



WELCOME TO RAJPOOT RESTAURANT

Hear at Rajpoot restaurant we challenge the notion that Indian cuisine is created using age old recipes and ideas. In fact we believe that indian food should constantly evolve and adapt.

Our executive chef, Naresh Kumar, has outstanding expertise in conjuring up dishes that combine Asian methodology within a European template to produce distinctive layers of flavours giving a unique taste sensation.

Our menu includes only the freshest of ingredients, authentic herbs and spices plus rare and unusual specialities to offer a modern twist on traditional Indian cuisine.

Our highly experienced and attentive waiting team aspire to provide you with a seamless service, ensuring your every need is met.

Finally we would like our food and service to linger in your taste buds until you return.

Please leave us with your comments.

Bon Appetite

S.RAHMAN



Scan me

STARTERS

mixed platter a combination of pujabi somosa, grilled chicken tikka, sago tikka and pakorass (ideal for two people) **£ 13.50**

sea food plater with salmon tikka, fresh water prawns, crab cake and chilli fried squid (ideal for two people) **£ 15.50**

garlic chicken -tandoon pieces of chicken breast with garlic and cumin **£ 5.50**

citrusy duck tikka marinatedwith indian spices and tamarind relish **£ 6.50**

tandoori chunks of tender lamb with nutmeg and chopped flat leaf parsley **£ 6.50**

crushed mustard seed flavoured tandoori king prawns with freshly chopped coriander **£ 6.95**

home smoked tandoori salmon in a ginger, garlic and chilli marinade **£ 5.95**

crab and cod cake with spiced yoghurt **£ 5.50**

chilli fried squid tossed in hot, sweet and sour spices **£ 5.50**

beef tikka with crushed fennel and cumin **£ 7.50**

pan fried chicken cake with basil and ginger **£ 5.50**

pakoras - crispy nuggets of onion, potato, split lentik and coriander **£ 4.50**

popadums - a choice of spicy or plain **£ 0.95 each**

assorted pickle tray **£ 0.95 per person**

seasonal garden fresh salad **£ 5.50**

punjabi style salad with lemon dressing **£ 5.50**

MAIN COURSE

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| tandoori halibut with coconut and ginger sauce, served with garlic spinach and steamed rice | £ 18.95 |
| mixed seafood curry – prawn, salmon, squid and mussels in a kerala style mustard seed, curry leaf, chilli and coconut sauce, served with steamed rice | £ 19.95 |
| punjabi style rarra lamb curry with lamb mince and tomatoes, served with saffron rice | £ 15.95 |
| portland fresh lobster with seasonal stir-fry vegetables, served with lemon rice | £ 34.95 |
| kashmiri style lamb shank in fiery hot spices, served with saffron rice | £ 15.95 |
| tandori style lamb chops with onion and pepper sauce and mossala mashed potato | £ 19.95 |
| pan seared beef fillet with cream and black pepper sauce, served with mossala mashed potato | £ 19.95 |
| chargrilled chicken breast with a mint, green chilli and coriander sauce, served with saffron rice | £ 15.95 |
| old delhi chicken curry in aromatic spices, fresh cream, honey and tomato, served with saffron rice | £ 14.95 |
| narangee – spinach and potato stuffed chicken breast with parsley based morel sauce, served with pulao rice | £ 14.95 |
| bombay duck – stir-fried duck breast with mixed vegetable and sweet chilli sauce, served with lemon rice | £ 15.95 |
| pan seared duck breast – in a sweet and sour strawberry sauce, served with mossala mashed potato | £ 17.95 |
| chargrilled meat and fish platter with tandoori halibut, king prawns, lamb pieces, chicken tikka, carb cakes and lamb chops | £ 21.95 |
| modhu murgh – cornfed chicken strips simmered in cream of coconut, with honey and ground cashew nuts, served with pulao rice | £ 15.95 |
| rajastani style lamb leg curry with pulao rice | £ 14.95 |

VEGETARIAN SELECTION

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| stuffed cottage cheese dumpling with a rich tomato sauce, served with steamed rice | £ 12.95 |
| garlic and coriander flavoured seasonal local green vegetable curry served with steamed rice | £ 11.95 |
| chick peas and baby aubergine curry in punjabi spices, served with steamed rice | £ 12.95 |
| kidney bean and panner filled potato parcels with asparagus and makhani sauce, served with steamed rice | £ 11.95 |
| green peas and sweet corn cake with lightly seasoned cauliflower and potato ceush, served with cucumber raitha and rocket salad | £ 12.95 |

TRADITIONAL CURRIES

badam passanda cinnamon and cardamom scented smooth curry of brown onions, ground almond and yoghurt

CHARGRILLED CHICKEN **£ 10.95** CHARGRILLED LAMB **£ 12.95**

jalfraisee with sauteed onion, julienne peppers, ginger and bursting with fresh green chillies

BARBECUED CHICKEN **£ 10.95** GRILLED LAMB **£ 12.95** TIGER PRAWN **£ 15.95**

tikka mossala delicately spiced in a rich tomato gravy with coconut and cream

CHICKEN TIKKA **£ 11.95** LAMB TIKKA **£ 15.95** TIGER PRAWN **£ 16.95**

bhuna a medium spiced curry with onion, tomato and coriander

CHICKEN **£ 10.95** LAMB **£ 11.95** KING PRAWN **£ 15.95**

dansak - yellow and red split lentils in a balance of sweet, sour and hot flavours

CHICKEN **£ 10.95** LAMB **£ 11.95** KING PRAWN **£ 15.95**

rogan josh a medium hot spicy sauce with roasted cumin, caramelised tomato and pimento

CHICKEN **£ 10.95** LAMB **£ 11.95** KING PRAWN **£ 16.95**

korma finished in a rich creamy coconut sauce with ground cashew nuts

CHICKEN **£ 10.95** LAMB **£ 11.95** KING PRAWN **£ 15.95**

madras in a fairly hot tomato sauce flavoured with lemon juice, black pepper, sauteed onion and ginger

CHICKEN **£ 10.95** LAMB **£ 11.95** KING PRAWN **£ 15.95**

shashilck a chargrilled brochette of chicken tikka pieces with peppers, onions and tomatoes

CHICKEN **£ 13.95** LAMB **£ 16.95**

biriyani pot baked with basmati rice and fresh, pungent spices, served with a vegetable curry

CHICKEN **£ 12.95** LAMB **£ 14.95** KING PRAWN **£ 17.95**

our meat and poultry are sourced from local suppliers at the highest quality

please note: if there is a dish to your liking which is not listed on our menu, depending on the available ingredients our chefs will be happy to prepare it for you

ACCOMPANIMENTS

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| darjeling style egg fried rice | £ 3.95 |
| saffron flavoured basmati rice | £ 2.95 |
| steamed basmati rice | £ 2.95 |
| home style lemon rice | £ 3.95 |
| cumin and cucumber raita | £ 3.95 |

VEGETABLE SIDE DISHES

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| garlic spiced spinach | £ 4.95 |
| stir-fry mushroom | £ 4.95 |
| jaipure style okra | £ 4.95 |
| fresh aubergines and spinach | £ 5.95 |
| mumbai style baby potatoes | £ 4.95 |
| tardka dall with a hint of cumin and tossed with garlic | £ 4.95 |
| mossala mashed potato | £ 4.95 |
| stir-fried sweet pumpkin with garlic and conander | £ 4.95 |
| motor panner with cottage cheese and petit peas | £ 5.95 |
| stir-fried cauliflower with potatoes | £ 4.95 |

BREAD SELECTIONS

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| plain naan | £ 2.95 |
| cheese and chilli naan | £ 3.95 |
| peshwari naan with herbs and coconut | £ 3.95 |
| vegetable and shallots filled naan | £ 3.95 |
| minced lamb filled naan | £ 3.95 |
| garlic and coriander naan | £ 3.95 |
| laccha daar paratha oven baked wholemeal layered bread | £ 4.95 |
| tandoor se roti charcoal baked wholemeal bread | £ 2.95 |
| chapatti | £ 2.95 |