

India

Supper Club

MENU

Follow us:   

A WARM WELCOME TO THE
INDIA SUPPER CLUB.

“FOR THOSE WITH A LOVE FOR
AUTHENTIC INDIAN PUNJABI CUISINE,
IN A RELAXED AND
ELEGANT ENVIRONMENT...”

India
Supper Club

FIVE COURSE TASTING MENU

Each course is served together on one plate.

£55 per person.

£85 per person with a glass of pairing wine.

COURSE ONE

Vegetable Manchurian

Indo-chinese fusion dish made of a combination of steamed vegetables formed into a dumpling which is deep fried & served in a tangy garlic sauce.

Chukander Ke Tikki

Beetroot tikki deep fried over a medium flame topped with butter, cumin & channa masala.

Paneer Shaslik

Skewered cottage cheese with onion, tomato & capsicum, marinated with indian spices & cooked slowly in a tandoor oven.

Pairing wine - Villa Maria Marlborough Sauvignon Blanc 2018.

COURSE TWO

Murgh Malai Tikka

Boneless chicken marinated with ginger, garlic, a pinch of green chilli & soft cheese cooked in a tandoor oven.

Lamb Seekh Kebab

Minced lamb marinated with ginger & garlic combined with Indian spices skewered & cooked in a tandoor oven.

Achari Chicken Tikka

Skewered chicken thigh, marinated with indian pickle, yogurt & spices.

Pairing wine - Matua Marlborough Pinot Noir 2018.

COURSE THREE

Three Way Scallop

Fresh scallop spiced & cooked in a garlic butter served with a mixture of three chutneys infused into one, topped off with tomato salsa.

Maharaja Prawn

Fresh succulent tandoor roasted prawn, marinated for 24 hours before being finished in our tandoor oven.

Salmon Tikka

Tender fresh fillet of salmon marinated in greek yogurt infused with garlic, ginger, black salt, Indian spices & lemon juice.

Pairing wine - Le Colombarea Gavi.

COURSE FOUR

Tandoori Pork Belly

Served with chinese greens sautéed in garlic & butter, creamy mashed potato, rogan sauce with an apple sauce garnish.

Indian Lamb Lasagne

Soft layers of pasta, deep filled with kheema & peas layered with a creamy white sauce, topped off with cheese & oven baked.
Served with garlic naan, mint potatoes & rocket salad.

Chicken Biryani

Biryani is a traditional rice dish consisting of three layers of a chosen filling, infused with onion, tomato, masala & served with mixed raita, garnished with cashew nuts.

Pairing wine - Trivento Golden Reserve Argentinian Malbec 2017.

COURSE FIVE

Cheese plate

A classic cheese plate consisting of cheeses, grapes, chutney, biscuits & crackers.

or

Any available dessert from the dessert menu

Pairing wine – choose your favourite of one of above pairing wines.



Badal Jaam

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STARTERS

VEGETARIAN

A mixed bowl of plain and spicy poppadums (Serves 2). £4.50

Accompaniments

Kachumbar salad, mango chutney, mint sauce, indian mixed pickle.

Alu Papri Chaat £5.50

A mouth-watering mixture of crisp flour crackers with diced potatoes, chickpeas & onions topped with a spicy yogurt & tamarind sauce.

Alu Tikki Channa £5.50

A popular north indian snack of spiced crisp potato patties, served with channa masala (chickpeas).

Chukander ke Tikki £5.50

A delicious combination of cooked beetroot & potatoes, deep fried over a medium flame, served with a fresh mint chilli sauce.

Chilli Paneer £6.99

A popular starter of seasoned indian cottage cheese, onions, mixed peppers & green chilli served in a tangy chilli sauce.

Harabhara Kebab £4.99

A vegetarian kebab, made of spinach, green peas, potatoes, coriander, green chilli & infused authentic indian spices.

Paneer Shaslik £6.99

Skewered cottage cheese with onion, tomato & capsicum, marinated with indian spices & cooked slowly in a tandoor oven.

Vegetable Manchurian £5.50

An indo-chinese fusion dish made of a combination of steamed vegetables formed into a dumpling which is deep fried & served in a tangy garlic sauce.

FUSION - VEGETARIAN

Alu Tikki A la Carte

£8.50

Alu tikki is a popular north indian snack of spiced crisp potato patties topped with channa (chickpeas).

Chukander ke tikki is a delicious combination of cooked beetroot & potatoes, deep fried over a medium flame topped with butter, cumin & mashed green peas.

Harabhara tikki made of spinach, green peas, potatoes, coriander, green chilli & infused authentic indian spices, topped with fresh salsa.

Badal Jaam

£8.99

This authentic kashmiri dish consists of two sliced aubergine patties pan fried slowly over a minimal heat topped with butter, cumin, channa masala, tomato & mashed green peas.

Garlic Naan Bruschetta

£5.50

Freshly prepared garlic naan bread topped with a classic bruschetta topping combining fresh tomatoes, basil & pesto, garnished with olive oil.



Gilafi Reshmi (Chicken Kebab)



Murgh Malai Tikka

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CHICKEN

Achari Chicken Tikka Skewered chicken thigh, marinated with Indian pickle, yogurt & spices.	£8.50
Chilli Chicken Chicken thigh cooked in Indian spices & black pepper, stir fried with onions, capsicum, green chilli, roasted sesame seeds & spring onions.	£7.99
Gilafi Reshmi Kebab A colourful kebab consisting of chicken with herbs, ginger, spices with chopped onion capsicum baked in a tandoor.	£7.50
Garlic Chicken Tikka Boneless chicken marinated with ginger, garlic, a pinch of green chilli & chef's special masala cooked in a Tandoor oven.	£8.50
Murgh Malai Tikka Boneless chicken marinated with ginger, garlic a pinch of green chilli & soft cheese cooked in a tandoor oven.	£8.50

FUSION - CHICKEN

Chicken Tikka Medley All our favourite chicken tikka options below, all on one plate.	£9.99
Achari chicken tikka - Skewered chicken thighs, marinated with indian pickle, yogurt & spices.	
Garlic chicken tikka - Boneless chicken marinated with ginger, garlic, a pinch of green chilli & chef's special masala cooked in a tandoor oven.	
Murgh Malai tikka - Boneless chicken marinated with ginger, garlic a pinch of green chilli & soft cheese, cooked in a tandoor oven.	



Tandoori Mixed Grill



Tandoori Quail (Only one piece served)

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MEAT

Chilli Kebab	£8.50
Minced lamb marinated with ginger & garlic combined with Indian spices, served with sautéed onion & peppers & tossed in chilli sauce.	
Lamb Chops	£9.99
Marinated for 24 hours in spices & yogurt, char grilled in a tandoor oven.	
Lamb Seekh Kebab	£8.50
Minced lamb marinated with ginger & garlic combined with Indian spices skewered & cooked in a tandoor oven.	

SHARING PLATTER

Tandoori Mixed Grill (Serves 2)	£17.99
Lamb chops, tandoori chicken, lamb seekh kebab, king prawns, garlic chicken tikka, marinated with yogurt, mustard oil & indian spices served on a cast iron sizzler dish.	

FUSION - MEAT

Pork Belly Tikka	£9.99
Marinated for 24 hours in tandoori masala salt & black pepper. Cooked in a tandoor oven to create a crisp crackling served with salad, olive oil, cherry tomato, grated parmesan cheese, balsamic vinegar & chef's authentic village recipe chutney.	
Tandoori Quail (Pre order minimum 48 hours in advance)	£11.99
A piece of tender game bird infused with indian spices & soaked in Greek yogurt, slow cooked in our clay oven & served with two types of chutney.	



Crab & Salmon Fish Cake



Three Way Scallops

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FISH

Fish Pakora	£7.99
Tender chunks of fish infused with lemon juice, salt, chilli flakes, ajwain, ginger & garlic, fried in a crispy golden batter.	
Chilli Fish	£8.50
Tender chunks of fish infused with lemon juice, salt, chilli flakes, ajwain, ginger & garlic, fried in a crispy golden batter and coated in chefs special chilli sauce.	
Goan Squid	£6.99
Freshly cut squid is tossed in seasoned flour then deep fried to produce a light yet crispy batter.	
King Prawn Puri	£8.99
Diced king prawns cooked in traditional spices with onions served on a wheat puri.	
Maharaja Prawns	£10.99
Three pieces of fresh succulent tandoor roasted prawns, marinated for 24 hours before being finished in our tandoor oven. Served with a side salad & chutney.	

FUSION - FISH

Three Way Garlic Butter Scallops	£10.99
Three tender fresh scallops, spiced & cooked in a garlic butter served with a mixture of three chutneys infused into one, topped off with tomato salsa & fresh mint chutney.	
Crab & Salmon Fishcake with Avocado	£8.99
Deep fried fishcake, beetroot chutney, white radish, served with chef's own pepper sauce.	
Salmon Tikka	£9.99
Tender fresh fillet of salmon marinated in greek yogurt infused with garlic, ginger, black salt, Indian spices & lemon juice. Cooked in a clay oven glazed with ghee.	



Indian Lamb Lasagne



Punjabi Lamb Curry A La Carte



Bharwan Karelia

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MAIN COURSES

VEGETARIAN

Alu Gobi Potato & cauliflower cooked with chef's signature spices topped with fresh coriander leaves.	£5.99
Bharwan Karelia A bitter gourd vegetable is gently fried in oil stuffed with our authentic dry masala sauce. An indian delicacy.	£7.99
Bhindi Subji Fresh okra sautéed with dry roasted spices, diced tomato, onions, green chillies, garnished with fresh coriander.	£6.50
Channa Masala Chickpeas cooked in a classic curry sauce.	£4.99
Dhal Tarka A combination of 3 lentils slowly stewed with a fresh onion, tomato, cumin and coriander tarka.	£4.99
Dhal Makhani Red kidney beans & black lentils slowly cooked over 3 hours, this is a traditional punjabi lentil dish garnished with cream.	£5.99
Jeera Alu Baby potato cooked over a slow flame with cumin & a blend of special spices.	£4.50
Mixed Vegetable Subji A colourful combination of cauliflower, okra, aubergine, baby potato & capsicum cooked in a authentic dry sauce.	£5.99
Punjabi Saag A traditional punjabi favourite, slow cooked over several hours using fresh fenugreek, spinach & spring greens. Enhanced with fried onions, ginger, tomato & garlic, pan fried in butter.	£6.99
Shahi Paneer Indian cottage cheese cooked in delicious creamy gravy consisting of onions, tomato & blended with traditional spices.	£6.99
Vegetable Malai Kofta Malai kofta is a popular indian vegetarian dish made of potato & paneer balls, fried & presented in smooth creamy gravy.	£6.99

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FUSION - VEGETARIAN

Indian Soya Vegetable Lasagne

£10.99

Soft layers of pasta deep filled with soya & peas layered with a creamy white sauce topped off with cheese & oven baked, served with garlic naan, mint potatoes & salad.

Royal Vegetarian Thalle

£15.99

A selection fit for royalty - served in a traditional steel thalle. (Punjabi saag, dhal, bharta (aubergine), vegetable kofta malai, dhai bhalle, jeera rice, tandoori naan).

CHICKEN

Butter Chicken £8.99
Chicken thigh cooked in a creamy yet smooth textured sauce with ghee & cream garnish.

Desi Chicken Curry £8.99
A traditional punjabi dish made with boneless chicken thigh cooked in chef's special curry sauce.

Goan Xacuti Chicken £9.50
A Goan favourite, juicy chicken thigh cooked in special sauce consisting of ground roasted sesame seeds & fennel seeds with a hint of coconut.

Kharhi Chicken £8.99
Chicken thigh cooked in a special dry spicy curry sauce garnished with fresh coriander.

Methi Chicken £9.50
A classical dish of chicken thigh tenderly cooked with fresh fenugreek leaves & a touch of yogurt.

FUSION - CHICKEN

Roast Tandoori Chicken £12.99
An indian touch to a british classic, tandoori roast chicken, mint sauce, new potatoes, garlic, chinese greens & naan bread.



Tandoori Pork Belly

MEAT

Lamb Kharhi Tender pieces of lamb cooked in a special hot dry spicy curry sauce garnished with coriander.	£9.99
Lamb Kofta Curry Juicy and succulent lamb meatballs infused with onions, chilli & spices, fried served in a special curry sauce.	£9.99
Lamb Rogan A classic diced lamb dish, cooked in traditional Kashmiri spices & fresh tomatoes.	£9.99
Punjabi Lamb Tender pieces of lamb cooked slowly with curry leaves served in a very rich & chunky sauce.	£9.99
Saag Gosht Tender pieces of lamb added to our traditional punjabi saag with cumin, coriander, & garam masala.	£10.99

FUSION - MEAT

Indian Lamb Lasagne Soft layers of pasta deep filled with kheema & peas layered with a creamy white sauce topped off with cheese & oven baked, served with garlic naan, mint potatoes & salad.	£12.99
Punjabi Lamb Curry A La Carte (Pre order minimum 48 hours in advance) Yogurt layered biryani rice, surrounded in a moat of rich lamb curry sauce, with 3 portions of a lamb rack cooked to your liking. <i>Our chef's favourite dish.</i>	£16.99
Tandoori Pork Belly Marinated for 24 hours in our tandoori masala, salt & black pepper. Cooked in a tandoor oven to create a crisp crackling. Served with Chinese greens sautéed in garlic & butter, creamy mashed potato, rogan sauce with an apple sauce garnish.	£14.99

FISH

Goan Fish £9.99

Salt & chilli fried fish, cooked with dried mango, cumin, black pepper, coconut & fresh herbs.

King Prawn Kharhi £11.99

King prawn with tails cooked in a special hot dry spicy curry sauce garnished with coriander served with onions & peppers.

King Prawn Masala £11.99

King prawns with tails in a delicious & flavourful dish made with our special curry sauce & indian spices.

FISH - FUSION

Amritsari Fish & Chips £13.99

Fillets of white fish battered in our special fish Pakora batter, served with masala chips, green peas, fresh mint chutney & tarka beans.

Mum's special recipe.

Indian Spiced Salmon £14.99

Pan fried tender fresh fillet of salmon marinated in greek yogurt infused with garlic, ginger black salt, indian spices & lemon juice, served on a bed of rocket & leaf salad with a side of garlic new potatoes.

Lobster Pepper Fry (Pre order minimum 48 hours in advance) £23.99

Catch of the day lobster, spiced & pan fried, then simmered in a malavar sauce served in the lobster shell, with fragrant rice & seasonal curried vegetables.

Patraani Fish (Pre order minimum 48 hours in advance) £19.99

Spiced whole fish marinated & rubbed with chef's special blend of spices wrapped & oven cooked in a banana leaf, served with rice, sautéed seasonal vegetables & dhal.



Patraani Fish

BIRYANI

The Biryani is a traditional rice dish consisting of three layers of a chosen filling, infused with onion, tomato, masala & served with mixed raita garnished with cashew nuts.

Chicken Biryani	£10.99
King Prawn Biryani	£12.99
Lamb Biryani	£11.99
Subji Biryani Cauliflower, peas, carrots, paneer & potatoes.	£8.50

RICE

Jeera Rice Aromatic basmati rice cooked in cumin & butter.	£3.99
Lemon Rice Aromatic basmati rice cooked with fresh lemon juice, mustard seeds, cashew nuts & curry leaves.	£3.99
Saffron Pilau A classical indian rice dish infused with saffron.	£3.99
Steamed Rice Aromatic basmati rice, the perfect accompaniment for any meal.	£3.50



Amritsari Fish & Chips

BREADS

Plain Naan Soft naan cooked in the tandoor oven garnished with ghee.	£2.75
Coriander Butter Naan Soft naan cooked in the tandoor oven garnished with ghee & coriander.	£2.99
Garlic Naan Soft naan bread coated with fresh garlic & butter.	£2.99
Kheema Naan Soft naan bread filled with minced lamb kheema.	£3.50
Laccha Paratha Layered bread with ghee inside & out, baked in the tandoor oven.	£3.50
Peshawari Naan Soft naan bread, coated with sultanas, coconut, cashews & almonds.	£3.50
Tandoori Roti A thin & crispy whole wheat bread freshly baked in the tandoor oven.	£2.50

YOGURT

Cucumber & Mint Raita Creamy yogurt mixed with shredded cucumber & mint.	£2.99
Dhai Bhalle Deep fried lentil dumplings, soaked in masala & black pepper yogurt, garnished with tamarind sauce & pomegranate seeds.	£3.99
Mixed Raita Plain yogurt mixed with cream & roasted cumin, infused with cucumber, carrots, masala & black pepper.	£3.50
Plain Yogurt A plain & creamy natural yogurt.	£2.50

ACCOMPANIMENTS

Punjabi Salad White & red radish, onions, cucumber and tomato.	£2.50
Mint Sauce	£1.00
Tamarind Sauce	£1.00
Mango Chutney	£1.00
Mixed Pickle A traditional mixed pickle with mango & lime.	£2.00
Fresh Mint Chutney Freshly ground mint with fresh mango coriander & green chilli.	£2.00

CHILDREN'S MENU

Breaded Chicken Goujons	£2.25
Fish Fingers	£2.00
Vegetable Fingers	£2.00
Chips	£1.50
Baked Beans	£1.00
Garden Peas	£1.00



Cheese Board



Champagne Rasmalai



Apple Pie & Cold Kheer

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DESSERT

Apple Pie & Cold Kheer	£5.50
A warm apple pie served a popular indian sweet rice pudding, made with pudding rice & milk.	
Champagne Rasmalai	£4.99
A classic indian festive dessert made with milk, an acidic ingredient, sugar & saffron, served cold, garnished with fresh besan & jalebi.	
Cheese Board (per person)	£6.99
A classic cheese board consisting of 4 cheeses, grapes, chutney, biscuits & crackers.	
Cold Kheer	£3.50
A popular Indian sweet pudding rice, made with butter, cardamom powder, milk and garnished with nuts. Served cold.	
Gajar Ka Halwa & Vanilla Ice Cream	£4.99
An Indian carrot cake, a sweet pudding from the indian subcontinent served with a vanilla ice cream.	
Gulabjumon	£3.50
A classic indian sweet made with milk solids, sugar & cardamom powder.	
Ice Cream	£3.50
A smooth & creamy classic ice cream. Vanilla or strawberry flavour.	
Dessert Trolley (per slice)	£3.99
A selection of the cakes and gateaux of the day with double cream.	

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DRINKS

DRAFT BEER & CIDER

	Pint	1/2 Pint
Strongbow Dark Fruits	4.00	2.50
Fosters	4.50	3.00
Birra Moretti	5.00	3.30
Maltsmiths IPA	4.00	2.50

ROSÉ WINE

	175ml	250ml	Bottle
House Rosé	4.50	6.00	15.00
White Zinfandel	5.00	7.50	19.00
Pinot Grigio Rose Blush	6.00	8.50	22.00

WHITE WINE

	175ml	250ml	Bottle
House White	4.50	6.00	15.00
Villa Maria Marlborough Sauvignon Blanc 2018	7.50	9.50	24.00
Le Colombarea Gavi	7.50	9.50	25.00
Chablis	8.00	10.00	28.00

RED WINE

	175ml	250ml	Bottle
House Red	4.50	6.00	15.00
19 Crimes Park Red 2017	6.00	7.50	20.00
Matua Marlborough Pinot Noir 2018	6.50	8.00	22.00
Oyster Bay Merlot 2017	7.50	10.00	27.00
Trivento Golden Reserve Argentinian Malbec 2017	8.50	12.00	32.00
Louis Raynald Chateauneuf Du Pape	9.50	13.00	37.00

All drinks are subject to availability and may be replaced by equivalent brands.

SPARKLING WINE & PROSECCO

	Glass	Bottle
Italia Prosecco	5.50	18.00
Castellore Prosecco Extra Dry	5.50	18.00

CHAMPAGNE

	Bottle
Lanson Black Label	50.00
Moët & Chandon imperial	72.00
Taittinger	76.00
Dom Perignon Vintage 2002	240.00

VODKA

	25ml	50ml
Smirnoff	3.50	5.50
Russian Standard	4.00	6.50
Belvedere	5.50	9.50

GIN

	25ml	50ml
Larios Rose Premium	3.50	6.00
Bombay Sapphire	4.00	7.00
Opihr Oriental Spiced	4.50	7.25
Bloom London Dry Gin	4.50	8.00
Whitley Neil Rhubarb & Ginger	5.50	9.50
Hendrick's	6.50	10.00
Hendrick's Midsummer Solstice	7.00	10.50

WHISKEY

	25ml	50ml
Southern Comfort	3.50	5.50
Jameson	4.00	6.50
Jack Daniels Tennessee	4.50	7.50
Chivas Regal 12 years	5.00	8.50
The Glenlivet Single Malt	7.00	10.00
Dalwhinnie Highland Single Malt 15 years	7.50	10.50

BRANDY & RUM

	25ml	50ml
Archers Peach Schnapps	2.00	3.50
Malibu Carribean Rum	2.50	4.50
Captain Morgan Dark Rum	3.00	5.00
Bacardi	4.00	6.00
Courvoisier V.S Cognac	5.00	8.00
Baileys Liquor	3.50	5.00

All drinks are subject to availability and may be replaced by equivalent brands.

MIXERS & SOFT DRINKS

All £1.00 per half pint or £2.00 small glass bottle.

Coca Cola	Free Tree Mediterranean
Ginger Ale	Tropical Juice
Lemonade	Fever Tree Soda Water
Fever Tree low calorie	Pineapple
Orange Juice	Cranberry

Bottled Still Mineral Water	£2.50
Bottled Sparkling Mineral Water	£2.50

LASSI DRINKS

Desi Lassi A traditional yogurt based drink with salt, garam masala & roasted cumin.	£3.00
Mango Lassi A traditional sweet punjabi drink consisting of fresh mango puree, sugar, natural yogurt & rose water.	£3.00

HOT DRINKS

Masala Tea Authentic herbal punjabi tea consisting of cloves, cardamoms, fennel seeds.	£3.00
Selection of Herbal Teas	£2.50
Black Coffee	£2.50
White Coffee	£3.00
Latte	£3.00
Cappuccino	£3.00
Hot Chocolate	£3.00

All drinks are subject to availability and may be replaced by equivalent brands.

SET MENU 1 - MINIMUM 8 PERSONS

£30 per head

Spicy poppadum
Plain poppadum
Kuchumber salad
Selection of chutney & sauces

Starters

Chilli paneer
Alu papri chaat
Alu tikki
Achari chicken tikka
Fish pakora
Punjabi salad & chutney

Main Course

Shahi paneer
Dhal tarka
Kharhi chicken
Lamb kheema peas

Saffron pilau
Garlic naan & tandoori roti
Mixed raita

Dessert

Cold Kheer
Gulabjumon

SET MENU 2 - MINIMUM 8 PERSONS

£40.00 per head

Spicy poppadum

Plain poppadum

Kuchumber salad

Selection of chutney & sauces

Starters

Vegetable manchurian, Paneer shaslik,
Chukander ke tikki & harabara kebab

Sharing Sizzler - Lamb chops, lamb seekh kebab,
garlic chicken tikka, achari chicken tikka

Punjabi salad & chutney

Main Course

Mixed vegetable subji

Dhal makhani

Lamb rogan

Kharhi chicken

Jeera rice

Dhai bhalle

Laccha paratha, coriander naan, tandoori roti

Dessert

Dessert trolley (1 slice per person)



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