

Starters	Lamb	Mains
Stone House Lamb Chop Marinated Lamb Chop In Aromatic Indian Herbs And Spices, Served With Mint Chutney	Kashmiri Lamb Rogan Josh An All Time Favourite; Boneless Lamb, Slow-Braised In Bone Marrow Stock With Yoghurt. Spiced With Garam Masala And Saffron	£13.95 Goan Fish Curry An Indian Coastal Fish Curry, Cooked With Coconut Milk, Curry Leaves And A Hint Of Tamarind
Lamb Shish Kebab Minced Lamb Infused With Subtle Spices, Ginger and Garlic And Slowly Cooked In A Clay Oven	Methi Lamb Slow Cooked Lamb Served With Fenugreek, Tossed In Authentic Mild Spices	£13.95 Saffron Special Prawn Masala Our Saffron Special, Prawns Cooked In A Traditional Clay Oven And Simmered In Onion And Tomato Gravy
Saffron Chicken Tikka Chicken Breast Marinated In Ginger, Garlic and Hung Yogurt, Cooked In A Traditional Clay Oven, Served With Mint Chutney	Lamb Biriyani Beautifully Spiced And Fragrant Layers Of Basmati Rice, Served With Tender And Juicy Pieces Of Lamb	£14.95 Malabar Seabass Mildly Spiced Seabass With Crushed Masala New Potatoes, Served With Coconut Milk And Onion Gravy
Tandoori Prawns King Prawns Marinated In Ginger & Garlic, Cooked In A Tandoori Clay Oven, Topped With Bishop Seed and Served With Mint Chutney Fish Amritsari	Lamb Bhuna Boneless Lamb Gently Fried In Spices, In A Thick and Rich Onion And Tomato Sauce. <i>Like Some Heat? Ask For Chilli</i>	E14.50 Vegetarian Paneer Tikka Masala (V) £10.50
Crispy Fried Fish Seasoned With A Blend Of Spices And Served With Mint Chutney Indian Mixed Grill (Stone House Special)	Saag Lamb Boneless Lamb Cooked With Spinach, Saag and Finished With Fresh	Indian Cottage Cheese Cooked In A Clay Oven And Finished With £14.95 Onion And Tomato Based Gravy
A Sizzling Platter For Two, Including Shish Kebabs, Chicken Tikka, (for 1) Lamb Chops, Prawns and Fish Amritsari. Served With Mint Chutney £19.95 (for 2)	Cream Chicken Buttered Chicken	Saag Paneer (V) Lightly Spiced Cubes Of Indian Cottage Cheese Cooked With Spinach And Fenugreek
Tandoori Chicken Wings Marinated Chicken Wings In Yogurt and Indian Spices, Cooked In A Traditional Clay Oven.	Chicken Marinated In Masala Spices Overnight, Cooked In A Creamy Mild Tomato Sauce, Finished With Cream, Butter and Fenugreek	Dal Tadka (V) A Popular Indian Lentil Dish Made With Arhar Dal, Served In Creamy Dal With Smoked Flavours
Tangri Kebab A Popular Dish, Marinated Chicken Cooked In A Clay Oven Served With Mint Chutney And Onion Salad	Chicken Tikka Masala Chicken Tikka Pieces Simmered In Creamy Butter, Yoghurt, Fresh Onions, Tomato Sauce And Flavoured With Cinnamon, Cloves And A Touch Of Cream.	£12.50 Dal Makhani (V) Classic Black Lentils And Kidney Beans, Slow Cooked Overnight And Finished With Tomato, Cream And Butter
Potatoes Stuffed With Indian Cheese, Raisins and Potato Crisp, Cooked In A Clay Oven, Served With Onion Salad and Mint Chutney	Chicken Korma Succulent Pieces Of Chicken Cooked In A Mild And Creamy Cashew Sauce.	£12.95 Mixed Vegetable Curry (V) Symphony Of Fresh Vegetables Cooked With Indian Spices
Chicken Malai Tikka Boneless Chicken Breast, Marinated In A Creamy Cheese and Cashew Nut Paste With A Touch Of Cardamom	Methi Chicken Tender Pieces of Chicken Cooked With Fenugreek, Tossed In	Chickpea Masala (V) Chickpeas Cooked In A Delicately Spiced Masala
Tandoori Paneer Tikka (V) Indian Cottage Cheese Marinated In Ginger And Garlic, Cooked In A Clay Oven And Served With Mint Chutney	Authentic Mild Spices Chicken Biriyani Beautifully Spiced And Fragrant Layers Of Basmati Rice Served With	E12.95 Rice
Aloo Matar Tikki (V) Pan Fried Cutlets Of Potato And Green Peas, Served With Tangy Chickpeas	Tender And Juicy Pieces Of Chicken Chicken Jalfrezi	Tandoori Roti £1.95 Basmati Rice £2.95 Garlic Naan £2.49 Cumin Rice £3.50 Peshwari Naan £3.49 Saffron Pilau Rice £3.95 Butter Naan £2.49
Onion Bhaji (V) Deep Fried Spiced Onions, Lightly Tossed In Gram Flour, Served With Mint Chutney	Chicken Tikka Strips With Bell Pepper In Onion And Tomato Gravy, Spiced With Garam Masala	Cheese Naan £2.95
Vegetable Samosa (V) Delicately Spiced Crushed Potatoes And Green Peas In A Pastry Parcel, Served With Mint Chutney	PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES. THEY WILL BE HAPPY TO CHECK WHICH DIS	
Vegetable Mix Platter for Sharing (V) £14.95 A mixed sharing plater for two containing Aloo Matar Tikki, Tandoori (for 2) Paneer, Spring Rolls, Onion Bhaji and Vegetable Samosa	ARE SUITABLE FOR YOU.	Mixed Raita £3.50 Mint Chutney, Mango each Chilli Garlic Chips £4.50 Chutney, Mixed Pickle