






FOOD MENU

Chinese Starters

SPRING ROLLS (Vegetable / Duck) 6 / 8 Chinese vegetables wrapped in filo pastry (v, g)	
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)	
MONGOLIAN CHICKEN 8 Chicken pieces in a sticky tomato & chilli sauce (g)	
CHILLI CHICKEN 8 Fried chicken pieces with onions, pepper & chilli (g)	
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)	

Chinese Mains

STIR FRIED VEGETABLES 9 Mixed vegetables with roasted garlic & Chef Kedar's special sauce (vg)	
PAK CHOI 9 Fresh stir fried pak choi with sesame oil & roasted garlic (vg)	
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)	
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 (v, g) 7	
- EGG (g) 7	
- CHICKEN (g) 8	
FRIED RICE - Chinese rice with soy sauce, sesame oil & spring onion. Choose from...	
- VEG (vg) 7	
- EGG (g) 7	
- CHICKEN (g) 8	

 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.

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	

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 rare in our clay tandoor oven	
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	

Vegetarian

DAL MAKHANI 10 Rich, buttery slow - cooked black lentils (v, d)	
LAHSONI 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 (vg)	
SAAG ALOO * 6 / 9 Potatoes with spinach and garlic (vg)	
BOMBAY ALOO * 6 / 9 Potatoes with garlic, tomato and spices (vg)	

* available as a side dish or main course

Indian Starters

POPPADOMS * 4 Served with homemade chutneys (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)	
FISH PAKORA 9 Fried cod snack with homemade lemon & chilli 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)	
MURG MALAI TIKKA 8 Chicken thigh pieces roasted with yoghurt, cheese & ginger (d)	

Indian Mains

MURG BUTTER MASALA 13 Chicken breast in a rich plum tomato & fenugreek sauce (d)	
MURG SAAGWALA 13 Chicken thigh with onions, chilli & spinach	
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 & baby 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	