

# TASTER MENU



## THE BANYAN TREE

Minimum 2 guests  
**£30 per person**

Leave it to us and we will take you through a journey with each course from poppadums to dessert. You will sample our Chefs personal choices and house specialities.

The tasting menu will change based on seasonality and any specials that are cooked for that day.

## MIXED PLATTERS & SIZZLERS

**1. Frontier Mix Grill.....£16.50**  
Char grilled kebabs of Fish, Lamb and Chicken delivered on sizzling platter. All of our Kebabs are made using quality meat marinated overnight using specially selected spices to deliver a delicate but unmistakable flavour.

**2. Mixed Tapas.....£7.50**  
A sizzler of Lamb and Chicken Kebabs along with Methi Pakora, Onions rings and peppers.

*Some dishes may contain allergens. If you suffer from an allergy or have an intolerance to certain foods, please consult your waiter for assistance.*

# INDIVIDUAL STARTERS

## CHICKEN Starters

- 3. Murg Purluft.....£5.50**  
Chicken delicately spiced, layered with Shahi Jeera & fresh coriander giving a mild but full flavoured dish.
- 4. Murg Tikka.....£5.50**  
Chicken breast marinated in tandoori massala and char grilled in clay oven.
- 5. Murg Haryali Tikka.....£5.50**  
Chicken in a tangy green marinade that can be spiced up with a touch of green chilli.
- 6. Tandoori Murg.....£5.50**  
Succulent chicken quarters marinated in tangy tandoori massala and cooked on the bone in the clay oven. These take a little longer to cook so please allow some additional time.
- 7. Narangi Chussa.....£5.50**  
Char grilled chicken delicately flavoured with an Orange marinade.

## LAMB Starters

- 8. Patiyala Seekh.....£5.50**  
Tenderised Seekh of lamb mince in specially selected spices, cooked in the tandoor. A hint of green chilli provides a fresh level of spice.
- 9. Shami Kebab.....£6.50**  
Patty of minced lamb, expertly seasoned with a selection of spices and pan fried.
- 10. Lamb Samosa.....£3.50**  
Finely minced lamb laced with delicate spices and wrapped in a fine pastry envelope.
- 11. Barra Kebab.....£6.50**  
Lamb chops grilled in the Tandoor and flavoured with a tangy red chilli marinade making them a little bit on the spicy side of medium.

## SEAFOOD Starters

*Our seafood is sourced from suppliers registered with Marine Stewardship Council (MSC) ensuring its sustainability.*

- 12. Tarelli Machli.....£7.00**  
Delicately flavoured pan seared Seabass with a hint of Saffron and mild spices. Please check with waiter for availability.
- 13. Mahi Tikka Achari.....£7.00**  
Tandoori grilled speciality fish marinated in mustard, lime and a hint of chilli.
- 14. Prickli Fish.....£7.50**  
Mildly spiced Fish coated in a light batter and covered with gram flour vermicelli.
- 15. Macchi Pakora.....£7.00**  
Finely blended fish cakes marinated in lime, ginger, garlic and coated in a spiced gram flour batter.
- 16. Angoori Jhinga.....£12.50**  
Huge jumbo Prawns in a spiced marinade flavoured with garlic and char grilled in tandoori clay oven.

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# INDIVIDUAL STARTERS

## VEGETARIAN Starters

- 17. Pani Puri**.....£4.50  
Crispy puri, loaded up with beautifully flavoured pani, green salsa, spiced chickpeas and chopped onions. *Vegan Friendly*
- 18. Koshimbir Salad**.....£5.50  
Maharastrian Salad made with cucumber, onions and lentils and drizzled with a spiced salsa. *Vegan Friendly*
- 19. Bhel Puri**.....£4.50  
A West coast speciality from Mumbai. Savoury puffed rice, puri, vermicelli, potato and chick peas combined with a tangy tamarind chutney. *Vegan Friendly*
- 20. Samosa Chaat**.....£5.50  
Another Indian street food regular. Deconstructed Samosa covered in spiced curd, drizzled with a tangy tamarind sauce and a spiced mint chutney then topped with a sprinkling of fine vermicelli.
- 21. Paneer Tikka**.....£5.50  
Sliced Paneer in a hot and tangy tandoori massala, with green peppers and onions, grilled in the clay oven.
- 22. Vada Paw**.....£5.50  
A golden yellow spicy potato croquette served with sweet tamarind, green chutney and a spicy marathi massala. A punchy regular on the Mumbai street food circuit served wrapped in a bun. *Vegan Friendly*
- 23. Sabudana Vada**.....£5.50  
Highly nutritious Sago pearls combined in a spiced pattis and served with a chutney dressing. *Vegan Friendly*
- 24. Chilly Mogo**.....£4.50  
Double cooked Cassava pan fried with dry spices and coriander. *Vegan Friendly*
- 25. Chilly Paneer**.....£5.50  
Cottage cheese tossed with onion and capsicum, chillies and herbs.
- 26. Veg Samosa**.....£3.50  
Spiced vegetables wrapped in a crispy filo pastry triangle and served with speciality chutney. *Vegan Friendly*
- 27. Royal Harra Bhara**.....£5.50  
Pan fried patties of spinach with a mix of Paneer, fresh mint, ginger and mild spices.
- 28. Onion Bhaji**.....£4.50  
Onion slivers in crispy batter. *Vegan Friendly*
- 29. Veg Manchurian**.....£4.50  
Spicy vegetable dumplings wok fried with eastern spices and a little twist of the orient. *Vegan Friendly*

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# MAIN COURSE

## CHICKEN Dishes

- 30. Murg Korma**.....£8.50  
Chicken cooked in a mild cream based sauce without nuts.
- 31. Kadai Murg**.....£8.50  
Chicken tikka cooked with a mix of peppers and crispy onion in an above medium spiced sauce. This will take a good level of additional heat, for those in search of adventure please ask the waiter to rack the spice up.
- 32. Murg Makhani**.....£9.50  
Char grilled Chicken in a rich, mild tomato base with a sprinkling of methi and cracked black peppercorns. This dish is served through out India from roadside cafe to the fine dining table. For added flavour, ask for it to be spiced up.
- 33. Dhuaan Daar Murg**.....£9.50  
Dum cooked, lightly smoked chicken in a mild massala with the sharpness of tomato that has been tempered with yogurt.
- 34. Murg Hadiwala**.....£9.50  
Traditional home cooked, succulent chicken on the bone in a spicy sauce and finished with fresh chopped coriander. Extra green chillies always add more depth.
- 35. Saag Murg**.....£8.50  
Succulent chicken pieces simmered with spinach and ginger giving a medium spiced dish that can be made spicier if required.
- 36. Murg Tikka Massala**.....£8.50  
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.
- 37. Mysore Chilli Chicken**.....£8.50  
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.
- 38. Murg Chittinad**.....£8.50  
South Indian spicy chicken dish made with roasted red chillies, grated coconut, poppy seeds and full flavoured whole spices providing a depth of character.

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# MAIN COURSE

## LAMB Dishes

*All of our Lamb dishes are slow cooked using the choicest tender cut and spiced to a medium level. They can all be spiced up but its harder to make them milder without compromising the flavour.*

- 39. Daana Moti Gosht.....£10.50**  
Rich, deeply flavoured tender Lamb that has been slow cooked with a selection of lentils to a traditional Rajesthani recipe using whole spices.
- 40. Lamb Rogan Josh.....£9.75**  
Tender lamb slow cooked in spicy tomato, yoghurt and fennel to a medium heat but can be spiced up on request.
- 41. Kadai Lamb.....£9.75**  
Tender Lamb pieces, onion & green peppers slow cooked in an above medium heat sauce with whole spices. This dish is suited to those who like their lamb on the devilish side as it takes well to higher levels of chilli and garam massala. If that's you, then please do inform your waiter.
- 42. Lamb Korma.....£9.75**  
Tender Lamb cooked in a mild korma sauce made to a traditional recipe.
- 43. Dakshini Mumsum.....£10.50**  
Slow cooked tender lamb tossed in a heavily spiced South Indian sauce and topped with Nim leaves and Goan Red Chillies. The spice level can be moderated to your preference.
- 44. Saag Gosht.....£9.75**  
Classic lamb dish cooked with chopped spinach and spiced with ginger to a medium level of heat.
- 45. Bhuna Gosht.....£9.75**  
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.
- 46. Anda wala Keema.....£9.75**  
A highly spiced, course ground Mutton mince cooked with boiled hens egg. Deeply flavoured with a lamb stock, ground spices, garlic and ginger. This is a staple item on the Indian Street food scene and Cafes. This dish takes well to extra green chillies if you are a thrill seeker.

## SEAFOOD Dishes

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- 47. Tawa Machi.....£14.95**  
Pan cooked catch of the day in our speciality seasoning served on a bed of lightly spiced Kejari rice. This is filleted with all the bones removed but on the rare occasion, it may sometimes have traces.
- 48. Goan Fish Curry.....£14.95**  
The famous Goan speciality. Fish simmered in a medium spiced tangy sauce made with coconut, whole Goan red chillies and mustard. Can be spiced up if required.
- 49. Kadai Prawns.....£14.95**  
Large firm Black Tiger Prawns tossed in our speciality spicy sauce with Peppers and Onions. If you like your prawns on the prickly side of medium, then this is the dish for you as it can be spiced up according to taste.
- 50. Jinga Hara Pyaz Massala.....£14.95**  
Black Tiger prawns pan cooked with onions, green peppers & tempered with crushed black peppercorn giving a firm fleshy dish in a medium spiced sauce.

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# VEGETARIAN DISHES

Where possible, we have ensured that our dishes are available as Vegan options and indicated on the dish. Please ask waiter if unsure.

These are all served as side dishes but can be served as a main with a small supplement on the price. While we don't have a huge number of Paneer options on the menu, the chefs will be more than happy to cater for a particular dish where possible.

- 51. Paneer Reshmi.....£5.50**  
Strips of paneer, tomato, green pepper and onion tossed in a mild spiced massala.
- 52. Palak Paneer.....£5.50**  
Picaata of paneer cubes cooked in a fine spinach puree.
- 53. Sukhi Bhindi.....£5.50**  
Fresh Okra pan cooked in whole spices. *Vegan option available.*
- 54. Dal Tarka.....£5.50**  
Yellow lentil tempered with Jeera and dry red chillies in a rustic massala.  
Vegan option available.
- 55. Dal Makhani.....£5.50**  
Green lentils painstakingly prepared and cooked in a mild and creamy sauce to produce an absolute classical North Indian speciality.
- 56. Soya Bahji.....£5.50**  
Green Soya beans pan cooked with fresh finely chopped spinach, garlic, ginger, cumin and green chillies. A delicious, healthy and highly nutritious Vegan friendly dish.
- 57. Bhengan Bharta.....£5.50**  
Smoked grilled plum aubergine, finely chopped and pan fried with garlic, green chillies and coriander. *Vegan option available.*
- 58. Subj Panchmel.....£5.50**  
Beans, Mushroom, carrots, peas and cauliflower cooked in a richly spice and invigorating massala. *Vegan option available.*
- 59. Aloo Gobhi.....£5.50**  
Florets of cauliflower stir fried with red chillies, coriander cumin, chillies and ginger. *Vegan option available.*
- 60. Saag Aloo.....£5.50**  
Potato with spinach. *Vegan option available.*
- 61. Mutter Methi Malai.....£5.50**  
A delicious sweet green pea and fresh Fenugreek chowder that can be spiced up with green or red chillies at your discretion.
- 62. Bombay Aloo.....£5.50**  
Potato in mild spices. *Vegan option available.*
- 63. Peshawari Pindi.....£5.50**  
A light Chick pea curry cooked with onions, tomato and fresh coriander.  
*Vegan option available.*

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# ROTI / BREAD

- 64. Mint Paratha**.....£2.55  
Lightly puffed layers of bread sprinkled with fresh mint.
- 65. Lachcha Paratha**.....£2.55  
Speciality tandoori bread with swirled and lightly puffed layers.
- 66. Tandoori Roti**.....£2.00
- 67. Missi Roti**.....£2.50  
A crispy roti made with Chickpea flour, onions, green chillies and delicate spices. This is available as a Gluten Free and Vegan option, please ask your waiter.
- 68. Naan**.....£2.00
- 69. Lasooni Naan**.....£2.50  
Naan bread with a sprinkling of finely chopped garlic.
- 70. Aloo Kulcha**.....£3.50  
Naan bread stuffed with specially prepared potato.
- 71. Paneer Kulcha**.....£3.50  
Naan bread stuffed with our home made soft cottage cheese.
- 72. Peshawari Naan**.....£3.50  
A delightful tandoori bread stuffed with sweet Coconut and raisins.
- 73. Keema Naan**.....£3.50  
Naan bread with a stuffed layer of Lamb mince.
- 74. Roomali Roti**.....£3.50  
Takes its name from its thin and wispy appearance. A finely baked tawa bread folded like a handkerchief.
- 75. Chapatti**.....£2.50  
Tawa baked chapatti.

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# CHAAWAL / RICE / SUNDRIES

## CHAAWAL / RICE

- 76. Lamb Biryani.....£10.50**  
The Perfect Rice. Finest basmati rice delicately cooked and layered with choice cuts of lamb and speciality spiced massala and a side of Raitha. This is a traditional biryani and we do not recommend a curry sauce which maybe available on request.
- 77. Murg Biryani.....£9.50**  
Succulent chicken cooked together with fragrant rice and a side of Raitha. This is a traditional biryani and we do not recommend a curry sauce which maybe available on request.
- 78. Subj Biryani.....£8.50**  
A colourful combination of fresh vegetables and aromatic rice and a side of Raitha. This is a traditional biryani and we do not recommend a curry sauce which maybe available on request.
- 79. Lemon Jeera Rice.....£4.50**  
Basmati Rice with Jeera (cumin seeds) and Lemon.
- 80. Sada Chawal.....£3.00**  
Fine Basmati boiled rice.
- 81. Pilau Rice.....£4.00**  
Aromatic Rice cooked with mild spices.
- 82. Mushroom Rice.....£5.50**  
Rice embellished with mushrooms, garlic and onions.

## SUNDRIES

- 83. Poppadom.....75p**
- 84. Pickle Tray.....£2.00**  
Mint chutney, Mango & Lime Pickle.

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