

Welcome to



Let us change your perception of Indian dining

The taste of modern India

A restaurant that mixes the contemporary and the traditional in both cuisine and décor

Here at Chutneys we are passionate, not only about our business but more importantly we aim to take the very best care of our customers, we want you to feel more than just a valued customer, we want to provide you with an unrivalled culinary experience

Chef Shuab Ali and his team create their dishes with panache and verve,
using only the finest, freshest ingredients

Our highly experienced and attentive waiting team aspire to provide you
with a seamless service, ensuring your every need is met

Our extensive wine list perfectly compliments the flavour of our cuisine

Bon Appetite!

Starters

Mix Platter – Shandesh, Aloo Tikki, Punjabi Somosa, Paneer Tikka (ideal for two)	£11.35
Seafood Platter – Salmon Tikka, Chilli Fried Squid, Cod and Crab Cake, Tikka Jinga (ideal for two)	£13.75
Chillies Chicken – flavoured with sweet chilli, pan fried with garlic and mustard seed	£4.75
Tikka Jinga – lightly spiced grilled king prawns served with a spiced mustard seed flavoured yoghurt	£5.75
Cod and Crab Cake – served with a spiced raittha	£5.75
Salmon Tikka – pieces of salmon marinated in light spices and barbequed in the tandoor, delicious!	£5.75
Chilli Fried Squid – tossed in a hot, sweet and sour sauce	£5.55
Aloo Tikki – Potato Cakes with a sago crust, garlic and dried fenugreek leaves and tamarind chutney	£4.25
Mix Kebab – Seekh Kebab, Lamb Tikka and Chicken Tikka	£5.75
Chicken Pakora – supreme of chicken marinated in a spicy batter and deep-fried, served with a delicious tamarind and yoghurt sauce	£5.25
King Prawn Puri – King Prawn in a special sauce served on a deep-fried bread	£5.95
Chicken Tikka – tender pieces of grilled chicken	£4.55
Lamb Tikka – tender pieces of grilled lamb	£4.75
Seekh Kebab – minced lamb blended with onions, herbs and spices, grilled in the tandoor	£4.75
Salmon Kebab – minced salmon balls with herbs and spices, served on a bed of tomato and basil chutney	£4.55
Shandesh – shredded chicken pieces, stir fired in medium sauce, then covered with homemade breadcrumbs, shallow fried and served with tamarind sauce	£5.10

Some dishes may contain traces of nuts

Chefs' Specials

Tandoori Halibut – served with coconut milk and herb sauce, accompanied with garlic spinach and steamed rice	£15.25
Adraki Chicken – grilled supreme chicken breast with ginger, red chilli and herbs cooked in a mouth-watering homestyle bhuna sauce, served with lemon rice	£12.95
King Prawn Delight – succulent king prawns in ground almond and Grand Marnier liqueur with mild spices	£14.35
Seabass – aromatically spiced fillet of sea bass, shallow fried and served in cashew nut, coconut milk and parsley sauce accompanied with coriander rice	£12.95
Nawabe – supreme chicken and king prawns well spiced with chunks of onion and pepper and fresh green chillies, nice and hot!	£12.75
Mumbai Style Duck – tender pieces of barbequed duck and mixed vegetables cooked in an aromatic homestyle bhuna sauce	£14.25
Narangee – spinach and potato stuffed chicken breast with parsley and cashew nut sauce, served with pilau rice	£13.25
Slow Cooked Lamb Shank – in a mouth-watering medium spiced sauce, served with saffron rice	£13.75
Jinga Ajwain – stir fried whole king prawns tossed in aromatic ajwain seed, red pepper, red onion and homestyle bhuna sauce	£14.25
Lamb Burkhani – off the bone pieces of lean lamb cooked in authentic bhuna sauce with ginger, garlic, dried red chillies and coriander	£11.25
King Prawn Chilli Mossala – South Indian style king prawns with green chillies and coconut, then finished to a sweet and hot taste with coriander	£13.75
Grilled Salmon Fillet – served on bed of tomato, fenugreek and coriander sauce, accompanied with coriander rice	£13.75
Achaar Gosth – roasted lamb pieces with mint, garlic and ginger then added with pimento and coriander cooked tomatoes – <i>absolutely yummy!</i>	£11.25
Zafrani Salmon – minced salmon balls with herbs and spices cooked in an aromatic homestyle bhuna sauce, served with pilau rice	£12.95
Lamb Lababdhar – a unique blend of minced lamb and lamb chunks cooked in mouthwatering spices, served with saffron rice	£13.75

Vegetarian Dishes

Vegetable and Paneer Brochettes – cubes of homemade Indian cheese, florets of cauliflower and broccoli in a delicious mild to medium sauce	£7.55
Brinjal Motra – aubergine and chickpeas cooked in a spiced sauce with spring onion and tomatoes to produce a subtle flavour	£6.95
Panner Makanwala – cubes of homemade Indian cheese and asparagus in a rich and creamy fresh tomato gravy	£7.55
Tarkari Sabzi – chunky mixed vegetables tossed in homestyle, aromatic bhuna sauce	£7.25
Sobzi Mossala – mixed vegetables in a selectively spiced homemade sauce with ground coconut, almonds and raisins	£7.25
Sobzi Badami – mixed vegetables in a creamy sauce with ground almonds and cashew nuts	£7.25
Sobzi Dansak – mixed vegetables in a hot, sweet and sour sauce with lentils	£7.25

Tandoori Dishes

Each dish is left to marinate overnight in a special sauce then barbecued in a clay oven for that distinctive flavour. Served with salad and yoghurt dressing.

Tandoori Chicken – succulent pieces of on the bone chicken	£8.75
Chicken Tikka – tender pieces of diced chicken	£8.45
Lamb Tikka – tender pieced of diced lamb	£8.75
Tandoori King Prawn – king prawns marinated in delicate spices and barbecued on skewers	£13.95
Tandoori Mixed Grill – a combination of Tandoori Chicken, Chicken Tikka, Seekh Kebab and Lamb Tikka, served with a naan	£13.75
Shaslik	Lamb £10.75 Chicken £10.45
Skewered pieces of chicken or lamb with onion, tomatoes and mixed pepper, barbecued in a clay oven	

Biryani

A dish that adheres to the traditions. Meat, seafood or vegetables baked with basmati rice and raisins, flavoured with bayleaf, cardamom and pure vegetable ghee. Served with a medium vegetable curry.

Chicken Biryani	£10.20
Lamb Biryani	£10.75
Chicken Tikka Biryani	£11.55
Vegetable Biryani	£9.25
King Prawn Biryani	£13.95
Dom Puk Biryani – tender pieces of pot roast lamb with a marinade of aromatic spices, then baked with dried plums and saffron rice	£10.95

Old Favourites

Badam Passanda barbequed pieces of meat cooked with ground almonds, fresh mango and red wine in a rich creamy sauce	Lamb £9.95	Chicken £9.55
Murgh Mukhani – tandoori grilled chicken breast in creamed fresh tomato sauce flavoured with fenugreek leaves, ginger and garlic		£9.95
Dalcha Gosth – strips of tender lamb with green chillies, ginger and cumin, a dry and tasty dish		£9.55
Tikka Mossala grilled pieces of spicy meat cooked to a secret recipe and garnished with fresh ground coconut	Duck £12.75	Lamb £9.95 Chicken £9.55
Jalfrezi barbequed meat or poultry, well spiced with fresh green chillies and mixed peppers	Duck £12.75	Lamb £9.95 Chicken £9.55
Kachee Tikka cooked in a sauce of tomato, onion and parsley with a tantalising tamarind sauce		Lamb £9.55 Chicken £9.25
Karai barbequed chicken, lamb or king prawn in a medium spice with garlic, pepper and onion	King Prawn £13.95	Lamb £9.55 Chicken £9.25
Pindi another dish of South Indian origin, a rich, fairly hot taste, extensively prepared with fresh ginger, garlic, egg and potatoes		Lamb £9.55 Chicken £9.25
Bhuna Tikka a distinctive combination of either chicken or lamb tikka, tomatoes, onion and spices, delicately medium	Duck £12.55	Lamb £8.95 Chicken £8.75
Korma – a creamy, mildly spiced sauce		Lamb £7.75 Chicken £7.45
Madras a South Indian style dish, with garlic and ginger for a hot and tangy taste	King Prawn £12.25	Lamb £7.75 Chicken £7.45
Modo Murgh – pieces of tender chicken breast with honey and coconut in mild spices with a touch of cream		£8.55
Bhuna extensively treated to provide a medium strength, one of the tastiest dishes	King Prawn £12.25	Lamb £7.75 Chicken £7.45
Dupiaza – Bangalore style curry with spiced fried onions in a delicious sauce		Lamb £7.75 Chicken £7.45
Saag a medium spicy dish mixed with fresh spinach and garlic	King Prawn £12.75	Lamb £7.95 Chicken £7.75
Dansak – hot, sweet and sour with lentils	King Prawn £12.75	Lamb £7.95 Chicken £7.75
Roghan Josh a special preparation with pimento and garnished with peppers and tomatoes in a rich taste		Lamb £7.95 Chicken £7.75
Piyaza – small pieces of chicken with mushrooms, onions and peppers, Fairly hot with green chillies		£8.75
Balti a spicy but not excessively hot, fairly dry dish, served with a naan, extremely delicious!	King Prawn £13.75	Lamb £9.95 Chicken £9.75

Please note: If there is a dish to your liking which is not listed on our menu, depending on the available Ingredient's, our chef will be happy to prepare it for you

Side Dishes

Somosa – triangular pastry filled with a choice of minced lamb or vegetables	£3.35
Onion Bhaji – sliced onions in a spicy, deep fried batter	£3.35
Mushroom Bhaji – chopped mushrooms in spices	£3.65
Brinjal Bhaji – aubergine in spices	£3.65
Saag Bhaji – spinach with garlic and spices	£3.65
Bendi Bhaji – okra in spices	£3.65
Aloo Gobi – potatoes and cauliflower	£3.65
Saag Aloo – spinach and potatoes	£3.65
Bombay Potatoes	£3.65
Spicy Potatoes – baby potatoes in spices	£3.65
Saag Paneer – spinach and cheese	£3.65
Phool Coli – cauliflower in spices	£3.65
Saag Dall – spinach and lentils	£3.65
Tarka Dall – garlic and lentils	£3.65
Baigon Bortha – crushed roasted aubergines in spices	£3.95

Rice Dishes

Basmati Pilau Rice	£2.75
Boiled Rice	£2.55
Special Pilau Rice	£3.50
Mushroom Rice	£3.50
Coconut Rice	£3.25
Lemon Rice	£2.95

Bread

Naan Leavened Bread	£2.50
Peshwari Naan – with herbs and coconut	£2.95
Garlic Naan – with fresh garlic and coriander	£2.95
Kulcha Naan – with onions and vegetables	£2.95
Keema Naan – filled with spicy minced lamb	£3.10
Tandoori Roti – unleavened whole wheat bread	£2.50

Savouries

Papadums Plain or Masala	£0.80
Pickle Tray – onion salad, mango chutney, lime pickle, mint sauce along with home made extras	per person £0.80
Cucumber Raitha	£1.45
Apricot Raitha	£1.25