

FOOD MENU

Chinese Starters

SPRING ROLLS (Vegetable / Duck)	7 / 8
Chinese vegetables wrapped in filo pastry (v, g, d)	
SALT & PEPPER CHICKEN	8
Diced chicken breast tossed with ginger & pepper (g)	
CHILLI PANEER	7
Indian cheese with onions, pepper & chilli (v, g, d)	
SALT & PEPPER PRAWN	10
King prawns tossed with ginger & pepper (g)	
CHILLI CHICKEN	8
Fried chicken pieces with onions, pepper & chilli (g)	
CRISPY HONEY CHICKEN	8
Crispy chicken strips wok-fried in a fiery honey chilli glaze	
CRISPY CHILLI BEEF	9
Crispy fried beef strips in a rich tomato & chilli sauce (g)	
CAULIFLOWER MANCHURIAN	7
Cauliflower tossed with ginger, garlic & soy sauce (vg, g)	
SALT & PEPPER SOFT SHELL CRAB	14
Crispy fried soft-shell crab, freshly caught from the Cornish coast, tossed in aromatic spices and a kick of salt & pepper (g)	
DEEP FRIED CRISPY AROMATIC DUCK	16
Served with soft pancakes, rich hoisin sauce, fresh leeks & cucumber (g)	

Chinese Mains

STIR FRIED VEGETABLES	9
Mixed vegetables with roasted garlic special sauce (vg, g)	
PAK CHOI	9
Fresh stir fried pak choi with sesame oil & roasted garlic (vg, g)	
KUNG PAO TOFU	11
Tofu pieces with a rich Kung Pao sauce, ginger & chilli (vg, g)	
SWEET & SOUR CHICKEN	13
Crispy chicken, pineapple & peppers in a tangy tomato sauce (g)	
BEEF IN BLACK BEAN SAUCE	13
Sliced beef cooked with black bean, soy sauce & ginger (g)	
SZECHUAN PORK	13
Sliced pork with Szechuan pepper & spring onions (g)	
BRAISED PORK BELLY	15
Pork belly served with a rich, glossy sauce made from hoisin, dark soy, and oyster sauce, served with tender long-stemmed broccoli (g)	
PRAWNS IN OYSTER SAUCE	14
Lightly battered king prawns in a rich oyster sauce (g)	
NOODLES - Stir fried noodles with vegetables, soy sauce & sesame oil.	
Choose from...	
- VEG (vg, g)	7
- EGG (g)	7
- CHICKEN (g)	8
- MIXED MEAT (g)	10
FRIED RICE - Chinese rice with soy sauce, sesame oil & spring onion.	
Choose from...	
- VEG (vg, g)	7
- EGG (g)	7
- CHICKEN (g)	8
- MIXED MEAT (g)	10

Dim Sum

Traditional Chinese deep-filled dumplings made in house and steamed to order. Served with homemade chilli garlic sauce & our house blended soy sauce. Four pieces per portion

VEG (vg, g)	6
PORK (g)	7
CHICKEN (g)	7
PRAWN (g)	7

Rock Salt Specials

BAINGAN THEEYAL	13
Sliced grilled aubergine with tomatoes & spices in a rich sauce (vg)	
KHADAI DUCK	16
Gressingham duck breast marinated in chilli, fenugreek & cinnamon then roasted to medium in our clay tandoor oven (d)	
PORK VINDALOO	16
Succulent pork cheek in a fiery gravy with red wine vinegar, chilli & garlic	
LAMB RAAN	16
Whole, slow-cooked lamb shank in a rich aromatic gravy with cardamom & bay leaves	
KERALA BEEF CURRY	16
Chunks of tender beef with in a spicy, aromatic Kerala sauce	
FISH COASTAL CURRY	16
Cod pieces in a rich broth with mustard & curry leaves	
PRAWN CHETTINAD	16
Tandoor-roasted jumbo king prawns in an aromatic Chettinad sauce with coconut, fennel & black pepper	
TANDOOR ROASTED VENISON	16
Succulent venison haunch steak, roasted to medium in our clay oven, served with a rich creamy sweetcorn sauce (d)	
KASUNDI FISH CURRY	16
Tender cod fillets simmered in a tangy mustard sauce, enriched with aromatic spices	

Vegetarian

DAL MAKHANI	10
Rich, buttery slow - cooked black lentils (v, d)	
LAHSOONI DAL *	6 / 9
Yellow lentils stewed with garlic & tomato (vg)	
MATAR PANEER	11
Indian cheese & green peas with onions, tomatoes & spices (v, d)	
PALAK PANEER	11
Indian cheese & spinach with garlic & chillies (v, d)	
CHANA MASALA *	6 / 9
Chick peas cooked with carom seeds, tomatoes, onion & ginger (v, d)	
SAAG ALOO *	6 / 9
Potatoes with spinach and garlic (vg)	
BOMBAY ALOO *	6 / 9
Potatoes with garlic, tomato and spices (v, d)	

* available as a side dish or main course

Indian Starters




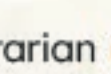
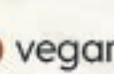
POPPADOMS *	4
Served with homemade chutneys (v, d, g)	
ONION BHAJIS *	6
Fried onion with chickpea flour & fennel seeds (vg, g)	
MALAI BROCCOLI *	7
Roasted broccoli with cheese & green cardamom (v, d, g)	
AMRITSARI FISH PAKORA	9
Fried cod snack with mint-mayo dip	
TANDOORI LAMB CHOPS	10
Lamb chops roasted with chilli & aromatic spices	
BASIL PANEER TIKKA *	7
Tandoor - roasted Indian cheese with fresh basil (v, d, g)	
ALOO TIKKI CHAAT *	7
Fried potato patties served with chickpeas and a sweet spicy tangy and crispy array of toppings (v, g, d)	
SAMOSA CHAAT *	7
Crunchy samosa served with chickpeas and a sweet spicy tangy and crispy array of toppings (v, g, d)	
ACHARI CHICKEN TIKKA	8
Chicken thighs roasted with pickle & hung yoghurt (d)	
LAHORI CHICKEN TIKKA	8
Juicy chicken thigh pieces marinated in spiced yoghurt & grilled in the tandoor. Served with mint chutney (d, n)	

Indian Mains

MURG BUTTER MASALA	13
Chicken breast in a rich plum tomato & fenugreek sauce (d)	
CHICKEN KORMA	13
Chicken in a creamy cashew & green cardamom sauce (d, n)	
KORRI GHASSI CHICKEN	13
Chicken in a rich coconut sauce with tomato & spices	
KASHMIRI LAMB	14
Slow-cooked lamb in an intense gravy with aromatic spices	
RAILWAY LAMB CURRY	14
Traditional lamb curry with black cardamom, bay leaves & potatoes	
BIRYANI - Traditional North-Indian dish with rice & aromatic spices, served in a clay pot with gravy & raita	
VEGETABLE BIRYANI (v, g, d)	12
CHICKEN BIRYANI (g, d)	13
LAMB BIRYANI (g, d)	14

Bread & Rice

PLAIN or PULAO RICE (vg)	3.5
TANDOORI ROTI (vg, g)	3
LACHA PARATHA (v, g, d)	3.5
CHILLI CHEESE NAAN (v, g, d)	3.5
PLAIN NAAN (v, g, d)	3.5
GARLIC NAAN (v, g, d)	3.5
PESHWARI NAAN (v, g, d, n)	3.5

 vegetarian  vegan  contains dairy  contains gluten  contains nuts/peanuts

Dishes marked with a star (*) do not contain gluten, but please note that the sauces do contain gluten.

Any allergies/intolerances? Please let your server know. We haven't listed all of them.