

NIBBLES

Poppadums & Dips £7.00 (V)

Assortment of baked masala and artisan plain madras poppadums
Served mango chutney, lime pickle & mint yoghurt

Cocktail Samosas £7.80 (V)

Mini samosas filled with potatoes,
green peas & spiced fillings

Onion Bhaji £7.85 (V)

Crispy onion fritters
Served with green chutney

STARTERS

Crispy Halloumi Greek Salad £7.25 (V)

Breaded halloumi, olives & mixed leaves

Dahi Puri £8.50 (V)

Crispy puri filled with spiced chickpea,
yoghurt & chutneys

Pani Puri £8.50 (V)

Crispy puri filled with spiced chickpeas,
potato & tangy mint water.

Korean BBQ Chicken Wings £7.25

Juicy chicken wings marinated
in a sweet Korean BBQ sauce

Henlle Chicken 65 £7.25 (GF)

Fried chicken marinated in spices,
yoghurt & curry leaves

Salt & Pepper Squid £8.50

Lightly battered, served in pineapple
& sweet chilli sauce

Amritsari Fish £9.95

Lightly battered deep fried fish marinated in
herbs & spices

Thai Cod and Prawn Fishcakes £9.45

Coated in paprika batter

Peri Peri Tempura Battered King Prawns £8.65

Lightly spiced with salsa relish

Tuk Tuk Chaat £8.50 (V)

Thin potato strips & chickpeas
served with chutneys, yoghurt & spices

Samosa Chaat £9.00 (V)

Samosa topped with tangy chutney, yoghurt,
spices & chickpeas

TANDOOR/CLAY OVEN (GF)

ALL SERVED WITH MIXED LEAVES SALAD AND LEMON

Lamb Seekh £14.95

Minced lamb skewers, rich in herbs & spices

Chicken Tikka £14.50

Boneless chicken pieces marinated in
tikka masala sauce

Rosemary Malai Tikka £14.50

Creamy chicken tikka with hints of rosemary

Hariyali Tikka £14.50

Chicken marinated in mint-coriander paste

Trio Chicken £16.95

2 pieces each from all 3 types of chicken tikka

Tandoori salmon £15.75

Smoked salmon fillet, mustard & yoghurt marinated

Tandoor Accompaniment £4.25

Tikka masala sauce

If you have any food allergies or intolerances, please speak to a member of staff prior to ordering
Our kitchen use common allergens, we cannot guarantee complete allergen avoidance

CHEFS SPECIALITIES (GF)

Goan Fish Curry £15.75

Coconut-based fish curry with Goan spices

Henlle Chicken Masala £15.75

Coriander and mint blended with rich
Indian spices - a perfect summer curry

Mumbai Prawn Curry £15.75

Prawns in a tangy tomato-coconut masala

Henlle Chicken 65 £15.75

Fried chicken marinated in spices,
yoghurt & curry leaves

LAMB £18.75 (GF)

Lamb Rogan Josh

Slow-cooked Kashmiri-style lamb curry

Lamb Saag

Tender lamb in creamy spinach
curry

Kadai Lamb

Spicy lamb dish with
sautéed onions & capsicum

Lamb Madras

Lamb cooked in fragrant spices
from southern India

Lamb Korma

Creamy mild curry with aromatic spices

VEGETARIAN £12.50 (GF) (VE)

Dal Tadka

Yellow lentils tempered with garlic,
cumin & ghee

Dal Makhani

Slow-cooked black lentils in butter and
cream

Mix Veg Deewani Handi

A rich, creamy medley of seasonal
vegetables

Mushroom Do Pyaza

A rich mushroom & onion spiced
tomato curry

Punjabi Chana Masala

Chickpeas in a tangy tomato-onion
curry

Veg Jalfrezi

Stir-fried vegetables in a spiced
tomato-based sauce

BIRYANI £ 15.75 (GF)

Layered Indian dish cooked with
long grain rice & spices.

Finished with fried onions, herbs &
topped with pastry.

Served with raita

**A choice of chicken, lamb, prawn
or vegetables**

Add Biryani sauce £3.25

GOURMET BURGERS £13.50

ALL SERVED ON A BUN WITH FRIES, MIXED LEAVES
& SALSA RELISH DIP

The Henlle Burger

6oz beef patty, bacon & melted cheddar

The Mexican

6oz beef patty with fajita onions, jalapeno & peppers

The Greek

Battered chicken burger, breaded halloumi, bacon, mixed leaves
& Caesar dressing

The Hawaiian

6oz beef patty, bacon, pineapple & melted cheddar

The Texan

6oz beef patty topped with smoky BBQ pulled Pork

The Harbour Burger

Battered cod goujons, tempura king prawns, smoked salmon
& tartare sauce

BREADS

Plain Naan £3.75 (V)

Butter Naan £4.25 (V)

Garlic Naan £4.75 (V)

Chilli Garlic Naan £5.25 (V)

Cheese Naan £5.25 (V)

Cheese Garlic Naan £5.25 (V)

Peshawari Naan £5.25(V)

Tandoori Roti £3.25 (V)

Keema Naan £5.75

SIDES

Onion Salad £4.25 (VE)

Mixed onions with lemon
& chaat masala

Cucumber Raita £3.25 (V)

Cooling yoghurt with cucumber

Tandoori Broccoli £9.00 (V)

Charred broccoli with a spiced yoghurt marinade

Masala Chips £7.25 (V)

Tossed in a house blend of Indian spices

Chips / Fries £4.25 (V)

INDO CHINESE £13.95

Chinese traditions with a modern Indian twist
bell peppers, tomatoes & onions
in a fiery Indochinese sauce

A Choice of:

Chilli Chicken

Chilli Prawn

Chilli Mushroom (V)

RICE £6.25 (GF)

Saffron Pilau Rice (V)

Light and fragrant saffron rice

Jeera Rice (V)

Basmati rice tempered with cumin

Keema Rice

Spiced minced meat & rice blend

Mushroom Rice (V)

Fragrant rice cooked with mushrooms

Steamed Rice (V)

Simple & soft basmati rice

Veg Fried Rice (V)

Indo-Chinese style stir-fried rice with
vegetables

SALADS

Chicken Tikka Salad £8.25 (GF)

Tandoori chicken on fresh green leaves
with Indian dressing

Garden Green Salad £5.25 (V)

Carrot, cucumber, red onion & tomato
with lime & green chilli

LASSI £5.25 (V)

Traditional Indian yoghurt based drink

Plain

Sweet

Strawberry

Mango

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HENILLE HEIGHTS

“Ahara Suddhau Sattva Suddhih”
“Purity of mind follows from purity of food”
-Ancient Sanskrit