



THE STONE HOUSE

Experience the difference

# Saffron

Authentic Indian Cuisine  
@The Stone House



Monday - Saturday | 17:30 - 21:30  
Sunday | 12:00 - 15:00  
Sunday | 17:30 - 21:00

# 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 platter 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

## Breads

### Tandoori Roti - £1.95

Garlic Naan - £4.95

Butter Naan - £4.95

Cheese Naan - £5.50

Cheese & Garlic Naan - £5.50

Peshwari Naan - £5.50

## Rice

### Basmati Rice - £4.99

CuminRice - £5.25

Saffron Pilau Rice - £5.75

Mushroom Fried Rice - £5.95

# 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

## 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.