

INDIAN SUMMER



इंडियन
सेमर

Indian food has evolved over many centuries and has flourished under many rulers. The result is centuries of patronage to the art of cooking and a large repertoire of delicious recipes. At **INDIAN SUMMER** we aim to share the history of Indian cuisine with you all, so you may be more intimate with our food.

Please feel free to discuss our menu or service with us. It will be our pleasure to share with you our philosophy on Indian cuisine. Your comments and observations are always welcome.

We would like to take this opportunity to thank you for your custom, loyalty and continued support over the last two decades.

Poppudoms and Pickles (NGCI, V option)

£4.95

Lentil roasted and fried poppudoms
with chutneys, laccha onion & raita

Madhur Shuruwat

VEGETARIAN

STARTERS

Paneer Tandoori (NGCI)

£7.95

Marinated Paneer traditionally cooked in our Tandoor.
Served with coriander and tomato chutneys

Onion & Cauliflower Pakoda (V, NGCI)

£7.95

An Indian Summer favourite. Onion and cauliflower
mixed with gram flour and spices. Served with coriander
chutney and tamarind sauce

Bhel Puri (V option, NGCI option) (contains peanuts)

£6.95

A sumptuous mix of puffed rice, gram flour sticks,
potatoes, onions, chickpeas and tomatoes with tamarind
and date, coriander and chilli & yoghurt chutneys

Masala Dosa (V, NGCI)

£7.95

A golden rice and lentil pancake filled with potato and
savory vegetables with sambhar and coconut chutney

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STARTERS

MEAT and FISH

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Chicken Lollipops (NGCI) £8.95

Marinated in roasted Indian spices and yoghurt, twice baked in the oven and served with beetroot and capsicum thoran

Slow cooked Pork Ribs (NGCI. DF) £8.95

Braised overnight these tender and succulent ribs. Served with apple and red cabbage thoran and hot dipping sauce

Mussels Polichatu (NGCI. DF) £8.95

Rope grown mussels steamed in a coconut, lime, ginger and chili sauce

Red Mullet (NGCI. DF) £8.95

Fillet of rubbed in a honeyed spice paste and served with avocado puree and orange beetroot salad

While waiting for your starters why not snack on our lentil papads and pickles. All starters come with appropriate chutneys and dips.

MAINS

VEGETARIAN

Lucknowi Lauki (NCGI, V option) £17.50

Marrow stuffed with masala aloo served with vegetable patka, black sesame raita and beetroot and pepper thoran

Tandoori Paneer (NCGI) £17.50

Indian soft cheese in a chilli, garlic and ginger marinade cooked in the tandoor and served with gobi paneer, mixed pickle and basmati rice

Vegetarian Thali (NCGI option) £17.50

A favourite in Gujarati homes. A mixed plate of aloo baingan, gobi paneer, tarka dal, pickle, raita, roast papad, basmati rice and tandoori roti

Vegan Thali (NCGI option) £17.50

A lovely selection of small dishes. Aloo baingan, mixed vegetable chat patka, tarka dal, basmati rice, mixed pickle, mango and pineapple chutney, papad and tandoori roti

Chef recommendations: For getting the best of vegetarian selections we recommend you to have it with dal and raita

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MEAT and CHICKEN

Lamb Shank Janagiri (NGCI) £18.50

Succulent lamb shank marinated for 24 hours in a Kashmiri chilli spiced yoghurt. Slow cooked. Served with a rich and royal wild mushroom and sweet potato sauce

Indian Water Buffalo (NGCI, DF) £19.50

Grass fed, free range and wonderfully healthy. Cooked overnight. Sweet and tender served in a South Indian spiced sauce with basmati rice and mixed pickle

Meat Thali (NGCI option) £18.50

An array of flavours. A mezze of chicken, buffalo and tarka dal. Served with raita, papad, pickle, roti and basmati rice

Confit Spiced Duck (NGCI, DF) £18.50

Red chilli, clove, star anise and cinnamon confit duck leg with coconut aloo, red cabbage thoran and palak rasedar

Chicken Saumy (NGCI option) £18.50

Mildly spiced chicken breast with roasted peppers in a creamy cashew and tomato sauce with rice, roti, mango and pineapple chutney and raita

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CHICKEN

Chicken Hyderabad (NGCI option) £18.50

A cuisine rich in history influenced by the Nizams in the mid 17th century. This is our version. Tender chicken in a marinade of yoghurt, nutmeg and cinnamon. The sauce is prepared with red chilli, mint leaves, cashew nuts and then tempered with ghee & shahi jeera. Served with basmati rice, garlic cumin butter roti, mango pineapple chutney & pickle

Samundar ka khazana

JEWELS OF THE SEA

Prawn Thali (NGCI & DF option) £18.50

Tamarind and ginger prawns, pumpkin and vegetable pakta, sambhar, rice, roti, papad, mixed pickle

Butterfish Kerela (NGCI, DF) £18.50

Traditional South Indian preparation. Butterfish steak topped with coconut oil fried masala wrapped and roasted in a banana leaf. Served with lemon rice and mixed pickle

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SIDES

Chilli & sage butter roti	£2.95	Raita	£2.25
Garlic cumin butter roti	£2.95	Methi roti	£2.95
Paneer kulcha naan	£3.50	Roti	£2.95
Kulcha naan	£2.95	Sambhar	£4.95
Coconut aloo	£4.95	Tarka dal	£4.95
Pumpkin & veg pakta	£4.95	Lemon rice	£3.50
Poppudoms & pickles	£4.95	Plain rice	£2.95
Stuffed mild chillies	£3.95		

Pickles - all at £1.50

Green chilli pickle	Garlic pickle	Lime pickle
Tamarind sauce	Mixed pickle	Mango pineapple chutney

V - vegan DF - dairy free NGCI - no gluten ingredients

Our dishes are prepared in a kitchen where nuts are present therefore we cannot guarantee a nut free zone.

As all food is freshly prepared please allow us time for your order. Our chicken is all free range and additive free. Our dishes are all individually prepared without the use of additives or colourants.

A 12% discretionary service charge will be added to all bills. All monies go directly to the staff.