

ENMONSSU)







Small Plates

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

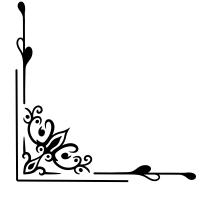
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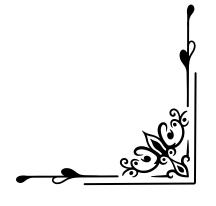
Juicy king prawns marinated in spiced yogurt and chargrilled, served with naan bread and tomato chutney.

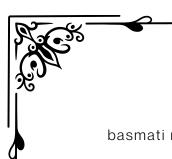
CHICKEN TIKKA

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Tender chicken pieces marinated in spiced yogurt and chargrilled, served with naan bread, mint $\mathcal E$ coriander chutney







Thalis

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.

Side Dishes

GARLIC NAAN

4.5

BASMATI RICE

4.5

SAUTÉED VEGETABLES

5

HOUSE SALAD

4

FRENCH FRIES

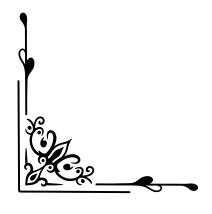
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MASALA FRIES

4

PARMESAN TRUFFLE CHIPS









STARTERS

- Soup of the day, Bread, Butter 6.5
- Wild Mushroom Trufle 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 Chuntney, Crostini 8
- Baked Goats Cheese, Toasted Brioche, Roasted Walnuts, Pomegranate, Honey 7.5
 - Hot Bufallo Chicken Wings, Celery Sticks, Blue Cheese Sauce 8

MAINS

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