

# THE RESTAURANT

## SOMETHING TO START

### Chutney House Mix Platter £17.95

Sharing platter for two - two pieces of lamb chops hariyali chicken tikka, burhani king prawns and Kachcha mango bhajia.

### Afghani Chicken Tikka £7.95

Chicken marinated with cashew nut and rich tandoori spices cooked in a charcoal oven.

### Panjabi Lamb Samosa £6.95 / Veg £5.95

Deep fried triangle pastry with light spice lamb or veg filling.

### Adana Kebab £8.95

Minced lamb mix with Chutney House rich spices and grilled in charcoal oven.

### Hara Bhara Kebab (V) £6.95

North Indian baked patties with spinach, chickpeas with Indian cheese.

### Kachcha Mango Bhajia (VG) £5.95

Young mango, red onion marinated with spices and deep fried for crispness.

### Avocado Chat (VG) £6.95

Indian street food fusion, mashed Avocado mix with cashew, pomegranate, light spices and Bombay mix served with papdi.

### Chutney House Veg Platter £15.95

Sharing platter for two - two pieces of kachcha mango bhajia, wasabi sesame paneer, veg somosa, Hara Kebeb.

### Wasabi Sesame Paneer (V) £6.95

Deep fried Indian cheese coated with wasabi and sesame seeds.

### Tokri Chat (V) £7.95

Potato basket with dai bora, chickpeas masala, chunky potatoes served with tamarind and green sauce, yogurt, pomegranate and Bombay mix.

### Chicken Tikka Palate £8.95

Selection of Tikka, one pieces of Afghani Tikka, Hariyali Tikka, Murgh Tikka served with salad.

### Tamarind & Honey Glazed King £9.95

#### Prawn

Stir fried King Prawn marinated with tamarind sauce and honey.

### Amritsari Fish £9.95

Freshly served Cod fish marinated with Chutney House spices and cooked in Amritsari style.

### Chingri Puri £9.95

Freshly king prawn marinated in Chutney House spices and served with puri.

## FOLLOWING TO THE MAIN CHARCOAL OVEN

### Chutney House Mix Grill £16.95

Chicken leg or breast, Adana Kebab, Hariyali chicken tikka mix grilled onion and served in sizzler.

### Adana Kebab £14.95

Minced lamb mixed with Chutney House complex spices grilled in clay oven.

### Chutney House Lamb Tikka £13.95

lamb marinated with cashew nut paste, herbs and spices grilled in a charcoal oven, served on a sizzler.

### Charcoal Chicken £11.95

Half chicken on the bone marinated with rich tandoori spices cooked in charcoal oven and grilled.

### Charcoal Vegetables £9.95

Mixed seasonal vegetable marinated in tandoori sauce and grilled on Charcoal oven.

### Lamb Chops £16.95

Four pieces of grilled Lamb Chops marinated with tandoori spices grilled using charcoal oven.

### Tandoori King Prawn £16.95

King Prawn marinated with tandoori sauce and grilled in charcoal oven. Served in a sizzler.

### Exotic Duck £17.95

Succulent duck fillet marinated with Chutney House exotic spices roasted in a authentic clay oven.

### Lasooni Murgh Tikka £12.95

Chicken marinated with complex Chutney House tandoori sauce and grilled in charcoal oven.

### Salmon Tikka £17.95

Atlantic caught salmon marinated with tandoori spices and cooked in a clay oven.

### Burhani King Prawn £17.95

King Prawn marinated with light spices and cooked in a clay oven.

### B.B.Q Mango Chicken £11.95

Grilled Chicken Coated with mango puree added crushed red chilli, garlic, coriander served with salad.

### Pahadhi Shashlik £12.95

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 charcoal oven.

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

**Champaran** £14.95

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

**Laal Maas** £14.95

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** £17.95

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

**Shank** £19.95

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

### **Hyderabadi Dum Biryani**

**Veg / £12.95, Chicken £13.95, / Lamb £15.95 / King prawn £17.95**

Also known as Royal biryani, veg, 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.

### Chicken

**Gajipuri Masala** £13.95

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

**Audhi Korma** £13.95

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

**Butter Chicken** £13.95

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

**Dak Bungalow** £13.95

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

**Hot Kolhapuri** £13.95

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

### Sea Food

**Bombay Fish Masala** £17.95

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

**Daab Chingri** £17.95

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

**Goan Fish** £17.95

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

**Kerala Sea Bass** £17.95

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

### Vegetable

**Butter Paneer** £11.95

The secret to tenderness, flavour infused paneer in medium spices, yogurt and Chutney House ingredient.

**Vagen Korma (VG)** £11.95

Lucknowi classical mild dish, cauliflower, chickpeas and green beans cooked with cashew nut paste.

**Nizami Hundi (V)** £11.95

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

**Baghaar e Baingan (VG)** £11.95

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

**Andhra Mirchi Paneer (V)** £11.95

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

**Railway Curry (VG)** £11.95

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

**Aloo Gobi (VG)** £11.95

Baby potato and cauliflower cooked with medium spices South-Indian style.

**Chana Masala(VG)** £9.95

Chickpeas cooked medium seasoning and thickened sauce.

**Daal Makhani(V)** £9.95

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

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.

## NEVER OUT OF FASHION

**Paneer £11.50 / Chicken £11.95 / Lamb £12.95/ King Prawn £16.95**

### **Tikka Masala**

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

### **Jalfrezi**

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

### **Garlic Chilli**

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

### **Balti**

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

### **Saag**

*Buna medium spiced dish with fresh baby Spanish.*

### **Acher**

*Tangy North Indian curry with medium spice.*

### **Bhuna**

*Buna medium spiced thick curry sauce.*

### **Dansak**

*Famous Parsi dish, curry based medium spices with lentils.*

### **Tok Jhal Mishti (Pathia)**

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

### **Kadhi**

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

## SOMETHING ADDITIONAL

### **Tira Daal (VG)**

£5.95

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

### **Dingri Motor (V)**

£5.95

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

### **Bindi Masala (VG)**

£5.95

*Pan-fried okra with masala spices*

### **Bombay Potato (VG)**

£5.95

*Seasoned baby potato cooked in Chutney House style.*

### **Saag Aloo(VG)**

£5.95

*Baby spinach and baby potato cooked and seasoned with spice.*

### **Saag Paneer (V)**

£5.95

*Diced Indian cheese sallow fried with spiced baby spinach.*

### **Chana Masala(V)**

£5.95

*Chickpeas cooked medium seasoning and thickened sauce.*

### **Daal Makhani(V)**

£6.95

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

### **Papad Chutney Bowl**

£4.95

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

### **Steam Rice**

£3.50

*Fluffy steam basmati rice.*

### **Saffron Rice**

£4.50

*Laced with saffron and aromatic flavour.*

### **Garlic Rice**

£4.95

*Laced with garlic, onion and garlicky flavour.*

### **Coconut Rice**

£4.95

*Laced with grated coconut, and aromatic touch.*

### **Mushroom Rice**

£4.95

*Rice cooked with mushroom and spring onion.*

### **Plain Naan**

£2.95

*Wheat flour bread with roasted sesame topping.*

### **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.*

### **Kemma Naan**

£4.95

*Naan with stuffing of minced meat.*

### **Cheesy, Chilli Naan**

£4.95

*Naan with cheese and chilli topping.*

### **Chutney House Chapati**

£2.50

*Wholemeal handmade flat bread.*

**LITTLE PRINTS** £7.95

**SALAD**

**BURGER AND CHIPS**

**MIX SPICY SALAD** £4.95

or

**WRAP AND CHIPS**

**POMEGRANATE & MINT RAITA**  
£4.95

**(VG) - vegan (V) - vegetarian**

*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.*

LUNCH TIME FEAST  
11:00 TO 16:00

**MEAT THALI**  
**£14.95**

*A healthy variety selection to boost your energy for the rest of the day. Lamb Champran, Chicken Hot kolapuri, Dal Makhani, Rice, Chapati, and Raita salad.*

**VEG THALI**  
**£12.95**

*A fresh collection of veg meal include Bendi Masala, Mirchi Panner, Dal Makhani, Rice, Chapati and Raita salad.*

**GROUP TIME FEAST**  
**BANQUETING MENU**  
**MINIMUM NUMBER OF GUEST 4**  
**£29.95 PER PERSON**

**Non Veg**  
**Starter**

**Chutney House Mix Platter**

*Adana kebab , Afghani chicken, Kachacha Mango bhajia.*

**Main**

**Champran**

*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.*

*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.*