

Starters

Stone House Lamb Chop

Marinated Lamb Chop In Aromatic Indian Herbs And Spices, Served With Mint Chutney

£9.99

Lamb Shish Kebab

Minced Lamb Infused With Subtle Spices, Ginger and Garlic And Slowly Cooked In A Clay Oven

£9.99

Saffron Chicken Tikka

Chicken Breast Marinated In Ginger, Garlic and Hung Yogurt, Cooked In A Traditional Clay Oven, Served With Mint Chutney

£8.99

Tandoori Prawns

King Prawns Marinated In Ginger & Garlic, Cooked In A Tandoori Clay Oven, Topped With Bishop Seed and Served With Mint Chutney

£13.99

Fish Amritsari

Crispy Fried Fish Seasoned With A Blend Of Spices And Served With Mint Chutney

£7.99

Indian Mixed Grill (Stone House Special)

A Sizzling Platter For Two, Including Shish Kebabs, Chicken Tikka, Lamb Chops, chicken wings and Fish Tikka. Served With Mint Chutney

£13.99

(for 1)

£24.99

(for 2)

Tandoori Chicken Wings

Marinated Chicken Wings In Yogurt and Indian Spices, Cooked In A Traditional Clay Oven.

£7.99

Tangri Kebab

A Popular Dish, Marinated Chicken Cooked In A Clay Oven Served With Mint Chutney And Onion Salad

£7.99

Mix Vegetable Pakoras

Selection of vegetables, mixed with gram flour and fried to perfection, served with mint chutney

£6.49

Fish Tikka

An exotic flavoured cubes of fish marinated with ginger, garlic and yogurt, topped with bishop seed and fenugreek, served with mint chutney

£8.95

Tandoori Paneer Tikka (V)

Indian Cottage Cheese Marinated In Ginger And Garlic, Cooked In A Clay Oven And Served With Mint Chutney

£7.99

Aloo Matar Tikki (V)

Pan Fried Cutlets Of Potato And Green Peas, Served With Tangy Chickpeas

£7.99

Onion Bhaji (V)

Deep Fried Spiced Onions, Lightly Tossed In Gram Flour, Served With Mint Chutney

£6.99

Vegetable Samosa (V)

Delicately Spiced Crushed Potatoes And Green Peas In A Pastry Parcel, Served With Mint Chutney

£6.99

Vegetable Mix Platter for Sharing (V)

A mixed sharing plater for two containing Aloo Matar Tikki, Tandoori Paneer, Spring Rolls, Onion Bhaji and Vegetable Samosa

£22.99

(for 2)

£11.99

(for1)

Mains

Lamb

Kashmiri Lamb Rogan Josh

An All Time Favourite; Boneless Lamb, Slow-Braised In Bone Marrow Stock With Yoghurt. Spiced With Garam Masala And Saffron

£15.95

Methi Lamb

Slow Cooked Lamb Served With Fenugreek, Tossed In Authentic Mild Spices

£15.95

Lamb Biryani

Beautifully Spiced And Fragrant Layers Of Basmati Rice, Served With Tender And Juicy Pieces Of Lamb

£16.95

Lamb Bhuna

Boneless Lamb Gently Fried In Spices, In A Thick and Rich Onion And Tomato Sauce. *Like Some Heat? Ask For Chilli*

£16.50

Saag Lamb

Boneless Lamb Cooked With Spinach, Saag and Finished With Fresh Cream

£16.95

Chicken

Buttered Chicken

Chicken Marinated In Masala Spices Overnight, Cooked In A Creamy Mild Tomato Sauce, Finished With Cream, Butter and Fenugreek

£13.50

Chicken Tikka Masala

Chicken Tikka Pieces Simmered In Creamy Butter, Yoghurt, Fresh Onions, Tomato Sauce And Flavoured With Cinnamon, Cloves And A Touch Of Cream.

£13.50

Chicken Korma

Succulent Pieces Of Chicken Cooked In A Mild And Creamy Cashew Sauce.

£13.95

Methi Chicken

Tender Pieces of Chicken Cooked With Fenugreek, Tossed In Authentic Mild Spices

£12.95

Chicken Biryani

Beautifully Spiced And Fragrant Layers Of Basmati Rice Served With Tender And Juicy Pieces Of Chicken

£13.95

Chicken Jalfrezi

Chicken Tikka Strips With Bell Pepper In Onion And Tomato Gravy, Spiced With Garam Masala

£13.95

Allergen Information

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES. THEY WILL BE HAPPY TO CHECK WHICH DISHES ARE SUITABLE FOR YOU.

Fish

Goan Fish Curry

An Indian Coastal Fish Curry, Cooked With Coconut Milk, Curry Leaves And A Hint Of Tamarind

£13.50

Malabar Seabass

Mildly Spiced Seabass With Crushed Masala New Potatoes, Tenderstem, Served With Coconut Milk And Onion Gravy

£17.95

Saffron Special Prawn Masala

Our Saffron Special, Prawns Cooked In A Traditional Clay Oven And Simmered In Onion And Tomato Gravy

£17.95

Prawn Malai Curry

A mild sublime curry - Prawn simmered in smooth coconut cream & cashewnut gravy and selected spices

£18.95

Vegetarian

Paneer Tikka Masala (V)

Indian Cottage Cheese Cooked In A Clay Oven And Finished With Onion And Tomato Based Gravy

£11.50

Saag Paneer (V)

Lightly Spiced Cubes Of Indian Cottage Cheese Cooked With Spinach And Fenugreek

£11.50

Dal Tadka (V)

A Popular Indian Lentil Dish Made With Arhar Dal, Served In Creamy Dal With Smoked Flavours

£8.95

Dal Makhani (V)

Classic Black Lentils And Kidney Beans, Slow Cooked Overnight And Finished With Tomato, Cream And Butter

£9.50

Mixed Vegetable Curry (V)

Symphony Of Fresh Vegetables Cooked With Indian Spices

£8.95

Chickpea Masala (V)

Chickpeas Cooked In A Delicately Spiced Masala

£8.95

Breads

Tandoori Roti

£1.95

Garlic Naan

£3.25

Butter Naan

£2.99

Cheese Naan

£3.95

Cheese & Garlic Naan

£4.25

Peshwari Naan

£4.50

Rice

Basmati Rice

£3.50

Cumin Rice

£3.95

Saffron Pilau Rice

£4.50

Mushroom Fried Rice

£4.95

Sides

Curry Sauce

£3.95

Masala Chips

£3.50

Seasonal Salad

£3.50

Mixed Raita

£3.50

Chilli Garlic Chips

£4.95

Mango Lassi

£4.99

Poppadums

With Mango Chutney

£1.75

Extra dips:

Mint Chutney, Mango

£0.95

Chutney, Mixed Pickle

each