

## A La Carte Menu

The British love affair with Indian cuisine is a tale that spans more than 200 years – from the opening of the very first curry house in 1809, to its rise in the 21<sup>st</sup> Century as Britain’s national dish. Fetcham Tandoori first opened its doors to diners back in January 1983, and has become a local favourite for Sunday lunches, dinner and private functions.

### Philosophy

For decades, Indian food in Britain has remained largely unchanged.

Our chef and his team have created a menu that reflects their talent and creativity each influenced by their individual style and regional background to redefine Indian cuisine.

The menu offers a unique touch complementing with traditional classics; keeping dishes familiar yet original.

Our ethos is to bring you the best dining experience. An elegant surrounding, serving fresh and healthy food

without compromising on taste using authentic methods and the finest ingredients.

We hope you enjoy your experience with us....

## Appetisers

Plain Papadom	£1.00
Masala Papadom	£1.00
Homemade Chutney Tray – Per Person <i>(Mint Yoghurt, Mango Chutney, Onion Salad)</i>	£0.70

## Starters

<b>Samosa</b> Spicy lamb/ Vegetable authentic pastry parcel.	£5.95
<b>Onion bhaji (V)</b> Spiced onions, bound with gram flour.	£5.95
<b>Trio of chicken tikka</b> Three distinctive flavours of chicken in yogurt, Indian spices and barbecued to perfection.	£7.50
<b>Naga Scallops (S)</b> Smoked chili spiced scallops, cauliflower & parsnip puree.	£8.50
<b>Tandoor Platter for One</b> Chicken tikka, Malai tikka, Lamb Chop, and Sheek Kebab.	£8.95
<b>Bombay Bhel (V)</b> Cold and crunchy, puffed rice, bombay mix, pomegranate, onions, tamarind, mint	£5.95
<b>Salmon Tikka</b> Succulent pieces of dill and peppercorn marinated salmon, grilled in the clay oven.	£7.95
<b>Spicy Paneer Stir Fry (V)</b> Paneer cubes, peppers and onions stir fried in a dry sweet chili sauce.	£6.95
<b>Coconut Shrimp</b> Marinated prawns deep-fried in coconut and breadcrumbs.	£7.95
<b>Beetroot &amp; Aloo Tikki (V)</b> Mashed beetroot and potatoes delicately spiced.	£6.95

## Main Dishes – Medium

<b>Sagolir Manksho</b> Cumin and black pepper spiced country goat curry producing a lovely aromatic sauce.	£14.50
<b>Sizzling Pheasant</b> Cooked in garlic, ginger roasted chillies and fresh green herbs.	£13.95
<b>Railway Lamb</b> Tender pieces of boneless lamb, rich in spices. This dish is a British Raj colonial-era dish that was served on 1 <sup>st</sup> class train journeys.	£13.95
<b>Saag Lamb / Chicken / King Prawn</b> Spinach cooked in fried garlic and onions with fenugreek leaves	£13.95 / £15.95
<b>Lucknow Lamb Biryani</b> Braised basmati rice, fried onion, mint a real lucknow style biryani cooked in a sealed pot with Iranian saffron. Served with raitha	£14.95
<b>Dum Ki Chicken Biryani</b> Braised basmati rice, fried onion, mint, massala spices cooked in a sealed pot with Iranian saffron. Served with raitha	£13.95

## Main Dishes – Hot

<b>Venison Achar</b> Cooked with pickling spices and topped with garam massala.	£14.95
<b>Grill Garlic Chilli Chicken</b> Cooked with peppers and onions giving a strong garlic and chilli taste	£13.95
<b>Naga chicken/lamb/king prawn</b> The words “naga bhut jolokia” best described as ghost pepper that grows in the Indian states of Assam, Nagaland and Manipur. Very hot!	£13.95 / £15.95
<b>Chicken Chettinad</b> Cooked with roasted spices and herbs.	£13.50
<b>Gunpowder lamb or chicken</b> Fiery hot curry with dry kashmiri chilli	£13.50

## Clay Oven Grills

<b>Rajasthan Lamb chops</b> (6pcs) Kentish Lamb chops marinated in nutmeg, kashmiri chilli, ginger, garlic and hung yogurt, served with homemade chutney.	£17.95
<b>Murug Tikka</b> Classic chicken tikka marinade in spices and yogurt.	£12.95
<b>Tandoor Mixed Grill</b> Selection of lamb chops, prawn, chicken tikka, sheek kebab.	£16.95
<b>Shaslick – Lamb/Chicken/King Prawn</b> Peppers, onions and tomato infused with delicate spices.	£12.95 / £19.95
<b>Tulsi King Prawns</b> (4pcs) Tandoori spiced king prawns marinated in Greek yogurt, ground coriander, turmeric, mustard and garlic.	£18.95
<b>Kentish Lamb Sheek Kebab</b> Grilled over hot coal, with apple chutney and yoghurt.	£13.95

## Main Dishes – Mild

<b>Coconut Cod Fish Curry</b> Authentic South Indian recipe delicately spiced with curry leaves, tamarind and coconut milk.	£13.95
<b>Malabar king prawn Curry</b> Aromatic curry from the Kerala region.	£15.95
<b>Murug Makoni</b> ( <i>formerly butter chicken</i> ) Old Delhi style butter chicken with a touch of fenugreek	£12.95
<b>Chicken Tikka Mussala</b> Britain’s most favourite dish made with a variety of spices and coconut, giving a true natural flavour and colour using beetroot.	£12.95

## Vegetable Specials

<b>Gachi Badshahi (Medium)</b> Mushrooms, potatoes, peas and tomato all tossed into the hot frying garlic and onions, cooked with fenugreek leaves until dry.	£11.95
<b>Vegetable Korai (Medium)</b> Dark spices infused with the mix of vegetables, served sizzling.	£11.95
<b>Brinjal Acchar</b> Aubergine and tomatoes in pickling spices.	£11.95

## Classics

	King Prawn	Lamb	Chicken
<b>Madras</b>	£14.95	£12.95	£12.95
<b>Buna</b>	£14.95	£12.95	£12.95
<b>Korma</b>	£14.95	£12.95	£12.95
<b>Dhansak</b> – Served with rice	£16.95	£14.95	£13.95
<b>Balti</b> – Served with naan	£16.95	£14.95	£13.95
<b>Rogan / Jalfrezi</b>	£15.95	£12.95	£12.95

## Sides

<b>Cauliflower Bhaji</b>	£5.25
<b>Bombay Aloo</b>	£5.25
<b>Saag Aloo</b>	£5.25
<b>Begun Bhaji (Aubergine)</b>	£5.25
<b>Bindi Bhaji (Okra)</b>	£5.25
<b>Tadka Dhal (Yellow Split Lentils)</b>	£5.95
<b>Chana Bhaji (Chickpeas)</b>	£5.95
<b>Saag Paneer (Spinach and Cheese)</b>	£5.95
<b>Black Dhal (Black Lentils)</b>	£5.95

## Rice and Bread

<b>Saffron Pilau / Plain Rice</b>	£3.95/£3.75
<b>Mushroom Rice</b>	£4.20
<b>Lemon Rice</b>	£4.20
<b>Egg Fried Rice</b>	£4.20
<b>Naan</b>	£3.75
<b>Garlic Naan</b>	£3.95
<b>Peshwari Naan</b>	£3.95
<b>Cheese Naan</b>	£3.95
<b>Chilli &amp; Coriander Naan</b>	£3.95
<b>Chapatti</b>	£1.95

***Our ingredients are organic, bought market-fresh daily, fully traceable and locally sourced where possible, to name a few; Conisbee & Son – Barracks Farm, where Game, Lamb and Eggs are sourced. Grays Gelato – Polsden lacey.***

***All dishes are prepared fresh to order; please note dishes may arrive at different times.***

*Food Allergies/Intolerances: Please speak to our staff about your requirements.*

*No artificial colours, preservatives or genetically modified products are knowingly used in our food preparation.*

*Set Menus are available on request. All prices include VAT.*

*A discretionary 12.5% service charge will be added to tables of 6 or more.*



