



Le
HOST
Hotels

THE STONE HOUSE

Experience the difference

Saffron

Authentic Indian Cuisine

@The Stone House



Monday - Saturday | 5:30 - 9:30
Sunday | 5:30 - 9:00

Starters

StoneHouse Lamb Chop - £9.99
Marinated Lamb Chop In Aromatic Indian Herbs And Spices, Served With Mint Chutney

Lamb Shish Kebab - £9.99
Minced Lamb Infused With Subtle Spices, Ginger and Garlic And Slowly Cooked In A Clay Oven

Saffron Chicken Tikka - £8.99
Chicken Breast Marinated In Ginger, Garlic and Hung Yogurt, Cooked In A Traditional Clay Oven, Served With Mint Berry Chutney

Tandoori Prawns - £13.99
King Prawns Marinated In Ginger & Garlic, Cooked In A Tandoori Clay Oven, Topped With Bishop Seed and Served With Mint Chutney

Indian Mixed Grill (Stone House Special) £14.99 for 1, £28.99 for 2
A Sizzling Platter For Two, Including Shish Kebabs, Chicken Tikka, Lamb Chops and Fish Tikka and Tangri Kebab Served With Mint Chutney

Venison Tikka - £14.99
Diced Venison marinated in ginger & garlic yoghurt cooked in a clay oven and served with beetroot, mango and mint chutney.

Tangri Kebab (on the bone) - £7.99
A Popular Dish, Marinated Chicken (with bones) Cooked In A Clay Oven Served With Mint Chutney And Onion Salad

Tandoori Pomfret (whole on the bone) - £13.99
A traditional dish prepared with Pomfret Fish which is popular dish from the southern coastal region of India

Fish Tikka - £9.95
An exotic flavoured cubes of fish marinated with ginger, garlic and yogurt, topped with bishop seed and fenugreek, served with mint chutney

Tandoori Paneer Tikka (V) - £7.99
Indian Cottage Cheese Marinated In Ginger And Garlic, Cooked In A Clay Oven And Served With Mint Chutney

Aloo Matar Tikki (V) - £7.99
Pan Fried Cutlets Of Potato And Green Peas, Served With Tangy Chickpeas

Onion Bhaji (V) - £6.99
Deep Fried Spiced Onions, Lightly Tossed In Gram Flour, Served With Mint Chutney

Vegetable Samosa (V) - £6.99
Delicately Spiced Crushed Potatoes And Green Peas In A Pastry Parcel, Served With Mint Chutney

Vegetable Mix Platter for Sharing (V) - £23.99 for 2, £12.99 for 1
A mixed sharing plater for two containing Aloo Matar Tikki, Tandoori Paneer, Spring Rolls, Onion Bhaji and Vegetable Samosa

Mains

Venison

Grilled Venison - £19.95
Marinated in Indian Spices over night, cooked in a clay oven.
served with aubergine mash, vegetables and a venison jue.

Lamb

Kashmiri Lamb Rogan Josh - £18.95
An All Time Favourite; Boneless Lamb, Slow-Braised In Bone Marrow Stock With Yoghurt. Spiced With Garam Masala And Saffron

Methi Lamb - £18.95
Slow Cooked Lamb Served With Fenugreek, Tossed In Authentic Mild Spices

Lamb Biryani - £19.95
Beautifully Spiced And Fragrant Layers Of Basmati Rice, Served With Tender And Juicy Pieces Of Lamb

Lamb Bhuna - £19.50
Boneless Lamb Gently Fried In Spices, In A Thick and Rich Onion And Tomato Sauce.

Saag Lamb - £19.95 Boneless Lamb Cooked With Spinach, Saag and Finished With Fresh Cream

Chicken

Buttered Chicken - £16.50
Chicken Marinated In Masala Spices Overnight, Cooked In A Creamy Mild Tomato Sauce, Finished With Cream, Butter and Fenugreek

Chicken Tikka Masala - £16.50
Chicken Tikka Pieces Simmered In Creamy Butter, Yoghurt, Fresh Onions, Tomato Sauce And Flavoured With Cinnamon, Cloves And A Touch Of Cream.

Chicken Korma - £16.95
Succulent Pieces Of Chicken Cooked In A Mild And Creamy Cashew Sauce.

Methi Chicken - £15.95
Tender Pieces of Chicken Cooked With Fenugreek, Tossed In Authentic Mild Spices

Chicken Biriyani - £16.95
Beautifully Spiced And Fragrant Layers Of Basmati Rice Served With Tender And Juicy Pieces Of Chicken

Chicken Jalfrezi - £16.95
Chicken Tikka Strips With Bell Pepper In Onion And Tomato Gravy, Spiced With Garam Masala

Fish

Goan Fish Curry - £15.99
An Indian Coastal Fish Curry, Cooked With Coconut Milk, Curry Leaves And A Hint Of Tamarind

Malabar Sea Bass - £19.95
Mildly Spiced Sea Bass With Crushed Masala New Potatoes, Tenderstem, Served With Coconut Milk And Onion Gravy

Saffron Special Prawn Masala - £19.95
Our Saffron Special, Prawns Cooked In A Traditional Clay Oven And Simmered In Onion And Tomato Gravy

Prawn Malai Curry - £20.95
A mild sublime curry - Prawn simmered in smooth coconut cream & cashewnut gravy and selected spices

Vegetarian

Methi Paneer - £13.95
Lightly spiced cubes of Indian cottage cheese, cooked with fresh fenugreek leaves.

Paneer Tikka Masala (V) -£13.99
Indian Cottage Cheese Cooked In A Clay Oven And Finished With Onion And Tomato Based Gravy

Saag Paneer (V) - £13.99
Lightly Spiced Cubes Of Indian Cottage Cheese Cooked With Spinach And Fenugreek

Dal Tadka (V) - £9.95
A Popular Indian Lentil Dish Made With Arhar Dal, Served In Creamy Dal With Smoked Flavours

Dal Makhani (V) - £10.95
Classic Black Lentils And Kidney Beans, Slow Cooked Overnight And Finished With Tomato, Cream And Butter

Mixed Vegetable Curry (V) - £9.99
Symphony Of Fresh Vegetables Cooked With Indian Spices

Chickpea Masala (V) - £9.99
Chickpeas Cooked In A Delicately Spiced Masala

Breads

TandooriRoti -£3.95
Garlic Naan - £3.50
Butter Naan - £4.95
Cheese Naan - £5.25
Cheese & Garlic Naan - £5.25
Peshwari Naan - £5.25

Rice

Basmati Rice -£4.99
CuminRice- £5.25
Saffron Pilau Rice - £5.75
Mushroom Fried Rice - £5.95

Sides

Curry Sauce - £4.95
Masala Chips - £4.50
SeasonalSalad -£4.95
Mixed Raita - £3.50
Chilli Garlic Chips - £4.95
Mango Lassi - £4.99

Poppadums - £1.95
With Mango Chutney
Extra dips: - £0.95
Mint Chutney,
Mango Chutney,
Mixed Chopped
Onions

Allergen Information

Please inform your server of any allergies or intolerances.
They will be happy to check which dishes
are suitable for you.