



# PONSBOURNE

ESTD 1876

## STARTERS

### VEGETARIAN STARTERS

**PUNJABI SAMOSA ANARDANA AND CHOLE CHAAT** 10  
Crispy fried potato and peas filled samosa topped with pindichole masala, finished with creamy yogurt, mint chutney, ta marind chutney and pomegranate.

**TANDOORI BROCCOLI** 10  
Broccoli florets marinated with yogurt, mature 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.

**TANDOORI BABY ALOO** 10  
Baby potatoes marinated with chef's special spices and cooked in clay oven.

### NON VEGETARIAN STARTERS

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

**JEERA CHICKEN** 13  
Boneless chicken tossed in cumin seeds with black pepper and green chillies, ginger, garlic and yogurt.

**CRISPY KALAMARI SALT AND PEPPER** 15  
Sea squid rings batter fried tossed in oriental style.

**MAHI MAHI SARSON SALMON TIKKA** 20  
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** 20  
Finest spring lamb chops marinate in our chefs special blend of Indian Spices and dry fenugreek leaves, cooked in tandoori oven for perfection.

**PONSBOURNE TANDOORI 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.

## MAIN COURSE

### NON VEGETARIAN MAINS

**KASHMIRI LAMB ROGAN JOSH** 18  
Spring lamb boti cooked in onion tomato gravy Indian pices and finished with fresh coriander.

**LUCKNOWI LAMB SHANK** 22  
Stewed lamb shanks cooked with our chefs special blend of Indian spices.

**BUTTER CHICKEN** 18  
Chicken tikka cooked in special makhni sauce finished with cream, dry fenugreek leaves and fresh coriander.

**CHICKEN CHETTINAD** 18  
A South Indian preparation of special chicken curry with Chettinad spices finished with coconut milk and tempered with mustard, curry leaves and red chillies.

**KARAHI KING PRAWNS** 20  
Semi dry preparation of prawns with bell peppers, onion and tomato masala, finished with fresh coriander.

**COASTAL SEA BASS CURRY** 20  
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 MAKHNI** 15  
Cubes of cottage cheese cooked with tomato and finished with cream and butter. One of the all time vegetarian favourites.

**BHINDI HARA PYAAZ** 15  
Okra and spring onion cooked with onion and tomato gravy.

**ANOKHEE SABJEE** 15  
Chef's special pick of vegetables made with unique home ground spices.

**LASOONI DAL TADKA** 13  
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** 13  
Black urad and rajma beans slow cooked together and cooked with Indian spices finished with cream and clarified butter.

## BASMATI KHAZANA

*All biryani served with raita*  
**HYDERABADI LAMB BIRYANI** 20  
**CHICKEN BIRYANI** 20  
**VEGETABLE AND PANEER BIRYANI** 16  
**KOZHIKODE PRAWN BIRYANI** 22

## SIDES

**STEAMED RICE** 6  
**PILAU RICE** 8

**NAAN** 4  
Butter, Garlic, Chilli Garlic, Chilli Coriander  
**Cheese, Peshawari** 5

**ROTI** 3  
Plain  
Butter 4

**SALAD** 3  
Sliced onions, lemon, chili's  
**Mixed Salad** 5

**RAITA** 4  
Cucumber Raita  
Plain Yogurt 3  
Poppadom Basket 5

## DESSERTS

**ROSE PETAL TIRAMISU\*** 10  
Classical tiramisu modified in Indian rose flavours, with raspberry jelly.

**JAMOON & LEMON TART\*** 10  
Tart filled with lemon curd and deep fried milk dumpling.

**BLACK FOREST GATEAUX** 10  
Deconstructed black forest gateau with 70% chocolate mousse, maraschino cherry, cherry gel, cardamom creme.

**COCO CHOCOLATE TRUFFLE\*** 10  
Dark chocolate truffle with creme coconut and berry chutney.

**MATKA KULFI** 7  
Traditional style home made sweetened reduced milk ice cream.

**CELEBRATION DESSERT\*** 20  
Dark chocolate truffle with creme coconut and berry chutney.

*\*Allergens: Contains egg, gluten, dairy. No nuts.*

A discretionary 12.5% Service Charge will be added to the bill. Allergen information is available on request, if allergens are of your concern please ask our staff.  
Our extensive menu is prepared using many ingredients, whilst every precaution is taken with the finest care we cannot completely eliminate the risk of allergen transfer.

@ponsbournepods



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## HOT DRINKS

SINGLE ESPRESSO	2.50	MOCHA COFFEE	4
DOUBLE ESPRESSO	3	LEMON TEA	1
AMERICANO	3	ENGLISH BREAKFAST TEA	2.50
MACCHIATO	3.50	GREEN TEA	2.50
CAPPUCCINO	3.50	FRESH MINT TEA	3
CAFFÈ LATTE	3.50	HOT CHOCOLATE	3.50
FLAT WHITE	3.50		

## SOFT DRINKS

MIXER (200ML)	2.50
COKE, DIET COKE (330ML)	3.25
RED BULL (250ML)	3.25
JUICE	3
STILL WATER (750ML)	4
SPARKLING WATER (750ML)	4

## COCKTAILS

PORN STAR MARTINI	13
ESPRESSO MARTINI	13
LYCHEE MARTINI	13
DAIQUIRI (STRAWBERRY or RASPBERRY)	13
MOJITO (MINT, STRAWBEERY, PASSION or RASPBERRY)	13
CLASSIC MARGARITA	13
SLOE GIN FIZZ	13
BELLINI (PEACH, RASPBERRY or STRAWBERRY)	13
WHISKEY SOUR	13
GODFATHER	13

## MOCKTAILS

PASSION HEART	8
HOMEMADE LEMONADE	8
VIRGIN MANGO MULE	8

## WHITE WINES

CALUNGHETTA PINOT GRIGIO, 75CL (ITALY)	7.25
NGARU SAUVIGNON BLANC, 75CL (NEW ZEALAND)	7.50
GAVI DI GAVI NUOVO QUADRO ARALDICA, 75CL (ITALY)	8.50
DOMAINE DE LA PERRIERE SANCERRE, 75CL (FRANCE)	-
JEAN BOUCHARD CHABLIS 1ER CRU, 75CL (FRANCE)	-

## RED WINES

OLD STATION MALBEC, 75CL (ARGENTINA)	7.25
ARTE NOBLE PINOT NOIR, 75CL (CHILE)	7.50
DOMAINE DE LA BAUME MERLOT, 75CL (FRANCE)	8.50
TEMPUS TWO PEWTER SERIES SHIRAZ, 75CL (AUSTRALIA)	-
SEÑORIAL RIOJA RESERVA, 75CL (SPAIN)	-
CHATEAU BEAUCHENE CHATEAUNEUF-DU-PAPE (FRANCE)	-

## ROSE WINES

SAN GIORGIO PINOT GRIGIO ROSE, 75CL (ITALY)	6.75
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## PROSECCO

## CHAMPAGNE

LAURENT-PERRIER LA CUVÉE NV (FRANCE)	125ML	90
LAURENT-PERRIER CUVÉE ROSÉ NV (FRANCE)	11	100
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## LIQUEURS

	25ML	50ML
BAILEYS, KAHÚA, COINTREAU, MIDORI,	3.50	6
AMARETTO, DISARONNO, ARCHERS,		
JÄGERMEISTER, KWAI FEH LYCHEE, SOUTHERN		
COMFORT, CHAMBORD, MALIBU, TIA MARIA		

## VODKA

SMIRNOFF	4	7
CIROC (REDBERRY, APPLE, PINEAPPLE)	4.50	8
GREY GOOSE	5	9

## COGNAC

HENNESSY VS	4	7
COURVOISIER VSOP	4.50	8
HENNESSY XO	11	20

## WHISKEY - Single Malt

GLENFIDDICH 12 Y.O.	4.50	8
MACALLAN GOLD	4.50	8
GLENMORANGIE ORIGINAL 10 Y.O.	4.50	8
BALVENIE DOUBLEWOOD 12 Y.O.	5	9
TALISKER 10 Y.O.	5	9
AUCHENTOSHAN	5	9
CARDHU 12 Y.O.	5	9
OBAN 14 Y.O.	5.50	10
HIBIKI	11	20
YAMAZAKI 12 Y.O.	12	22

## WHISKEY - American

JACK DANIEL'S TENNESSEE	4	7
MAKERS MARK BOURBON	4.50	8

## WHISKEY - Blended

JAMESON IRISH WHISKEY	4	7
JOHNNIE WALKER BLACK LABEL	4	7
CHIVAS REGAL 12 Y.O.	4.50	8
MONKEY SHOULDER	4.50	8
JOHNNIE WALKER BLUE LABEL	11	20

175ML	250ML	70cl
7.25	8.25	28
7.50	8.50	30
8.50	9.50	40
-	-	60
-	-	80

7.25	8.25	28
7.50	8.50	30
8.50	9.50	40
-	-	40
-	-	45
-	-	75

6.75	7.75	25
7.50	-	30

125ML	90
11	100
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## RUM

	25ML	50ML
BACARDI CARTA BLANCA	4	7
CAPTAIN MORGAN DARK	4	7
CAPTAIN MORGAN SPICED	4	7
HAVANA CLUB 7 Y.O.	4.50	8

## GIN

BOMBAY SAPPHIRE	4	7
GORDON'S PINK	4.50	8
GIN MARE	4.50	8
HENDRICK'S	4.50	8
CITY OF LONDON RHUBARB & ROSE	5	9
MALFY CON ARANCIA	5	9
BOE VIOLET	5	9
WHITLEY NEILL ALOE & CUCUMBER	5.50	10
MONKEY 47	6	11
SILENT POOL	6	11

## APÉRITIFS

APEROL, TAYLOR'S PORT, SHERRY, CAMPARI,	4.50
PIMM'S NO 1, MARTINI DRY // ROSSO	

## SHOTS

EL JIMADOR TEQUILA	4
LULUXARDO WHITE SAMBUCA APPLE SOURZ	4
TEQUILA ROSE	4.50
PATRÓN XO CAFE TEQUILA	5.50

## BEER & CIDER

PERONI, 330ML	4.50
ALE, 500ML	5
GUINNESS SURGER, 520ML	5
NON-ALCOHOLIC BEER, 330ML REKORDERLIG	4
STRAWBERRY & LIME, 500ML	4.50
DRAUGHT BEER	HALF PINT PINT
CARLSBERG	3.25 5.50
COBRA	3.50 6
CORONA	3.50 6