

# TASTER MENU



## THE BANYAN TREE

### £30 per person

Minimum 2 guest table

Leave it to us and we will take you through a journey with each course from entres to dessert. You will sample our Chefs personal choices and house specialities. This is a fabulous meal that is to be enjoyed at leisure, if your in a hurry, its not for you.

The whole table needs to order the Tasting Menu otherwise it does not work so well.

## 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, Chicken and Pakora
- 3. Mumbai Momo .....£7.50**  
Dim Sum style dumplings of Chicken, Lamb and Vegetarian filling originating in the Tibetan mountains and now widely available all over India and the streets of Mumbai. Served with chutney.

## INDIVIDUAL STARTERS

- 4. Murg Purluft.....£6.00**  
Chicken delicately spiced, layered with Shahi Jeera & fresh coriander giving a mild but full flavoured dish.
- 5. Murg Tikka.....£6.00**  
Chicken breast marinated in tandoori massala and char grilled in clay oven.
- 6. Patiyala Seekh.....£6.00**  
Tenderised Seekh of lamb mince in specially selected spices, cooked in the tandoor. A hint of green chilli provides a fresh level of spice.
- 7. Lamb Samosa.....£4.50**  
Finely minced lamb laced with delicate spices and wrapped in a fine pastry envelope.
- 8. Barra Kebab.....£7.00**  
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.



Gluten Free



Vegan

*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...

- 9. Bang Bang Prawns.....£9.50**  
Tiger Prawns in a crispy batter tossed with chilli and garlic flakes. These tigers have a bite but can take extra chillie if you need.
- 10. Samosa Chaat.....£6.00**  
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.
- 11. Paneer Tikka.....£6.50**  
Sliced Paneer in a hot and tangy tandoori massala, with green peppers and onions, grilled in the clay oven.
- 12. Gunpowder Gobi.....£6.00**  
Florets of cauliflower wok fried in a crispy batter with garlic and chillie flakes. A spicy IndoChinese street food fighter.
- 13. Chilly Paneer.....£6.50**  
Cottage cheese tossed with onion and capsicum, chillies and herbs.
- 14. Desi Samosa.....£4.50**  
Spiced vegetable stuffing wrapped in a crispy pastry pyramid served with speciality chutney.
- 15. Onion Bhaji.....£4.50**  
Onion slivers in crispy batter.
- 16. Veg Manchurian.....£5.50**  
Spicy vegetable dumplings wok fried with eastern spices and a little twist of the orient.

## MAIN COURSE

### CHICKEN Dishes

- 17. Murg Korma.....£9.50**  
A malai chicken tikka cooked in a mild cream and almond based sauce. Contains Nuts. (Nut Free option available)
- 18. Kadai Murg.....£9.50**  
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.
- 19. 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.
- 20. Murg Tikka Massala.....£9.50**  
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.
- 21. Mysore Chilli Chicken.....£9.50**  
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.



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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.*

- 22. Daal Gosht.....£11.50**  
Rich, deeply flavoured tender Lamb served with black daal that has been slow cooked in a makhani sauce.
- 23. Kadai Lamb.....£11.00**  
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.
- 24. Lamb Korma.....£11.00**  
Tender Lamb cooked in a mild korma sauce made to a traditional recipe. Nut Free option available
- 25. Bhuna Gosht.....£11.00**  
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.
- 26. Lamb Biryani.....£11.50**  
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.

## SEAFOOD Dishes

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

- 27. Goan Fish Curry.....£15.00**  
Fish in a medium spiced tangy sauce with Goan red chillies & mustard. Fish has skin on one side, can be removed if required, please inform your waiter. Can be spiced up
- 28. Kadai Prawns.....£15.00**  
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.

## 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. Side dishes can be served as larger portions 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.*

- 29. Sigri Broccoli.....£8.50**  
Mildly seasoned Tandoor grilled Broccoli in a richly flavoured sauce with cracked mustard seeds and sun dried whole chillies. Medium spiced but can take extra heat. Vegan option available
- 30. Shakarakand Makhani.....£8.50**  
Tandoor baked Sweet potato combined with a traditional mild tangy makhani massala. Can be spiced up and works well with the sweet edge.
- 31. Palak Paneer.....£8.50**  
Picaata of paneer cooked in a fine spinach puree that has been spiced with fresh garlic, ginger and a hint of green chilli.



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# SIDES

## VEGETARIAN SIDES

- 32. Dal Tarka**.....£6.50  
Yellow lentil tempered with Jeera and dry red chillies in a rustic massala.
- 33. Dal Makhani**.....£6.50  
Black lentils slow cooked in a mild and creamy sauce to produce an absolute classical North Indian speciality.
- 34. Paneer Reshmi**.....£6.50  
Paneer, tomato, green pepper and onion tossed in a mild spiced vegetable massala.
- 35. Bombay Aloo**.....£6.50  
Potato in mild spices.

## ROTI BREAD

- 36. Lachcha Paratha**.....£3.00  
Speciality tandoori bread with swirled and lightly puffed layers.
- 37. Tandoori Roti**.....£2.50  
Traditional roti made from wholemeal flour.
- 38. Missi Roti**.....£2.50  
A crispy roti made with Chickpea flour, onions, green chillies and delicate spices.
- 39. Naan**.....£2.50
- 40. Lasooni Naan**.....£2.75  
Naan bread with a sprinkling of finely chopped garlic.
- 41. Peshawari Naan**.....£3.75  
A delightful tandoori bread stuffed with sweet Coconut and raisins.
- 42. Keema Naan**.....£3.75  
Naan bread with a stuffed layer of Lamb mince.
- 43. Roomali Roti**.....£3.50  
Takes its name from its thin and wispy appearance. A finely baked tawa bread folded like a handkerchief.

## CHAAWAL RICE

- 44. Lemon Jeera Rice**.....£4.50  
Basmati Rice with Jeera (cumin seeds) and Lemon.
- 45. Sada Chawal**.....£3.00  
Fine Basmati boiled rice.
- 46. Pilau Rice**.....£4.00  
Aromatic Rice cooked with mild spices.
- 47. Mushroom Rice**.....£5.50  
Rice embellished with mushrooms, garlic and onions.

## SUNDRIES

- 48. Poppadom**.....85p  
Spicy option available.
- 49. Pickle Tray**.....£2.00  
Mint chutney, Mango & Lime Pickle, onions available on request.



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