



ROSHNI'S

FINE INDIAN DINING

Food Menu



If your favourite dish is not on our menu simply tell your waiter and our chef will be happy to create it for you

If you are allergic to any type of food please let a member of staff know about it before you order any food. We will be glad to help you in choosing a menu that is safe for you, Thank you!



FROM STREETS OF INDIA

VEGETABLE SAMOSA CHATT (V) £5.45

House made vegetable samosa with chilled yoghurt, mint and tamarind chutney

PAPADI CHATT (V) £4.95

A cool refreshing combination of crispy wheat shells, chilled sweet yoghurt & chutneys

ALOO TIKKI CHATT (V) £4.95

Pan-fried potato patties with chickpeas masala and chilled yoghurt & chutneys

MUMBAI CHOWPATTY BHEL (V) (R) £5.95

Puffed rice, mangoes, potatoes, crispy corn, peanuts and a spicy chilli herb & tangy tamarind sauce

PANI PURI £3.95

(Or with vodka +£1.95) (V)

Cold & crunchy, light & lovely, puffed rice, Bombay mix and nylon sev tossed with fresh pomegranate, tomato, onion, lime, tamarind, mint.

SEV PURI (V) £4.45

Whole wheat biscuits topped with spiced mash and chutneys

VEGETARIAN STARTERS

ROSHNI'S WATERMELON & FETA SALAD (V) £6.45

Watermelon, Cucumber and Feta diced with spiced lime dressing & Mint

VEG MOMO (V) £4.95

Steamed veg momos served with chutneys

ONION BHAJI (V) £4.95

Freshly shredded potatoes & onion spiced with coriander, fennel, ginger and deep fried

GOBI MANCHURIAN (V) £5.95

Crispy battered florets of cauliflower tossed with spiced green chillies

CHILLI PANEER (V) (R) £6.45

Cottage cheese tossed with finely diced shallots, garlic, tomato, onion, green chillies & ground spices

CRISPY - KURKURE BHENDI (V) £5.45

Okra (bhendi) flash fried with red, green chillies & aromatic black pepper

SPICED BEETROOT CARPACCIO WITH GOAT CHEESE (V) (R) £6.95

Spiced marinated beetroot served with goat cheese, salad

VEGETARIAN PLATTER (V) (R) £11.95

Assortment of Veg seekh kebab, Mini Vegetable Samosas, corn tikki, Paneer Pakoda

Fries (V) £3.99

French-fried crispy potatoes

NON-VEGETARIAN STARTERS

CRISPY PEPPER GARLIC PRAWNS (R) £8.95

Crispy prawns tossed with burnt garlic and crushed black pepper

CHICKEN 65 £7.95

Chennai style fried Chicken with chillies and curry leaves

CRISPY SQUID £6.45

Battered fried baby Squid with lemon chilli sauce

CHICKEN LOLLIPOP £6.95

Succulent, slow fried pulled Chicken wings dusted with chefs spice mix and a chilli sauce

AMARITSARI FISH (R) £6.95

Crispy batter fried fish, a famous street side snack served across the city of Amritsar, India.

ROSHNI'S SOFT SHELL CRAB £7.95

Crispy fried Soft Shell Crab served with chilli garlic sauce

FRESH WATER SHRIMP PURI £6.45

Fresh water Shrimp cooked in spiced curry sauce with whole wheat puri

NON-VEG MOMO £6.95

Steamed non-veg momos served with chutneys

ROSHNI'S WATERMELON, FETA & CHICKEN SALAD (R) £7.45

Chicken, Watermelon, Cucumber and Feta diced with spiced lime dressing & Mint

TANDOORI- CLAY OVEN

CHICKEN TIKKA £8.45

Grilled Chicken Tikka with Coriander & Garlic, Tandoori Potato Salad

KARGHOSH - RABBIT TIKKA (R) £8.95

Spiced Rabbit Malai Tikka, Wild Berries Chutney, Carrot & Heritage Grains Salad

SEEKH KEBAB £8.45

Premium minced Lamb spiced with onion, mint and coriander

LAMB CHOP £9.45

Tender Lamb chops, refreshingly marinated with mustard, ginger and Kashmiri mirch, cooked to perfection in the Tandoor

TANDOORI KING PRAWNS (R) £13.95

Tandoori King Prawns cooked in clay oven and served with butter garlic sauce and side salad

TANDOORI CHICKEN WHOLE £11.95 HALF £7.95

Tandoori Chicken on the bone with chef's special spices the 'King of Tandoor', Tandoori Murg is the best known Indian delicacy, also the tastiest way to barbecue Chicken on the bone

PANEER TIKKA SHASHLIK (V) (R) £8.45

Spiced marinated Cottage Cheese with traditional Indian spices

TANDOORI PLATTER £18.95

An irresistible assortment of 2 Chicken Tikka, 2 Seekh Kebabs, 2 Tandoori Chicken and 2 Lamb Chops, 2 Tandoori Prawns

(V) Vegetarian (R) Roshni's speciality Medium Spicy Hot & Spicy Fiery Hot

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MAINS

Roshnis Master Strokes

PANEER TIKKA MASALA (V) (R)

North Indian curry made with Paneer (cottage cheese) and tomato based spicy gravy laced with spices

FILLET OF CORNISH COD

Pan fried Fillet of Cornish cod cauliflower puree, caper raisin and curry sauce

KOLHAPURI

VEGETABLE HANDI (V)

Seasonal mixed vegetables & paneer cooked dhaba style with peppers

CHILLI CHICKEN

Legend! Tender boneless chicken stir fried with fresh green chillies, garlic and soya sauce

KERALA BEEF CURRY

Slow cooked beef, Kerala style

BUTTER CHICKEN

Boneless Chicken breast in creamy rich gravy

GOAN FISH CURRY (R)

Tilapia cooked to perfection with blend of Indian curry

LOBSTER CURRY

Lobster cooked in perfectly flavoured spiced curry, served in shell with accompaniments with saffron rice and fresh leafy salad

VENISON CURRY

Venison slow-cooked in fragrant herbs and spices

METHI MURG

Juicy morsels of Chicken stir fried with fenugreek leaves, a typical North Indian favourite with a predominant flavour of fenugreek

LAMB SHANK CURRY (R)

Roasted Lamb shanks, simmered in delicious gravy of ginger, garlic, cumin and green chilli. We use shank of lamb as a true delicacy and a favourite cut for this preparation

SAAG GOSHT

The essence of meat is manifest in the classic delicacy of boneless Lamb, simmered in rich spinach

TAWA SEA BASS

Shallow fried Sea bass on the bone, marinated with red chillies and carom seeds

ROSHNIS MARATHA

CHICKEN HANDI (R)

The essence of meat is manifest in the classic delicacy of boneless Lamb, simmered in rich spinach

CONTINENTAL OMELETTE'S

(CHICKEN)

SERVED WITH FRIES AND PEAS

Fresh omelet with a choice of chopped chicken, Mushroom, sauteed onions, tomato and cheese with a hint of ground cumin

VEGETARIAN MAINS

Side £5.45, Main £7.95

SAAG PANEER (V)

The Indian penchant for leafy vegetables finds an intuitive balance in this perennial favourite of spinach and Indian whey cheese, tempered with garlic

MALAI KOFTA CURRY (V) (R)

Rich, creamy and flavourful dish that literally translates to nine-gem curry. The gems are the fruits, vegetables and nuts dumplings that make up the curry.

KADAI METHI PANEER (V)

Cottage cheese cubes, fried and cooked with bell peppers, simmered in freshly ground spices and fresh fenugreek leaves

JAIPURI VEG CURRY (V)

A bouquet of fresh garden vegetables, cooked in a red hot pan with spices, a Punjabi favourite

BOMBAY PANEER WITH MUSHROOM (V)

A colourful combination of mushroom and paneer, cooked with tomatoes and tempered with black cumin

BAIGAIN BHARTA (V) (R)

Aubergine (baingan) grilled over charcoal with Onion, Tomato, fresh cilantro and Mustard seeds

BHINDI MASALA (V)

Ladies fingers (Okra), tossed with carom seeds, onion, tomato, ground spices and coriander leaves

BOMBAY ALOO (V)

Simply well loved, traditional Indian preparation, tempered with great care with cumin seeds

MUSHROOM BHAJI (V)

Sliced mushroom tossed in cumin, garlic and garnished with coriander leaves

CHANA MASALA (V)

White chickpeas simmered in rich gravy as in all Punjabi homes

GREEN BEANS BHAJI (V)

Fresh green beans tossed with shallots, sunflower seeds

TARKA DAL (V)

A combination of Lentils, sizzled with chopped garlic, cumin & dry red chillies

DAL MAKHANI (V)

Creamy blend of black lentils cooked with mild spices

CLASSIC

Available in Veg / Chicken, Lamb +£0.95, King Prawns +£2.95

KORMA

A mild but tasty Saffron flavoured curry, slowly cooked to perfection. A favourite for lovers of mild dishes

TIKKA MASALA

Unique homemade spices and nuts, finished with cream to give a mild flavour, a popular favourite

MADRAS

Hot & saucy, strong spices & mouth watering cascade of flavour, consisting of shallots, tomatoes, coconut, curry leaves & homemade spice paste

JALFREZI

Juliennes of freshly cut onion, coloured capsicum, chillies, spring onion, ginger and garlic, tossed together to form a fairly hot combination of taste

ROGAN JOSH

An authentic Kashmiri dish contains myriad of spices & flavours, to which the colour was provided by the bark of tree called 'Ratan Jog'!

DHAANSAAK

Dhaansaak is composed of two words; 'Dhaan' means rice & 'Saak' meaning the vegetable and lentil combination. Also a Parsi 'national' dish, traditionally cooked with Lamb

BALTI

An aromatic curry made with special spices and tomatoes with a touch of fresh coriander an Feast

(V) Vegetarian (R) Roshnis speciality  Medium Spicy  Hot & Spicy  Fiery Hot

BIRYANI - RICE

PRAWN BIRYANI 🍤 £13.95

Prawns cooked in yogurt, spices and onions and layered with special rice.

HYDRABADI LAMB BIRYANI (R) 🍖 £10.95

A rice delicacy of choicest cuts of Lamb, with long grain basmati rice, flavoured with saffron and mace, peculiar to the community of 'Nizams In Hyderabad'

CHICKEN DUM BIRYANI 🍗 £9.95

Highly flavoured rice & Chicken combination, with the plunge of saffron, rose water and fresh mint

VEGETABLE DUM BIRYANI (V) £8.95

Fresh garden vegetables, cooked with basmati rice, as the Royals use to like it

TRIPLE SZECHUAN FRIED RICE

VEG OR NON VEG (R) 🍲 £11.95 £13.95

Everyone serves this dish from street stalls to five star hotels. It is a combination of fried rice, noodles tossed in a spicy Szechuan sauce and served with veg or chicken Szechuan grave

STEAMED RICE £2.95

Fragrant Himalayan rice simply steamed

PILAO RICE £3.45

Basmati rice cooked in aromatic combination of flavours

EGG RICE £3.95

Fragrant rice tossed in onions and a light fried egg

MUSHROOM RICE £3.95

Basmati rice cooked with garlic and mushrooms

JEERA RICE £3.95

Fragrant Himalayan rice simply steamed with cumin seeds

GREEN PEA RICE £3.95

Fragrant rice tossed with green peas

LEMON RICE £3.45

Basmati rice tempered with mustard seed and freshly squeezed lemon juice

SPECIAL RICE (R) £5.95

Special rice cooked in an aromatic combination of Indian flavours with cashew, resins and coriander

LEMON QUINOA PILAO (R) £6.45

The traditional Southern Indian favourite Lemon Rice is given a more wholesome twist with Red quinoa, lemon chilli seasoning to give tangy, mildly spicy and crunchy taste

NAAN BREADS

Please note: all of our breads contain gluten

TANDOORI ROTI £1.95

Whole wheat bread made in the clay oven

PLAIN NAAN £2.45

Freshly baked light bread cooked in the Tandoor

CHEESE NAAN £3.45

Naan bread stuffed with grated cheese

BUTTER NAAN £2.55

Freshly baked light bread cooked in the Tandoor and garnished with butter

KEEMA NAAN £4.45

Stuffed with mince Lamb, blended with chopped green chillies, coriander and spices

PESHWARI NAAN £3.95

Sweet bread stuffed with grated almonds, coconut, sultanas and pistachio nuts

GARLIC NAAN £3.45

Tandoori naan infused with fresh garlic and coriander

LACHA PARATHA £3.45

A rich flaky bread rolled into flat spiral and baked in the tandoor

WILD MUSHROOM NAAN (R) £3.95

Spiced wild mushroom stuffed with naan

DHABA CHICKEN NAAN (R) £4.45

Tandoor marinated chicken stuffed in Tandoori naan

KULCHA £4.95

Onion | Paneer | Potato. Punjab special kulcha can stuff with above choice of filling

ACCOMPANIMENTS

RAITA £2.45

Pineapple / cucumber

Indian GREEN SALAD £2.50

Onion, cucumber, tomato, chili and lemon

PAPADUM £0.85

Plain or Spicy

CHUTNEY TRAY £1.95

Mango, Mint & Coriander sauce, Onion chutney

If you have any dietary requirements or food allergies please inform us so that we can provide specific advice.

Please note that we do work in an environment that handles numerous ingredients and allergens.

Prices are inclusive of VAT. A 12.5% Discretionary Service Charge will be added to your bill

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