



TANISHQ

RESTAURANT & BAR

ALLERGEN NOTICE

Please speak to your server for allergens information.

Dishes may contain traces of allergens/nuts despite our persistent efforts.

Menus are subject to change.

Prices include VAT. A discretionary service charge of 12.5% will be added



Appetisers

Mini poppadom's with accompanying trio of dips. Spiced pineapple, tempered tomato salsa and coriander mint granny smith apple chutney. **£4**

Small Plates

Scallopini Murgh Tikka-Organic corn-fed chicken, garlic, Indian herbs, dry spice, mustard yoghurt. **£10**

Thakkali Thokku Shish- Gressingham duck mince, beetroot. Ground whole spices, cucumber, onion relish. **£11**

Grilled Eggplant Rollatini (V)- stuffed with mixed roast peppers, seasonal veg and julienne carrots. Sweet and spicy tomato and date chutney **£9**

Lahsooni Chargrill Jhinga- Cornish tiger prawns, garlic, ground roasted garam masala, avocado and mango salsa. **£14**

Afgan Shinwari - Welsh Lamb cutlets. Dry spice rub, tandoor baked, lahsooni mooli and carrot ribbons. **£13**

Calcutta Samosa Chat (V) Homemade filled pastry, chickpeas, tamarind, spiced potatoes, green relish, pomegranate pearls. **£9**

King Scallop Moilee- King scallops, ginger, mushroom, chili, cumin, mustard seeds, curry leaf, fresh lime juice, mango relish **£14**

Bharwan Grilled Paneer(V)- Homemade Paneer, fresh ginger, garlic, baby spinach, coriander, garam Masala. **£9**

Venison Hunter Kabab- Locally sourced, finest cut of organic venison, quail egg, Tamarind, coriander seeds, tellicherry peppercorns, ground spices. **£13**

Bengali Cod & Crab cake- Devon crab, black cod, Maris piper potatoes, micro herbs, tomato salsa. **£12**

Goan Hara Chicken- Organic Free range chicken breast, fresh mint, Garlic coriander, granny smith apple, chillies. **£10**



Big Plates

- Old Delhi Makhanwala-** French trimmed Organic corn-fed chicken, rich tomato and butter sauce, shahi jeera, fenugreek, house blend roasted garam masala. Served with a shiitake and spinach fricassee. **£15**
- Vadouvan Monkfish-** Locally sourced sustainably farmed Monkfish pan seared, coconut, mix of clove, ginger, chili, curry leaf, organic pak choi in home made ground herb mix. **£25**
- Chargrilled Smoked Lamb Chops-**French trimmed Welsh lamb chops. Baby carrot, potatoes, Asparagus, garlic chive oil served with saffron sauce. **£29**
- Ceylonese Cashew Korma-** Corn-fed chicken breast, coconut milk, cream, cashew, yogurt, roasted cumin. **£18**
- Shahi Malai Kofte (V)-** rich curry stew, fenugreek, paneer kofta in creamy, smooth and rich sauce, edible silver. **£15**
- Chooza Chettinad-** Organic Chicken escalope, with notes of ginger, fennel and cardamom. served with stir fried mushroom and spinach. **£17**
- Keralan Sigri Duck-** Supreme of Gressingham Duck, ground roasted whole spice crust, spiced. tamarind. **£21**
- Tandoori Salmon-** Sustainably farmed Scottish Salmon, garlic, fresh mustard, chilli, cilantro, turmeric with tossed potato and red onion. **£27**
- Kashmiri Rogan Josh:** Slow cooked lamb shank, organic tomatoes, cinnamon, cardamom, Kashmiri chilli. **£21**
- Anglo-Indian Wild Prawn-**Locally sourced Giant prawns, coconut cream, tomato, curry leaf, lemon leaf and ground spices **£29**
- Rajasthan Spicy Lamb-** - Morsels of slow cooked shoulder of Welsh Lamb simmered with onions, roasted red chilli, bay leaf and cinnamon **£19**
- Royal Rabbit Leg-** English Organic rabbit supreme, Cashew, royal spices, Sweetcorn, Missi Roti. **£24**
- Kishores Biriyani-** Executive Chef Kishores special biriyani served in Indian safari style. See server for meat type or vegetarian option cooked on the day. **£21/17**



Vegetarian

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| Jeera Aloo(V) - Organic baby potatoes, roasted cumin, chillies, tomatoes & fresh coriander. | £ 6 |
| Hyderabadi Baby Aubergine(V) - Organic baby aubergines, sesame seeds, turmeric, organic yoghurt, desiccated coconut. | £9 |
| Daal Makhani (V) -Urad Daal, Rajma beans, garlic, tomatoes, ginger, butter, cream, Kashmiri chili, garam masala | £8 |
| Sarson Chole ka Saag (V) - spinach, royal chickpeas, butter, ginger, ground spices, cilantro. | £9 |
| Kadai spiced Garden Veg(V) - Sugarsnaps , babycorn, Asparagus, capsicum, onions, tomatoes & spices. | £8 |
| Rainbow Ribbon Salad (V) -Radish, Cucumber, Mixed papers Beetroot. Mustard, Red onion extra virgin olive oil. | £9 |
| Mango and Avocado Salad (V) -Mustard, extra virgin olive oil, lemon juice, mixed leaf salad, mango, avocado, pomegranate pearls | £10 |

Bread & Rice

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| Safed Chawal - Steamed Basmati Rice | £5 |
| Saffron Pulao Rice - Basmati rice, butter, ginger, shallots, saffron | £6 |
| Lemon Rice - Basmati rice with lemon balm oil and poppy seeds | £7 |
| Buttered Naan -Tandoori naan bread with poppy seeds | £5 |
| Garlic and baby Coriander Naan - oven baked bread, garlic, baby coriander | £6 |
| Kulcha - leavened flatbread, paneer, potatoes | £7 |
| Breadbasket - Buttered Naan/Garlic Coriander Naan/ Kulcha | £14 |





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À la carte

