

MINT ROOM®

Starters

Non-Vegetarian

- Bombay Tali Machli** £12
Popular street food dish from Maharashtra with crispy fried tilapia, Marathi Goda spices, asafoetida messy peas, curry tartar & lemon
- Tandoori Dill Salmon** £14
Scottish Salmon fillet marinated with roasted red pepper, dill, honey, garlic, served with dill, mustard yogurt mayo
- Punjim Karake Kekra** £14
Crispy soft-shell crab, curry leaf, Goan spiced, celeriac, carrot & apple coleslaw, plum chutney & carrot pickle
- Tave ki Bhuni Seabream** £14
Pan grilled East Indian colonial inspired spiced glazed seabream fillet, Jersey royal new potatoes, fennel salad & apple & mint chutney
- Kasoori Chicken Tikka** £12
Chicken breast, white pepper, cashew nut, kasoori methi. kachumber salad & plum chutney
- Chatpata Chicken Kebab** £12
Tandoori chicken thigh kebab coated with kashmiri chillies, pomegranate, coram seed, radish & beet salad & mint chutney
- Rajasthani Lamb Chops** £14
Free-range Welsh lamb chops marinated with kashmiri chilli, yoghurt, clove & cardamom
- Khash Khash Lamb Seekh Kebab** £14
Minced lamb coated with poppy seeds, rolled on skewers & served with mint chutney
- Dhaka Beef Boti Kebab** £14
Tende chunk of tandoori grilled beef blade chunk, aromatic Bangladeshi spices, sirka onion, mint sauce

If you have any special dietary requirements, please let a member of the team know
full allergens list and vegan menu available
12.5% service charge will be added to your bill

Vegetarian

Onion Bhaji (V) <i>Deep fried onion & spinach bhaji with tamarind sauce</i>	£9
Khubani Paneer Tikka <i>Tandoori roasted Indian paneer filled with apricot, mint chutney & pear pickle</i>	£12
Banarsi Palak Patta Chaat <i>Crispy spinach leaf sprouted moong dal, tangy potatoes, tamarind & mint sauce, sweet yogurt nylon sev & pomegranate</i>	£10
Tandoori Malai Broccoli <i>Tandoor grilled broccoli, marinated with parmesan, green cardamon, fig compote</i>	£10
Railway Sabzi Croquettes <i>Crushed seasonal mixed vegetables croquettes filled the mozzarella cheese served with tomato chutney</i>	£10
Samosa Chaat (V) <i>Punjabi samosa, served with chickpea masala, pomegranate seeds, mint tamarind chutney</i>	£10
Meat Platter for Two <i>Rajasthani lamb chops, chicken tikka, tandoori salmon & khash khash lamb seekh kebab served with mint tamarind chutney</i>	£34
Vegetarian Platter for Two <i>Paneer tikka, vegetable samosas, onion pakoras, & Banarasi aloo tikki served with mint & coriander chutney</i>	£26

If you have any special dietary requirements, please let a member of the team know
full allergens list and vegan menu available
12.5% service charge will be added to your bill

Mains

Seafood Moilee	£25
<i>Succulent tiger prawns, scallops, salmon & sea bass cooked in a coconut milk sauce tempered with mustard seeds & Ramnad Mudu chillies</i>	
Mangalorean Gassi	£24
<i>Fresh water king prawns cooked with coriander seeds, red chilli, fennel seeds, cumin & coconut, finished with lime juice</i>	
Neel Giri Monk Fish	£24
<i>Tandoori monk fish marinated with English mustard, kaffir lime leaf, served with neel giri korma sauce & coconut khichadi</i>	
Sarso ka Jhinga	£24
<i>Tandoori king prawns marinated with yellow chilli powder, kasundi mustard & dill, served with korma sauce, lemon rice & beans porial</i>	
Malabari Ghee Roast chicken	£18
<i>Slow cooked chicken cubes with South Indian spiced, curry leaf, ginger & green chillies served with Malabar paratha</i>	
Smoked Masala Lamb Ribs	£20
<i>Slow cooked tender lamb ribs with Awadhi spice, spring onion, black pepper, served with Malabar paratha</i>	
Lamb Rarah Ghost	£22
<i>Pan seared, glazed tandoori spiced Welsh lamb rump, keema masala, wilted spinach, pickled carrot & rogan jus</i>	
Nalli Gosht	£24
<i>Tender slow braised Welsh lamb shank in an aromatic Lucknowi nihari spice infused with caramelized onion & tomato sauce</i>	
Keralan Ox Cheeks	£20
<i>Keralan spiced slow cooked ox cheeks served with tandoori broccoli & carrot pickle</i>	
Murgh Lababdar	£22
<i>Tandoori grilled free-range Somerset corn fed chicken supreme served with lababdar sauce, raisin & mint khichadi & bean porial</i>	
Artichoke Malai Kofta	£18
<i>Globe artichoke & cottage cheese dumpling, cooked in caramelized onions, cashew & fenugreek sauce</i>	
Mirch Baigan ka Salan	£18
<i>Baby aubergines & padron peppers cooked in peanut & sesame seed sauce infused with curry leaf & mustard</i>	

If you have any special dietary requirements, please let a member of the team know
full allergens list and vegan menu available
12.5% service charge will be added to your bill

Traditional Curries

Old Delhi Chicken Tikka Masala	£16
<i>Classic old Delhi chicken tikka masala, simmered in tomatoes sauce infused with green cardamon & ginger</i>	
Maharaja Shahi Korma	£16
<i>Chicken breast in a cashew nut sauce, saffron, green cardamon, mace & infused with kewara water</i>	
Highway Chicken Curry	£16
<i>Chicken breast, cooked in homemade ground spices, inspired by India's GT Road Line hotel</i>	
Murgh Jalfrezi	£16
<i>Chicken cooked with onion, fresh green chillies, mixed peppers & pickling spices</i>	
Kashmiri Rogan Josh	£18
<i>Cubed Welsh lamb cooked in Kashmiri chillies, caramelized onion, tomatoes & aromatic spices</i>	
Saag Gosht	£18
<i>Welsh lamb pieces cooked with spinach puree & spiced with cumin, garlic & methi</i>	
Lamb Vindaloo	£18
<i>Welsh lamb's leg cubed in a Portuguese era infused vindaloo sauce with potatoes</i>	
Paneer Makhan Wala	£15
<i>Paneer cooked in a tomato sauce infused with green cardamon & ginger sauce</i>	

Biryani

Awadhi Khumb Biryani	£16
<i>Organic mushrooms & bean curd cooked with layers of Basmati rice, served with boorani raita</i>	
Hyderabadi Lamb Biryani	£20
<i>Diced Welsh lamb cooked with layers of Himalayan Basmati rice served with boorani raita</i>	
Kolkata Chicken Biryani	£18
<i>Chicken cooked with layers of Himalayan Basmati rice, served with boorani raita</i>	

If you have any special dietary requirements, please let a member of the team know
full allergens list and vegan menu available
12.5% service charge will be added to your bill

Sides

Green Vegetable Thoran	£8
<i>Seasonal mixed vegetables sauteed with mustard seeds & curry leaf</i>	
Bhindi do Pyaza	£8
<i>Okra sautéed with red onion, ginger in an onion tomato masala</i>	
Saag Paneer	£9
<i>Indian cottage cheese cooked in spinach puree, cumin & garlic</i>	
Andhra Aloo	£7
<i>Baby potatoes tossed with mustard seeds, curry leaf, cumin & fresh coriander</i>	
Peshwari Chole	£7
<i>Classic chickpea curry with tomatoes, onion & garam masala</i>	
Tarka Dal	£7
<i>Mixed yellow lentils tempered with garlic, cumin & red chilies</i>	
Dal Makhani	£9
<i>12-hour cooked black urad dal</i>	
Kachumber Salad	£6
<i>Chopped tomato, cucumber, onion & coriander leaves with honey mustard dressing</i>	

Rice / Breads

<i>Mushroom Pulao Rice</i>	£4
<i>Saffron & Peas Pulao Rice</i>	£4
<i>Plain Rice</i>	£3
<i>Plain Naan</i>	£3
<i>Garlic Naan</i>	£4
<i>Cherry Peshawari Naan</i>	£4
<i>Chilli & Cheese Naan</i>	£5
<i>Keema Kulcha</i>	£5
<i>Lachha Mint Paratha</i>	£4
<i>Plain Roti</i>	£3
<i>Kalonji Naan</i>	£4

If you have any special dietary requirements, please let a member of the team know
full allergens list and vegan menu available
12.5% service charge will be added to your bill