

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

### Vegetable Assiette

An assortment of vegetable samosas, aloo tikki (potato rosti) and dahi puri (spiced yoghurt bombs)

**£6.95**

### Chole Bhatura

A Punjabi favourite, spiced chickpeas on a fried bread

**£6.95**

### Onion Bhaji

Brunoise of onions in a light chickpea batter

**£5.95**

### Trio of Chicken Tikka

Chicken tikka marinated in three different ways - in tandoori paste, creamy (malai) and green herb

**£7.25**

### Best of Launde

Seekh kebabs, Lamb cutlets, and a seasonal game or meat

**£7.65**

### Lamb Spare Ribs

Lamb spare ribs in a BBQ chilli with peppers and onions

**£7.65**

### Assorted Sea Food

Crab Tikki (rostii), Chilli squid, Tandoori prawns

**£8.50**

### Tandoori Duck

Served with an orange and fig chutney

**£7.65**

### Tandoori Poussin

Poussin served on the bone, an equivalent of the indian Tandoori chicken, a favourite of the north

**£6.95**

### Paneer Shaslik

From the tandoor, Indian Cheese (paneer) with grilled peppers and onion

**£6.95**

## SHARING PLATTERS

### Meat Platter for Two

Combination of chicken tikka, seekh kebab and tandoori duck

**£13.95**

### Vegetarian Platter for Two

Combination of onion bhajis, aloo tikki and vegetable samosas

**£11.95**

## INDO-CHINESE FAVOURITES

### Chilli Paneer

Cubes of crispy paneer tossed with peppers and onion in a tangy chilli sauce, medium to hot

**£6.95**

### Chilli Garlic Prawns

King prawns with the smokiness of garlic and chillies, medium to hot

**£8.50**

All dishes may contain **nut traces**. For **allergy** and **intolerance** information, please refer to our allergen menu. If you have any additional enquiries, please speak to your server.

## CHEFS COLLECTION

### Seafood Biryani

Monkfish, squid and king prawns steamed with basmati rice, flavoured with curry leaves, mustard seeds, cayenne chilli and seafood spices. Garnished with a roasted spicy poppadum and served with raita, medium spiced.

A curry sauce is available on request

**£17.95**

### Monk Fish Bhuna

Monk fish steamed and cooked in a medium spiced thick sauce, flavoured with root ginger, tomato, caramelised onions and a generous helping of fresh coriander - a rustic Punjabi dish

**£15.95**

### Garlic Chilli Chicken

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

**£13.95**

### Delhi Murg Lababdar

A medium spiced chicken curry .....with caramelised onion and tomatoes; a favourite in the restaurants of Delhi

**£13.95**

### Goan Prawns

King prawns cooked in tamarind, coconut milk and curry leaves in a tangy, creamy textured sauce with medium spice

**£15.95**

### Beef Xacutti

Diced beef cooked in a blend of Goan (creole) spices, dried red chillies and fresh coconut. Xacutti is a classic Goan dish - fiery and full of flavour

**£14.95**

### Chicken Tikka Makhani

A medium spiced authentic version of tikka masala with fenugreek

**£13.95**

### Badami Chicken Pasanda

A creamy textured mild chicken curry with flaked almonds

**£14.95**

### Chicken Vindaloo on the Bone

Vindaloo or 'vindalho' is based on a Portuguese recipe, with creole influence. Ours is prepared as it would be back in India. Chicken thigh on the bone, cooked with a chilli-vinegar paste. Fiery and hot

**£13.95**

### Dum Chicken Biryani

The King of all biryanis, 'Dum' is to pressure cook in copper pots by a layering technique. Served traditionally with a raita but ask us for a curry sauce if you so wish. Medium spiced

**£15.95**

### Fish Malabari

Tilapia cooked in a medium spiced curry tempered with curry leaves, mustard and rye seeds

**£15.95**

### Lamb Shank Nihari

Slow cooked lamb shank in jus/stock infused with spices and chillies. Full of intense and strong flavours finished with a blend of secret spices giving a medium hot melt in your mouth texture

**£14.95**

### Tandoori King Prawns

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

**£19.95**

### Venison Rendang (Seasonal)

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

**£15.95**

### Chicken Shashlik

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

**£14.95**

### Tandoori Salmon

Spiced salmon pieces, peppers and onions cooked in the tandoor. Served with a curry sauce

**£16.95**

### Keralan Beef Roast (Beef Ularthiyathu)

Its 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

**£14.95**

## CLASSICS

### Chicken Tikka Masala

A medium spiced British classic with mild velvety textures

**£13.95**

### Chicken Korma

Mild, coconut and exotic flavours but without the fire and spice

**£13.95**

### Rogan Josh

A medium spiced tomato and garlic based curry

Chicken **£13.95** | Beef **£14.95** | King Prawns **£15.95**

### Sag

A medium spiced classic Indian dish with spinach and a hint of ginger and pounded garam masala

Chicken **£13.95** | Beef **£14.95** | King Prawns **£15.95**

### Madras

A fiery rich spicy sauce with green chillies, cayenne red chillies and coriander

Chicken **£13.95** | Lamb **£14.95** | Beef **£14.95**

King Prawns **£15.95**

### Jalfrezi

Cooked in an onion based spiced sauce with peppers and chillies, a medium to hot dish

Chicken **£13.95** | Lamb **£14.95** | Beef **£14.95**

King Prawns **£15.95**

### Karahi

Onions and capsicum pan roasted with cumin seeds, root ginger, garlic and tomatoes finished with cayenne chilli and coriander giving a medium spiced dish

Chicken **£13.95** | Lamb **£14.95** | Beef **£14.95**

King Prawns **£15.95**

## VEGETARIAN

### Dal Bukhara

Urad dal cooked two ways with tomatoes, cream and fenugreek. A creamy textured dal infused with medium spices

Side **£5.95** | Main **£10.95**

### Mushroom Bhaji

Pan fried mushrooms in a light blend of herbs and spices

Side **£6.50** | Main **£9.95**

### Bombay Aloo

Potatoes in a thick curry base

Side **£6.50** | Main **£9.95**

### Tarkha Daal

Yellow lentils cooked in a traditional Punjabi style

Side **£5.95** | Main **£8.95**

### Paneer Methi Makhani

Paneer and fenugreek in a velvety textured base, mild to medium in heat

Side **£6.95** | Main **£10.95**

### Matar Paneer

Soft paneer with petit pois in a medium base curry

Side **£6.95** | Main **£10.95**

### Saag Aloo

Spinach and potatoes

Side **£6.95** | Main **£10.95**

### Vegetable Biryani

Steamed seasonal vegetables cooked with basmati rice and fried onions served with raita. A curry sauce is available on request

**£12.95**

### Pindi Channa Masala

Originating in Lahore, curried chickpeas are cooked together with crushed spices

Side **£5.95** | Main **£9.95**

### Vegetable Kadai

A slightly spicy and flavoursome dish prepared with a mix of seasonal vegetables, a hint of garlic, red chillies and home ground kadai masala

Side **£6.95** | Main **£12.95**

### Tamarind Aubergines

Aubergines pan fried with medium spices in a tamarind and palm sugar base

Side **£5.95** | Main **£9.95**

### Egg Curry

Hard boiled eggs served in a medium to spicy sauce - a favourite with Indian vegetarians

Side **£6.95** | Main **£11.95**

### Malai Kofta

A creamy and mild base curry with croquettes of Paneer and mashed potatoes garnished with nuts, hint of sweetness

Side **£6.95** | Main **£10.95**

More seasonal vegetables available - please ask your server.

## RICE AND BREADS

<b>Basmati Plain Rice</b>	<b>£3.00</b>
<b>Basmati Saffron Pilau Rice</b>	<b>£3.50</b>
<b>Mushroom and Spring Onion Pilau Rice</b>	<b>£3.75</b>
<b>Tandoori or Tawa Roti</b>	<b>£2.75</b>
<b>Chila Gluten Free Bread</b>	<b>£2.25</b>
<b>Plain Butter Naan</b>	<b>£3.50</b>
<b>Lacha Paratha</b>	<b>£3.50</b>
Layered Indian bread	
<b>Garlic and Coriander Naan</b>	<b>£3.75</b>
<b>Peshwari Naan</b>	<b>£3.95</b>
Coconut, cherry and raisin stuffing - glazed with honey	
<b>Red Leicester and Chilli Naan</b>	<b>£3.95</b>
<b>Stuffed Keema Naan</b>	<b>£4.50</b>
Naan bread stuffed with spiced minced lamb	
<b>Blue Stilton and Red Onion Naan</b>	<b>£3.95</b>

## ACCOMPANIMENTS

### Poppadoms - spicy or plain

Served with a trio of homemade chutneys  
Each

**£1.50**

### Natural Yogurt

**£1.50**

### Cucumber Raita

**£1.50**

### Mixed Salad

**£1.95**

### Chilli Chips

**£2.95**

### Homemade Pickle

Seasonal mix vegetables spiced and cured in masala

**£0.95**

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