



★ LUNCH MENU ★

2 COURSES
FOR ONLY
£10



THE BANYAN TREE

ANY STARTER
+ ANY MAIN
+ RICE OR BREAD

FOR ONLY £10

★ STARTERS ★

MURG PURLUFT

Chicken delicately spiced, layered with Shahi Jeera & fresh coriander giving a mild but full flavoured dish.

MURG TIKKA

Chicken pieces marinated in tandoori massala and cooked in a clay oven.

PATILYALA SEEKH

Tenderised Seekh of lamb mince in specially selected spices, cooked in the tandoor. A hint of green chilli provides a fresh level of spice.

LAMB SAMOSA

Finely minced lamb laced with delicate spices and wrapped in a fine pastry envelope.

BHEL PURI

A West coast speciality from Mumbai. Savoury puffed rice, puri, vermicelli, potato and chick peas combined with a tangy tamarind chutney.

CHILLY MOGO

Double cooked Cassava pan fried with dry spices and coriander.

VEG SAMOSA

Spiced vegetables wrapped in a crispy filo pastry triangle and served with speciality chutney.

ONION BHAJI

Onion slivers in crispy batter.

KACHUMBER SALAD

Finely chopped onion, tomato, cucumber and green chilli.

If you need to choose an item from the main menu, there is a surcharge of £2 for a starter, £4 for seafood starter, £2 for main course, £5 seafood main course, £2 for any other Naan or Rice

★ MAINS ★

MURG KORMA

Chicken cooked in a mild cashew nut sauce.

MURG MAKHANI

Chicken in a rich mild aromatic fresh tomato sauce.

MURG TIKKA MASSALA

The classic Anglo Indian served in its finest form. Succulent chicken tikka pan cooked in our speciality sauce which is on the milder side of medium.

MYSORE CHILLI CHICKEN

Julienne of chicken tossed in coconut & chilli massala with onion, capsicum and tomatoes with whole red chillies and mustard seeds giving a medium strength dish that can be spiced up if required.

LAMB ROGAN JOSH

Tender pieces of lamb, slow cooked in spicy gravy of yoghurt and fennel.

LAMB KORMA

Succulent diced Lamb cooked in a creamy mild sauce.

SAAG GHOST

Classic lamb dish cooked with chopped spinach and spiced with ginger to a medium level of heat.

BHUNA GHOST

Succulent Lamb slow cooked in a medium heat massala with whole spices and a hint of caramelised onions. If you like your Lamb with more depth then this dish can be adjusted to suite a more spice friendly palate, please consult your waiter.

PANEER RESHMI

Strips of paneer, tomato, green pepper and onion tossed in a mild spiced massala.

DAL MAKHANI

Green lentils painstakingly prepared and cooked in a mild and creamy sauce to produce an absolute classical North Indian speciality.

PESHAWARI PINDI

Chick peas cooked overnight on tandoor and finished with butter and homemade spices.

SUBJ PANCHMEL.

Beans, Mushroom, carrots, peas and cauliflower cooked in a richly spice and invigorating massala.

★ RICE/BREAD ★

SADA CHAWAL

Fine Basmati boiled rice.

PILAU RICE

Aromatic Rice cooked with mild spices.

TANDOORI ROTI

NAAN

LASOONI NAAN

Naan bread with a sprinkling of finely chopped garlic.

Music: SAI CHOWHURY
Lyrics: RAJINDER KRISHAN

Music: RAHUL DEV BURMAN
Lyrics: RAMESH PANT