

Baluchi

A PAN INDIAN DESTINATION

AT THE GREAT HALL

THE BEGINNING (TERM ONE)

TANDOORI ROOT VEGETABLES (VE, GF) Celeriac, sweet potatoes, beet crisp, coconut pachadi	£ 14.50
COCONUT MALAI BROCCOLI SPROUTS (VE) Beet curried yoghurt, pickled garlic	£ 14.00
ACHARI PANEER TIKKA (V, GF) Charred cottage cheese marinated in pickle spice, coriander chutney, saago crumble	£16.00
KARAHI SPICED ORKNEY SCALLOPS (GF) Samphire Pakoda, sea buckthorn puree	£18.50
TANDOORI OCTOPUS Indian spiced octopus cooked in tandoor and served with masala seeds and pepper relish	£19.00
BRITISH ASPARAGUS (GF) Kadai spiced asparagus grilled and served with southern gun powder, chilli oil, Pachadi	£16.00
CHARRED SALMON (GF) Green pea coconut chutney, mustard and tomato emulsion	£18.00
SANDAL WOOD CHICKEN TIKKA (GF) Sandal wood scented tandoor roasted free range chicken, cashew crumble, coriander gel	£18.50
LAMB CHOPS (GF) Cress salad, smoked aubergine and potato chokha, beet crisp	£ 24.00
KEBAB PLATTER (GF) Lamb seekh kebab, sandal wood chicken tikka, Charred salmon	FOR ONE £21 / FOR TWO £40
KEBAB PLATTER VEG (GF) Tandoori Root Vegetables, Coconut Malai Broccoli, Achari Paneer Tikka	FOR ONE £18 / FOR TWO £35

MID-TERM (MAINS)

KATHAL KA KOFTA (V, N) Jackfruit dumpling in rich cashew, saffron royal cumin sauce	£20.50
DAL BALUCHI (V, GF) Black lentils prepared overnight to a rich creamy perfection	£18.00
MONK FISH MALABARI (GF) Curry leaves infused monk fish served with Malabari fish curry sauce	£28.50
CHAR GRILLED KING PRAWNS FROM CLAY OVEN (GF) King prawns, sautéed spinach, samphire pakora, curry leaves moilee	£31.50
PURANI DILLI KA BUTTER CHICKEN (GF, N) Old Delhi style tandoor roasted free range chicken, tomato and fenugreek sauce	£21.50
ALLEPPEY KOZHI CURRY (GF, DF) A special Chicken curry recipe which I have adapted from my mom's kitchen.	£21.50
MURGH PASANDA (GF) Free range chicken breast Served on cumin tossed spinach, Kaffir lime and Ginger onion sauce	£ 24.00
SLOW COOKED LAMB SHANK (GF, N) A Kashmiri delicacy of slow cooked lamb shank in fennel, cashew and saffron sauce	£32.00

BIRYANIS & RICE

SUBZ BIRYANI (V, GF) Fragrant preparation of basmati rice with vegetables, rose petals	£21.00
HYDERABADI MURGH BIRYANI (GF) Free range chicken, and basmati rice cooked on "Dum" in subtly flavoured chicken stock	£25.50
HYDERABADI GOSHT BIRYANI (GF) Kentish lamb, and basmati rice cooked on "Dum" in subtly flavoured lamb stock	£27.50
SADA CHAWAL (V, GF) Steamed basmati rice	£5.00
SAFFRON PULAO (V, GF) Dum cooked rice with Saffron	£6.00
COCONUT RICE (V, GF) White rice cooked with freshly grated coconut and southern tempering	£6.00

FOUNDER CHAIRMAN'S FAVOURITES

KADHI PAKODA (V) Onion dumplings in tempered yoghurt	£17.50
PALAK PANEER (V) A healthy spinach dish made with paneer, garlic and garam masala	£18.00
ALOO JEERA (VE) A flavorful and delicious North Indian dish made with potatoes	£14.50
TADKA DAL (VE, GF) Tempered Yellow lentils, cumin, ginger, tomatoes and green chilli	£14.00
SUBZ PANCHMEL (V, GF) Seasonal green vegetables tossed in Indian spices	£18.00
AJWAINI BHINDI (VE, GF) Seasoned Ladies finger sauteed with carom seeds	£15.00
BURHANI RAITA WITH POMEGRANATE (V, GF) Greek Yoghurt, roast garlic	£5.50
SUBZ RAITA (V, GF) Greek Yoghurt, Onion, Cucumber, Tomato, Roast Garlic	£6.50

INDIAN BREADS (ALL SUITABLE FOR SHARING)

TANDOORI ROTI (VE) Flatbread made with wholemeal flour	£4.50
NAAN - LEAVENED BREAD OF REFINED WHEAT FLOUR	
Garlic	£5.50
Chilli Garlic	£5.50
Plain / Butter	£5.00
Rogani Naan	£5.50
KULCHA – LEAVENED REFINED FLOUR BREAD WITH YOUR CHOICE OF FILLING	
Cheddar cheese	£5.50
Aloo Kulcha	£5.50
Mango and coconut	£5.50
PARATHA - FLAKY WHOLE WHEAT BREAD Laccha, Pudina	£ 5.50
HINDUSTANI ROTIYA (Laccha paratha, garlic naan, mango and coconut naan)	£15.00

TERM BREAK (DESSERTS)

PAN KI KULFI (N) Indian ice cream flavored with betel leaves	£14.50
SAFFRON AND CHEESECAKE (N) Forest fruit compote, lemon balm, salted caramel popcorn	£16.50
PAL PAYASAM BRULEE (N) Very traditional Kerala dessert with a modern twist, caramelized banana, dates pickle	£16.50
GUD KA PARATHA (N) Saffron paratha stuffed with jaggery and fresh coconut serves with rabadi	£12.50
RASMALAI (N) Indian cottage cheese dumplings soaked in saffron flavoured milk	£11.00
GAJAR KA HALWA (N) A very popular North Indian Dessert made out of carrot	£11.00
ICE CREAM TRIO (3 SCOOPS) Vanilla pod ice cream Double chocolate ice cream Strawberry ice cream	£12.00
SORBETS Blood Orange sorbet Mediterranean Lemon sorbet Alphonso Mango sorbet	£12.00

VE - Vegan, V - Vegetarian, GF - Gluten Free, DF - Dairy Free, N - Contains nuts

Please speak to your server regarding any allergy concerns you may have.

Whilst every effort is made, we can't guarantee that each dish is free from traces of allergens.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT