

## TANDOORI

### Chicken Tikka

Cotswold chicken breast pieces marinated and then roasted with authentic spices. (D)  
£11.<sup>95</sup>

### Rajasthan Royal Mix Grill

The secret is fresh quality lamb chops, jumbo prawn, kebab, chicken tikka marinated and spiced in the morning and grilled to order. Served with refreshing mint lassi (D)  
£15.<sup>95</sup>

### King Prawn Shaslik

King Prawn pieces marinated and then roasted with tomatoes, bell peppers & chunky onions. A perfect healthy dish (D)  
£13.<sup>95</sup>



## VEGETARIAN

(G) Contains Gluten (D) Contains Dairy (N) Contains Nuts (V) Vegetarian.  
Allergenic ingredients are present in our kitchen.  
We cannot guarantee dishes are 100% free of these ingredients.  
Any special requirements please inform the server.

### Spiced Potato Kishmish

A delicious balance of flavours. Spiced new potatoes, green grapes, ground pomegranate seeds, cumin and fresh cilantro. As good as it sounds.

### Tarka Dhall

A classic lentil dish from southern Indian, subtle and aromatic.

### Spicy Mushrooms

Sliced fresh mushrooms tossed in an onion garlic spicy sauce, makes a perfect side dish

### Mango Aubergine

Fresh aubergines cooked with panch phoron spices and mango pickle for a tang that really tickles the palate.

### Saag Paneer

Local Indian cheese lightly cooked with fresh spinach in our own blended spices.  
Beauty in simplicity. (D)

### Garlic Shabji

A spicy dish of selected seasonal vegetables and garlic. A delicious balance of flavours.

### Bombay Aloo

A 'down to earth' favourite, yes, curried potatoes. Just taste it

### Quorn Chana Palak

A delicious balance of flavours. Chunks of garnished quorn cooked with fresh spinach and chick peas in a spicy sauce of fresh herbs and spices

### Bindi Bhaji

Fresh Okra (ladies fingers) prepared to our home style recipe that speaks for itself

### Scallop Tarang

Rye Bay hand dived scallops pan seared, served with caramelised ginger, apple purée and pine nut podi for a medley of sweet and spicy flavours. (N)

### Honey Buttakh

Strips of Devonshire Creedy Carver duck, roasted in the tandoor, served with a drizzle of golden honey and roasted sesame seeds. A revelation. (N)

### Soft Shell Crab

Crisp fried soft shell crab in spicy home made sauce. Drizzled with sweet chilli chutney.  
Remarkable (D)

### Chickpea Cakes

These spiced chickpea cakes are inspired by falafel, made with roasted peanuts, sesame seeds, cumin seeds, and lemon juice. (N) (V) (D)

### Salmon Tikka Aloo

Norwegian salmon from deeper and colder water, gently marinated with yogurt, garam masala, ground cumin and yellow chilli with a trace of fresh lemon (D)

### Amritsari Chilli Fish

Fresh pieces of white fish in a crisp light spiced batter, tossed in hot chilli garlic. Wow! (D)

### Onion Bhaji

This world famous Indian snack needs no introduction. Crisp onions lightly coated in gram flour, mixed with mashed banana and deep fried into a fluffy golden sphere. (D) (V)

### Rose Petal Ratan

Malai tikka, jumbo prawn, and Sheek kebab. They lie overnight in a special marinade of lime juice and jaggery, warm dark spices. (D)

### Gunpowder Potatoes

The seduction is in the tumble. Potatoes with brown skins, smoky-grilled, broken apart, tossed with butter, crushed aromatic seeds and green herbs. With or without chillies. Famous Indian street food. (D)

### Rack Of Lamb

Roasted rack of lamb with Saffron sauce, crushed garlic cloves, garam masala, cardamom, and lemon juice. (D)

### King Prawn Puri

Pan fried king prawns, lightly spiced and served on our hot thin puri bread.

### Paneer aur hari gobi

Roasted paneer (indian cottage cheese) and broccoli in chef's own marinade, sprinkled with fresh lime juice and served with salad leaves and apple slices (D) (V)

## ACCOMPANIMENTS

### Basmati Rice

£2.<sup>95</sup>

### Saffron Pilau Rice (D)

£2.<sup>95</sup>

### Lemon Chilli Rice (D)

£3.<sup>50</sup>

### Nan

Leavened tandoor baked bread made from refined flour. (D) (G)  
£2.<sup>95</sup>

### Garlic & Coriander Nan

Soft naan cooked with an abundance of freshly ground garlic cloves and fresh coriander. (D) (G)  
£3.<sup>50</sup>

### Peshwari Nan

Soft naan bread stuffed with sultanas, coconut, cashews and almonds (D) (G) (N)  
£3.<sup>50</sup>

### Roti

Un-leavened whole-wheat bread (ideal for people with a view to healthy eating). (G)  
£2.<sup>95</sup>

### Chef's Riatha

A refreshing natural yoghurt with crunchy onions, diced tomatoes and cucumber. (D)  
£2.<sup>95</sup>

### Kachumber

The name refers to beating someone up nicely — a messy to-do of cucumber, onion and tomato. (V)  
£2.<sup>95</sup>

### Plain Papadum

£1.<sup>00</sup>

### Chutneys

£1.<sup>95</sup>

### Chips

£2.<sup>50</sup>

## TRADITIONAL

Sometimes nothing but some good traditional home cooking from my mother will do; here's a few of my current faves!

Chicken	£8. <sup>95</sup>
Chicken Tikka	£9. <sup>95</sup>
Lamb	£9. <sup>95</sup>
King Prawn	£12. <sup>95</sup>
Mix Vegetable	£7. <sup>95</sup>

### Balti

Balti cuisine at its best. Prepared in a balti way fresh, fast and spicy. A unique complex aromatic taste

### Bhuna

Cooked in rich aromatic herbs & spices with onion tomatoes and peppers

### Jalfrezi

Hot and spicy dish with fresh green chillies, onions, peppers and tomatoes

### Patia

A tangy sweet and sour sauce with touch of lentils, a delicacy which originated from ancient Persia

### Rogan

Cooked with fresh green herbs and spices and finished with a rich tomato sauce

### Sagwala

A traditional medium strength dish cooked with fresh spinach and green herbs

### Dansak

A tangy sweet and sour sauce with touch of lentils, pineapple, a delicacy which originated from ancient Persia.



## CONNOISSEURS DISHES

### Spice Crusted Halibut

Large cut of halibut in a subtle yoghurt marinade served on a bed of green spiced sauce. Succulent and simple. (D)  
£13.<sup>95</sup>

### Lamb Ghassi

Slowly cooked lamb curry with coconut in a richly sauce of red chillies, cumin seeds, white poppy seeds, and cinnamon. A traditional dish from Bangalore. (N)  
£12.<sup>95</sup>

### Coconut Sea Bass

This is an South Indian dish from Kerala, combines fresh ingredients in a simple way. Fresh Sea Bass fillets cooked in coconut milk, garlic and chilli. Served immediately after garnished with the reserved curry leaves and coriander (D) (N)  
£13.<sup>95</sup>

### Rajasthani Lal Maas

Slowly braised Wiltshire Downland's lamb, prepared with red chilli paste and crushed spices and cilantro. The authentic dish is slightly hot. Served with spiced raita. (D)  
£12.<sup>95</sup>

### Sikandari Lamb Loin

Spiced lamb. The combination of braising and roasting makes the lamb really succulent and juicy. A traditional recipe of mango, green chilli & onion sauce with Hyderabadi influence.  
£12.<sup>95</sup>

### Duck Santara

Breast of Devonshire Creedy Carver duck, sautéed and simmered in it's own juices made heady with aromatic chillies, cilantro, cinnamon stick, ground spices and orange julienne for zesty flavour  
£13.<sup>95</sup>

### Kali Mirch Ka Murgh

Breast of Cotswold white chicken slow cooked with garlic, ginger paste and black pepper, a favoured spice in Hyderabad. Garnished with ginger julienne and crushed peppercorns, lightly toasted.  
£12.<sup>95</sup>

### Salli Ka Gosht

This is a favourite Parsi dish for a long time. Wiltshire Downland's Lamb braised in a spicy gravy of green chillies, red chillies, cumin, garlic and ginger, finished with golden straw potatoes.  
£12.<sup>95</sup>

### White Chicken Curry

A mild chicken curry prepared with marinated Cotswold white chicken, yogurt, coconut milk, cashew nuts. The flavours are unbelievable. Strongly recommended. (D) (N)  
£12.<sup>95</sup>

### Goan Jinga

An intriguing cultural crossover for all lovers of fish. Fresh water jumbo prawns sautéed with fenugreek leaves, dried red chillies, cumin and black peppercorns  
£13.<sup>95</sup>

### Crab De Imli

Crab simmered in a traditional Goa masala of onion, tamarind pulp, ground coriander, dried red chilli and curry leaves. Finished with coconut cream. Experience the intense sweet flavours of seafood with simple spicing  
£13.<sup>95</sup>

## VICEROY CLASSICS £10.<sup>95</sup>

### Chicken Makhani

One of our chefs favourite. Tender chicken cooked in a tomato creamy sauce, and butter, infused with spicy flavours. (D) (N)

### Chicken Tikka Massala

The ultimate Anglo-indian dish. Breast of chicken, lightly spiced and freshly cooked in a mild creamy sauce. (D) (N)

### Lamb Achari

Tender Lamb cooked off the bone slowly in a rich pickling spices. Full of flavours

### Garlic Chicken Curry

Garlicky and spicy. You can always add a few chillies at request if you want to turn the zing into a zap.

### Murgh Chilli Massala

An exquisite indulgence of chicken, mince lamb, spices, garlic, ginger, and fresh coriander

### Lamb Korahi

Tender lamb braised in a spicy masala of garlic, ginger, onions, tomatoes and fresh green coriander, cooked in a Karahi

### Chicken Naga

The naga chilli is one of the hottest chilli in the world so if you are looking for a hot dish, this is it.

## BIRYANI

Slow-cooked, layered and aromatic, served with pomegranate raita. The Biryani traces its origins to Iran — as does the old Bombay Café.

### Chicken Berry Britannia

The Viceroy variation on the legendary Irani Café special, with cranberries.  
£12.<sup>95</sup>

### Awadhi Lamb

The lamb is prepared with stock and spices, then layered with rice and cooked in traditional 'dum' style.  
£12.<sup>95</sup>