MOTHER INDIA

A LA CARTE MENU

NIBBLES FOR TWO

Popadom with 2 dips (M) Chilli Houmous with Orange, Beetroot	6.50 6.50
and Bread (G) (S)	
Tomato and Fenugreek Bread (G)	6.50

STARTER

Ginger, Crab & Prawn Dosa (G) (SF) (M)	8.50
Spiced Haddock & Roasted Tomatoes (F)	8.50
Mushroom & Chickpea with Toast (G)	8.00
Ginger & Green Chilli Fish Pakora (F)	8.50
Trio of Vegetable Pakora	8.00
Potato Cake with Tamarind Chickpeas (G)	8.50

FOOD FOR GROWN UPS

Small 7.00 Large 12.00

Black Daal Chana Daal w/Karela Aloo Saag Chana Paneer Dum Broccoli & Cauliflower Rajma with Smoked Aubergine

VEGETARIAN

Vegetable Karahi	12.00
Vegetable Thali	15.00
Sweet Potato, Aubergine & Green Peas	13.00
Saag Paneer & Broccoli	13.00
Vegetable Archari (M)	12.00
Minted Mutter Paneer & Sweet Potato	13.00

All vegetarian dishes can be made vegan with the exception of Black Dall and any paneer dishes.

MAIN

King Prawn & Monkfish with Ginger & Dill (SF) (F) (M)	20.00
Cod Malabar (F)	18.00
King Prawn Achari with Mushroom (SF)	17.50
Seabass with Chickpeas, Potato & Tomato (F)	20.00
Chicken Spinach Leaf	18.00
Chicken Chops with Roasted Aubergine	16.00
Butter Chicken (N)	17.00
Chicken Tikka Cooked with Pickling Spices (M)	17.00
Chicken Tikka	17.50
Chilli Garlic Chicken (M)	15.50
Smeena's Slow Cooked Chicken Curry	14.00
Chicken with Fenugreek Potato	14.00
Lamb Mussalam & Ladyfingers	18.50
Dheli Style Lamb	17.50
Raan (N)	20.00

RICE, BREADS & SUNDRIES

Basmati Pilau	4.50
Todays Vegetarian Rice (N)	4.50
Raita	3.00
Nan Bread (G)	4.50
Peshwari Nan (G) (N)	4.50
Wholemeal & Onion Nan Bread (G)	4.50
Radish Paratha (G)	4.50
Mango Chutney (M)	3.00
Coriander Chutney	3.00
Spiced Onions (M)	3.00
Mix Pickle (M)	3.00

FROM THE BUNGALOW CAFE HOMEMADE ICE CREAM

Oysters	4.00
Wafers	3.50
Double Nougat	4.50
Vanilla 2 scoops	5.00
Various 2 scoops (Ask staff for details)	5.50
With choice of topping and sauce	

Gulab Jamin Ice Cream	6.50
Mango Lussi	5.00
Affogato	6.00
Todays Dessert (Ask staff for details)	6.50

Coffee	3.50
Latte	4.00
Cappuccino	4.00
Espresso	2.50
Liqueur Coffee	5.50
Speciality Tea	4.00

(Breakfast Tea, Earl gray, Lemon & Ginger, Chai, Green Tea Jasmine Green Tea, De-caff, Chai Tea, Maroccan Mint)

All dishes subject to availability and will be served as prepared.

There is a 10% Service charge for parties of 8 or more. Corkage is £6 per Bottle of wine and £7.50 for sparkling wine.

(G) Gluten (S) Sesame (N) Nuts (M) Mustard Seeds (F) Fish (SF) Shellfish
Please note most of our dishes contain dairy, tomato, onion, garlic.
If unsure please check with the Restaurant Manager.







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WINE LIST

WHITE	125ml Bottle	KINGFISHER CRAFT BEERS C	CIDER	GINS			35ml
Sophie Te'Blanche Sauvignon Blanc		St Mungo's	5.45	Hendrick's Gin			8.50
Iona, Elgin, South Africa	8.25 23.25 32.00	Magners	5.95	Scotland's most exported gin			0.50
Floral notes with a complex medley of tropical fruits, mingled with subtle lime and gooseberry undertones. The palate is		Peacock Mango Cider	6.95	Scottana's most exported girl			
balanced and rich, Showing cut green apples with great		Kingfisher Zero (Alcohol Free)	5.45	Bombay Sapphire Gin			8.00
minerality and texture.		Kingfisher Half Pint	3.95	Delicately perfumed			•
The Googly Chardonnay,		Kingfisher Pint	6.50				
One Chain Vineyards, South Australia	6.90 19.75 27.00	iting is iter time	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Maker Glasgow Gin			8.50
Vibrant, tropical fruits with hints of green apple and pear. Succulent, juicy palate with broad, ripe pear and citrus hints.		SPIRITS 35ml (Mixers £2.50)		The first Gin to be distilled in C	Glasgow		
Pinot Grigio, Calusari, Cramele Recas		1 BV	 	Edinburgh Gin			8.50
Viile Timisului, Romania	6.90 19.95 27.00	Grouse	4.70	The best of the Edinburgh ran	ge		
Lovely, opulent aromas of grapefruit and peach follow through		Glenmorangie	6.00				
to a lithe body, with loads of fruit as well as abundant melon and apple character and citrusy acidity.		Bowmore	5.45	Old Raj			9.00
and apple and accertain a clausy actually.		Glenfiddich	5.45	A remarkable Gin infused with	saffron and spice		
ROSE		Jameson	5.00	The Botanist			9.00
		Jack Daniels	5.00				9.00
Garnacha Rose, Castillo de Eneriz	16.00 110.05 127.00	Southern Comfort	4.70	Islays only Gin			
Bodegas Manzanos, DO Navarra, Spain	6.90 19.95 27.00	Smirnoff	4.70	Tanqueray Gin			8.00
Pale pink with hints of peach. Fresh, delicate, elegant, balanced with a fresh nose of blood orange. A subtle		Grey Goose	5.70	Perfect all rounder			10.00
explosion of fresh red fruit and citrus note character that		Morgan's	4.70				
shows the terroir of the vineyard site.		Havana Club 7	5.70	Ophir Oriental Dry Gin			8.50
RED		Bacardi	5.00	Spiced with pepper and cubeb	S		·
		Drambuie					
Merlot Reserva, Los Espinos, Espinos Y Cardos			5.45	The Isle of Harris Gin			9.50
Central Valley, Chile	7.15 20.00 28.00	Glayva	4.70	Scotland's first Gin from the W	lestern Isles		10.00
This is simply outstanding wine for the money, soft super-juicy ripe plummy fruit and a long full - flavoured finish.		Baileys	4.70				
This easy-drinking wine comes from Chile's renowned Valle		5 Walla	4.70	Brockmans Gin			9.00
Central region, where long hot days are followed by cool nights. this temperature difference ensures the grapes ripen slowly,		Cointreau	5.00	A smooth Gin			•
so they develop maximum flavour.		Martell	4.70				
Pinot Noir, IGP Pays d'Oc, Montsable, Terres Fideles		Sambuca	4.70	Caorunn Gin			8.50
Languedoc-Roussillon, France	7.15 20.00 28.00	Tia Maria	4.70	Aged and modern botanicals			
Red ruby colour. Aromatic nose of black cherries with elegant		Port	4.50				1 = = 0
floral notes. On the palate, this Pinot Noir is silky and well				Gordon's Gin			7.50
balanced, with smooth tannins.		SOFT DRINKS		London dry Gin			
Tempranillo, Finca Manzanos, Bodegas Manzanos	7 15 20 00 29 00	A 7 .	The William	Pink Gin			8.00
DOCa Rioja, Spain Intense cherry red colour, ripe black and red fruits, spices,	7.15 20.00 28.00	Coke/Diet Coke	3.95	Sweetness of raspberries and s	strawberries with a	a tang of redcu	rrant
liquorice and chocolate aroma, Round and well-balanced		Irn Bru/Diet Irn Bru	3.95				
with fruit notes.		Lemonade	3.00	Served with mixer	and garnis	h	
SPARKLING	125ml Bottle	Orange Juice	3.95		wiid 841 1115		
		Mango Juice	3.95	MIXERS	G	ARNISHE	S
Prosecco Spumante Millesimato, DOC, Biscardo		Ginger Beer	3.00	11111 11110	G,		.5
Mabis, Veneto, Italy Elegant, delicate and aromatic Prosecco with hints of apples	6.95 20.00 32.00	Soda Water	3.00	Fever tree Tonic Water	Cucumber	Apple	Orange
and honeysuckle. Very easy to enjoy!		Slim Line Tonic	3.00	Fever tree Light Tonic Water	Mint	Lime	Grapefruit
Grande Reserve, Premier Cru, Pierre Mignon		Tonic Water	3.00	Fever tree Lemonade	Cinnamon	Lemon	Cloves
Champagne, France	62.00	Rose Lemonade	3.95	Fever tree Ginger Ale			CIOVES
A crisp, well balanced champagne with citrus hints on the nose	•	Sml/Lrg Still Water	3.95/5.50		Ginger	Star Anise	
overlaid with touches of brioche and yeastiness. The palate is			3.95/5.50	Fentimens Ginger Beer			
fresh, clean and lively with a creamy mousse and long finish.		Sml/Lrg Sparkling Water	3.95/5.50	Fentimens Rose Lemonade			