

CHINESE STARTERS

SPRING ROLLS (Vegetable / Duck)	6 / 8
Chinese vegetables wrapped in filo pastry (V G D / G D)	
SALT & PEPPER CHICKEN	8
Diced chicken breast tossed with ginger & pepper (G)	
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)	
CHILLI PANEER	7
Indian cheese with onions, pepper & chilli (V G D)	

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

ALOO TIKKI CHAAT 7
potato & chickpeas with chutney (D)

SAMOSA CHAAT 7
samosa & chickpeas with chutney (G D)

INDIAN STARTERS

POPPADOMS	4
Served with homemade chutneys (D)	
ONION BHAJIS	6
Fried onion with chickpea flour & fennel seeds (VG)	
MALAI BROCCOLI	7
Roasted broccoli with cheese & green cardamom (V D)	
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)	
ACHARI CHICKEN TIKKA	8
Chicken thighs roasted with pickle & hung yoghurt (D)	
MURG MALAI TIKKA	8
Chicken thigh roasted with yoghurt, cheese & ginger (D, N)	

CHINESE MAINS

STIR FRIED VEGETABLES	9
Mixed vegetables with roasted garlic & Chef Kedar's 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)	
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...

- VEGETABLE NOODLES (V G)	7
- EGG NOODLES (V G)	7
- CHICKEN NOODLES (G)	8
FRIED RICE – Chinese rice with soy sauce, sesame oil & spring onion. Choose from...	
- VEGETABLE FRIED RICE (VG)	7
- EGG FRIED RICE (V G)	7
- CHICKEN FRIED RICE (G)	8

Please tell us if you have any intolerances, allergies or dietary requirements

N contains Nuts	D contains dairy
G contains gluten	V vegetarian
VG vegan	

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	
KERELA BEEF CURRY	16
Braised beef with curry leaves, chilli, black	
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

* available as a side dish or main course

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

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 D)	12
CHICKEN BIRYANI (D)	13
LAMB BIRYANI (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 (VG D)	3.5
GARLIC NAAN (VG D)	3.5
PESHWARI NAAN (V G D N)	3.5

A 10% discretionary service charge will be added to all bills