



Le
HOST
Hotels

THE STONE HOUSE

Experience the difference

Saffron

Authentic Indian Cuisine

@The Stone House



Monday - Saturday | 17:30 - 21:30
Sunday | 12:00 - 15:00
Sunday | 17:30 - 21:00

Starters

StoneHouse Lamb Chop - £9.95
Marinated Lamb Chop In Aromatic Indian Herbs And Spices, Served With Mint Chutney

Lamb Shish Kebab - £9.95
Minced Lamb Infused With Subtle Spices, Ginger and Garlic And Slowly Cooked In A Clay Oven

Saffron Chicken Tikka - £8.95
Chicken Breast Marinated In Ginger, Garlic and Hung Yogurt, Cooked In A Traditional Clay Oven, Served With Mint Berry Chutney

Tandoori Prawns - £13.95
King Prawns Marinated In Ginger & Garlic, Cooked In A Tandoori Clay Oven, Topped With Bishop Seed and Served With Mint Chutney

Indian Mixed Grill (Stone House Special) £16.95 for 1, £33.95 for 2
A Sizzling Platter For Two, Including Shish Kebabs, Chicken Tikka, Lamb Chops and Fish Tikka and Tangri Kebab Served With Mint Chutney

Venison Tikka - £15.95
Diced Venison marinated in ginger & garlic yoghurt cooked in a clay oven and served with beetroot, mango and mint chutney.

Tangri Kebab (on the bone) - £8.95
A Popular Dish, Marinated Chicken (with bones) Cooked In A Clay Oven Served With Mint Chutney And Onion Salad

Fish Tikka - £10.95
An exotic flavoured cubes of fish marinated with ginger, garlic and yogurt, topped with bishop seed and fenugreek, served with mint chutney

Tandoori Paneer Tikka (V) - £8.95
Indian Cottage Cheese Marinated In Ginger And Garlic, Cooked In A Clay Oven And Served With Mint Chutney

Aloo Matar Tikki (V) - £7.95
Pan Fried Cutlets Of Potato And Green Peas, Served With Tangy Chickpeas

Onion Bhaji (V) - £7.95
Deep Fried Spiced Onions, Lightly Tossed In Gram Flour, Served With Mint Chutney

Vegetable Samosa (V) - £7.95
Delicately Spiced Crushed Potatoes And Green Peas In A Pastry Parcel, Served With Mint Chutney

Vegetable Mix Platter for Sharing (V) £25.95 for 2, £14.95 for 1
A mixed sharing plater for two containing Aloo Matar Tikki, Tandoori Paneer, Spring Rolls, Onion Bhaji and Vegetable Samosa

Allergen Information

Please inform your server of any allergies or intolerences. They will be happy to check which dishes are suitable for you.

Mains

Venison

Grilled Venison - £21.95
Marinated in Indian Spices over night, cooked in a clay oven.
served with aubergine mash, vegetables and a venison jue.

Lamb

Kashmiri Lamb Rogan Josh - £19.95
An All Time Favourite; Boneless Lamb, Slow-Braised In Bone Marrow Stock With Yoghurt. Spiced With Garam Masala And Saffron

Methi Lamb - £19.95
Slow Cooked Lamb Served With Fenugreek, Tossed In Authentic Mild Spices

Lamb Biryani - £21.95
Beautifully Spiced And Fragrant Layers Of Basmati Rice, Served With Tender And Juicy Pieces Of Lamb

Lamb Bhuna - £20.50
Boneless Lamb Gently Fried In Spices, In A Thick and Rich Onion And Tomato Sauce.

Saag Lamb - £21.95 Boneless Lamb Cooked With Spinach, Saag and Finished With Fresh Cream

Chicken

Buttered Chicken - £17.50
Chicken Marinated In Masala Spices Overnight, Cooked In A Creamy Mild Tomato Sauce, Finished With Cream, Butter and Fenugreek

Chicken Tikka Masala - £17.50
Chicken Tikka Pieces Simmered In Creamy Butter, Yoghurt, Fresh Onions, Tomato Sauce And Flavoured With Cinnamon, Cloves And A Touch Of Cream.

Chicken Korma - £17.95
Succulent Pieces Of Chicken Cooked In A Mild And Creamy Cashew Sauce.

Methi Chicken - £17.95
Tender Pieces of Chicken Cooked With Fenugreek, Tossed In Authentic Mild Spices

Chicken Biriyani - £17.95
Beautifully Spiced And Fragrant Layers Of Basmati Rice Served With Tender And Juicy Pieces Of Chicken

Chicken Jalfrezi - £17.95
Chicken Tikka Strips With Bell Pepper In Onion And Tomato Gravy, Spiced With Garam Masala

Achari Murg Masala - £17.95
Achari Chicken is a tangy aromatic North Indian curry featuring tender chicken cooked with pickling spices.

Fish

Goan Fish Curry - £16.95
An Indian Coastal Fish Curry, Cooked With Coconut Milk, Curry Leaves And A Hint Of Tamarind

Malabar Sea Bass - £20.95
Mildly Spiced Sea Bass With Crushed Masala New Potatoes, Tenderstem, Served With Coconut Milk And Onion Gravy

Saffron Special Prawn Masala - £21.95
Our Saffron Special, Prawns Cooked In A Traditional Clay Oven And Simmered In Onion And Tomato Gravy

Prawn Malai Curry - £21.95
A mild sublime curry - Prawn simmered in smooth coconut cream & cashewnut gravy and selected spices

Vegetarian

Methi Paneer - £14.95
Lightly spiced cubes of Indian cottage cheese, cooked with fresh fenugreek leaves.

Paneer Tikka Masala (V) -£14.95
Indian Cottage Cheese Cooked In A Clay Oven And Finished With Onion And Tomato Based Gravy

Saag Paneer (V) - £14.95
Lightly Spiced Cubes Of Indian Cottage Cheese Cooked With Spinach And Fenugreek

Dal Tadka (V) - £10.95
A Popular Indian Lentil Dish Made With Arhar Dal, Served In Creamy Dal With Smoked Flavours

Dal Makhani (V) - £11.95
Classic Black Lentils And Kidney Beans, Slow Cooked Overnight And Finished With Tomato, Cream And Butter

Mixed Vegetable Curry (V) - £10.95
Symphony Of Fresh Vegetables Cooked With Indian Spices

Chickpea Masala (V) - £10.95
Chickpeas Cooked In A Delicately Spiced Masala

Breads

Tandoori Roti - £2.45
Garlic Naan - £5.95
Butter Naan - £5.45
Cheese Naan - £5.95
Cheese & Garlic Naan - £6.95
Peshwari Naan - £5.95

Rice

Basmati Rice -£5.50
CuminRice- £5.95
Saffron Pilau Rice - £6.25
Mushroom Fried Rice - £6.25

Sides

Curry Sauce - £5.95
Masala Chips - £5.95
Seasonal Salad -£5.50
Mixed Raita - £4.50
Chilli Garlic Chips - £5.95
Mango Lassi - £5.95

Poppadums - £2.45
With Mango Chutney

Extra dips: - £0.95
Mint Chutney, Mango Chutney, Mixed Chopped Onions