



Fetcham SINCE 1983 Tandoori

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 21st Century as Britain's national dish. Fetcham Tandoori first opened its doors to diners back in January 1983, and has become a local favourite.

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 in 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...

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@fetchamtandoori

Don't forget to post your lovely pictures #fetchamtandoori

APPETISERS

Plain Papadom £1.00

Masala Papadom £1.00

Homemade Chutney Tray –
Per Person (*Mint Yoghurt, Mango
Chutney, Onion Salad*) £0.80 **(D)**

STARTERS

SAMOSA CHAT

Garden peas and new potatoes stuffed
samosa with chat dressing

£6.50 **(V)(D)**

ONION BHAJI

Spiced onions, bound with gram flour

£5.95 **(V)(G)**

TRIO OF CHICKEN TIKKA

Three distinctive flavours of chicken in
yogurt, Indian spices and barbecued to
perfection

£7.95 **(D)**

TANDOOR PLATTER FOR ONE

Chicken tikka, Malai tikka, Lamb Chop,
and Sheek Kebab

£9.95 **(D)**

BOMBAY BHEL

Cold and crunchy, puffed rice, bombay
mix, pomegranate, onions, tamarind,
mint

£6.95 **(V)(D)(G)**

SALMON TIKKA

Succulent pieces of dill and peppercorn
marinated salmon, grilled in the clay oven

£7.95 **(D)**

SPICY PANEER STIR FRY

Paneer cubes, with bell peppers cooked
in honey, Serrano chilli and cumin spice

£6.95 **(V)(D)**

COCONUT SHRIMP

Marinated prawns deep-fried in coconut
and breadcrumbs

£8.50 **(G)**

CLAY OVEN GRILLS

RAJASTHAN LAMB CHOPS

Kentish Lamb chops marinated in
nutmeg, kashimiri chilli, ginger, garlic and
hung yogurt, served with homemade
mint chutney

£17.95 **(D)**

MURUG TIKKA

Classic chicken tikka marinade in spices
and yogurt

£12.95 **(D)**

TANDOOR MIXED GRILL

Selection of lamb chops, prawn, chicken
tikka, sheek kebab

£16.95 **(D)**

SHASLICK – LAMB/CHICKEN/KING PRAWN

Peppers, onions and tomato infused with
delicate spices

£12.95 / £19.95 **(D)**

TULSI KING PRAWNS (4PCS)

Tandoori spiced king prawns marinated
in Greek yogurt, ground coriander,
turmeric, mustard and garlic

£18.95 **(D)**

VEGETABLE SPECIALS

VEGETABLE KORAI (MEDIUM)

Our own blend of spices mixed with
Bangladeshi vegetables

£12.50 **(V)(Vg)**

BRINJAL ACCHAR

Aubergine and tomatoes in pickling
spices

£12.50 **(Vg)**

MAIN DISHES: MILD

COCONUT COD FISH CURRY

Authentic South Indian recipe delicately spiced with curry leaves, tamarind and coconut milk

£14.50 (D)

MURUG MAKONI

(formerly butter chicken)

Old Delhi style butter chicken with a touch of fenugreek

£12.95 (D)

CHICKEN TIKKA MUSSALA

Britain's most favourite dish made with a variety of spices and coconut, giving a true natural flavour and colour using beetroot

£12.95 (D)

MAIN DISHES: MEDIUM

RAILWAY LAMB

Tender pieces of boneless lamb, rich in spices. This dish is a British Raj colonial-era dish that was served on 1st class train journeys

£13.95 (D)

SAAG LAMB / CHICKEN / KING PRAWN

Spinach cooked in fried garlic and onions with fenugreek leaves

£13.95 / £15.95

DUM KI CHICKEN / LAMB BIRYANI

Braised basmati rice, fried onion, mint, massala spices cooked in a sealed pot with Iranian saffron. Served with raitha yogurt

£14.95

SAGOLIR MANKSHO

Cumin and black pepper country goat curry producing lovely aromatic sauce

£14.95

ROGAN JOSH

Kashmiri style lamb curry

£13.95

MAIN DISHES: HOT

GRILL GARLIC CHILLI CHICKEN

Cooked with peppers and onions giving a strong garlic and chilli taste

£13.95

NAGA CHICKEN/LAMB/KING PRAWN

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

CURRY CLASSICS

	KING PRAWN	LAMB	CHICKEN
MADRAS 	£15.95	£12.95	£12.95
BUNA	£15.95	£12.95	£12.95
KORMA (D)	£15.95	£12.95	£12.95
DHANSAK – Served with rice	£16.95	£14.95	£13.95
JALFREZI 	£15.95	£12.95	£12.95

RICE AND BREAD

Saffron Pilau	£3.95
Plain Rice	£3.75
Mushroom Rice	£4.50
Egg Fried Rice	£4.50
Naan (G)	£3.75
Garlic Naan (G)	£3.95
Peshwari Naan (G)	£3.95
Cheese Naan	£3.95
Chilli & Coriander Naan (G)	£3.95

VEGETABLE SIDES

BOMBAY POTATOES	£5.95
SAG ALOO	£5.95
TADKA DHALL	£5.95
SAG PONEER	£5.95
CAULIFLOWER BHAJI	£5.95
BINDI BHAJI (OKRA)	£5.95
BRINJAL BHAJI (AUBERGINE)	£5.95
TARO BHAJI (SOFT, SMOOTH, SILKY PLANT BASED DISH, SIMMERED WITH CUMIN & MUSTARD) (Vg)	£6.95
BENGALI MOOLI BHAJI (WHITE RADISH COOKED IN CORRIANDER SEEDS AND KALONJI SEEDS) (Vg)	£6.95

(V) Vegetarian (Vg) Vegan (G) Contains Gluten (D) Contains Dairy

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.

DRINKS & WINE LIST

RED WINES

175ml

MARCEL HUBERT DRY RED, FRANCE

Filled with soft fruits and smooth tannins, this is a classic southern French.

£20.95

£5.50

SHIRAZ, AUSTRALIAN

Rich ripe plum and raspberry fruit flavours, together with soft oak character and hint of spice

£22.95

SAN ANDRES MERLOT, CHILEAN

Ripe blackberry and cherry fruit flavours wrapped around a soft, mellow core

£24.95

MALBEC, ARGENTINA

Vivid blackberry fruit with silky firm tannins, spicy plum and hints of chocolate on the palate.

£25.95

RIOJA, SPAIN

Soft, juicy and fresh with sumptuous redcurrant fruit flavours and a gentle hint of spice and leather.

£27.00

SAINT EMILION, FRANCE

A soft, ripe wine with a delicious red-fruit character.

£39.95

BRUNELLO DI MONTALCINO, ITALY

Aromas of velvety cherries and blackberries with subtle notes of chocolate and vanilla.

£49.00

Aperitifs

25ml

Cointreau

£3.95

Benedictine

£3.95

Grand Marnier

£3.95

Tia Maria

£3.95

Southern Comfort

£3.95

Baileys

£3.95

Amaretto

£3.95

Sambuca

£3.95

BRANDY/COGNAC

Remy Martin XO

£13.00

Rémy Martin

£6.00

GIN

Gordon's

£3.95

Bombay Sapphire

£4.25

Hendricks

£5.20

Aperitifs

25ml

Cinzano

£3.95

Dubonnet

£3.95

Campari

£3.95

Martini – Dry or Sweet

£3.95

Archers

£3.95

VODKA

Grey Goose

£4.50

Belvedere

£5.25

WHISKY

Jack Daniels

£3.95

Jameson

£3.95

RUM

Malibu

£3.95

Bacardi

£3.95

Captain Morgan

£3.95

CHAMPAGNE & WINE LIST

PROSECCO	£27.50
MOET & CHANDON IMPERIAL BRUT	£62.00
LAURENT PERRIER CUVÉE ROSE	£74.00
White Wines	175ml
MARCEL HUBERT DRY WHITE, FRANCE Bright and aromatic with peach, citrus and passion fruit flavours	£20.95 £5.50
MUSCADET, FRANCE Bone dry crisp and fresh to taste with a slight prickle.	£21.95
PONTICELLO PINOT GRIGIO, ITALY Intense aromas of apple blossom and green fruits	£23.95
VILLA MARIA SAUVIGNON BLANC, NEW ZEALAND Passion fruit, ripe lemon and tropical fruits, lively and finely textured.	£25.00
GAVI DEL COMUNE DI GAVI, ITALY Pale yellow colour, a ripe pineapple and pear scent. The flavour is full, with slight citrus notes on the finish.	£29.95
CHABLIS, FRANCE Pale yellow wine with green tints. It has typical steely, mineral aromas and a hint of butter.	£34.95
CLOUDY BAY SAUVIGNON BLANC, NEW ZEALAND This is famously strikingly aromatic. Layers of pure, bracing fruit flavours on the palate finish with terrific intensity and length.	£49.00
Rose Wine	175ml
PINOT GRIGIO BLUSH, ITALY Crisp and refreshing with delicate aromas of wild strawberry, apple and honeysuckle.	£22.00
COTES DE PROVENCE, FRENCH Beautifully full combined with distinct liveliness, exalting fine spicy aromas.	£26.95 £5.95

BEER & SOFT DRINKS

Magners Cider – original apple	£4.95
Cobra Indian Lager bottle 620ml	£6.95
Non alcoholic 330ml	£3.95
Indian Lager Bottle 330ml	£4.25
DRAUGHT BEER AND ALE	
Kingfisher	
<i>Pint</i>	£5.95
<i>Half</i>	£3.35
Bombay Bicycle IPA – Craft beer	
<i>Pint</i>	£5.80
<i>Half</i>	£3.25
SOFT BEVERAGES	
Coke, Diet Coke, Lemonade	£2.95
Ginger Ale	£2.95
Bitter Lemon/Ginger Ale	£2.95
J20	£3.95
FRUIT JUICES	
Orange, Apple	£2.95
Lassi – Yogurt drink, Mango/ Sweet	£4.20
WATER	
Hildon Sparkling	£3.95
Hildon Still	£3.95
Mixers – Tonic, Light Tonic, Soda (Fever-Tree)	£2.60