



## *Gluten Free Menu*

### STARTERS

<b>Lamb Barra Kabab</b> - Afghani style lamb cutlets marinated with kachri, in ginger, black pepper & spices slow cooked in tandoor	5.50
<b>Tandoori Portobello Mushroom V</b> Marinated & filled with figs, cashew nuts, raisins, green chilli & homemade cheese in a curry leaf dressing	4.75
<b>Coriander Lime Chicken Tikka</b> Corn-fed chicken served with sprouted green moong lentil salad, spicy blended roasted tomatoes and sesame seed sauce	4.50
<b>Kadhai Spiced Pan Seared Scallops</b> Served with mango & charred tomato salsa	5.50
<b>Jungle Style Char Grill Lamb Kebab</b>	4.50
Hunters favourite. Grilled lamb escalopes served with red onion salad & fresh mint sauce	
<b>Gluten Free Spicy Soft Shell Crab</b> (rice flour batter) Marinated in green pepper corn lemon sauce, coated in home made Gluten Free batter deep fried served with spicy fig and prune sauce	5.95
<b>Tandoori Aatish-e-Jingha</b> Jumbo king prawn marinated in English mustard, yoghurt & special spices cooked in the tandoor with carway butter dusting served with aubergine compote and balchao sauce.	5.50
<b>Murgh Malai Tikka</b> Corn fed chicken marinated with Philadelphia cheese and Homemade hang yoghurt served with green chutney	4.50
<b>Spicy Crab and Cod cakes</b> Mustard mayonnaise	4.50
<b>Barwan Panir Shaslik V</b> Homemade cottage cheese filled with spice assorted bell pepper	4.50
<b>Sholay Salmon Tikka</b> Home smoked salmon marinated with dill and mustard. Served with plum sauce	4.95
<b>Onion Bhaji</b> - 3 piece	3.95

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### **MAIN COURSES**

#### **Mangalore Crab**

Dorset brown crab cooked with Mangalore sauce served with plain rice. 12.95

#### **Lahori Tawa Lamb Chops -**

A Pakistani recipe, marinated with papaya, cooked with rich garam masala spices, served with garlic nan 11.50

**Murgh Makhanwala-** Escalopes of chicken breast grilled, then simmered in creamy butter & tomato sauce with ginger and crushed fenugreek leaves served with pulao rice 12.95

**Rajasthan Laal Maas -** very spicy lamb with roasted red chillies from the land of Forts and Palaces served with pulao rice. 12.95

**Chettinad Chicken From Tamil Nadu** 12.95

A robustic & spicy dish cooked with coconut, served with coconut rice

**Kadhi Pakora V** 8.95

Cooked in yoghurt, a Gujrati recipe, with basmati rice

**Bangli Tali Machchi** 12.95

Jamaican orange Tilapia fillet marinated in spices, griddled to perfection, served with potatoes, aubergine, cherry tomatoes.

**Gluten Free Dumpukht Biryani (without pastry lid)** 13.95

Famous recipe from Delhi, finest basmati rice cooked with welsh lamb or corn fed chicken & spices, served with Bhurani raita

**Pistachio Chicken Korma** 12.95

Whole corn fed chicken breast cooked in rich pistachio sauce served with aromatic Basmati rice and real edible silver.

**Kashmiri Style Lamb Shank** 12.95

Slow cooked with red wine, ginger and spices served with roast potato & aromatic basmati rice.

**Gluten Free Goan Style Sea bass (no semolina)** 12.95

In coconut, mustard seed & curry leaf flavoured served with basmati rice.

**Gluten Free Wild Rabbit leg Achari (no missi roti)** 14.95

Cooked in pickling spices served with aubergine compote. This is the type of dish that would be cooked on a 'shikaar' or a hunting expedition when the Rajput princes would go out hunting with their entourage.

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### MAIN COURSES

<b>Panseared Monk fish tail</b>	12.95
With tomatoes lemon sauce served with basmati rice	
<b>Kadai Sabzi V</b>	8.50
Assorted bell peppers, baby corn, paneer, mange tout in a spicy sauce served with basmati rice	
<b>Gurda Keema Taka Tak</b>	11.95
A taste of Pakistan roadside cafeteria, chopped lamb and kidney bhuna-served with Greek yoghurt and lachcha paratha	
<b>Lobster in Malabar spice</b>	18.95
Slow cooked with coconut and ginger & Malabar spices	

### FROM THE GRILL

<b>Beef Behari Kebab</b> sliced fillet marinated with Behari spices and papaya.	10.95
<b>Chargrill Rack of Lamb</b> with spicy mint and onion sauce served with masala potatoes.	15.95
<b>Tandoori Rubiyan Duck</b> Barbary duck breast served with roasted Tiger prawn in a tangy fresh salad, Rajasthan influence cuisine.	14.95
<b>Peshawari Lamb Chops</b> tender pieces of lamb chops marinated with Fresh ginger paste, raw papaya & selected herbs and spices	10.95
<b>Ajwaini Wild African Jumbo Prawn</b> (each) Coriander and green chilli marinade,Goan spiced salt and pickled lemon dressing	9.95
<b>Whole Baked Sea Bass</b> marinated in raw coastal spices	12.95
Served with homemade salad	
<b>Char grill Jingha</b> Tiger prawns marinated with ginger, yoghurt, paprika, ground spices, dried mango and ajwain seeds.	14.95
<b>Home smoked Sheek Kabab</b> freshly minced lamb meat with garlic, green chilli, cheese, garam masala, finished with mixed peppers.	7.95

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### **FROM THE GRILL**

<b>Kebab Platter</b>	12.50
An assortment of kebabs – Sheek Kebab, Salmon Tikka, Malai Tikka and Lamb cutlet.	
<b>Tandoori Chicken</b> in sizzling peri peri spices	7.50
<b>Murgh Malai Tikka</b>	8.50
Corn fed chicken marinated with Philadelphia cheese and Home made hang yoghurt	
<b>Tandoori Salmon</b>	9.50
<b>Pahari char grill lamb kebab</b>	9.50
Hunters favourite grilled lamb escallops served with red onion salad & fresh mint sauce	

### **Vegetables**

Stir-fry Okra with raw mango	3.50
Sag Paneer - Spinach with cottage cheese	3.50
Baby potatoes with cumin	3.50
Dhall Makhani slow cooked black lentils, a speciality of North West Frontier	3.50
South Indian style stir fry Vegetables	3.50
Sesame Baby Aubergine with mustard and curry leaf sauce	3.50
Aloo Gobi – potatoes with cauliflower	3.50
Katchember salad Indian style	2.75
Boondi and pomegranate raita	2.75
Dhall Panchratan – five lentil mix	3.50
Papadoms & Chutney	1.20

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#### **Rice**

Pulao Rice	2.75
Basmati Rice	2.50
Lemon Rice	3.25
Special Fried Rice	3.75
Mushroom Rice	3.75

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#### **Desserts**

Rasmalai- Soft milk curd dumplings in flavoured milk	3.95
Mango Brulee	4.50
Kulfi- Pistachio or Mango	3.50
Assorted Sorbet - lemon, raspberry, mango, coconut	3.50
Ice cream- vanilla, chocolate	2.95
Coconut Ice cream	3.50
Warm chocolate mousse with vanilla ice cream	3.95
Tandoori Pineapple with coconut sorbet	4.50

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