



SOMETHING TO START

MIX PLATTER £19.95

A signature sharing platter for two, showcasing succulent lamb chops, fragrant Hariyali chicken tikka juicy tandoori King Prawns and crispy mango bhajia. A vibrant medley of textures and regional spices perfect for a flavourful introduction to our kitchen.

MANGO BHAJIA (VG) £5.95

Delicately spiced young mango and red onion, gently bound and crisp-fried to a golden finish—an elegant balance of tang, heat and texture.

CHICKEN TIKKA PALATE £8.95

A curated trio of flavourful tikkas—Afghani, Hariyali and classic Murgh—each marinated in distinct regional spices and chargrilled to perfection. Served with a fresh salad for a balanced tasting experience.

CHINGRI PURI £9.95

Succulent King Prawns marinated with Chutney House's signature spice blend, pan-seared to perfection and served atop delicate, puffed puris—an elegant take on a beloved coastal classic.

WASABI SESAME PANEER £6.95

Crisp-fried Indian paneer, delicately coated in a wasabi-infused marinade and encrusted with toasted sesame seeds—offering a bold fusion of heat crunch and creaminess.

TAMARIND & HONEY GLAZED KING PRAWNS £9.95

Succulent King Prawns stir-fried and glazed in a sweet and tangy blend of tamarind and honey, creating a perfect harmony of bold flavour and delicate sweetness.

AMRITSARI FISH £9.95

Fresh Cod delicately marinated in Chutney House signature spice blend, then lightly fried in authentic Amritsari style for a crisp, golden finish and bold North Indian flavour.

VEG PLATTER £17.95

A thoughtfully curated platter for two, featuring crisp mango bhajia, wasabi sesame crusted paneer, golden vegetable samosa and tender hara kebab. A refined selection rating bold flavours and diverse textures.

CHICKEN CHAAT £8.95

Tender pieces of chicken tossed in tangy chaat masala fresh herbs, bell peppers, onions and a splash of lemon served drizzled with puffed puris and chutneys. A vibrant and flavour packed street food favourite.

TOKRI CHAAT £8.95

A crisp potato basket filled with dahi bhalla spiced chickpeas and chunky potatoes, topped with tamrind and green chutneys, creamy yogurt, pomegranate pearls and a sprinkle of Bombay mix—a vibrant medley of sweet, tangy and savoury street food flavours.

AVOCADO CHAAT (VG) £7.95

A vibrant fusion of Indian Street flavours—creamy mashed avocado blended with toasted cashews, sweet pomegranate and light spices. Topped with crunchy Bombay mix and served with crisp papdi for a refreshing plant-based twist on a classic chaat.

HARA BHARA KEBAB £7.95

Wholesome North Indian patties made with spinach, chickpeas and crumbled Indian cottage cheese, gently baked for a nourishing and flavour vegetarian delight.

PANJABI SOMOSA £6.95

Crisp golden pastry parcels, delicately spiced and filled with your choice of savoury lamb or seasonal vegetables. A traditional North Indian favourite deep-fried to perfection.

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Prices are inclusive of VAT.



FOLLOWING TO THE MAIN CHARCOAL OVEN

MIX GRILL **£17.95**

A sizzling selection of grilled favourites—juicy chicken leg or breast, spiced Adana kebab and vibrant Hariyali chicken tikka—served with charred onions on a hot sizzler plate for a bold aromatic experience.

CHARCOAL CHICKEN **£14.95**

Half chicken on the bone, marinated in a rich blend of tandoori spices and slow-cooked in a traditional charcoal oven, then grilled to smoky tender perfection.

LAMB CHOPS **£19.95**

Four tender lamb chops marinated in aromatic tandoori spices, then expertly grilled in a traditional charcoal oven for a rich, smoky flavour and succulent finish.

TANDOORI KING PRAWNS **£19.95**

Plump King Prawns marinated in a spiced tandoori blend, grilled in a traditional charcoal oven for a smoky finish. Served sizzling hot for a bold and aromatic experience.

B.B.Q MANGO CHICKEN **£14.95**

Grilled chicken glazed with a sweet and spicy mango purée, infused with crushed red chilli, garlic and fresh coriander. Served with a refreshing house salad for a vibrant, tropical twist.

PAHADHI SASHLIK **£14.95**

Chutney House brings you this authentic dish inspired by the highlands of Bangladesh. Chicken marinated in a vibrant blend of green herbs and spices, then charcoal-grilled in rustic style to capture the deep aroma and bold intensity of traditional mountain cooking.

EXOTIC DUCK **£19.95**

Tender duck fillet marinated in Chutney House's exotic spice blend, then expertly roasted in a traditional clay oven for a rich, aromatic and indulgent flavour experience.

ADANA KEBAB **£14.95**

Minced lamb infused with Chutney House's signature blend of complex spices, hand-shaped and charcoal-grilled in a traditional clay oven for a bold smoky flavour.

CHARCOAL VEGETABLES **£12.95**

A medley of seasonal vegetables marinated in tandoori spices and grilled in a traditional charcoal oven, delivering a smoky, vibrant and wholesome flavour.

SALMON TIKKA **£19.95**

Prime Atlantic Salmon fillet marinated in a vibrant blend of tandoori spices, then gently roasted in a traditional clay oven for a smoky, tender finish.

LASOONI MURGH TIKKA **£14.95**

Succulent chicken pieces marinated in Chutney House's signature garlic-infused tandoori sauce then grilled in a traditional charcoal oven for a bold, smoky flavour with a garlicky kick.

AFGHANI CHICKEN TIKKA **£14.95**

Succulent chicken pieces marinated in a creamy blend of cashew nuts, yogurt and aromatic spices then chargrilled in a traditional charcoal oven. Mild rich and irresistibly.

PANEER TIKKA **£12.95**

Soft cubes of Indian cottage cheese marinated in a spiced yogurt blend with herbs and roasted in a traditional clay oven. Chargrilled to perfection for a smoky, tender bite.

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CONTINUE TO THE MAIN

LAMB

CHAMPARAN £15.95

A beloved Bihari specialty—tender lamb slow-cooked in a sealed earthen pot, marinated with Chutney House's signature blend of medium spices, garlic and mustard. Finished with a touch of Indian butter for a rich, aromatic experience rooted in tradition.

LAAL MAAS £15.95

A fiery red lamb curry from the Royal kitchens of Rajasthan. Lamb marinated in a bold blend of hot spices and red chillies, then slow-cooked to deep intense flavour. A must-try for lovers of Vindaloo and rich, robust curries.

KASHMIRI ROGAN JOSH £15.95

From the land of pashmina and rich culinary heritage this classic Kashmiri dish features tender lamb slow-braised in a deeply aromatic, moderately spiced gravy. A timeless favourite known for its warmth depth and fragrance.

DHABA LAMB CHOP £19.95

Chargrilled lamb chops infused with medium spices finished in a rich, rustic curry sauce inspired by traditional Indian roadside dhabas. Bold, hearty and full of flavour.

SHANK £21.95

A regal dish from the city of Nawabs—succulent lamb shank slow-braised with Chutney House's signature blend of medium spices, served in a deeply rich and aromatic sauce. A luxurious taste of Lucknow's Royal Culinary Heritage.

CHICKEN

GAJIPURI MASALA £14.95

Chicken gently cooked in a fragrant blend of medium spices enriched with a smooth coconut and poppy seed paste. A delicately balanced dish with a distinctive, tingling flavour from the coastal kitchens of Gajipur.

AUDHI KORMA £14.95

A classic mild dish from the Royal kitchens of Lucknow. Tender chicken simmered in a luxurious cashew nut and yogurt (curd) base, delicately seasoned for a rich, creamy finish that's both subtle and indulgent.

MALAI CHICKEN £14.95

Tender chicken simmered in a rich, creamy cashew and onion gravy, delicately spiced and infused with aromatic herbs. A smooth, mildly spiced dish with a luxurious texture and comforting depth of flavour.

BUTTER CHICKEN £14.95

A timeless classic—succulent tandoori chicken simmered in a velvety tomato and cashew cream sauce, gently medium spiced and finished with a touch of honey and butter. Rich smooth and indulgently comforting.

DAK BUNGALOW £14.95

A rustic Anglo-Indian classic once served in colonial rest houses. Tender chicken slow-cooked with boiled potatoes and a home-style blend of hot spices, creating a rich comforting curry with depth and heritage.

HOT KOLHAPURI £14.95

A renowned Rajasthani delicacy featuring chicken simmered in a bold blend of robust spices cashew nut and poppy seed paste. Rich, intense and fiery—perfect for lovers of Madras-level heat.

HYDERABADI DUM BIRYANI

VEG £12.95 / CHICKEN £14.95 / LAMB 17.95 / KING PRAWN £19.95

A regal delicacy from the kitchens of the Nizams—your choice of protein marinated in traditional Hyderabad spices and yogurt, layered with fragrant basmati rice and slow-cooked in a sealed earthen pot (dum style) to lock in flavour and aroma. Served with pomegranate & mint raita salad for a refreshing finish.

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SEA FOOD MAIN

BOMBAY FISH MASALA £21.95

A coastal classic—whole Pomfret on the bone marinated with red chilli and house spices shallow-fried with caramelised onions and finished in a rich aromatic masala sauce. Bold, flavourful and true to the streets of Bombay.

GOAN FISH £19.95

Succulent Monk fish, responsibly sourced from the North East Atlantic, gently simmered in a creamy coconut-based curry with medium Goan spices. Rich, vibrant and infused with coastal character.

DAAB CHINGRI £19.95

A coastal delicacy from the shores of Cox's Bazar—King Prawns marinated in mild Bengali spices and simmered in a creamy coconut sauce. Served in tender harmony with flavours of the sea and a hint of sweetness.

KERALA SEA BASS £19.95

Pan-fried Mediterranean sea bass delicately spiced and served in a traditional Kerala-style thick coconut and curry leaf sauce. Fragrant, gently spiced and bursting with South Indian coastal flavours.

CLASSICAL MAIN

PANEER £11.95 / CHICKEN £13.95 / LAMB £14.95 / KING PRAWN £19.95

TIKKA MASLA

A beloved classic—your choice of protein simmered in a rich, creamy tomato and cashew sauce delicately spiced with Chutney House's signature blend. Bold, aromatic and perfectly balanced.

GARLIC CHILLI

A bold and fiery dish featuring your choice of protein tossed in a spicy garlic and red chilli sauce, infused with curry leaves, crushed spices and a hint of tang. A punchy favourite for lovers of heat and depth.

BALTI

A bold and aromatic dish originating from the North West frontier, featuring your choice of protein cooked in a thick, spiced tomato and onion gravy. Stir-fried in a traditional wok-style balti pan for a rich, rustic flavour with a hint of smokiness.

BHUNA

A rich and deeply spiced dish, where your choice of protein is slow-cooked with onions, tomatoes and Chutney House's signature blend of ground spices until the sauce is thick, dark and intensely flavoured.

DANSAK

A rich and hearty Parsi-inspired curry combining lentils and your choice of protein, slow-cooked in a mildly spiced, sweet and tangy sauce. A perfect balance of depth, warmth and comfort.

KARAHI

A comforting North Indian classic made with gram flour and yogurt, gently simmered with turmeric, curry leaves and mustard seeds. Finished with a traditional tempering (tadka) for a subtly tangy, spiced flavour. Light, wholesome and soul-warming.

JALFREZI

A vibrant and spicy stir-fry-style curry made with your choice of protein, tossed with bellpeppers, onions and green chillies in a tangy tomato-based sauce. Bold, colourful and full of lively flavour.

PATHIA

A Parsi-inspired sweet, sour and mildly spicy curry made with your choice of protein. Cooked with tomatoes, tamarind and a delicate balance of spices, this dish delivers a rich, tangy depth with a subtle chilli kick.

SAAG

A traditional North Indian dish made with slow-cooked fresh baby spinach, gently spiced and simmered to a creamy finish. Available with your choice of protein. Earthy, hearty and full of depth.

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VEGETABLE MAIN

BUTTER PANEER £13.95

Soft paneer cubes simmered in a rich, velvety tomato and cream sauce, gently spiced and infused with Chutney House's signature blend of herbs yogurt and medium spices. A luxurious vegetarian take on the classic butter curry.

ANDHRA MIRCHI PANEER £13.95

A fiery South Indian favourite—paneer tossed in a bold Andhra-style masala with crushed chillies and southern spices. Known as the “celebrity” of spicy paneer dishes, this one's made for true heat seekers.

ALOO GOBI (VG) £11.95

A South Indian twist on a classic—baby potatoes and cauliflower gently cooked with medium spices curry leaves and mustard seeds. Fragrant wholesome and full of vibrant flavour.

CHANA MASALA £9.95

A hearty North Indian classic—slow-cooked chickpeas simmered in a tangy tomato-onion gravy, infused with roasted cumin, ginger and traditional spices. Bold comforting and entirely plant-based.

DAAL MAKHANI £9.95

A rich and creamy North Indian lentil delicacy made with slow-cooked black lentils, gently simmered with butter, cream and aromatic spices. Comforting, indulgent and full of depth.

DINGRI MOTOR £9.95

A traditional North Indian delicacy featuring sautéed mushrooms and green peas cooked in a lightly spiced onion-tomato gravy. Simple, elegant and full of earthy, homestyle flavour.

SAAG PANEER £9.95

A North Indian favourite—soft paneer cubes simmered in a velvety baby spinach. Delicately spiced with garlic, cumin and aromatic herbs. Creamy, wholesome and packed with comforting flavour.

VEGAN KORMA (VG) £13.95

A classic mild dish from Lucknow, featuring tender cauliflower, chickpeas and green beans simmered in a creamy cashew nut paste. Delicately spiced and entirely plant-based, offering richness without compromise.

BAGHAAR E BAINGAN (VG) £13.95

A Hyderabadi classic—pan-fried baby aubergines simmered in a rich, nutty gravy made from roasted peanuts, coconut and medium spices. A bold and aromatic vegan dish with depth and tradition in every bite.

NIZAMI HUNDY £13.95

A Royal Hyderabadi-inspired vegetable curry featuring a medley of seasonal vegetables simmered in a creamy cashew nut base and delicately flavoured with whole, aromatic medium spices. Rich, comforting and full of heritage.

BHINDI MASALA (VG) £9.95

Tender okra stir-fried with onions, tomatoes and a blend of traditional Indian spices. A classic dry-style curry, full of earthy flavour and comforting warmth—perfect for vegetarians and vegans alike.

SAAG ALOO (VG) £9.95

A comforting blend of tender baby potatoes and fresh spinach, sautéed with garlic, cumin and medium spices. A wholesome vegan classic with earthy flavours and a vibrant finish.

BOMBAY ALOO (VG) £9.95

Baby potatoes sautéed with mustard seeds, curry leaves and traditional Chutney House spices. A vibrant, homestyle dish with bold flavours and a comforting finish.

TARKA DAAL £9.95

A soulful lentil dish made from yellow split lentils slow-cooked to a creamy consistency, then finished with a fragrant tempering of garlic, cumin and mustard seeds in golden Ghee (or oil for vegan).

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RICE & BREAD

STEAM RICE £3.95

Perfectly steamed, long-grain basmati rice—light fluffy and delicately aromatic. The ideal accompaniment to any curry.

SAFFRON RICE £4.95

Fragrant basmati rice delicately laced with saffron strands, offering a subtle floral aroma and golden hue. A luxurious accompaniment to elevate any dish.

GARLIC RICE £5.95

Aromatic basmati rice tossed with golden fried garlic and sautéed onions, infusing every grain with rich, savoury flavour. A bold and fragrant side to complement any main.

MUSHROOM RICE £5.95

Fragrant basmati rice sautéed with fresh mushrooms, gently spiced and infused with herbs. Earthy aromatic and the perfect accompaniment to curries or grilled mains.

EGG RICE £5.95

Wok-tossed basmati rice with fluffy scrambled egg spring onions and a touch of soy and seasoning. A simple yet satisfying Indo-Chinese classic, perfect on its own or as a side.

COCONUT RICE £5.95

Fragrant basmati rice infused with freshly grated coconut and a hint of aromatic spices. Light, fluffy and subtly sweet—perfectly paired with coastal or spiced curries.

SPECIAL FRIED RICE

**VEG £7.95 / CHICKEN £9.95 /
PRAWN £12.95**

Fragrant basmati rice stir-fried with seasonal vegetables, aromatic spices and egg, finished with your choice of protein: garden-fresh vegetables, tender chicken or juicy prawns. A satisfying and versatile Indo-Chinese favourite.

PAPAD & CHUTNEY £4.95

A classic Choice of two plain or spicy papadum served with a trio of classic accompaniments: tangy onion salad, refreshing mint yogurt sauce and sweet mango chutney. A perfect start to your dining experience.

PLAIN NAAN £3.95

Soft, leavened flatbread baked in a traditional clay oven. A classic accompaniment to any curry.

GARLIC NAAN £4.95

A soft, tandoor-baked flatbread brushed with butter and generously topped with fresh garlic and Coriander. Aromatic and flavourful—a perfect side to any Indian dish.

KEEMA NAAN £5.95

Soft, tandoor-baked naan stuffed with delicately spiced minced lamb. Rich, savoury and satisfying a perfect pairing with raita or curry.

PASHWARI NAAN £5.95

A sweet, tandoor-baked naan filled with a rich blend of almond and pistachio paste, topped with sesame seeds and dates. A fragrant indulgent side to balance bold curries.

CHEESY CHILLI NAAN £6.95

Soft, freshly baked naan topped with melted cheese and a fiery chilli blend. A deliciously indulgent twist with a perfect balance of creamy and heat.

KULCHA NAAN £5.95

Soft, leavened naan stuffed with a lightly spiced filling of onion, herbs, and crushed spices, baked to perfection in the tandoor. A North Indian classic with a savoury twist.

CHAPATI £3.95

Chutney House Chapati wholemeal handmade flat bread.

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KIDS MENU 7 OR UNDER £9.95

KIDS BUTTER CHICKEN

A timeless classic—succulent tandoori chicken simmered in a velvety tomato and cashew cream sauce, gently medium spiced and finished with a touch of honey and butter. Rich, smooth and indulgently comforting.

KIDS CHICKEN TIKKA MASALA

A beloved classic—chicken simmered in a rich creamy tomato and cashew sauce, delicately spiced with Chutney House's signature blend. Bold aromatic and perfectly balanced.

CHICKEN WRAP

Tender grilled chicken wrapped in soft flat bread with crisp salad, served along side golden fries and a side of tangy tomato ketchup. A satisfying fusion of flavour and comfort.

FISH FINGER

Crispy golden fish fingers served with seasoned chips fresh side salad and a classic tartare sauce. A timeless favourite with a Chutney House touch.



Chutney House

INDIAN SALAD £5.95

PUNJABI ONION SALAD

A vibrant mix of thinly sliced red onions, fresh coriander, chillies, lemon juice and Chutney House spices. A zesty and spicy side that pairs. Perfectly with grilled dishes.

RAITA SALAD

A refreshing blend of creamy yogurt, diced cucumber, sugar and a touch of roasted cumin finished with fresh coriander. The perfect cooling complement to spicy dishes.

SPICY MIX SALAD

A bold and colourful medley of fresh onions, tomatoes cucumber, salad leaf and tossed with green chillies, lemon juice and house-blended spices. Crisp, zesty and full of heat.

AVOCADO SALSA

Fresh avocado delicately chopped and mixed with diced tomatoes, onions, coriander, lime juice and a hint of chilli. Creamy, zesty and perfectly balanced—a vibrant side or dip.

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GROUP TIME FEAST BANQUETING MENU MINIMUM NUMBER 6 £34:95PP

STARTER

MIX STARTER

A curated trio of house favourites: juicy Adana kebab, tender Afghani chicken, and crisp Kachcha Mango Bhajia.

OR

VEG STARTER

An artisanal selection of vegetarian starters: crisp Mango Bhajia, bold Wasabi Sesame Paneer and golden Vegetable Samosa.

MAIN

LAMB CHAMPARAN

A beloved Bihari specialty—tender lamb slow-cooked in a sealed earthen pot, marinated with Chutney House's signature blend of medium spices, garlic and mustard. Finished with a touch of Indian butter for arich, aromatic experience rooted in tradition.

BUTTER CHICKEN

A timeless classic—succulent tandoori chicken simmered in a velvety tomato and cashew cream sauce, gently medium spiced and finished with a touch of honey and butter. Rich, smooth and indulgently comforting.

VEG NIZAMI HUNDY

A Royal Hyderabadi-inspired vegetable curry featuring a medley of seasonal vegetables simmered in a creamy cashew nut base and delicately flavoured with whole, aromatic medium spices. Rich, comforting and full of heritage.

SIDE

TARKA DAAL

A soulful lentil dish made from yellow split lentils slow-cooked to a creamy consistency, then finished with a fragrant tempering of garlic, cumin and mustard seeds in golden ghee (or oil for vegan). Comforting, rustic and full of flavour.

SAFFRON RICE

Fragrant basmati rice delicately laced with saffron strands, offering a subtle floral aroma and golden hue. A luxurious accompaniment to elevate any dish.

PLAIN NAAN

Soft, leavened flatbread baked in a traditional clay oven. A classic accompaniment to any curry.

LUNCH TIME FEAST 12:00 TO 16:00

MEAT THALI £15.95

A wholesome and energising selection of regional favourites: slow-cooked Lamb Champaran, fiery Chicken Kolhapuri, creamy Dal Makhani, steamed basmati rice, soft chapati and a cooling raita salad. A complete and satisfying meal on one platter.

VEG THALI £13.95

A nourishing assortment of vegetarian specialties: Bhindi Masala, spicy Andhra-style Mirchi Paneer rich Dal Makhani, steamed basmati rice, soft chapati and cooling raita salad. A balanced and flavourful feast on a single platter.

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