



The India Collection

Amaya * Chutney Mary * Veeraswamy

Weekend Lunch Menu

2 Courses - £36.00 ; 3 Courses - £40

Minimum 2 Courses per person

main course includes choice of rice or naan

Extra dishes - £12 for a starter and £25 for a main

Starters

Anglo-Indian Mulligatawny Soup *v, GF*

spiced lentil soup, pepper, lemon – from our 1926 menu!

Khandvi Salad *v, GF*

soft lentil rolls, asparagus tips, coriander leaves, walnut oil, sweet chilli & mustard seed dressing

Chana Bhatura ~ a sunday favourite - chickpea curry and fluffy poori *v*

Calcutta Beetroot Croquettes with Stilton & Green Chilli Sauce

bhutan's cheese sauce made in home kitchens, is re-imagined with english stilton *DF*

Spinach Leaf Chaat palak patta – crisped spinach leaves and lotus root, mint chutney *v*

Bori Soya Mince Samosa bhuna soya mince, crispy samosa *v, VGN*

Bhalla Papdi Chaat *v*

regal street food, large wheat poori filled with goodies, splashed with chutneys

Paneer Stuffed Tikkas with raw mango and chilli glaze *v, GF*

Angara Chicken Tikka spicy, smoked with garam masala and mace – boneless chicken thigh

Kheema Ghotala on Toast parsi style lamb mince with egg

Lamb Gilafi Seekh Kebab *GF*

lean leg of lamb kitchen minced, encrusted with peppers and tandoor grilled

Mains served with your choice of basmati rice or naan

Grilled Turbot & Prawn Exotica – with Sri Lankan Spices and Roasted Aubergine *DF, GF* in a curry perfumed with pandan leaf and served with sambal

Malai Tandoori Breast of Poussin tender breasts of chicken in rich and delicate marinade

Malvani Prawn Curry turmeric, red chilli, coconut and kokum flower *GF, DF*

Punjabi Tariwalla Chicken Curry *GF*

deliciously intense with unusual spices, including melon seeds and black cardamom
- inspired by the popular local roadside dhaba cafes of chandigarh

Bori Chicken Biryani *GF*

from bombay – aged basmati rice, chicken thigh and spices cooked together in a sealed pot

Chicken Makhani *GF*

classic delhi recipe – slowly caramelised spicy rich tomato curry – tempered with herbs in butter

Tandoori Raan Kebab with Yakhni Pulao

welsh lamb shank, slow tandoor cooked, off the bone, served with garam masala infused cashew sauce

Bhatkal Devon Crab Biryani *GF +£5*

with centuries of spice trading, this coastal area of western india can boast of a unique biryani
- ours is made with extra long grain aged basmati rice and perfumed with saffron & cinnamon leaf

Dietary Indicators - V – Vegetarian; VG – Vegan; GF - Gluten Free; DF – Dairy Free

Vegetarian

Vegetarian Silver Crescent *GF*

veg kurma, paneer gulzar, jeera aloo, yellow dal

Paneer Gulzar *v*

homemade organic paneer, peppers, fresh garden peas, cashew nuts in a light tomato masala

Chettinad Vegetable Kurma *GF*

english vegetables, coconut milk, madras spices

Sides

Charged Extra

Leaf Saag with Cherry Tomatoes

spinach, mustard and radish leaves

6.00

Truffle Jeera Aloo *VG, GF*

6.50

Fresh Pineapple Curry *VG, GF, DF*

coconut milk, turmeric, curry leaves

12.00

Bombay Style Twice Tadka Dal *VG, GF*

6.50

Cucumber Raita *v, GF*

6.50

Steamed Basmati Ric

4.50

Indian Kachumber salad *VG, GF, DF*

onion, cucumber & tomato

5.00

Mixed Salad cucumber, carrot, tomatoes *v*

5.00

Breads

Naan

plain, buttered or garlic

4.50

Tandoori Roti

bread with wholewheat flour

4.50

Speciality Bread Basket

mix of 3 breads

12.50

palin, garlic, masala chilli

Dessert

Kaala Jaam

with salted caramel gelato

Caramelised Banana Kulfi

Almond Halwa Tart

Mango Sorbet

Dark Chocolate Sorbet

Pistachio Ice Cream

Coffee, Tea & Infusion

Espresso, Latte Cappuccino, Filter

4.00

Pot of Assam Tea Darjeeling

5.00

Pot of Jasmine Tea

4.50

Infusions:

4.50

Lemon

Mint

Ginger

Private Dining

At Veeraswamy

We have a splendid private dining room which
seats up to 22. Please ask a manager to show it to
you.

Food Allergies & Intolerances: Please speak to our staff about
the ingredients in your meal before you order.

Service is discretionary but a recommended 12.5% will be
added to your bill, all of which is distributed to our staff. All
prices include VAT.

No intrusive or flash photography please.