



The India Collection

Amaya * Chutney Mary * Veeraswamy

Weekend Lunch Menu
2 Courses - £42 ; 3 Courses - £48

Minimum 2 Courses per person
main course includes choice of rice or naan

Extra dishes - £14 for a starter and £27 for a main

Starters

Mango & Avocado Salad

Anglo-Indian Mulligatawny Soup
spiced lentil soup, pepper, lemon – from our 1926 menu!

Grandma’s Spicy Egg Roast Masala served with String Hoppers
Cochin muttu masala – eggs roasted in caramelised onion and kerala spices

Chana Bhatura
a sunday favourite – chickpea curry and fluffy poori

Calcutta Beetroot Croquettes with Stilton & Green Chilli Sauce
Bhutan’s cheese sauce made in home kitchens, is re-imagined with English stilton

Bori Soya Mince Samosa
bhuna soya mince, crispy samosa

Bhalla Papdi Chaat
lentil dumplings, crisp wheat biscuit, splashed with yoghurt & chutneys

Paneer Tikka
with three flavours

Chicken Bhajia Lollipop
Crispy spiced chicken wings, date & chilli chutney – easy to eat

Banjara Chicken Tikka
ginger, roast cinnamon, star anise – boneless chicken thigh

Lamb Gilafi Seekh Kebab
lean leg of lamb kitchen minced, encrusted with peppers and tandoor grilled

Mains served with your choice of basmati rice or naan

Tandoori Chicken
Lemongrass & chilli infused chicken supreme, served with peas with scrambled paneer, chettinad roast potatoes

Lampreis
a curious sri lankan culinary creation with Dutch influences, described as a "gourmet's picnic" wrapped in a banana leaf and considered a delicacy - lemongrass & cinnamon flavoured rice with chicken thigh curry, lamb kebab, pineapple curry

Malabar Fish Curry
halibut, coconut milk, fresh turmeric root, green mango, ginger, lemon, green chilli

Travancore Prawn Curry
turmeric, red chilli, coconut and kokum flower

Chicken Dilkush
supreme stuffed in a sauce of almond extract, pulao rice

Bori Chicken Biryani
from bombay – aged basmati rice, chicken thigh and spices cooked together in a sealed pot

Butter Chicken Masala
Slowly caramelised spicy rich tomato curry – tempered with herbs in butter

Tandoori Raan Kebab with Yakhni Pulao
welsh lamb shank, slow tandoor cooked, off the bone, served with garam masala infused cashew sauce

Service charge of 15% is added to your total bill, of which 50% is discretionary & 50% is fixed. All prices include VAT.

Vegetarian

Vegetarian Silver Crescent
Baghare baingan, paneer gulzar, chettinad roast potatoes, Hyderabad yellow dal, rice

Paneer Gulzar
homemade organic paneer, peppers, fresh garden peas, cashew nuts in a light tomato masala

Hyderabad Baghare Baingan Platter
baghare baingan – aubergine masala, lemon rice & Chettinad potatoes

Vegetarian Biryani
mixed vegetables & soya chunks

Sides

Leaf Saag and Cherry Tomatoes 8.50
spinach, mustard and radish leaves

Achari Bhindi 9.00
tangy & spicy flavoured okra

Chettinad Roast Potatoes 8.00
Garam masala infused baby potatoes, tossed with curry leaves, shallots

Fresh Pineapple Curry 15.00
coconut milk, turmeric, curry leaves

Hyderabad Yellow Dal 7.00
yellow lentils, tamarind, green curry leaf, chilli

Cucumber Raita 7.00

Tray of Papad & Chutneys to Share 8.50

Breads

Naan plain 7.50
buttered or garlic 8.50
fresh green herbs & green chilli 9.00
Tandoori Roti 8.00
Bread with wholewheat flour

Speciality Bread Basket 20.00
Mix of 3 breads
Plain, garlic, masala

Rice

Steamed Basmati Rice 7.50

Dessert

Kaala Jaam
with salted caramel gelato

Caramelised Banana Kulfi

Sugar free Almond Kulfi

Raspberry Sorbet

Dark Chocolate Sorbet

Pistachio Ice Cream

Coffee, Tea & Infusion

Espresso, Latte, Cappuccino, Filter 5.75

Pot of Assam Tea Darjeeling 5.75

Pot of Jasmine Tea 5.75

Infusions: 5.50
Lemon
Mint
Ginger

Private Dining
At Veeraswamy
We have a splendid private dining room which
seats up to 22. Please ask a manager to show it to you.

Every effort is made to avoid cross-contamination, but regretfully we cannot guarantee food & drinks are allergen-free.

Food Allergies & Intolerances: Please scan this QR code or ask one of our staff.

No intrusive or flash photography please.

