



Welcome to India Cottage and thank you for choosing to eat with us.

We have designed a menu to suit you all. An easy to understand fixed price menu.

£28pp with starter £25pp without starter.

Choose your main dish and we will do the rest. This includes papadum's with pickles, rice & nan breads. Your server will tempt you with our delicious selection of side dishes we have on offer for the evening.

Starters

SHARING PLATTERS

VEGETABLE MIXED PLATTER FOR TWO

A mix of spiced potato balls, Onion Bhaji, Aubergine Fritter & Vegetable samosas.

CHUT PUTI FOR TWO

A traditional road side snack with a lightly spiced tangy mixture of chick peas, potato & egg, served with Indian flat bread.

COTTAGE MIXED PLATTER FOR TWO

A mix of chicken tikka, onion bhaji, Lamb samosa & king prawns.

GARLIC KING PRAWNS (ADD £3 PER PERSON)

Sizzling king prawns served with sweet chilli sauce.

Main Courses

COTTAGE CLASSICS Chicken, Lamb, King Prawn (add £3) and Vegetable may be ordered as:

KURMA – A coconut and cream sauce.

MADRAS – A spicy tangy sauce with lemon and coriander.

TIKKA MASALA – A sauce made from a blend of coconut, yoghurt & cream.

BHUNA – With tomatoes, peppers, onion and fresh coriander.

ROGAN – Garnished with pan-fried onion, tomato, peppers and coriander.

KORAI – A spicy dish with root ginger and garlic.

JAL-FREZZI – Cooked with fresh root ginger, tomato, peppers and onion – order with or without chilli.

DANSAK – Spicy sweet and sour sauce with lentils.

From the Tandoor

All Tandoori dishes are marinated, skewered and baked from the heat of charcoal.

Served with salad and a minted yoghurt

CHICKEN OR LAMB TIKKA

TANDOORI CHICKEN (Served on the bone)

TANDOORI MIXED GRILL A mix of chicken and lamb tikka, sheek kebab and tandoori chicken (Add £3).

SHASLIC (chicken or vegetable) A combination of chicken, peppers, onion and tomatoes.

KING PRAWN TANDOORI (Whole shelled king prawns add £3)

PANEER TIKKA (V) Indian cheese marinated, skewered & tandoori baked with tomatoes, peppers & onions





Specials

VEGETABLE PANEER (V)

A delicious mixture of vegetables cooked with cubes of Indian paneer cheese in a lightly spiced garlic & tomato sauce with fresh coriander.

RED LAMB CURRY

Tender lamb cooked in a rich, spicy ginger and chilli sauce with yoghurt and coriander. Aromatic & full of flavour.

SESAME CHILLI CHICKEN

Cooked with sesame, soy & chilli with peppers, tomatoes and onions.

PEANUT BUTTER CHICKEN

A classic India Cottage dish, cooked with our usual spices in a smooth peanut butter, chilli & coriander sauce with lots of love.

SALT & PEPPER KING PRAWNS (ADD £3)

Whole deshelled king prawns, stir fried with onions & peppers in a delicious pepper & coriander sauce.

HATKURA

A very traditional Bangladeshi dish, lamb cooked with lemon peel in a fragrant, rich sauce with a touch of spice.

KIKI MURGH

A perfect alternative to a korma or masala. Chicken cooked in a coconut milk sauce with curry leaves, chilli & coriander.

TENGA (ADD £3)

Fillets of tilapia fish cooked in a rich tomato and garlic sauce with a squeeze of lemon & fresh green chillies.

REZALA

A happy combination of chicken & minced beef cooked together in a ginger & garam masala sauce.

PAK CHOI CHICKEN

Cooked lovingly with soy, sesame, chilli & pak choi, a Chinese leafy vegetable.

ROSHAN VEGETABLE DANSAK (V)

Seasonal vegetables cooked in a spicy sweet & sour lentil sauce, with pan fried garlic.

TANDOORI GARLIC CHICKEN

Marinated, pulled chicken cooked with garlic, onions, peppers, green chilli & fresh coriander.

BANG BANG CHICKEN

For those who like it hot! Garlic, ginger, & naga chilli all thrown in to make a mouth watering spicy flavoursome dish.