



# TANISHQ

RESTAURANT & BAR

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## ALLERGEN NOTICE

**Please speak to your server for allergens information.**

**Dishes may contain traces of allergens/nuts despite our persistent efforts.**

**Menus are subject to change.**

**Prices include VAT. A discretionary service charge of 12.5% will be added**



## Appetisers

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Mini poppadom's with accompanying trio of dips. Spiced pineapple, tempered tomato salsa and coriander mint granny smith apple chutney. **£4**

## Small Plates

**Scallopini Murgh Tikka**-Organic corn-fed chicken, garlic, Indian herbs, dry spice, mustard yoghurt. **£10**

**Thakkali Thokku Shish**- Gressingham duck mince, beetroot. Ground whole spices, cucumber, onion relish. **£11**

**Grilled Eggplant Rollatini (V)**- stuffed with mixed roast peppers, seasonal veg and julienne carrots. Sweet and spicy tomato and date chutney **£9**

**Lahsooni Chargrill Jhinga**- Cornish tiger prawns, garlic, ground roasted garam masala, avocado and mango salsa. **£14**

**Afgan Shinwari** - Welsh Lamb cutlets. Dry spice rub, tandoor baked, lahsooni mooli and carrot ribbons. **£13**

**Calcutta Samosa Chat (V)** Homemade filled pastry, chickpeas, tamarind, spiced potatoes, green relish, pomegranate pearls. **£9**

**King Scallop Moilee**- King scallops, ginger, mushroom, chili, cumin, mustard seeds, curry leaf, fresh lime juice, mango relish **£14**

**Bharwan Grilled Paneer(V)**- Homemade Paneer, fresh ginger, garlic, baby spinach, coriander, garam Masala. **£9**

**Venison Hunter Kabab**- Locally sourced, finest cut of organic venison, quail egg, Tamarind, coriander seeds, tellicherry peppercorns, ground spices. **£13**

**Bengali Cod & Crab cake**- Devon crab, black cod, Maris piper potatoes, micro herbs, tomato salsa. **£12**

**Goan Hara Chicken**- Organic Free range chicken breast, fresh mint, Garlic coriander, granny smith apple, chillies. **£10**



## Big Plates

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- Old Delhi Makhanwala-** French trimmed Organic corn-fed chicken, rich tomato and butter sauce, shahi jeera, fenugreek, house blend roasted garam masala. Served with a shiitake and spinach fricassee. **£15**
- Vadouvan Monkfish-** Locally sourced sustainably farmed Monkfish pan seared, coconut, mix of clove, ginger, chili, curry leaf, organic pak choi in home made ground herb mix. **£25**
- Chargrilled Smoked Lamb Chops-**French trimmed Welsh lamb chops. Baby carrot, potatoes, Asparagus, garlic chive oil served with saffron sauce. **£29**
- Ceylonese Cashew Korma-** Corn-fed chicken breast, coconut milk, cream, cashew, yogurt, roasted cumin. **£18**
- Shahi Malai Kofte (V)-** rich curry stew, fenugreek, paneer kofta in creamy, smooth and rich sauce, edible silver. **£15**
- Chooza Chettinad-** Organic Chicken escalope, with notes of ginger, fennel and cardamom. served with stir fried mushroom and spinach. **£17**
- Keralan Sigri Duck-** Supreme of Gressingham Duck, ground roasted whole spice crust, spiced. tamarind. **£21**
- Tandoori Salmon-** Sustainably farmed Scottish Salmon, garlic, fresh mustard, chilli, cilantro, turmeric with tossed potato and red onion. **£27**
- Kashmiri Rogan Josh:** Slow cooked lamb shank, organic tomatoes, cinnamon, cardamom, Kashmiri chilli. **£21**
- Anglo-Indian Wild Prawn-**Locally sourced Giant prawns, coconut cream, tomato, curry leaf, lemon leaf and ground spices **£29**
- Rajasthan Spicy Lamb-** - Morsels of slow cooked shoulder of Welsh Lamb simmered with onions, roasted red chilli, bay leaf and cinnamon **£19**
- Royal Rabbit Leg-** English Organic rabbit supreme, Cashew, royal spices, Sweetcorn, Missi Roti. **£24**
- Kishores Biriyani-** Executive Chef Kishores special biriyani served in Indian safari style. See server for meat type or vegetarian option cooked on the day. **£21/17**



## Vegetarian

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<b>Jeera Aloo(V)</b> - Organic baby potatoes, roasted cumin, chillies, tomatoes & fresh coriander.	£ 6
<b>Hyderabadi Baby Aubergine(V)</b> - Organic baby aubergines, sesame seeds, turmeric, organic yoghurt, desiccated coconut.	£9
<b>Daal Makhani (V)</b> -Urad Daal, Rajma beans, garlic, tomatoes, ginger, butter, cream, Kashmiri chili, garam masala	£8
<b>Sarson Chole ka Saag (V)</b> - spinach, royal chickpeas, butter, ginger, ground spices, cilantro.	£9
<b>Kadai spiced Garden Veg(V)</b> - Sugarsnaps , babycorn, Asparagus, capsicum, onions, tomatoes & spices.	£8
<b>Rainbow Ribbon Salad (V)</b> -Radish, Cucumber, Mixed papers Beetroot. Mustard, Red onion extra virgin olive oil.	£9
<b>Mango and Avocado Salad (V)</b> -Mustard, extra virgin olive oil, lemon juice, mixed leaf salad, mango, avocado, pomegranate pearls	£10

## Bread & Rice

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<b>Safed Chawal</b> - Steamed Basmati Rice	£5
<b>Saffron Pulao Rice</b> - Basmati rice, butter, ginger, shallots, saffron	£6
<b>Lemon Rice</b> - Basmati rice with lemon balm oil and poppy seeds	£7
<b>Buttered Naan</b> -Tandoori naan bread with poppy seeds	£5
<b>Garlic and baby Coriander Naan</b> - oven baked bread, garlic, baby coriander	£6
<b>Kulcha</b> - leavened flatbread, paneer, potatoes	£7
<b>Breadbasket</b> - Buttered Naan/Garlic Coriander Naan/ Kulcha	£14





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**À la carte**

