

CHRISTMAS MENU

NIBBLES FOR TWO

Popadom with 2 dips (M)	7.00
Chilli Houmous with Orange, Beetroot and Bread (G) (S)	7.00
Tomato and Fenugreek Bread (G)	7.00

STARTER

Spiced Haddock (F) (M) Haddock marinated with cumin and ginger pickle served with green peas	11.00
Ginger & Green Chilli Fish Pakora (F) Haddock marinated in a ginger chilli puree and deep fried with vegetables	11.00
Prawn and Crab Dosa (SF) Crab and prawn stuffed in a rice and lentil pancake	11.00
Aubergine Fritters and Garlic Mushroom Pakora Aubergine and marinated garlic mushrooms coated in spiced gram flour	9.50
Chicken tikka with Beetroot Chutney(M) Marinated chicken in a variety of Punjabi spices served with a sweet chutney	11.00
Bite Sized Vegetable Pakora Mini potato and pea pakora with a spiced houmous	9.00

VEGETARIAN

Spinach with Paneer & Broccoli Spinach with Indian cheese and broccoli	16.50
Vegetable Thali A choice of 2 vegetarian dishes served with basmati rice, roti and raita	19.00
Sweet Potato, Aubergine & Green Peas Sweet potato cooked in ginger, garlic and mixed with aubergine and green peas	15.50
Masala Dosa Spiced potatoes stuffed in a rice and lentil pancake	18.50

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

MAIN

Cod Malabar (F) Cod simmered in a coconut and curry leaf sauce	24.00
Seabass with Lime and Ginger Puy Lentils (F) (M) Seabass marinated with lime and served with puy lentils	24.00
King Prawn and Monkfish with Dill and Ginger (SF) King prawns and monkfish cooked with root ginger, garam masala and dill	25.00
Butter Chicken (N) Chicken cooked with green cardomon, cloves and topped with dried fruit & walnuts	20.00
Chicken Tikka Cooked with Pickling Spices (M) Boneless chicken tikka cooked with fennel seeds, mustard seeds and kalonji	22.00
Garlic Pepper Chicken Chicken marinated with garlic pickle and stir fried with roasted peppers	20.00
Whole Chicken with Smoked Aubergine (for 2) Whole chicken stuffed with clove smoked aubergines served with rice and breads	50.00
Murgh Mussalam Chicken breast stuffed with cardamon crushed potato, simmered in A light cumin spiced sauce	24.00
Lamb Mussalam, Baby Turnips and Roasted Leeks Lamb slowly cooked with ginger and garlic, then simmered with leeks	24.00
Smoked Lamb with Broccoli and Green Chilli Smoked lamb topped with seared broccoli and whole green chillies	22.00
Raan (N) Leg of lamb slowly cooked with whole spices then finished off with A sweet almond sauce (subject to availability).	24.00

SIDES

Black Daal	Small 10.00 Large 15.00
Creamed Spinach with broccoli	
Ladyfingers with Diced New Potatoes and Tomato	
Chana Daal with Karela	

EUROPEAN DISHES AVAILABLE WITH 24 HOURS NOTICE



SUNDRIES

Basmati Rice	4.50	Lemon & Cashewnut Rice (N)	5.00
Nan	4.50	Coriander Chutney	3.00
Garlic Nan	4.50	Mango Chutney	3.00
Pashwari Nan (N)	5.00	Raita	3.00

FROM THE BUNGALOW CAFE HOMEMADE ICE CREAM

Wafers	5.50
Vanilla 2 scoops	5.00
Various 2 scoops (Ask staff for details)	5.50
With choice of topping and sauce	

Gulab Jamun and Cardamon Ice Cream	8.50
Pears Poached in a Cinnamon and Ginger Syrup	8.50
Affogato	8.50
Todays Dessert (Ask staff for details)	8.50

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, Moroccan Mint)

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

A discretionary optional service charge of 10% will be added to your bill.
Corkage is £8 per Bottle of wine and £10 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.

MOTHER INDIA

WINE LIST

WHITE		175ml	Bottle
Sophie Te'Blanche Sauvignon Blanc Iona, Elgin, South Africa		8.75 25.00 33.00	
Floral notes with a complex medley of tropical fruits, mingled with subtle lime and gooseberry undertones. The palate is balanced and rich, showing cut green apples with great minerality and texture.			
The Googly Chardonnay, One Chain Vineyards, South Australia		7.75 22.00 29.00	
Vibrant, tropical fruits with hints of green apple and pear. Succulent, juicy palate with broad, ripe pear and citrus hints.			
Pinot Grigio, Calusari, Cramele Recas Ville Timisului, Romania		7.75 22.00 29.00	
Lovely, opulent aromas of grapefruit and peach follow through to a lithe body, with loads of fruit as well as abundant melon and apple character and citrusy acidity.			
ROSE			
Garnacha Rose, Castillo de Eneriz Bodegas Manzanos, DO Navarra, Spain		7.75 22.00 29.00	
Pale pink with hint of peach. Fresh, delicate, elegant, balanced with a fresh nose of blood orange. A subtle explosion of fresh red fruit and citrus note character that shows the terroir of the vineyard site.			
RED			
Merlot Reserva, Los Espinos, Espinos Y Cardos Central Valley, Chile		8.00 22.00 30.00	
This is simply outstanding wine for the money, soft super-juicy ripe plummy fruit and a long full-flavoured finish. This easy-drinking wine comes from Chile's renowned Valle Central region, where long hot days are followed by cool nights. This temperature difference ensures the grapes ripen slowly, so they develop maximum flavour.			
Pinot Noir, IGP Pays d'Oc, Montsable, Terres Fideles Languedoc-Roussillon, France		8.00 22.00 30.00	
Red ruby colour. Aromatic nose of black berries with elegant floral notes. On the palate, this Pinot Noir is silky and well balanced, with smooth tannins.			
Tempranillo, Finca Manzanos, Bodegas Manzanos DOCa Rioja, Spain		8.00 22.00 30.00	
Intelligent cherry red colour, ripe black and red fruits, spices, liquorice and chocolate aroma. Round and well-balanced with fruit notes.			
SPARKLING		175ml	Bottle
Prosecco Spumante Millesimato, DOC, Biscardo Mabis, Veneto, Italy		7.50	34.00
Elegant, delicate and aromatic Prosecco with hints of apples and honeysuckle. Very easy to enjoy!			
Grande Reserve, Premier Cru, Pierre Mignon Champagne, France			65.00
A crisp, well balanced champagne with citrus hints on the nose overlaid with touches of brioche and yeastiness. The palate is fresh, clean and lively with a creamy mousse and long finish.			

KINGFISHER | CRAFT BEERS | CIDER

St Mungo's	5.45
Magners	5.95
Peacock Mango Cider	6.95
Kingfisher Zero (Alcohol Free)	5.45
Kingfisher Half Pint	3.95
Kingfisher Pint	6.50

SPIRITS 35ml (Mixers £2.50)

Grouse	4.90
Glenmorangie	6.20
Bowmore	5.65
Glenfiddich	5.65
Jameson	5.20
Jack Daniels	5.20
Southern Comfort	4.90
Smirnoff	4.90
Grey Goose	5.90
Morgan's	4.90
Havana Club 7	5.90
Bacardi	5.20
Drambuie	5.65
Glavva	4.90
Baileys	4.90
5 Walla	4.90
Cointreau	5.20
Martell	4.90
Sambuca	4.90
Tia Maria	4.90
Port	4.70

SOFT DRINKS

Coke/Diet Coke	4.50
Irn Bru/Diet Irn Bru	4.50
Lemonade	3.50
Orange Juice	4.50
Mango Juice	4.50
Ginger Beer	3.50
Soda Water	3.50
Slim Line Tonic	3.50
Tonic Water	3.50
Rose Lemonade	4.50
Sml/Lrg Still Water	4.50/6.00
Sml/Lrg Sparkling Water	4.50/6.00

GINS

Hendrick's Gin Scotland's most exported gin	9.00
Bombay Sapphire Gin Delicately perfumed	8.50
Maker Glasgow Gin The first Gin to be distilled in Glasgow	9.00
Edinburgh Gin The best of the Edinburgh range	9.00
Old Raj A remarkable Gin infused with saffron and spice.	9.50
The Botanist Islays only Gin	9.50
Tanqueray Gin Perfect all rounder	8.50
Ophir Oriental Dry Gin Spiced with pepper and cubebs	9.00
The Isle of Harris Gin Scotland's first Gin from the Western Isles	10.00
Brockmans Gin A smooth Gin	9.50
Caorunn Gin Aged and modern botanicals	9.00
Gordon's Gin London dry Gin	8.00
Pink Gin Sweetness of raspberries and strawberries with a tang of redcurrant.	8.50

Served with mixer and garnish

MIXERS

- Fever tree Tonic Water
- Fever tree Light Tonic Water
- Fever tree Lemonade
- Fever tree Ginger Ale
- Fentimans Ginger Beer
- Fentimans Rose Lemonade

GARNISHES

Cucumber	Apple	Orange
Mint	Lime	Grapefruit
Cinnamon	Lemon	Cloves
Ginger	Star Anise	



All our wines are vegan