gravy.

CHICKEN KORI GASI (M)  **£12.99**
South Indian (Mangalorean) chicken curry with curry leaves, chillies & coconut milk.

GOAN FISH (F) (G) (S) (E)  **£13.99**
Salt & chilli fried fish, cooked with dried mango, cumin, black pepper, coconut & fresh herbs.

ALLERGENS

(G) Gluten, (F) Fish, (M) Mustard, (CY) Celery, (D) Dairy, (N) Nuts,
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Main Courses

FUSION (MEAT)

PUNJABI LAMB CURRY A LA CARTE (M) (D) 21.99 Yogurt layered biryani rice, surrounded in a moat of rich lamb curry sauce, with 3 portions of a lamb chops. Our chef's favourite dish.	INDIAN SURF AND TURF (C) (D) (M) 28.99 Sirloin Steak topped with two Maharaja Prawns, Massala Chips, Mushrooms, Tomato & Rogan Sauce.
INDIAN SPICED DUCK BREAST WITH TAMARIND JAM (D) (M) 19.99 Pan fried tender fresh duck breast infused with garlic, ginger black salt indian spices & lemon juice, served with Makhani sauce & creamy mash potato.	LAMB SHANK (M) (D) 24.99 Slow cooked whole shank marinated with combination of five spices & served with biriyani rice.
TANDOORI PORK BELLY (M) (D) 17.99 Marinated for 24 hours in our tandoori masala, salt & black pepper. Cooked in a tandoor oven to create a crisp crackling. Served with hot salad in butter, creamy mashed potato & rogan sauce.	

FUSION (FISH)

AMRITSARI FISH & CHIPS (F) (S) (E) (D) (G) 18.99 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.	LOBSTER PEPPER FRY (C) (M) 32.99 Catch of the day lobster, spiced & pan fried, then simmered in a malavar sauce served in the lobster shell, with fragrant rice & seasonal curried vegetables.
INDIAN SPICED SALMON (F) (D) 21.99 Pan fried tender fresh fillet of salmon marinated in greek yogurt infused with garlic, ginger black salt, indian spices & lemon juice, served with hot salad, creamy mash and makhani sauce.	SEABASS FILLET (D) (F) 19.99 Pan fried tender fresh fillet of seabass infused with salt, ginger black salt, turmeric, black pepper indian spices & lemon juice, served on a bed of vegetable pilau.

Main Courses

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 (M) (D)	12.99	LAMB BIRYANI (M) (D)	14.99
KING PRAWN BIRYANI (C) (M) (D)	15.99	SUBJI BIRYANI (M) (D) Cauliflower, peas, carrots, paneer & potatoes.	10.99

RICE

JEERA RICE Aromatic basmati rice cooked in cumin & butter.	4.50	STEAMED RICE Aromatic basmati rice, the perfect accompaniment for any meal.	3.99
LEMON RICE (M) Aromatic basmati rice cooked with fresh lemon juice, mustard seeds, cashew nuts & curry leaves.	4.99	EGG RICE (D) (E) Stir friend egg & aromatic basmati rice.	4.99
PILAU RICE A classical indian rice dish infused with saffron.	4.50	MUSHROOM RICE (D) Stir fried mushrooms onion sauce with basamti rice.	4.99

BREAD

PURI X 2 (G)	3.50	CHEESE NAAN (G) (D) Soft naan bread filled with grated cheese.	3.50
PLAIN NAAN (G) (D) Soft naan cooked in the tandoor oven.	2.99	CHEESE GARLIC NAAN (G) (D) Soft naan bread filled with cheese & garlic.	3.99
CORIANDER BUTTER NAAN (G) (D) Soft naan cooked in the tandoor oven garnished with ghee & coriander.	2.99	CHEESE CHILLI NAAN (G) (D) Soft naan bread filled with cheese & slices of chilli.	3.99
GARLIC NAAN (G) (D) Soft naan bread coated with fresh garlic & butter.	3.50	SWEET COCONUT NAAN (G) (D) Soft naan bread filled with sweet cocunut.	3.99
KHEEMA NAAN (G) (D) (E) Soft naan bread filled with minced lamb kheema.	4.50	LACCHA PARATHA (D) Layered bread with ghee inside & out, baked in the tandoor oven.	3.50
BUTTER NAAN (G) (D) Soft naan cooked in the tandoor oven glazed with Indian butter	3.50	TANDOORI ROTI (G) (D) A thin & crispy whole wheat bread freshly baked in the tandoor oven.	2.99
CHILLI GARLIC NAAN (G) (D) Soft naan bread filled with cheese, garlic & slices of chilli.	3.99		

YOGURT

CUCUMBER & MINT RAITA (D) Creamy yogurt mixed with shredded cucumber & mint.	2.99	MIXED RAITA (D) Plain yogurt mixed with cream & roasted cumin, infused with cucumber, carrots, masala & black pepper.	3.50
PLAIN YOGURT (D) A plain & creamy natural yogurt.	2.50		

Accompaniments

BREAD

PUNJABI SALAD White & red radish, onions, cucumber and tomato.	2.50	PICKLE A traditional mixed pickle.	2.00
MINT SAUCE (D)	1.50	FRESH MINT CHUTNEY Freshly ground mint with fresh mango coriander & green chilli.	2.00
TAMARIND SAUCE (C) (Y)	1.50		
MANGO CHUTNEY	1.50		

Childrens Menu

BREADED CHICKEN GOUJONS	4.00	CHIPS	3.00
FISH FINGERS	3.50	BAKED BEANS	2.00
VEGETABLE FINGERS	3.00	GARDEN PEAS	2.00

Dessert

CHAMPAGNE RASMALAI (D) A classic indian festive dessert made with milk, an acidic ingredient, sugar & saffron, served cold, garnished with fresh jalebi.	4.99	ICE CREAM (D) A smooth & creamy classic ice cream. Vanilla or strawberry flavour.	3.99
GAJAR KA HALWA & VANILLA ICE CREAM (D) An Indian carrot cake, a sweet pudding from the indian subcontinent served with a vanilla ice cream.	4.99	INDIAN ICE CREAM (D) (N) A smooth & creamy Indian dessert made with condensed milk and flavoured with nuts and cardamom seeds.	3.99
GULABJUMON & ICE CREAM (D) A classic indian sweet made with milk solids, sugar & cardamom powder.	4.99	DESSERT OF THE DAY (PLEASE ASK)	4.99

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