

## BIRYANI

Our Biryani's are a delicious savoury rice dish that is loaded and spicy with Raita (Yogurt with chopped Onions / Cucumber, Tomato, seasoned with Jeera Powder)

Vegetable Biryani <i>🍴🍴🍴</i>	£8.95
Chicken Biryani <i>🍴🍴🍴</i>	£10.00
Lamb Biryani <i>🍴🍴🍴</i>	£10.25
Prawn Biryani <i>🍴🍴🍴</i>	£12.50

## RICE & NOODLES

Steamed Rice	£2.95
Jeera Fried Rice	£4.25
Pilau Rice	£4.25
Mushroom Fried Rice	£5.25
Egg Fried Rice	£5.25
Vegetable Fried Rice	£4.95
Vegetable Chow Mein <i>🍴</i>	£8.95
Chicken Chow Mein <i>🍴</i>	£9.25
Vegetable Hot-Garlic Chow Mein <i>🍴🍴</i>	£8.95
Chicken Hot-Garlic Chow Mein <i>🍴🍴</i>	£9.50

## BREADS

Roti - Plain	£2.50
Roti - Butter	£2.50
Naan - Plain	£2.95
Naan - Butter	£2.95
Chilli Naan	£3.25
Garlic Naan	£3.25
Chilli & Garlic Naan	£3.50
Cheese Naan	£3.25
Peshawari Naan	£4.25
Paratha	£3.50

## SALAD & YOGHURTS

Mixed Raita	£2.75
Plain Greek Yogurt	£1.50
Chopped Indian Salad	£2.75
Fresh Salad (Onions, Tomato, Cucumber & lemon)	£2.75

# Continental Menu

AT THE GRANGE

## STARTERS

Lamb Samosa	£5.95
Veg Samosa (V)	£5.25
BBQ Chicken Wings	£5.95
Soup Of The Day (V)	£4.95
Salt & Pepper Calamari	£6.85
Mushroom & Halloumi	£6.95

## MAINS

BBQ Chicken & Bacon Melt with Chips	£10.55
Chicken Burger & Chips	£10.35
Cheeseburger & Chips	£10.55
10oz Rump Steak, Chips & Tomato	£17.95
Ham, Egg & Chips	£6.95
Sausage Or Quorn Sausage (Ve) & Mash	£9.95
Fish & Chips	£10.55
Veg Lasagne, Garlic Bread & Side Salad (V)	£10.15
Mushroom & Halloumi Burger with Chips (V)	£10.55

## DESSERTS

Cheesecake (Ve)	£4.95
Caramel Apple Pie With Custard	£4.95
Chocolate Brownie (Gf) & Ice Cream	£4.95
Sticky Toffee Pudding (Ve) & Ice Cream	£4.95
Ice Cream (3 Scoops)	£3.95
Kulfi (3 Scoops)	£4.25
Gajar Ka Halwa & Vanilla Ice Cream	£5.45

If you have any specific dietary requirements please speak to a member of staff.

# Restaurant Menu



RELAX | DINING | DRINKS



### PRE-APPETISERS

Fried Popadums (2 pieces)	£2.25
Roasted Popadums (2 pieces)	£2.25
Fried Masala Popadums (2 pieces) 🍴	£3.25
Roasted Masala Popadums (2 pieces) 🍴	£3.25
Peanut Mix 🍴	£4.45

### VEGETARIAN STARTERS

**Rajasthani Bhindi** 🍴  
Okra deep fried and Battered with Chickpea Flour, seasoned with Chilli Powder & Chaat Masala.

**Potato & Chilli Bhajia**  
Sliced Potatoes & Chillies deep fried, coated with Gram Flour.

**Harabhara Kebab**  
Minced Potatoes and Fresh Chopped Vegetables Cutlets deep fried seasoned with chaat masala.

**Aloo Burman**  
Stuffed with Mixed vegetables, Cheese, Cashew Nuts, finely chopped Green chillies, Coriander & Cooked in Tandor.

**Samosa Chaat** 🍴  
Vegetable Samosas on the bed of Chana with chopped Onions, dry crushed garlic, Sweet Yogurt, Tamarind Sauce topped with Crispy Sev.

**Methi Gota** 🍴  
Deep Fried Traditional Bhajia Made With Fresh Fenugreek & Gram Flour with Chef's choice of seasoning.

**Garlic Mogo** 🍴🍴  
Deep Fried Mogo tossed with dry garlic , twist of hot chilli sauce & Crushed Chillies.

**Masala Mogo** 🍴  
Deep Fried Mogo Cooked With chopped Onions, Mixed Peppers in hot chilli sauce.

**Mushroom Achari Tikka** 🍴🍴  
Flat Mushrooms marinated in punch puran (Mix of 5 Indian spices) and mixed pickles with chopped Garlic, Chillies, marinated in Yogurt cooked in Tandoor.

**Tandoori Paneer Tikka** 🍴  
Cottage Cheese marinated in Tandoori Paste with onions and capsicums, cubes of cottage cheese cooked in Tandoor to perfection.

### VEGETARIAN INDO CHINESE STARTERS

**Vegetable Manchurian** 🍴🍴  
Fried Mixed Vegetable balls Cooked with Green Chillies, Ginger, Garlic & Spring Onions in soya and hot chilli sauce.

**Chilli Mushrooms** 🍴🍴  
Button mushrooms coated in corn and self-rising flour tossed with Onions, Mixed Peppers & Green Chillies in Soya and hot chilli Sauce.

**Chilli Paneer** 🍴🍴  
Deep Fried Cottage Cheese tossed with Onions, Mixed Peppers & Green Chillies in a Soya and hot chilli Sauce.

### TANDOORI STARTERS

**Murgh Mint Tikka**  
Chicken marinated in fresh mint, coriander, nuts and yogurt paste.

**Jeera Chicken (Boneless)** 🍴🍴  
Chicken marinated in Roasted Cumin Seeds and Chef's special tandoori paste.

**Chicken Tikka** 🍴🍴  
Boneless Chicken mixed with the paste of chopped Ginger, Garlic and Chillies marinated with Indian Spices.

**Chicken Kali Mirch** 🍴🍴  
Tender Pieces of boneless Chicken marinated in Crushed Black Pepper, Ginger & Yogurt Paste.

**Jeera Chicken Wings** 🍴🍴  
Chicken Wings cooked traditionally with Cumin Seeds, Butter, Chilli, Garlic, Ginger, Coriander & Mint in an Onion Gravy.

**Tandoori Chicken** 🍴🍴  
Chicken Traditionally marinated overnight and cooked in the Tandoor.

**Lamb Chops** 🍴🍴  
Tender Lamb Chops prepared in Ginger, Garlic, Chilli & Yoghurt Paste, cooked in the Tandoor.

**Sheekh Kebab** 🍴🍴  
Minced Lamb marinated with Fresh Herbs, Ginger, Peppers, Cheese, Garlic & Green Chillies, cooked in the Tandoor.

### INDO CHINESE STARTERS

**Chilli Chicken** 🍴🍴🍴  
Chicken cooked with Green Pepper, Onion, Garlic, Ginger, Green Chillies & Spring Onion in hot chilli sauce.

**Chicken Manchurian** 🍴🍴  
Chicken Cooked with Green Chillies, Fresh Coriander, Onion, Ginger & Garlic with a soya sauce twist.

### INDO CHINESE SEAFOOD STARTERS

**King Prawns** 🍴🍴  
Chilli Battered King Prawns Fried than cooked with Peppers, fresh Garlic and Onions with the twist of Soya Sauce.

**Chilli & Pepper Fish** 🍴🍴  
Chunks of Tilapia Fish Battered and deep fried, then tossed with Hot Sauce, Chillies & Peppers.

### TANDOORI SEAFOOD STARTERS

**Tandoori Prawns** 🍴🍴  
King Prawns marinated in a Tandoori Paste cooked in the Tandoor.

**Kali Mirch Fish** 🍴🍴  
Chunks of Tilapia marinated in Butter & Black Pepper, cooked in the Tandoor.

**Hariyali Fish** 🍴🍴  
Chunks of Tilapia Fish delicately marinated in authentic herbs & spices cooked in the Tandoor.

### VEGETARIAN MAINS

**Malai Kofta**  
Paneer Balls cooked in a Rich Creamy Sauce in a traditional style.

**Paneer Tikka Masala**  
Cottage Cheese cooked with Mixed Peppers & Onions cooked in an Indian Sauce.

**Paneer Butter Masala** 🍴🍴  
Cottage Cheese cooked in a creamy Tomato and onion gravy

**Palak Paneer** 🍴🍴  
Cottage Cheese cooked with fresh Spinach in Creamy Gravy.

**Bhindi Dopjaza** 🍴🍴  
Fresh Okra deep fried & then cooked with Onions & Tomatoes in a traditional style.

**Baingan Bhurtha** 🍴  
Roasted Aubergine delicately blended with Chopped Ginger, Garlic & Chillies in a Indian Sauce.

**Methi Corn Masala** 🍴🍴  
Sweetcorn & fresh Fenugreek cooked in a Creamy Sauce.

**Channa Masala** 🍴🍴  
Chick peas cooked in an Onion & Tomato Sauce.

**Karahi Paneer** 🍴🍴  
Cottage Cheese and colourful Peppers sautéed in Spicy Gravy.

**Cashew Nut & Sweetcorn Masala** 🍴🍴  
Cashew Nut & Sweetcorn cooked with Onions in a rich creamy Tomato Sauce.

**Mixed Veg Haryali** 🍴🍴  
Mixed Vegetables, Paneer, Aubergine & Potatoes cooked with Chopped Ginger, Fresh Garlic, Green Chillies in a traditional Indian gravy.

**Bombay Aloo** 🍴🍴  
Baby Potatoes cooked in our Chefs Special Sauce.

**Saag Aloo** 🍴🍴  
Baby Potatoes cooked with fresh Spinach in Creamy Gravy.

### VEGETARIAN MAINS INDO CHINESE

**Vegetable Manchurian Gravy** 🍴🍴  
Mixed Vegetables Balls, deep fried then cooked with Green Chillies, Ginger, Garlic & Spring Onion in Chinese Soya Sauce.

### DAALS

**Tarka Daal** 🍴  
Three types of mixed Lentils cooked with Tarka of Garlic & Green Chillies.

**Daal Makhani** 🍴  
Black Lentil with Red Kidney Beans cooked with Ginger, Garlic, Chilli, & Butter.

**Panchrangi Daal** 🍴  
Five different types of Lentils cooked in a Traditional Sauce.

**Daal Palak** 🍴  
Lentils cooked with Spinach, Garlic, Chilli & Chef's special sauce.

£8.45

£8.25

£13.95

£10.95

£12.95

£10.95

£10.45

£9.95

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£7.55

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£7.95

£7.75

### CHICKEN MAINS

**Chicken Tikka Masala** 🍴🍴  
Boneless pieces of Tandoori Chicken cooked in a Medium spicy creamy sauce with Cashew Nuts.

**Butter Chicken**  
Mildly Spiced Chicken cooked in the Tandoor then into a Creamy Tomato, Cashew Nut & Butter Sauce.

**Murgh Methi** 🍴🍴  
Succulent pieces of Chicken cooked in Fenugreek, freshly ground Garlic & Chilli.

**Murgh Palak** 🍴🍴  
Tender pieces of Chicken cooked in a Creamy Sauce with Spinach, Garlic, Ginger & Green Chillies.

**Chicken Korma**  
Boneless Chicken cooked in a rich creamy Cashew Nut sauce with a coconut twist.

**Madras Chicken** 🍴🍴🍴  
Curry South Indian Style Chicken cooked With Ground Coriander & Tamarind in a spicy sauce.

**Desi Chicken** 🍴🍴  
Chicken Pieces cooked In Mint, Garlic, Ginger & Spices in a traditional sauce.

**Dum Ka Murgh** 🍴🍴🍴  
Tender Pieces Of Chicken Cooked in a Chef's special sauce, topped with a fried egg.

**Chicken Jalfrezi** 🍴🍴  
Boneless Chicken cooked with sliced Onions & Peppers in a chef's choice gravy.

**Chicken Chettinad** 🍴  
South Indian Style Boneless Chicken Cooked with Coconut & Tamarind in a creamy sauce.

### CHICKEN MAINS INDO CHINESE

**Chicken Manchurian Gravy** 🍴🍴  
Deep friend Battered Chicken Cooked With Green Chillies, Onions, Ginger & Garlic in a Chinese style Soya sauce.

### LAMB MAINS

**Lamb Roganjosh** 🍴🍴  
Tender pieces of boneless Lamb cooked with the Chefs Special Sauce with a spicy Rogan twist.

**Goan Lamb Curry** 🍴  
Boneless Lamb cooked with Chopped Onions & Chefs Special Sauce with a Coconut twist.

**Lamb Korma**  
Boneless Lamb cooked in a Creamy Cashew Nut Sauce with a coconut twist.

**Lamb Jalfrezi** 🍴🍴  
Boneless Lamb cooked with Sliced Onions & Peppers.

**Keema Masala** 🍴🍴  
Minced Lamb cooked in a unique combination of Grange Spices.

**Lamb Methi** 🍴🍴  
Lamb pieces cooked with fenugreek & Chef's Special Sauce.

**Lamb Bhuna** 🍴🍴  
Boneless Lamb cooked with chopped Onions & Chef's special gravy.

**Madras Lamb** 🍴🍴🍴  
South Indian style Lamb cooked with Ground Coriander & Tamarind in a spicy sauce.

**Lamb on Bone** 🍴🍴  
Lamb on bone cooked in Garlic, Ginger, Green Chillies in a traditional Indian gravy.

### SEAFOOD MAINS

**Goan Fish Curry** 🍴  
Battered pieces of Tilapia cooked with Coconut Milk and common curry spices.

**Fish Masala** 🍴🍴  
Tilapia cooked with Onions, chilli & Tomato Sauce.

**Prawns Lavadra** 🍴  
Prawns cooked in Chopped Tomato, Ginger, Garlic & Chilli, in a creamy sauce.

**Prawn Jalfreizi** 🍴🍴  
Deep fried prawns cooked with sliced onions & peppers in an Onion sauce.

Discretionary 12.5% service charge is applied to your bill.