

We support local suppliers by purchasing our fresh produce from within Rutland where possible. Our meat predominantly comes from Launde farm foods who are renowned for the quality of their lamb and beef. The bulk of our vegetables are provided by Faulkners from the Wednesday Oakham Market.

STARTERS

Assorted Vegetable Chaat 🌶️🌶️

An assortment of dry spiced potato chaat with rice puffs, vegetable samosa, chickpeas, and yoghurt bombs
£8.50

Vegetable Samosa Chaat 🌶️

Deconstructed vegetable samosas with sweetened yoghurt and savoury dressings
£8.50

Stuffed Mushrooms 🌶️

With peppers and cheese, battered fried
£8.50

Three Cheese Pakora 🌶️

Shopshire blue, naked white cranberry and paneer in a crispy batter
£8.50

Lamb Spare Ribs 🌶️🌶️

Melt-in-the-mouth ribs tossed in a BBQ chilli sauce with peppers and onions
£9.50

SHARING PLATTERS FOR TWO

Meat Platter 🌶️🌶️

Chicken tikka, lamb cutlets and tandoori duck
£17.95

Vegetarian Platter 🌶️🌶️

Combination of onion bhajis, aloo tikki chaat and vegetable pakoras
£14.95

Fish/Seafood Platter 🌶️🌶️

Fish pakora, tandoori king prawns and catch of the day
£20.95

KEY

Mild 🌶️

Medium 🌶️🌶️

Hot 🌶️🌶️🌶️

Best of Launde 🌶️🌶️

Venison rolls, lamb cutlets, and a seasonal game or meat
£9.50

Trio of Chicken Tikka 🌶️

Marinated three ways – creamy (malai), with green herbs and tandoori
£9.50

Tandoori Duck 🌶️🌶️

Served with an orange and peach sauce, cooked medium rare
£9.50

Tawa Chicken on Bhatara 🌶️🌶️

Chicken tikka with peppers served on a puffed bread
£9.50

Assorted Seafood 🌶️🌶️

Smoked salmon spring rolls, monkfish cheeks and tandoori prawns
£10.50

INDO-CHINESE FAVOURITES

Chilli Paneer 🌶️🌶️

Cubes of crispy paneer tossed with peppers and onion in a tangy sweet chilli sauce
£8.50

Chilli Garlic Prawns 🌶️🌶️

King prawns with the smokiness of garlic and chillies
£10.50

Chilli Squid 🌶️🌶️🌶️

Crispy squid with chilli oil, diced peppers and powdered schezwan pepper
£9.50

Schezwan Chicken 🌶️🌶️🌶️

Panko crumbed chicken in a very hot schzewan style sauce
£8.50

Dishes may contain **nut traces** and **gluten**. We are not a nut free or gluten free kitchen. For **allergy** and **intolerance** information, please refer to our allergen menu.

If you have any dietary requirements or intolerances, please make your server aware of them and we will endeavor to create those dishes adhering to the dietary requirement.

We do not use **peanuts** in our kitchen.

CHEF'S COLLECTION

Seafood Biryani 🍛🍛🍛

Monkfish and king prawns cooked with basmati rice, flavoured with curry leaves, mustard seeds, and cayenne chilli (medium to hot in spice). Garnished with a roasted spicy poppadom, served with raita (cucumber yoghurt).

A curry sauce is available on request
£19.50

Monk Fish Bhuna 🍛🍛

Steamed and cooked in a medium spiced thick sauce, spiced with ginger, tomato, caramelised onions and a generous helping of fresh coriander - a rustic Punjabi bhuna

£19.50

Fish and Aubergine Curry 🍛🍛

Catch of the day with aubergines simmered with tamarind, and fennel seeds (medium to hot in spice)

£19.50

Goan Prawns 🍛🍛

King prawns cooked in tamarind, coconut milk and curry leaves - finished to a creamy texture, medium in spice

£19.50

Garlic Chilli Chicken 🍛🍛🍛

A Sarpech creation of a spicy, garlic infused chicken curry, best described as a "desi"-rustic, chicken curry, heavy on garlic and chillies, we use red cabbage in ours

£15.95

Butter Chicken Masala 🍛

Mild and creamy

£15.95

Chicken Lababdar 🍛

A mild - medium spiced chicken curry... with cheddar and tomatoes

£15.95

Chicken Curry - House Special 🍛🍛

Crunchy tomatoes and onions, caramelised with spices

£15.95

Chicken Tikka Makhani 🍛

A mild to medium curry which is the authentic version of tikka masala with a hint of fenugreek

£15.95

Chicken Pasanda 🍛

A creamy textured mild chicken curry with flaked almonds

£15.95

Chicken "Kadi" 🍛🍛

A yoghurt based curry tempered with spices. The "Kadi" puts cooking skills of a chef to challenge. Every state in the north of India has its own version

£15.95

Chicken Vindaloo on the Bone 🍛🍛🍛

Vindaloo or 'vindalho' is based on a Portuguese recipe, with creole influence. Chicken thigh on the bone, cooked with a chilli-vinegar paste. Fiery and hot

£15.95

Dum Chicken Biryani 🍛🍛

'Dum' is to pressure cook. Served in copper pots using a layering technique. Traditionally accompanied with a raita but please ask us for a curry sauce if you so wish

£17.95

Beef Xacutti 🍛🍛🍛

Our version of Beef "X" a spicy coconut dish from Goa. Popular with our patrons

£16.95

Lamb Shank Nihari 🍛🍛

Slow cooked lamb shank in jus/stock infused with spices. Nihari is a breakfast curry in India and very thin, we thicken ours with a few extra onions for texture and consistency

£17.95

Tandoori King Prawns 🍛🍛

Grilled king prawns on the spicier side served with salad, rice and curry sauce

£23.95

Venison Curry 🍛🍛🍛

A medium to hot Malaysian style curry with strong flavours of lime leaf and lemon grass (traces of lemon grass and lime leaf may be found in the dish)

£17.95

Chicken Shashlik 🍛

Tender pieces of marinated chicken breast, onions and peppers blazed in the tandoor. Served with salad, rice and curry sauce

£16.50

Tandoori Chicken 🍛🍛

Tandoor roasted supreme/breast and thigh on the bone, you can have both or choose to order just thigh or supreme (please let your server know) served with rice, salad and curry sauce

£16.50

Tandoori Salmon 🍛🍛

Lightly spiced salmon pieces, peppers and onions cooked in the tandoor. Served with salad, rice and curry sauce

£17.95

Keralan Beef Roast (Beef Ularthiyathu) 🍛

A dry beef curry similar to a bhuna, with diced coconut and curry leaves, served with rice (suggested bread paratha). Spicy, please note the notation roast in South Indian cooking is a combination of stewing, simmering and shallow frying

£18.50

Keema Matar (Beef) 🍛🍛

Classic mince meat ground with spices cooked with peas

£18.50

Oriental Duck Curry 🍛🍛🍛

A medium to hot duck curry in oriental spices (hint of thai & malay)

£18.50

BRITISH CLASSICS

Chicken **£15.95** | Beef **£16.95** | King Prawns **£19.50** | Lamb **£17.95**

Tikka Masala 🍛 | Korma 🍛 | Rogan Josh 🍛🍛 | Madras 🍛🍛🍛
Jalfrezi 🍛🍛🍛 | Karahi 🍛🍛 | Dhanksak 🍛🍛 | Patia 🍛🍛🍛