

SOUP

Dal Shorba £5.95 (V)

A comforting lentil soup delicately spiced with traditional inidan herbs and aromatics.

Soup of the Day £5.95

Freshly prepared seasonal soup crafted daily by our chef.

NIBBLES

Cocktail Samosas £7.95 (V)

Mini samosas filled with potatoes, green peas & spiced fillings

Poppadums & Dips £7.00 (V)

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

Onion Bhaji £8.95 (V)

Crispy onion fritters
Served with green chutney

STARTERS

Bhel Puri £8.50 (V)

A vibrant mix of puffed rice, vegetables, and tamarind chutney.

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.

Papdi Chaat £8.95 (V)

Crunchy wafers topped with yogurt, chutneys and fres herbs.

Chicken 65 £8.50 (GF)

Fried chicken marinated in spices, yoghurt & curry leaves

Spring Rolls £7.50

Crispy fried rolls filled with savory vegetables

Aloo Tikki Chaat £8.95 (V)

Spiced potato patties served with yogurt, chutneys and chaat masala.

Amritsari Fish £9.95

Lightly battered deep fried fish marinated in herbs & spices

Cauliflower 65 £8.50 (V)

Crispy cauliflower florets tossed with yogurt, chutneys and fresh herbs.

Calamari £9.95

Lightly battered squid rings fried until crisp and served with dipping sauce.

Chilli Chicken/Prawn £9.50/£10.95

Stir-fried with peppers, onions and spicy indo-chinese sauces.

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 £16.95

Minced lamb skewers, rich in herbs & spices.

Chicken Tikka £15.95

Boneless chicken pieces marinated in tikka masala sauce.

Tandoori Chicken £16.95

Classic half chicken on the bone marinated in tikka masala sauce.

North to South Lamb Chop £19.95

Tender lamb chops served with indian mashed potatoes and south indian chutney.

Chicken Seekh £15.95

Minced chicken skewers, rich in herbs & spices.

Tandoori King Prawn £19.95

King prawns marinated with herbs & spices

Tandoori salmon £17.95

Smoked salmon fillet, mustard & yoghurt marinated.

Tandoori Soya Chaap £12.95 (V)

Marinated soya chaap with a smoky finish.

Tandoori Potato £13.95 (V)

Spiced baby potatoes chargrilled .

Tandoori Mixed Grill Platter £24.95

CHEFS SPECIALITIES (GF)

Goan Fish Curry £18.95

Coconut-based fish curry with Goan spices

Henlle Lamb Masala £18.95

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

CHICKEN £16.95 (GF)

Delhi Special Butter Chicken

Iconic creamy tomato-based chicken curry

Chicken Tikka Masala

Flame-roasted chicken in masala curry

Chicken Anari

Unique chicken curry infused with sweetness of pomegranate.

Saag Chicken

Chicken simmered in a spinach curry

Chicken Korma

Mild, creamy curry with aromatic spices

Mango Chicken Curry

Chicken cooked in a delicately spiced mango curry sauce.

Chicken Madras

Chicken cooked in fragrant spices from southern India

Chicken Handi

Traditional home style chicken curry cooked in a rich onion and tomato gravy.

BIRYANI (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 £16.95

Lamb £18.95

Prawn £19.95

Vegetables £15.95

Egg £15.95

Add Biryani sauce £3.25

Pineapple Chicken Curry £17.95

Chicken cooked with pineapple in a sweet and spicy sauce

Gongura Chicken £17.95

Andhra style chicken curry with tangy sorell leaves

LAMB £18.75 (GF)

Lamb Rogan Josh

Slow-cooked Kashmiri-style lamb curry.

Lamb Saag

Tender lamb in creamy spinach curry.

Anari Lamb Curry

Unique lamb curry infused with sweetness of pomegranate.

Lamb Madras

Lamb cooked in fragrant spices from southern India

Lamb Korma

Creamy mild curry with aromatic spices

Mango Lamb Curry

Lamb cooked in a delicately spiced mango curry sauce.

Gongura Lamb

Andhra style lamb curry with tangy sorrel leaves.

Lamb Handi

Traditional home stle lamb curry cooked in a rich onion and tomato gravy.

VEGETARIAN £13.95

(GF) (VEA)

Dal Tadka

Yellow lentils tempered with garlic, cumin & ghee

Dal Makhani

Slow-cooked black lentils in butter and cream

Punjabi Chana Masala

Chickpeas in a tangy tomato-onion curry

Aloo Gobi

Potatoes and cauliflower cooked with traditional Indian spices.

GOURMET BURGERS

ALL SERVED WITH FRIES AND ONION RINGS

The Henlle Burger £18.95

6oz beef patty, bacon & melted cheddar served on a bun with mixed leaves

Chicken Burger £17.50

Crispy chicken breast served on a bun with mixed leaves

Vada Pav £15.95

Spiced potato mixed in gram flour as a patty served on a soft bun with chutneys and salad.

RICE (GF)

Saffron Pilau Rice (V) £5.95

Light and fragrant saffron rice

Keema Rice £6.50

Spiced minced meat & rice blend

Mushroom Rice (V) £6.25

Fragrant rice cooked with mushrooms

Steamed Rice (V) £4.50

Simple & soft basmati rice

Veg Fried Rice (V) £6.50

Indo-Chinese style stir-fried rice with vegetables

Egg Fried Rice (V) £6.50

Indo-Chinese style stir-fried rice with eggs

Chicken Fried Rice £8.50

Indo-Chinese style stir-fried rice with chicken

BREADS

Plain Naan £3.95 (V)

Butter Naan £4.15 (V)

Garlic Naan £4.95 (V)

Chilli Garlic Naan £5.50 (V)

Cheese Naan £5.25 (V)

Cheese Garlic Naan £5.50 (V)

Peshawari Naan £5.75(V)

Tandoori Roti £4.50 (V)

Keema Naan £5.95

SIDES

Fries / Chips £4.50

Cucumber Raita £3.95

SALADS

Chicken Tikka Salad £13.95 (GF)

Tandoori chicken on fresh green leaves with Indian dressing

Halloumi Greek Salad £12.95 (V)

Fried halloumi served on a refreshing mix of tomatoes, cucumber, olives, red onion and mixed leaves.

Chicken Caesar Salad £13.95

Crisp romaine lettuce, grilled chicken, parmesan cheese, crunchy croutons and Caesar dressing

LASSI £5.25 (V)

Traditional Indian yoghurt based drink

Plain, Sweet, Strawberry and Mango

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



HENLLE HEIGHTS

“Ahara Suddhau Sattva Suddhih”

“Purity of mind follows from purity of food”

-Ancient Sanskrit