



HENLLE HEIGHTS



EVENING MENU



HENLLE HALL





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STARTERS

CHILLI PRAWN £9.00
SEARED PRAWNS SPICED WITH FIERY CHILLI

DAHI PURI (V) £8.00
CRISPY SHELL STUFFED WITH SPICED VEGETABLES AN ARRAY OF SWEET, SOUR, TANGY, SPICY FLAVOURS AND FINISHED WITH SWEET YOGURT

CHILLI MUSHROOM (V) £7.50
MUSHROOMS TOSSED WITH PEPPERS & SPICED ONION WITH A TOMATO REDUCTION

MASALA CHIPS (V)(GF) £7.00
THICK CUT CHIPS FINISHED IN INDIAN SPICES

ONION BHAJI (V) £6.25
FINELY CHOPPED ONION SMOTHERED IN SPICED GRAM FLOUR BATTER FRIED TO CRISPY PERFECTION

SAMOSA CHAAT (V) £8.50
HOMEMADE VEGETABLE SAMOSA WITH SPICED CHICKPEA FINISHED WITH INDIAN CHUTNEY, YOGURT, POMEGRANATE & SEV

AMRITSARI FISH £9.50
CRISPY FISH MARINATED IN AN ARRAY OF HERBS AND SEASONED WITH BLACK PEPPER

POPPADUMS AND DIPS (V)
MANGO CHUTNEY, LIME PICKLE & MINT SAUCE

£6.75

TANDOOR/CLAY OVEN

TRIO CHICKEN (GF) £15.00
COMBINATION OF THREE DIFFERENT MARINATED CHICKENS, COOKED TO PERFECTION

CHICKEN TIKKA (GF) £12.50
CHICKEN BREAST MARINATED IN SPICED YOGURT, THREADED ON A METAL SKEWER AND COOKED IN TANDOOR

MURGH MALAI TIKKA (GF) £12.50
CHICKEN BREAST INFUSED WITH SAFFRON AND CREAM CHEESE AND MILD SPICES

HARIYALI TIKKA (GF) £12.50
CHICKEN BREAST MARINATED IN FRESH GREEN HERBS AND SPICES

TANDOORI BROCOLLI (V)(GF) £7.50
BROCOLLI FLORETS MARINATED IN SPICED YOGURT AND COOKED IN THE TANDOOR

TANDOORI SALMON (GF) £14.00
TRIO OF MUSTARD SALMON FILLET, COOKED IN TANDOOR HOT SMOKED

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES, PLEASE SPEAK TO A MEMBER OF STAFF PRIOR TO ORDERING. (V) VEGETARIAN. (VE) VEGAN. (GF) GLUTEN FREE. (GFA) GLUTEN FREE AVAILABLE. (VEA) VEGAN AVAILABLE

MAINS

BELOW OPTIONS WITH A CHOICE OF:
CHICKEN - £13.50 LAMB - £16.50
PRAWN - £16.00 VEGETABLE - £10.50

BIRYANI (VEA)(GFA)
LAYERED INDIAN DISH COOKED WITH LONG GRAIN RICE AND SPICES. FINISHED WITH FRIED ONIONS & HERBS AND TOPPED UP WITH PASTRY

JALFREZI (VEA)(GF)
ROASTED KADAI SPICES TOSSED WITH ONIONS, PEPPERS, CORIANDER, CUMIN & FIERY CHILLI

KORMA (VEA)(GF)
A TRADITIONAL MILD CREAMY CURRY WITH HINTS OF ALMOND WITH RICH CREAMY SAUCE

KALI MIRCH (VEA)(GF)
COOKED IN A VIBRANT BHATTI MASALA WITH OUR CHEF'S SECRET SPICES WITH HINTS OF BLACK PEPPER, CORIANDER, GINGER AND CHILLI

TIKKA MASALA (VEA)(GF)
A CREAMY TOMATO GRAVY WITH INDIAN HERBS & SPICES

SAAG (VEA)(GF)
COOKED IN A DELICATE COMBINATION OF SPINACH, MUSTARD LEAVES, AUTHENTIC INDIAN SPICES AND FINISHED WITH FRESH CREAM

MADRAS (VEA)(GF)
A CLASSIC INDIAN CURRY MADE WITH FRAGRANT SPICES & HOT GREEN CHILLIES

ROGAN JOSH (VEA)(GF)
TRADITIONALLY A DISH FROM KASHMIRI CUISINE WITH KASHMIRI CHILLIES, CHILLI, GARLIC & AROMATIC SPICES

BUTTER CHICKEN(GF) £13.50
ORIGINATED FROM DELI, A LIGHTLY SPICED TOMATO & BUTTER SAUCE

CHILLI CHICKEN £11.50
SUCCULENT CHICKEN TOSSED WITH INDO-CHINESE FUSION SAUCE AND GARNISHED WITH FRESH SPRING ONION AND MIXED PEPPERS

CHANA MASALA (VE)(GF) £10.50
A NORTHERN INDIAN VEGAN DISH OF CHICKPEAS, ONION, TOMATOES, GARLIC, CHILLI & GINGER

RICE
MUSHROOM RICE - £6.00
PILAU RICE - £5.00
STEAMED RICE - £4.50
VEGETABLE FRIED RICE - £6.00
KEEMA RICE - £6.00

NAAN BREAD
PLAIN - £3.25
KEEMA - £4.50
CHEESE - £4.00
PESHWARI - £4.50
GARLIC - £4.00
CHILLI GARLIC - £4.25
TANDOORI ROTI (VE) - £2.60

OTHER SUNDRIES
INDIAN GREEN SALAD - £4.75
ONION SALAD - £3.50
CUCUMBER RAITA - £2.50

GOURMET BURGERS £12.95

ALL OUR BURGERS ARE SERVED IN A GRILLED BUN
WITH MIXED SALAD & SALSA RELISH DIP

THE HENLLE BURGER

6OZ BEEF PATTY, BACON & MELTED CHEDDAR

BLACKENED VEGAN BURGER

LENTIL, SPINACH, SUN-DRIED TOMATO & POTATO
& MILD CHILLI JAM

THE MEXICAN

6OZ BEEF PATTY WITH FAJITA ONIONS, JALAPENO PEPPERS & SALSA

THE GREEK

BATTERED CHICKEN BURGER, BREADED HALLOUMI, BACON,
MIXED LEAVES & CAESAR SAUCE

THE HAWAIIAN

6OZ BEEF PATTY, BACON, PINEAPPLE & MELTED CHEDDAR

THE MUMBAI

BREADED CHICKEN STRIPS IN TIKKA MASALA SAUCE

THE TEXAN

6OZ BEEF PATTY TOPPED WITH SMOKY BBQ PULLED PORK

THE HARBOUR BURGER

BATTERED COD GOUJONS, TEMPURA KING PRAWNS,
SMOKED SALMON & TARTAR SAUCE