



Embassy



All our prices are inclusive of VAT at the prevailing rate.
Please ask our staff about the ingredients used in our dishes and any allergen information.
A discretionary service charge of 12.5% will be added to your final bill.
Certain dishes can be made gluten or dairy free on request. Please ask on arrival.



THE AMBASSADORS selection

S m a l l P l a t e s

PAPPADUMS & CHUTNEYS

5.5

Pappadums served with a selection of tangy, sweet, and spicy chutneys.

MASALA PANEER BITES

7.5

*Crispy spiced paneer cubes tossed in our signature masala blend,
served with sweet chilli dip*

CRISPY SAMOSA CHAAT

7.5

Crushed samosa, chickpeas, chutneys, yogurt

VEGETABLE SPRING ROLLS

7

Crispy pastry rolls filled with mixed vegetables, served with a sweet chili dipping sauce

TANDOORI PRAWN

9

*Juicy king prawns marinated in spiced yogurt and chargrilled, served with
naan bread and tomato chutney.*

CHICKEN TIKKA

9

*Tender chicken pieces marinated in spiced yogurt and chargrilled, served with
naan bread, mint & coriander chutney*

T h a l i s

Each dish includes;

basmati rice, cucumber raita, salad, mango pickle & creamy makhani daal.

AMABASSADORS BUTTER CHICKEN

18

Tender tandoori-grilled chicken simmered in a rich, buttery tomato sauce, infused with aromatic spices and finished with cream for a smooth, indulgent flavour.

LAMB ROGAN JOSH

22

Succulent lamb slow-cooked in a fragrant Kashmiri-style curry, enriched with a blend of warm spices, yogurt, and caramelised onions—deeply spiced and aromatic.

STUFFED AUBERGINE

16

Tender, roasted aubergine simmered in a delicately spiced tomato gravy, infused with garlic, ginger, and a blend of traditional Indian spices for a rich, smoky flavour.

GOAN KING PRAWN CURRY

20

Succulent king prawns delicately cooked in a fragrant, spiced coconut-based sauce, infused with fresh herbs, ginger, and a hint of lime for a rich, aromatic finish.

TRADITIONAL PUNJABI SAAG

16

A velvety spinach-based curry, gently spiced and slow-cooked with garlic, ginger, and onions for deep, earthy flavour—a comforting classic with a smooth, wholesome finish.

S i d e D i s h e s

GARLIC NAAN

4.5

BASMATI RICE

4.5

SAUTÉED VEGETABLES

5

HOUSE SALAD

4

FRENCH FRIES

3

MASALA FRIES

4

PARMESAN TRUFFLE CHIPS

5



S T A R T E R S

Soup of the day, Bread, Butter 6.5

Wild Mushroom Truffle Arancini, Sriracha Mayo 7

Crispy Falafel & Hummus, Crispy Chickpeas, Naan Bread 7

Selection of Breads, Balsamic Olive Oil, Mixed Mediterranean Olives 7.5

Chicken Liver Parfait, Cocktail Gherkins, Fig Chutney, Crostini 8

Baked Goats Cheese, Toasted Brioche, Roasted Walnuts, Pomegranate, Honey 7.5

Hot Buffalo Chicken Wings, Celery Sticks, Blue Cheese Sauce 8

M A I N S

Herb Crusted Lamb Rump 24

Mashed Potatoes, Baby Carrot, Cavolo Nero, Rosemary Jus, Mint Infused Oil

Slow-cooked Beef Short Rib 24

Braised Slow-cooked Ribs Served with Horseradish Mash Potatoes, Tenderstem Broccoli, Rich Beef Jus, and Crispy Parsnip

Pan-Seared Salmon Fillet 22

Salmon Fillet With Baby Potato-Spinach Cake, Garden Pea Puree, Green Herb Oil, White Wine Sauce

6oz Fillet Steak 36

28-Day Aged, Grass-Fed British Beef, Hand-Cut Triple-Cooked Chips, Vine Cherry Tomatoes, Onion Ash, Sautéed Wild Mushrooms

Sauces -3

Stilton, Peppercorn, Bearnaise

Chesterton Cheeseburger 17

Aberdeen Angus Beef Burger, Tomato Relish, Crispy Onions,, Baby Gem Lettuce, Gherkins, Mature Cheddar Cheese, House Fries, Coleslaw, Brioche Bun

Vegan Spinach & Falafel Burger 16

Tomato Relish, Baby Gem Lettuce, Crispy Onion, Coleslaw, Served In A Vegan Bun.

Ale-Battered Haddock 18

Ale Battered Haddock, Triple Cooked Chips, Garden Peas, Caramelized Lemon, Tartar Sauce

Caesar Salad 9

Crisp Romaine Lettuce Tossed with Anchovies, Boiled Eggs, Crunchy Croutons, Creamy Caesar Dressing, Parmesan.

Add Chicken - 6

Add Halloumi - 5

Wild Mushroom & Truffle Rigatoni 17.5

Rigatoni Pasta, Wild Mushrooms, Truffle, Creamy Cheese Sauce, Parmesan Crust