



PONSBOURNE

ESTD 1876

STARTERS

VEGETARIAN STARTERS

- PUNJABI SAMOSA ANARDANA AND CHOLE CHAAT** 8
Crispy fried potato and peas filled samosa topped with pindi chole masala, finished with creamy yogurt, mint chutney, tamarind chutney and pomegranate.
- CASSAVA CHIPS (SERVED 2 WAYS)** 8
Szechuan-crispy fried cassava tossed with fresh bell peppers and spicy Szechuan sauce.
Dry chilli garlic-crispy fried cassava tossed in chilli garlic powder and lemon juice.
- MASALA CHILLI CHIPS** 8
Straight cut potato chips deep fried and tossed with Chefs special Indo Chinese sauces.
- TANDOORI BROCCOLI** 10
Broccoli florets marinated with yogurt, matured cheddar, carom seeds and Indian tandoori spices, cooked in clay oven.
- TANDOORI PANEER TIKKA** 12
Indian soft cottage cheese marinated with a blend of the finest Indian tandoori marinade, cooked in clay oven.
- SOYA GARLIC CHILLI PANEER** 12
Cottage cheese tossed in Indo Chinese style sauce, served with fresh chopped spring onion.

NON VEGETARIAN STARTERS

- ACHARI CHICKEN TIKKA ANGARA** 13
Pungent tandoori marinated pieces of succulent chicken cooked in clay oven.

- TANDOORI CHICKEN NIBLET** 13
Chicken niblets marinated with our special tandoori masala chargrilled in clay oven.
- SOYA GARLIC CHILLI CHICKEN** 13
Thigh pieces of chicken, crispy fried and tossed in Indo Chinese sauce.
- LAMB SHEEKH KEBABS** 13
Lamb mince blended with Indian spices fresh mint and coriander rolled on sheek. Cooked in clay oven served with mint sauce.
- LAMB CHILLI PEPPER FRY** 13
Traditional South Indian dry preparation of spring lamb with blend of Chettinad spices, crushed pepper and coconut, tempered with mustard seeds and whole red chilli.
- CRISPY KALAMARI SALT AND PEPPER** 15
Sea squid rings batter fried tossed in oriental style
- MAHI MAHI SARSON SALMON TIKKA** 18
Scottish salmon marinated with ginger garlic, dijon mustard, carom seeds and chefs special blend of Indian spices, cooked in clay oven glazed with butter, finished with dry fenugreek leaves and fresh coriander.
- PONSBOURNE TANDOORI BABY LAMB CHOPS** 18
Finest spring lamb chops marinate in our chefs special blend of Indian Spices and dry fenugreek leaves, cooked in tandoori oven for perfection
- PONSBOURNE JUMBO KING PRAWNS** 20
Jumbo King tiger prawns marinated with lemongrass, kafer lime leaves and galangal, cooked in traditional chargrilled clay oven finished with butter and coriander.
- CHILLI GARLIC PRAWNS** 16
Crispy fried prawns tossed in oriental style sauce.

MAIN COURSE

NON VEGETARIAN MAINS

- KASHMIRI LAMB ROGANJOSH** 15
Spring lamb boti cooked in onion tomato gravy Indian spices and finished with fresh coriander.
- LUCKNOWI LAMB SHANK** 20
Stewed lamb shanks cooked with our chefs special blend of Indian spices.
- SAAG SOYA LEAVES GHOST** 15
Semi dry preparation of lamb with chopped spinach and fresh dil leaves.
- CHICKEN TIKKA LABADAR** 14
Chicken tikka stewed in tomato and onion gravy, finished with cream butter, dry fenugreek and coriander.
- MURG TIKKA MAKHNI** 14
Chicken tikka cooked in special makhni sauce finished with cream, dry fenugreek leaves and fresh coriander.
- METHI MURG** 14
Semi dry preparation of chicken with fresh fenugreek leaves, onion and tomato masala finished with fresh coriander.
- CHICKEN CHETTINAD** 14
A South Indian preparation of special chicken curry with Chettinad spices finished with coconut milk and tempered with mustard, curry leaves and red chilies.

- KARAHI KING PRAWNS** 19
Semi dry preparation of prawns with bell peppers, onion and tomato masala, finished with fresh coriander.
- COASTAL SEA BASS CURRY** 18
Kerala all time favourite sea bass fillet simmered in gravy made of onion, tomato and coconut milk, tempered with mustard seeds, curry leaves and whole red chilli.

VEGETARIAN MAINS

- PANEER KI KURCHAN** 13
Julienne cottage cheese and bell peppers tossed in Indian gravy.
- PANEER MAKHNI** 13
Cubes of cottage cheese cooked with tomato and finished with cream and butter. One of the all time vegetarian favourites.
- PALAK PANEER** 12
Lightly spiced cubes of paneer and spinach cooked together.
- MAKAI PALAK SABJEE** 12
Sweet corn and spinach cooked and tossed together with ultimate combination of spices and preparation.
- DHINGRI DOLMA** 13
Button mushroom and peas cooked together with Chefs special onion tomato gravy, finished with fresh cream and coriander.
- SOYA CHAAP CURRY** 13
Soya chunks cooked with tomatoes, ginger, garlic with delicate Indian spices.
- BHINDI HARA PYAZA** 13
Okra and spring onion cooked with onion tomato gravy.
- ALOO JEERA** 10
Dry preparation of potato and cumin seeds.
- ALOO METHI MASALA** 10
Baby new potato with fresh fenugreek leaves.
- LASOONI DAL TADKA** 9
Mixture of three lentil moong, masoor and toor slow cooked tempered with cumin seeds, garlic, whole red chilli and finished with fresh chopped coriander and clarified butter.
- DAL MAKHNI** 11
Black urad and rajma beans slow cooked together and cooked with Indian spices finished with cream and clarified butter.
- ## BASMATI KHAZANA
- HYDERABADI LAMB BIRYANI** 18
MALABARI CHICKEN BIRYANI 16
VEGETABLE AND PANEER BIRYANI 14
KOZHICODE PRAWN BIRYANI 18
All biryani served with raita.
- STEAMED RICE** 5
PILAU RICE 6
LEMON RICE 6
NAAN
Butter, Garlic, Chilli Garlic, Chilli Coriander, Olive Cheese, Peshawari 4
ROTI 5
Plain 3
Butter 3.50
SALAD
Mixed salad 5
Feta cheese and olive salad 7
RAITA
Cucumber Raita 4
Plain Yogurt 3
POPPADOM BASKET 5