



# Garnish

*Welcome to garnish restaurant where everyday our chef prepare a fantastic feast that includes everything from appetizer to dessert. This includes exotic curries, succulent tandoori meats, long grain basmati rice, imaginative vegetarian dishes along with salads, chutnies and fresh baked naan, a truly tantalizing meal.*

*Our menus are prepared with the freshest ingredients which, where ever possible, our local in origin and of the finest provenance.*

*Our chefs are able to create meals specific to your taste, please let a member of the service team know of any special dietary or allergic to any food product. For an even more discreet and luxurious experience, private dining is available. Please contact directly Manager to discuss further.*



## Vegetarian Starters

<b>Poppadum</b> served with Assorted chutneys	£0.75
<b>Soup of the day</b> Made from the finest seasonal ingredients	£1.95
<b>Manchow soup</b> Indo chinese recipe of hot spicy vegetarian soup	£1.95
<b>Crispy chilli Mogo</b> Cassava sliced, fried and spiced up with special spices and dry chilli sauce	£2.50
<b>Onion Bhaji</b> Crisp battered mix vegebale deep fried served with tomato salsa chutney	£2.50
<b>Crispy cauliflower Manchurian (CHEF'S RECOMMENDATION)</b> Marinated cauliflower florets battered fried and sautéed with Indo-Chinese spices	£3.95
<b>Bombay Bhel-Puri</b> Sweet and sour cool combination of rice puffs, chickpea flour noodles, tamarind, mint, tomatoes, potatoes, onion	£2.50
<b>Punjabi Vegetable Samosa</b> Stuffed pastry shell with potatoes, onions and peas	£2.50
<b>Sweetcorn dumpling (CHEF'S RECOMMENDATION)</b> Gram flour battered sweet corn dumplings, deep fried and served with hot chilli sauce	£2.50
<b>Paani puri</b> Also called Golgappe, is spicy, sweet and sour digestive liquid in fried puri .	£2.95
<b>Samosa chole chat</b> Vegetable samosa served with kabuli chick peas, tamarind sauce and chaat spices	£3.75
<b>Pudina Aloo tikki</b> Potato and fresh mint fritters served with tangy tomato sauce	£3.50
<b>Stuffed cheddar masala mushroom</b> Marinated fresh mushroom stuffed with masala cheddar cheese deep fried	£3.50
<b>Masala paneer pakora</b> Stuffed cottage cheese in gram flour batted and deep fried fritters	£3.95
<b>Paneer chatpata</b> Fresh strips of cottage cheese cooked in a tangy chat style	£3.75
<b>Chilli Paneer</b> Cottage cheese sautéed with bell pepper, chilli and soya sauce	£4.25
<b>Paneer kashmiri mirch tikka (CHEF'S RECOMMENDATION)</b> Chunks of home made cottage cheese steeped in red chili spiked yogurt cheese marinade, grilled to perfection	£4.50
<b>Vegetable Platter</b> Tasting platter of Onion bhaji, paneer shashlik, Aloo tikki, stuffed mushroom	£4.95

## Non Vegetarian Starters

<b>Bombay chicken Manchow soup</b> Indo chinese recipe of hot spicy chicken soup	£1.95
<b>Meat samosa</b> Crispy triangular shape patties with spicy meat filling	£1.95
<b>Crispy tandoori Chicken Wings(CHEF'S RECOMMENDATION)</b> Marinated chicken wings barbequed in clay oven	£3.25
<b>Feta, apple, crispy chicken popcorn and olive salad with berries vinaigrette</b>	£3.50
<b>Tandoori Chicken Chaat (CHEF'S RECOMMENDATION)</b> Tandoori chicken strips mixed with special herbs and Indian chaat spices	£3.95
<b>Tiranga chicken kebab (CHEF'S RECOMMENDATION)</b> Trio of chicken hiryal, chicken malai, and chicken tikka kebab	£4.50

<b>Masaledar Lamb chops</b> Tender lamb chops with yoghurt and fresh ginger and coriander leaves.	£5.75
<b>Hariyali Chicken Kebab</b> Boneless chicken marinated with mint and coriander, touch of cumin, barbequed in clay oven.	£4.95
<b>Chicken popcorn(CHEF'S RECOMMENDATION)</b> Battered deep fried puffed chicken cubes served with tangy tomato chutney	£3.95
<b>Chicken Pakora</b> Tender pieces of chicken supreme coated with spiced chickpeas and cornflour batter and deep fried.	£3.95
<b>Tandoori Chicken</b> Chicken marinated in yogurt, spices and herbs, grilled over clay oven on skewers.	Full 10.95 /Half £5.95/ Quarter £3.50
<b>Amritsari Fish</b> Fresh fish marinated in delicious spices and deep fried served with mint and coriander chutney	£3.65
<b>Salmon mango Tikka (CHEF'S RECOMMENDATION)</b> Cubed pieces of salmon marinated cooked in Tandoor and served with fresh mango and chilli salsa	£4.95
<b>Char grilled garlic king prawn</b> Barbecued king prawn pieces marinated and cooked in fresh garlic and chilli	£5.95
<b>Prawn Poori</b> Prawns cooked in mild sauce with onion and tomato served on a puffed poori bread	£3.95
<b>Tandoori king prawns</b> Marinated king prawns with authentic Punjabi species finish in clay oven	£5.95
<b>Sheekh Kebab</b> Char grilled skewers of minced lamb with a delicate sprinkling of fresh herbs	£3.95
<b>Mixed Grill</b> Tandoori lamb chops, Sheekh kebab, amritsari fish, chicken tikka, spicy chilli wings	Full £14.50 / Half £9.50
<b>Combo mix grill (for 2 pax)</b> Chicken tikka, fish pakora, lamb sheekh kebab, onion bhaji, paneer tikka	£14.50



## Main Course

### Chicken Dishes

<b>Old favourite chicken curry</b>	£5.75
<b>Chicken Madras</b> Boneless chicken cooked in hot gravy. Specialty of Tamil Nadu.	£5.95
<b>Chicken dhansak</b> Masala chicken curry cooked with lentil	£5.95
<b>Butter chicken</b> Tandoori chicken pieces flavoured with fenugreek cooked with tomatoes butter and ground spices	£5.95
<b>Chicken vindaloo</b> Goanese speciality of hot and sour tomato flavoured, with coconut	£6.50
<b>Chicken palak</b> Roasted chicken breast cooked in a fresh peppery masala of fresh spinach and fenugreek	£6.75
<b>Chicken Tikka Masala (CHEF'S RECOMMENDATION)</b> Marinated chicken tikka cooked in masala gravy	£6.95
<b>Tandoori murg musallam (CHEF'S RECOMMENDATION)</b> Marinated chicken breast & chicken leg with bone cooked in tandoor finish with musallam sauce	£6.95
<b>Marinated Whole roasted chicken stuffed with biryani rice and raisins (CHEF'S RECOMMENDATION)</b> (please allow us one hour for cooking)	£19.95
<b>Panfried chicken strips with olive, feta cheese, cucumber and bellpeppers salad</b>	

<b>Chicken Jalfrezi</b> Marinated pieces of chicken fried in oil and spices to produce a dry, thick sauce and cooked with pepper, tomato and onion	£6.95
<b>Chicken Korma</b> Chicken pieces seared and slow cooked in smooth creamy gravy	£6.95
<b>Chicken Do Piazza</b> Chicken cooked with onions. Onions are added at two stages during cooking, hence the name ("two onions").	£6.95
<b>Chicken Kadai</b> Chicken stir-fried in an iron karahi with a special masalas.	£7.75
<b>Chilli chicken</b> Crispy batter fried chicken tossed with Bombay-Chinese style sauce	£7.75
<b>Thai chicken curry with lemon &amp; cilantro</b>	£6.95



## Lamb Dishes

<b>Adraki Seekh Kebab Curry</b> Skewered minced lamb with fresh herbs and aromatic spices finished with ginger	£5.95
<b>Lamb curry</b> Traditional curry with finest dices of lamb	£6.50
<b>Rara Lamb (CHEF'S RECOMMENDATION)</b> Lamb braised to perfection finish with ginger and fresh herbs	£6.75
<b>Lamb Rogan josh (CHEF'S RECOMMENDATION)</b> Red appearance gravy from the fresh tomatoes, paprika and ground red chilli.	£7.50
<b>Lamb Vindaloo</b> Goanese speciality of hot and sour tomato flavoured, with coconut	£7.50
<b>Lamb Jalfrezi</b> Marinated pieces of lamb fried in oil and spices to produce a dry, thick sauce and cooked with pepper, tomato and onion.	£7.50
<b>Bhuna Lamb</b> Tender dices of lamb braised in special sauce with lots of spices	£7.50
<b>Tandoori Lamb back chop with greek salad</b>	£8.95
<b>Lamb Korma</b> Mild dish which is cooked with fresh cream and coconut and flavoured with dry nuts	£7.50
<b>Saag Gosht</b> Lamb sautéed with dry roasted garlic, spinach, fenugreek and dill	£7.50
<b>Sikandri raan (CHEF'S RECOMMENDATION)</b> Is a delectable dish whole marinated leg of lamb, flavoured with mint, clove and freshly ground house spices roasted to perfection, served with saffron rice and spicy sauce (24 hrs notice, serve 5-6 portion)	£59.95



## Mixed Grill Platter

Tandoori chicken, Chicken hariyali kebab, Sheekh kebab, barbequed Lamb chops tandoori fish tikka, chargrilled king prawn served with chicken sauce and tandoori naan

Full 25.95 /Half £14.50



## SEA FOOD

<b>Kadai machhli Masala</b> Marinated chunks fish cooked in tandoor and finished in onion and tomato gravy.	£6.95
<b>Goenese fish Curry</b> Fresh fish dices cooked in traditional curry of Goa.	£5.95
<b>South Indian king Prawn Curry</b> Marinated king prawns, simmered in South Indian coconut sauce	£8.95
<b>King Prawn lemon and Chilli masala (CHEF'S RECOMMENDATION)</b> Lemon and chilli marinated prawns coated with masala gravy	£8.95

<b>King Prawn Makhani Masala</b> Barbecued marinated prawns cooked in rich tomato butter sauce	£8.95
<b>Tandoori Salmon Jalfrezi (CHEF'S RECOMMENDATION)</b> Marinated salmon cubes cooked in tandoor finished in rich tomato, pepper and red onion gravy	£8.95
<b>Three Chilli Rubbed whole Seabass (CHEF'S RECOMMENDATION)</b> Whole Sea bass in green, Sczhwan and black peppercorns spiked yogurt marinade, barbequed in tandoor	£9.95
<b>King prawn Jalfrezi (CHEF'S RECOMMENDATION)</b> Marinated king prawns panfried with spices to produce a dry, thick sauce and cooked with pepper, tomato, onion and finish with lemon oil.	£12.95
<b>King Prawn Punjabi Kadai (CHEF'S RECOMMENDATION)</b> Marinated prawns cooked in iron wok finished with Punjabi spices	£12.95
<b>Lobster lemon, garlic and chilli masala (CHEF'S RECOMMENDATION)</b> Lobster sauteed with ginger, garlic, red onions and tomatoes, finished with cilantro	£15.95
<b>Lobster Jalfrezi (CHEF'S RECOMMENDATION)</b>	£15.95
<b>Lobster curried thermodore (CHEF'S RECOMMENDATION)</b> Indo- French style creamy mixture of lobster, cognac or brandy, mushroom, Dijon mustard, and curried cheddar cheese glazed under salamder	£15.95



## Selection of Dum Biryani

Any of a variety of Indian dishes made with rice, highly flavoured and infused with saffron, mixed with tender meat or fish or crunchy vegetables

<b>Murgh Biryani</b> Chicken pieces and rice delicately spiced	£7.95
<b>Ghost Biryani (CHEF'S RECOMMENDATION)</b> Tender lamb cooked in rice and a blend of herbs and spices	£8.95
<b>Tiger prawns Biryani</b>	£9.50
<b>King prawns biryani</b>	£14.75
<b>Vegetable Biryani</b> Seasonal vegetables cooked long grain rice (Mildly spiced)	£7.25



## Vegetarian Main Course

<b>Vegetable makhani</b> Mix vegetable curry cooked with tomato butter sauce	£4.75
<b>Vegetable Jalfrezi</b> Fresh seasonal vegetable stir-fried and spiced with fresh roasted tomatoes	£4.75
<b>Shahi bangan</b> A vegetable specialty of fried eggplant cooked in a cashewnut gravy seasoned with special spices	£4.95
<b>Aloo Baingan</b> Panfried eggplant and potato cooked in tomato and onion thick gravy	£4.50
<b>Punjabi Chana Masala</b> Chick peas tempered with spicy onion masala	£3.95
<b>Paneer jalfrezi</b> Cottage cheese panfried with spicy tomato, red onion and pepper sauce	£6.50
<b>Makai palak</b> Sweet corn cooked in a fresh peppery masala of fresh spinach and fenugreek	£4.75
<b>Chana Bhaturas</b> Puffed deep fried bread with chana masala, served with fresh cut onions, green Chilli, half cut lemon and achaar.	£6.75
<b>Malai Kofta (CHEF'S RECOMMENDATION)</b> Minced cottage cheese dumplings simmered in smooth tomato butter sauce	£5.75
<b>Mushroom Matar</b> A semi-dried dish of diced mushroom and green pea with fresh coriander	£4.75

<b>Mushroom Do Paiza</b> Button mushroom pan fried with thick extra caramelized onion sauce and fresh tomatoes	£4.75
<b>Bhindi Masala</b> Fresh okra cooked with onions, garlic, ginger and coriander	£4.75
<b>Aloo gobi</b> Potato and cauliflower cooked with our special blend of spices	£4.75
<b>Saag Aloo</b> Fresh spinach, salted potatoes cooked with punjabi spices.	£4.75
<b>Paneer Makhani</b> Roasted cottage cheese cooked with chopped tomatoes and spicy creamy sauce	£5.75
<b>Paneer Navratan korma</b> Indian cheese cooked with mild sauce of fresh cream, coconut and roasted almond.	£5.75
<b>Saag Paneer</b> Paneer and spinach tossed in onion, tomatoes and ground ginger and cumin	£5.75
<b>Tarka Daal</b> Chana daal and red lentil with garlic cumin seeds and whole red chillies	£3.95
<b>Daal Makhani</b> Black lentils cooked with cream, butter, ginger, garlic and fresh tomato sauce.	£4.50

## ASK ABOUT OUR DAILY SPECIALS



### Accompaniment

<b>Steamed Rice</b> Finest basmati rice	£1.95
<b>Jeera rice</b> Steamed basmati rice tempered with cumin seeds	£2.50
<b>Pilau rice</b> Saffron flavoured rice steamed with all the goodness of cardamom, cinnamon gloves and bay leaves	£2.50
<b>Coconut Rice</b> Sweet, scented with the flavour of fresh coconut	£2.75
<b>Egg fried Rice</b>	£2.95
<b>Fried Rice</b> Seasonal mixed vegetable fried rice	£2.95
<b>Mushroom Rice</b>	£2.95
<b>Keema Rice</b>	£3.25



### Bread Basket (wheat wonders)

<b>Chapatti</b>	£0.95
<b>Poori</b>	£0.95
<b>Traditional Naan</b> Leavened bread with yoghurt baked in the clay oven	£1.95
<b>Tandoori Roti</b> Whole wheat flour bread	£1.95
<b>Bhatura</b>	£1.95
<b>Garlic Naan</b> Finished with hints of garlic	£2.25
<b>Cheese Naan</b> Mild cheddar stuffed naan	£2.25

<b>Chilli Garlic Coriander Naan</b> Green chilli, chop garlic and coriander naan	£2.25
<b>Lechhedar Paratha</b> Exotic multi-layered bread	£1.95
<b>Kulcha Naan</b> Naan stuffed with crushed pepper, onion and fresh coriander	£2.25
<b>Peshawari Naan</b> Stuffed with nuts and raisins	£2.45
<b>Keema naan</b> Naan stuffed with spiced minced lamb	£2.95



## Side orders

<b>Cucumber, tomato and roasted jeera raita</b> Combination of yoghurt, cucumber, carrot and toasted cumin	£1.95
<b>Pineapple Raita</b> A cool combination of yoghurt, cucumber, carrot, toasted cumin and pineapple	£2.25
<b>Kachumber salad</b> Dice fresh seasonal vegetable with lemon dressing	£1.95
<b>Mix green salad</b>	£1.95
<b>Saag aloo</b>	£2.50
<b>Daal tadka</b>	£2.50
<b>Mix veg</b>	£2.50
<b>Paneer Jalfrezi</b>	£3.50



## Desserts

<b>Strawberry and Pomegranate Eton mess</b>	£3.50
<b>Poached Pears with Kesar Kheer and choice of kulfi</b>	£3.50
<b>Gajjar ka halwa</b> A modern twist on a traditional north Indian dessert, carrots cooked in cardamom flavoured milk	£2.95
<b>Ricotto RASMALAI (1 piece)</b> Dumplings made from cottage cheese soaked in sweetened, thickened saffron milk delicately flavoured with cardamom	£1.95
<b>Banana Split Sundae</b>	£3.50
<b>Apple crumble with pistachio kulfi</b>	£3.50
<b>Scoop of ice-cream</b>	£0.95