

PRE STARTERS

ALOO CHANNA CHAAT | 3.5 pounds V

Potato, Red Onions, Coriander, Chick Peas, Mango Chutney, Tamarind Chutney, Sweet Yogurt

PAPDI CHAAT | 3.5 pounds V

Potato, Red Onions, Coriander, Papdi, Mango Chutney, Tamarind Chutney, Sweet Yogurt

POPPADOMS | 3 pounds V

Poppadoms served with Homemade Mango & Mint Chutney

GOLGAPPE | 4 pounds V

Whole Wheat Shells, Chic Pea & Potato Mix, Tamarind, Sweet Yogurt and Spicy Coriander & Mint Infused Water

TRAY OF PUNJABI PICKLES | 1.5 pounds V

Tamrind Chutney, Mixed Pickles, Onion Salad

Food Allergies and Intolerances - Before ordering please speak to our staff about your requirements. We are happy to accommodate for any dietary requirements & different spice levels.

V - Suitable for Vegetarians, H - Hot Spices, N - Contains Nuts

STARTERS

ALOO TIKKI | 4.5 pounds V

Spiced Potato Tava Tikki, Potato Cake with a Hint of Chilli, Ginger & Garlic, Chick Peas, Tamarind, Mint, Sweet Yogurt

PUNJABI SAMOSA CHAAT | 5 pounds V

Potato Spiced Vegetable Pastry, Chick Peas, Mint, Tamarind Chutney, Blueberries & Chaat Masala

PANEER & SOYA CHICKEN TIKKA | 8 pounds V

Chunks of Indian Cottage Cheese & Soya Chicken, from the Clay Oven, Mixed Peppers, Onions, Mint Raita

CHILLI PANEER | 5 pounds V H

Indian Cottage Cheese, Rich Tangy Chili Sauce, Fresh Chilli, Coriander, Garlic, Ginger, Peppers & Onions

PORK & DILL SAMOSA | 6 pounds

Minced Pork & Dill Spiced Pastry, Chick Peas, Mint, Tamarind Chutney, Bramley Apple & Cider Chutney

ADRAKI LAMB CHOPS | 8.5 pounds

New Zealand Lamb Chops Cooked in the Clay Oven, Lamb Pastry Samosa, Fresh Ginger Sticks

SEEK KEBAB | 6 pounds

Minced Lamb, Fresh Ginger, Garlic, Coriander, Green Chilli

ACHARI & HARIYALI CHICKEN TIKKA | 6.5 pounds

Punjabi Mixed Pickle and Fresh Mint Infused Chicken Tikka, Hung Yogurt, Garlic, Ginger, Coriander

STARTERS

CHICKEN TIKKA | 5.5 pounds

Boneless Chicken, Marinated Overnight in Hung Yogurt, Garlic, Ginger, Coriander and Traditional Spices

CHILI CHICKEN TIKKA | 7 pounds H

Chicken Tikka, Rich Tangy Chili Sauce, Fresh Chilli, Garlic, Ginger, Peppers & Onions

CRAB CAKE & CHANNA | 8 pounds

Cornish Brown Crab Meat and Haddock Tikki, Cayenne Pepper, Lime, Ginger, Spiced Chic Peas, Fresh Coriander

AMRITSARI COD FISH | 6 pounds

Cod Amritsari Fish in a Ajwain Batter, Deep Fried

SALMON & DILL CAKE | 7.5 pounds

Salmon and Dill, Peppery Leaves, Fresh Coriander, Balsamic Vinegar Glaze, Mango Chutney

PRAWN, CHILLI SQUID & MUSSEL | 12 pounds

Prawns, Squid, Mussel, Fresh Green Chilli's, Ginger, Garlic, Capsicum, Onions

KING PRAWNS | 12 pounds

Two outsized lightly seasoned honey & mustard glazed Clay Oven Prawns, Fresh Coriander, Mango Chutney

SALMON & POTATO TIKKI CAKE | 12 pounds

Salmon, Fresh Coriander, Balsamic Vinegar Glaze, Aloo Tikki, Tamarind, Mint, Mango Chutney

PLATES & PUNJABI SIZZLERS

Some collections of extraordinary mixed starters to share, for two to four people.

THE CANAL PLATTER | 28 pounds

Whitebait Fillet (4), Salmon & Dill (1), Chilli & Mango Prawn (4), Amritsari Fish (4), Tandoori King Prawns (2)

MAHARAJA PLATTER | 30 pounds

Lamb Chops (2), Chicken Tikka (4), Amritsari Fish (4), Pork Samosa (2), Hariyali Chicken Tikka (4), Chilli & Mango Prawns (2)

VEGETARIAN PLATTER | 15 pounds V

Aloo Tikki, Paneer Tikka, Punjabi Samosa, Spiced Chic Peas, Punjabi Pakora

SAMOSAS & PAKORA PLATE | 9 pounds V

Punjabi Paneer Pakora (4), Cauliflower Pakora (4), Punjabi Samosa (2), Assortment of Chutneys

PUNJABI SQUARE | 22 pounds

Chicken Tikka (4), Hariyali Tikka (4), Tandoori Chicken on the bone (4), Seek Kebab (4), Chicken Wings (4),

DELUXE ON THE BONE | 24 pounds

Lamb Chops (4), Tandoori Chicken (4), Chicken Wings (6)
Classic Punjabi Sizzler, Glassi Di Pasand

PUNJABI SAAG MAINS

Punjabi culinary have both vegetarian food as well as non-veg, North of India traditional Punjabi dishes are Saag, Daal Makhani, Butter Chicken, Shahi Paneer, Samosa Chaat and assortments of Pakora, Matter Paneer, Tikka, Amritsari Fish, Shole Batureh, the main ingredients in Punjabi dishes are fresh Ginger, Onion, Green Chilli and Garlic.

Punjab is very popular for its rich Maharaja culinary and lifestyle, our chefs have created an Eclectic menu with traditional Punjabi techniques influenced by modern British style traditional Punjabi cuisine with a modern British twist, pairings of some exciting Craft Beers, Wines and Gins are available with many dishes.

PUNJABI SAAG | 7 pounds V

Spinach Leaves Slow Cooked with Fresh Broccoli, Green Chili, Ginger, Garlic and Maze Flour, Served with Fresh Green Chilies, a national dish originated from Punjab.

ALOO SAAG | 8 pounds V

Spinach Slow Cooked in Clarified Butter, Fresh Ginger, Garlic, Potato

MURGH SAAG | 11 pounds

Chicken, Spinach Slow Cooked in Clarified Butter, Fresh Ginger, Garlic

LAMB SAAG | 12.5 pounds

Lamb, Spinach Slow Cooked in Clarified Butter, Fresh Ginger, Garlic

PUNJABI VEGETARIAN MAINS

SHAHI PANEER | 11 pounds V N

Chunks of Indian Cottage Cheese Drowned in a Rich Cashew Nut Butter Sauce, Cardamom, Garlic, Fresh Cream, Recognised as True Maharaja Cuisine

KADAI PANEER | 12 pounds V

Indian Cottage Cheese, Peppers, Onions, Coriander, Ginger, Garlic, Whole Spices, Rich Semi Dry Dish

DAAL MAKHANI | 8 pounds V

A Rich Mixture of Lentils Including Kidney Beans Simmered in a Clarified Butter and Cream, Most Famous in Temples Around Punjab

BHINDI MASALA | 8.5 pounds V

Okra, Ginger, Garlic, Coriander, Cumin and Mustard Seeds, Rich Semi Dry Dish

GAJAR & POTATO | 8.5 pounds V

Semi Dry Dish, Carrots, Ginger, Garlic, Onions, Potato's, Coriander, Green Peas

MATTER PANEER | 8 pounds V

Green Peas, Indian Cheese, Coriander, Fresh Ginger and Garlic, Tomato Puree, Green Chilli

PALAK PANEER | 10 POUNDS V

Spinach Leaves Slow Cooked in Clarified Butter, Fresh Ginger, Garlic, Paneer, Coriander, Green Chilli

PUNJABI VEGETARIAN MAINS

BUTTER PANEER | 11 pounds V N

Paneer, Butter Sauce Tomato and Cream Based, Cashew Nuts, Almonds

SOYA BUTTER CHICKEN | 11.5 pounds V N

Soya Chicken, Butter Sauce Tomato and Cream Based, Cashew Nuts, Almonds

SOYA CHICKEN BHUNA | 12 pounds V

Soya Chicken, Rich Onion Based Semi Dry Dish, Ginger, Garlic, Coriander,

CHANNA MASALA | 7.5 pounds V

Chick Peas, Fresh Ginger, Garlic, Coriander, Masala

PUNJABI TARKA DAAL | 6.5 pounds V

Yellow Lentils, Garlic, Ginger, Coriander, Onion Green Chilli's and Garam Masala Tarka

MAIN COURSE

LAMB JALFREZI | 12 pounds

Fresh Ginger, Garlic, Onions, Coriander, Lamb, Green Peppers, a Semi Dry Dish

ROGAN JOSH | 12 pounds

Lamb, Ginger, Garlic, Green Chilli, Coriander, Rogan, Garam Masala, Oily Wet Dish

THAREE WALA LAMB | 11 pounds

Lamb Cooked in a Traditional Style, Whole Spices, Ginger, Garlic, Green Spices, Coriander, a Wet Dish

LAMB KADAI | 12.5 pounds

Lamb, Green Peppers, Onions, Garlic, Green Chilli's, Ginger, a Semi Dry Dish

LAMB BHINDI | 14 pounds

Lamb Cooked in a Traditional Style, Whole Spices, Ginger, Garlic, Green Spices, Coriander, with added Okra

NAHLI GOHST | 16 pounds

New Zealand Leg of Lamb, Slow Cooked, Ginger, Garlic, Whole Spices, a Wet Dish packed with flavour and ginger sticks

MAIN COURSE

BUTTER CHICKEN | 11 pounds

Butter Sauce Tomato and Cream Based, Cashew Nuts, Almonds, Chicken, More Butter

DESI PIND WALA MURGH | 10 pounds

Traditional Village Style Chicken, Wet Dish packed with Ginger, Garlic, Green Chilli, Whole Spices

KADAI CHICKEN | 11.5 pounds

Chicken, Fresh Tomato, Garlic, Ginger, Coriander, Onions, Chicken, Green Chilli, Semi Dry Dish

KADAI AMRITSARI FISH | 12.5 pounds

Amritsari Cod in Batter Deep Fried, Fresh Tomato, Garlic, Ginger, Coriander, Onions, Chicken, Green Chilli, Semi Dry Dish

CHICKEN KEEMA | 11 pounds

Minced Chicken, Green Peas, Garlic, Ginger, Coriander, Garam Masala,

CHICKEN JALFREZI | 11 pounds

Chicken Slowly Simmered, Capsicum, Onions, Coriander, Ginger, Garlic, Semi Dry Dish

MAIN SIGNATURE COURSE

LAMB & CHANNA SIGNATURE | 16 pounds H

A Rich Semi Dry Dish, Chucks of Lamb, Minced Keema, Chick Peas, Ginger, Garlic, Coriander, Green Chilli, Turmeric, Whole Spices

CHICKEN & PRAWN METHI | 19 pounds

Fresh Ginger, Garlic, Onions, Coriander, Chicken, Prawns & Fenugreek a Semi Dry Dish

PORK KADAI | 12 pounds

Fresh Ginger, Garlic, Onions, Coriander, Pork, Green Peppers, a Semi Dry Dish

KING PRAWN SIGNATURE | 21 pounds

Collection of Prawns, Green Chilli, Garlic, Coriander, Ginger, Green Peppers, Onions, a Semi Dry Dish

SHAHI SIGNATURE | 19 pounds N

King Prawns, Squid, Mussel, Fresh Ginger, Garlic, Buttery Sauce, Almonds, Cashew Nuts

AMRITSARI COD SIGNATURE | 14 pounds N

Amritsari Fish Deep Fried in Batter, Fresh Ginger, Garlic, Buttery Sauce, Almonds, Cashew Nuts, Coconut Milk & Curry Leaf

PUNJABI BHUNA SIGNATURE | 15 pounds

Lamb & Chicken, Ginger, Garlic, Onions, Coriander, Green Chilli, Cumin Seeds, Wet Dish Slow Cooked Traditionally

ALOO GOBI MIXED SIGNATURE | 10 pounds V

Potato, Cauliflower, Peppers, Onions, Garlic Ginger, Coriander, Garam Masala, Dry Dish

BIRYANI MAINS

DE-CONSTRUCTED BIRYANI SIGNATURE SELECTION

Punjabi Biryani Rice is Cooked with Jeera, Green peas, Coriander & Finely Chopped Onions Served with Punjabi Gravy Bisque

LAMB ADRAK BIRYANI | 15 pounds

CHICKEN BIRYANI | 13 pounds

CHICKEN, PRAWNS & LAMB | 19 pounds

MIXED VEG BIRYANI | 11 pounds V

ACCOMPANIMENTS

RICE

STEAMED BASMATI RICE | 3 pounds

PILAU BASMATI RICE | 3.5 pounds

MUSHROOM BASMATI RICE | 3.5 pounds

NAAN BREAD

BUTTER NAAN | 3 pounds

GARLIC NAAN | 3 pounds

CHILLI NAAN | 3 pounds

CHEESE NAAN | 3.5 pounds

PESHWARI NAAN | 4 pounds

ALOO KULCHA NAAN | 4 pounds

KEEMA NAAN | 4.5 pounds

TANDOORI ROTI | 2.5 pounds

CHAPATTI | 1.5 pounds

RAITA

CUCUMBER RAITA | 3 pounds

BOONDI RAITA | 3.5 pounds

PLAIN YOGURT | 2 pounds

SALAD

RED ONION & CHILLI SALAD | 2.5 pounds

PUNJABI GREEN SALAD | 3.5 pounds

SHREDDED CHICKEN TIKKA GREEN SALAD | 8.5 pounds

PUNJABI SIDES

GEERA ALOO | 5 pounds V

Cumin Seeds, Potato, Turmeric, A Punjabi Version of Bombay Potato's, Dry Dish

TARKA DAAL | 5 pounds V

Yellow Lentils, Coriander, Garlic, Ginger, Onions

SHAHI SAUCE | 5 pounds V

A Rich Cashew Nut Butter Sauce, Cardamom, Garlic, Fresh Cream

CHANNA MASALA | 5 pounds V

Chick Peas, Fresh Ginger, Garlic, Coriander, Masala

PRAWN SHAHI | 8.5 pounds

King Prawns in a Rich Cashew Nut Butter Sauce, Cardamom, Garlic, Fresh Cream

SOYA PALAK | 5.5 pounds

Soya Chicken, Spinach Leaves, Coriander, Garlic, Ginger, Semi Dry Dish

MURGH METHI | 5.5 pounds

Fenugreek, Chicken, Onions, Coriander, Garlic, Ginger, a Semi Dry Dish

CHILLI PORK | 6 pounds

Fresh Ginger, Garlic, Onions, Coriander, Pork, Green Peppers, Green Chilli