

THE RESTAURANT

SOMETHING TO START

Chutney House Mix Platter	£16.95	Chutney House Veg Platter (V)	£11.95
<i>Sharing platter for two - lamb chops, Pahadhi chicken, burhani king prawns and Kachcha mango bhajia.</i>		<i>Sharing patter for two - kachcha mango bhajia, wasabi sesame paneer, veg somosa,</i>	
Afghani Chicken Tikka	£6.95	Wasabi Sesame Paneer (V)	£5.95
<i>Chicken marinated with cashew nut and rich tandoori spices cooked in a charcoal oven.</i>		<i>Deep fried Indian cheese coated with wasabi and sesame seeds.</i>	
Panjabi Lamb Samosa	£6.95 / Veg £5.95	Tokri Chat (V)	£6.95
<i>Deep fried triangle pastry with light spice lamb or veg filling.</i>		<i>Potato basket with dai bora, chickpeas masala, chunky potatoes served with tamarind and green sauce, yogurt, pomegranate and Bombay mix.</i>	
Adana Kebab	£7.95	Chicken Tikka Palate	£7.95
<i>Minced lamb mix with Chutney House rich spices and grilled in charcoal oven.</i>		<i>Selection of Tikka, Afghani Tikka, Hariyali Tikka, Murgh Tikka served with salad.</i>	
Hara Bhara Kebab (V)	£5.95	Tamarind & Honey Glazed King Prawn	£9.95
<i>North Indian baked patties with spinach, chickpeas with Indian cheese.</i>		<i>Stir fried King Prawn marinated with tamarind sauce and honey.</i>	
Kachcha Mango Bhajia (VG)	£4.50	Amritsari Fish	£8.95
<i>Young mango, red onion marinated with spices and deep fried for crispness.</i>		<i>Freshly served Cod fish marinated with Chutney House spices and cooked in Amritsari style.</i>	
Avocado Chat (VG)	£5.95	Chingri Puri	£8.95
<i>Indian street food fusion, mashed Avocado mix with cashew, pomegranate, light spices and Bombay mix served with papdi.</i>		<i>Freshly king prawn marinated in Chutney House spices and served with puri.</i>	

FOLLOWING TO THE MAIN CHARCOAL OVEN

Chutney House Mix Grill	£14.95	Exotic Duck	£16.95
<i>Chicken leg or breast, Adana Kebab, Hariyali chicken tikka mix grilled onion and served in sizzler.</i>		<i>Succulent duck fillet marinated with Chutney House exotic spices roasted in a authentic clay oven.</i>	
Adana Kebab	£13.95	Lasooni Murgh Tikka	£10.95
<i>Minced lamb mixed with Chutney House complex spices grilled in clay oven.</i>		<i>Chicken marinated with complex Chutney House tandoori sauce and grilled in charcoal oven.</i>	
Pathar Ka Gosht	£14.95	Salmon Tikka	£16.95
<i>Succulent thin slice of lean lamb marinated with cashew nut paste, green herbs and spices cooked in a stone griddle and served on a sizzler.</i>		<i>Atlantic caught salmon marinated with tandoori spices and cooked in a clay oven.</i>	
Charcoal Chicken	£10.95	Burhani King Prawn	£16:95
<i>Half chicken on the bone marinated with rich tandoori spices cooked in charcoal oven and grilled.</i>		<i>King Prawn marinated with light spice and cooked in a clay oven.</i>	
Charcoal Vegetables	£8.95	B.B.Q Mango Chicken	£10.95
<i>Mixed seasonal vegetable marinated in tandoori sauce and grilled on Charcoal oven.</i>		<i>Grilled Chicken Coated with mango puree added crushed red chilli, garlic, coriander served with salad.</i>	
Lamb Chops	£14.95	Pahadhi Shashlik	£11:95
<i>Grilled Lamb Chops marinated with tandoori spices grilled using charcoal oven.</i>		<i>Chutney House brings you this authentic dish from mountains of Bangladesh, Chicken marinated with green herbs spices cooked in a rustic style to prepare the aroma and intensity of the flavour cooked in a authentic charcoal oven.</i>	

If you have any allergy or special diet requirement please speak to our member of staff. Not all ingredients are listed in the menu and we cannot guarantee the total absence of allergens. An additional 12.5% will be added for eight people and above. Prices are inclusive of VAT.

CONTINUE TO THE MAIN

Lamb

Champanan £14.95

Popular Bihari dish, lamb marinated with Chutney House complex spices, comes with flavour of garlic and mustard cooked in a sealed earthen pot served with Indian butter on top.

Laal Maas £13.95

Laal Maas mean red meat curry from the land of Royals, (Rajasthan) lamb marinated with hot spices and chillies, slow cooked. Perfect for Vindaloo lovers.

Kashmiri Rogan Josh £13.95

Kashmir is known for pashmina craftsmen well as Kashmiri rogan josh. Succulent pieces of lamb braised in gravy flavoured with aromatic medium spiced.

Dhaba Lamb Chop £16.95

Grilled lamb chop cooked with medium spices and smeared in the curry sauce.

Shank £18.95

Laknow city of Nawbas, braised lamb shank with Chutney House complex spices bathed in a rich sauce.

Chicken

Khandeshi £12.95

Chicken Marinated with shredded coconut, onion paste cooked in black hot spices masala and served smoked flavoured.

Dak Bungalow £12.95

Chicken marinated in medium spices, coconut and cooked with baby potato in curry based sauce.

Audhi Korma £12.95

Lucknowi classical mild dish, chicken cooked in cashew nut paste with curd in smoke flavour.

Gajipuri Masala £12.95

Chicken cooked in medium spice in coconut and poppy seeds paste for a tinkering flavoured.

Hot Kolhapuri £12.95

Renowned Rajanthoni dish, hot robust spice, cashew nut and poppy seeds paste strong hot flavoured chicken. Perfect for madras lover.

Chicken Tikka Pie £9.95

Creamy Chicken tikka stuffing medium flavoured spice suitable for all.

Hyderabadi Dum Biryani
Chicken £13.95 / Lamb £14.95 / King prawn £16.95

Also known as Royal biryani, lamb, chicken or king prawn marinated with spices and soaked in curd, The meat is sandwich layer with fragrant Basmati rice cooked and dumed (sealed). Served in earthen pot accompanied with pomegranate & mint raita salad.

Sea Food

Bombay Fish Masala £16.95

Mouthwatering whole Pomfret fish on the bone marinated with red chilli, shallow fried onion served with thick sauce.

Daab Chingri £16.95

Bringing beach to you.. Cox's-Bazar of Bangladesh. King prawn marinated with mild spices and coconut, served in sauce.

Goan Fish £16.95

N.E. Atlantic caught Monk fish cooked with coconut, medium spices and smeared in distinguished curry sauce.

Kerala Sea Bass £16.95

Mediterranean sea bass, authentic Kerala style thick sauce pan-fried sea bass in medium spice.

Pathure Fish £16.95

Mouthwatering Pomfret fish on the bone marinated with coconut, mint, coriander leaves, slow cook and trussing Banana leaves.

Chives Lobster £38.95

Caught in N.W. Atlantic Lobster stuffed with green sauce, chives, spices and cooked in the charcoal grill.

Vegetable

Nizami Hundi (V) £10.95

Mixed vegetable curry enriched with cashew paste and gently flavoured with whole medium spices.

Baghaar e Baingan (VG) £9.95

Hyderbadi style, fried eggplant simmered in a rich peanut, and coconut based gravy.

Railway Curry (VG) £8.95

A variation of the dish that originated from the British Raj colonial area. Potato and broccoli mixed cooked in medium spice and served saucy.

Andhra Mirchi Paneer (V) £9.95

Known as a celebrity hot spicy Indian cheese dish, cooked in south Indian style.

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NEVER OUT OF FASHION

Chicken Tikka Masala

£10.95

UK's most popular dish with cashew nut and grated coconut cooked with authentic chutney house spices.

Butter Chicken

£10.95

The secret to tenderness, flavour infused chicken in spice, yogurt and Chutney House ingredient.

Jalfrezi

Chicken £10.95 / Lamb £11.95/ King Prawn £15.95/ Veg 9.95 /Tikka Extra £2

Chicken or lamb cooked with green peppers onion and green chilli cooked in a hot sauce popular for all hot curry eaters.

Dansak

Famous Parsi dish, curry based medium spices with lentils.

Garlic Chilli

Chicken or Lamb marinated in garlic and chilli sauce cooked with chutney house spices.

Tok Jhal Mishti (Pathia)

Hotness, sweetness and sourness flavoured medium spiced curry based dish.

Balti

North Indian curry based dish with medium spice serve in balti.

Kadhi

Medium spice thick sauce based dish with mix pepper, onion and ginger.

Saag

Buna medium spiced dish with fresh baby Spanish.

SOMETHING ADDITIONAL

Tira Daal (V)

£4.95

Made with a special blend of moug, toor and masoor lentils, tempering with five spices.

Papad Chutney Bowl

£4.95

Plain or spicy papadam accompanied by onion salad, mint sauce and mango chutney tray.

Dingri Motor (V)

£4.95

Pan-fried mushroom, green peas with spices and curd.

Steam Rice

£3.00

Fluffy steam basmati rice.

Bindi Masala (VG)

£4.95

Pan-fried okra with masala spices

Saffron Rice

£3.95

Laced with saffron and aromatic flavour.

Bombay Potato (VG)

£4.95

Seasoned baby potato cooked in Chutney House style.

Garlic Rice

£4.50

Laced with garlic, onion and garlicky flavour.

Saag Aloo(VG)

£4.95

Baby spinach and baby potato cooked and seasoned with spice.

Coconut Rice

£4.50

Laced with grated coconut, and aromatic touch.

Saag Paneer (V)

£4.95

Diced Indian cheese sallow fried with spiced spinach.

Mushroom Rice

£4.95

Rice cooked with mushroom and spring onion.

Chana Masala(V)

£4.95

Chickpeas cooked medium seasoning and thickened sauce.

Plain Naan

£2.95

Wheat flour bread with roasted sesame topping.

Daal Makhani(V)

£5.95

Urid Lentils, Chana Lentils cooked with medium spices cream on the top.

Garlic Naan

£3.95

Naan with Butter, Garlic and Coriander

Chutney House Sweet Naan

£4.95

Stuffing of almond, pistachio paste with sesame and dates topping.

LITTLE PRINTS

£6.50

SALAD

BURGER AND CHIPS

MIX SPICY SALAD £3.95

or

WRAP AND CHIPS

CHICKEN CASHEW SALAD £6.95

POMEGRANATE & MINT RAITA £4.95

Kemma Naan

£4.95

Naan with stuffing of minced meat.

Cheesy, Chilli Naan

£3.95

Naan with cheese and chilli topping.

Chutney House Chapati

£2.50

Wholemeal handmade flat bread.

(VG) - vegan (V) - vegetarian

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GROUP TIME FEAST
BANQUETING MENU
MINIMUM NUMBER OF GUEST 4
£25.95 PER PERSON

Non Veg

Starter

Chutney House Mix Platter

Adana kebab , Afghani chicken, Kachacha Mango bhajia.

Main

Champaran

Popular Bihari dish, lamb marinated with complex spices, comes with flavour of garlic and mustard cooked in a sealed earthen pot served with Indian butter.

Gajipuri Masala

Chicken cooked in medium spice in coconut and poppy seeds paste for a tinkering flavoured.

Side

Saag Aloo(VG)

Baby spinach and potato cooked with spice.

Tira Daal (V)

Made with a special blend of moug, toor and masoor lentils, tempering with five spices.

Saffron Rice

Laced with saffron and aromatic flavour.

Plain Naan

Wheat Flour bread sesame on the topping.

Veg

Starter

Chutney House Veg Platter (V)

Kachcha mango bhajia, wasabi sesame paneer, veg somosa,

Main

Nizami Hundy(V)

Mixed vegetable curry enriched with cashew paste and gently flavoured with whole medium spices.

Andhra Mirchi Paneer (V)

Known as a celebrity hot spicy Indian cheese dish, cooked in south Indian style.

Side

Saag Aloo(VG)

Baby spinach and potato cooked with spice.

Tira Daal (V)

Made with a special blend of moug, toor and masoor lentils, tempering with five spices.

Saffron Rice

Laced with saffron and aromatic flavour.

Plain Naan

Wheat flour bread roasted sesame topping.