

## 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>DD</i>	£10.95
Chicken Biryani <i>DD</i>	£11.55
Lamb Biryani <i>DD</i>	£11.95
Prawn Biryani <i>DD</i>	£13.50

## RICE & NOODLES

Steamed Rice	£3.95
Jeera Fried Rice	£4.50
Pilau Rice	£4.50
Mushroom Fried Rice	£5.50
Egg Fried Rice	£5.50
Vegetable Fried Rice	£5.25
Vegetable Chow Mein <i>D</i> Or Hot Garlic Vegetable Chow Mein <i>DD</i>	£9.95
Chicken Chow Mein <i>D</i> Or Hot Garlic Chicken Chow Mein <i>DD</i>	£9.95

## BREADS

Roti – Plain or Butter	£2.75
Naan – Plain or Butter	£3.25
Chilli or Garlic Naan	£3.50
Chilli & Garlic Naan	£3.75
Cheese Naan	£4.00
Peshawari Naan	£4.50
Paratha	£4.00

## SALAD & YOGHURTS

Mixed Raita	£2.75
Plain Greek Yogurt	£1.75
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)	£5.55
BBQ Chicken Wings	£6.15
Soup Of The Day with Warm Bread (V)	£5.35
Salt & Pepper Calamari	£6.85
Mushroom & Halloumi	£6.45

## MAINS

Veg Lasagna, Garlic Bread & Side Salad (V)	£10.55
Mushroom & Halloumi Burger with Chips (V)	£10.75
Chicken Burger & Chips	£10.55
Cheeseburger & Chips	£10.75
Braised Duck Breast, Sautéed Potatoes & Red Wine Jus	£14.95
Pan-fried Sea Bass, New Potatoes & Tomato Salsa	£13.95
Supreme of Chicken with Mushroom & White Wine Sauce	£13.45
Traditional Fish & Chips	£10.75
Sirloin Steak, Chips & Tomato	£19.95
Add Peppercorn Sauce	£1.50

## DESSERTS & HOT BEVERAGES

Cheesecake of the Day	£4.95	Tea, Earl Grey & Flavoured Tea	£2.75
Apple Crumble with Custard	£5.25	Americano & Espresso	£2.75
Chocolate Brownie & Ice Cream	£5.25	Mocha	£2.95
Sticky Toffee Pudding & Ice Cream	£5.25	Cappuccino & Latte	£3.00
Movenpick Ice Cream (3 Scoops)	£4.95	Hot Chocolate	£3.00
Kulfi (3 Scoops)	£4.95	Flavoured Latte	£3.50
Gajar Ka Halwa & Vanilla Ice Cream	£5.25	Liqueur Coffee - Baileys, Jameson, Tia Maria	£6.25

Discretionary 12.5% service charge is applied to your bill.

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)	£2.50
Roasted Popadums (2 pieces)	£2.50
Fried Masala Popadums (2 pieces) <i>🍴</i>	£3.50
Roasted Masala Popadums (2 pieces) <i>🍴</i>	£3.50
Peanut Mix <i>🍴</i>	£4.95

## VEGETARIAN STARTERS

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

**Crispy Potato Bhajia** *🍴*  
Sliced Potatoes deep fried, coated with Gram Flour then deep fried.

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

**Harabara Kebab**  
Minced Potatoes and Fresh Chopped Vegetables Cutlets deep fried seasoned with Chaat Masala.

**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.

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

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

## MEAT STARTERS

**Murgh Green Tikka**  
Chicken marinated in fresh Mint, Coriander, Nuts and Yogurt 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 Boneless** *🍴🍴*  
Chicken marinated in Roasted Cumin Seeds and Chef's special tandoori paste.

**Chicken Lollipop** *🍴🍴*  
Crispy Chicken Wings coated with luscious Batter with Ginger & Garlic Paste then fried.

**Tandoori Chicken** *🍴🍴🍴* **Half** £9.75 | **Whole** £13.95  
Chicken Traditionally marinated overnight and cooked in the Tandoor.

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

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

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

## SEAFOOD STARTERS

**Chilli & Pepper Fish** *🍴🍴🍴* £11.95  
Chunks of Tilapia Fish Battered and deep fried, then tossed with Hot Sauce, Chillies & Peppers.

**Hariyali Fish** *🍴🍴* £11.45  
Chunks of Tilapia Fish delicately marinated in authentic herbs & spices cooked in the Tandoor.

**Hydrabadi Fish Tikka**  
Talapia fillet marinated in Turmeric & Black Pepper.

**Tandori Prawns** *🍴🍴* £11.25  
King Prawns marinated in a Tandoori Paste cooked in the Tandoor.

**King Prawn Chilli** *🍴🍴🍴* £12.95  
Chilli Battered King Prawns Fried than cooked with Peppers, fresh Garlic and Onions with the twist of Soya Sauce.

## VEGETARIAN MAINS

**Malai Kofta** £10.95  
Paneer Balls cooked in a Rich Creamy Sauce in a traditional style.

**Paneer Tikka Masala** *🍴🍴* £10.95  
Cottage Cheese cooked with Mixed Peppers & Onions cooked in an Indian Sauce.

**Palak Paneer** *🍴🍴* £10.95  
Cottage Cheese cooked with fresh Spinach in Creamy Gravy.

**Bhindi Dopiazza** *🍴🍴* £9.95  
Fresh Okra deep fried & then cooked with Onions & Tomatoes in a traditional style.

**Baingan Bhurtha** *🍴🍴* £10.25  
Roasted Aubergine delicately blended with Chopped Ginger, Garlic & Chillies in a Indian Sauce.

**Methi Corn Masala** *🍴🍴* £9.95  
Sweetcorn & fresh Fenugreek cooked in a Creamy Sauce.

**Chickpea Curry** *🍴🍴* £8.95  
Chick peas cooked in an Onion & Tomato Sauce.

**Adraki Mixed Veg** *🍴🍴* £10.25  
Seasonal Mixed Veg cooked in Onion, Ginger & Tomato gravy.

**Cashew Nut & Sweetcorn Masala** *🍴* £10.25  
Cashew Nut & Sweetcorn cooked with Onions in a rich creamy Tomato Sauce.

**Karahi Mushrooms** *🍴🍴* £10.25  
Cut Cup Mushrooms cooked with Mixed Peppers in Chefs Special Sauce

**Bombay Aloo** *🍴🍴* £8.95  
Baby Potatoes cooked in our Chefs Special Sauce.

**Saag Aloo** *🍴🍴* £8.95  
Baby Potatoes cooked with fresh Spinach in Creamy Gravy.

**Vegetable Manchurian Gravy** *🍴🍴* £10.55  
Mixed Vegetables Balls, deep fried then cooked with Green Chillies, Ginger, Garlic & Spring Onion in Chinese Soya Sauce.

## DAALS

**Tarka Daal** *🍴* £9.95  
Three types of mixed Lentils cooked with Tarka of Garlic & Green Chillies.

**Daal Makhani** *🍴* £9.95  
Black Lentil with Red Kidney Beans cooked with Ginger, Garlic, Chilli, & Butter.

**Panchrangi Daal** *🍴* £9.95  
Five different types of Lentils cooked in a Traditional Sauce.

## MEAT MAINS

**Chicken Tikka Masala** *🍴🍴* £10.75  
Boneless pieces of Tandoori Chicken cooked in a Medium spicy creamy sauce with Cashew Nuts.

**Butter Chicken** £10.50  
Mildly Spiced Chicken cooked in the Tandoor then into a Creamy Tomato, Cashew Nut & Butter Sauce.

**Murgh Methi** *🍴🍴* £10.75  
Succulent pieces of Chicken cooked in Fenugreek, freshly ground Garlic & Chilli.

**Chicken Korma** £10.50  
Boneless Chicken cooked in a rich creamy Cashew Nut sauce with a coconut twist.

**Madras Chicken** *🍴🍴* £10.75  
Curry South Indian Style Chicken cooked With Ground Coriander & Tamarind in a spicy sauce.

**Desi Chicken** *🍴🍴* £10.75  
Chicken Pieces cooked In Mint, Garlic, Ginger & Spices in a traditional sauce.

**Chicken Chettinad** *🍴🍴* £10.75  
South Indian Style Boneless Chicken Cooked with Coconut & Tamarind in a creamy sauce.

**Chicken Manchurian Gravy** *🍴🍴* £10.95  
Deep friend Battered Chicken Cooked With Green Chillies, Onions, Ginger & Garlic in a Chinese style Soya sauce.

**Lamb Roganjosh** *🍴🍴* £11.95  
Tender pieces of boneless Lamb cooked with the Chefs Special Sauce with a spicy Rogan twist.

**Goan Lamb Curry** *🍴* £11.95  
Boneless Lamb cooked with Chopped Onions & Chefs Special Sauce with a Coconut twist.

**Lamb Jalfrezi** *🍴🍴* £11.95  
Boneless Lamb cooked with Sliced Onions & Peppers.

**Keema Masala** *🍴🍴* £11.25  
Minced Lamb cooked in a unique combination of Grange Spices.

**Madras Lamb** *🍴🍴🍴* £11.95  
South Indian style Lamb cooked with Ground Coriander & Tamarind in a spicy sauce.

**Lamb on Bone** *🍴🍴* £11.95  
Lamb on bone cooked in Garlic, Ginger, Green Chillies in a traditional Indian gravy.

## SEAFOOD MAINS

**Goan Fish Curry** *🍴* £11.55  
Battered pieces of Tilapia cooked with Coconut Milk and common curry spices.

**Fish Masala** *🍴🍴* £11.55  
Tilapia cooked with Onions, Chilli & Tomato Sauce

**Prawns Lavadra** *🍴* £13.95  
Prawns cooked in Chopped Tomato, Ginger, Garlic & Chilli, in a creamy sauce.

**Prawn Jalfreizi** *🍴🍴* £13.95  
Deep fried prawns cooked with sliced onions & peppers in an Onion sauce.

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