

# TURMERIC KITCHEN MENU

## WINE LIST

TASTING GUIDE: White & Rosé | 1 = Driest - 9 = Sweetest  
Red | A = Light-bodied - E = Full-bodied | 125ml glass available upon request

### Sparkling Wine & Champagne

Prosecco, Nua	150ml	75cl
(Italy, 2   Elegant with a fruity bouquet of mellow greengage and a pleasant, light citrus note)	£8.95	£29.95
	£10.95	£49.95

### Champagne, Jules Feraud Brut Reserve

(France, 1 | Award winning, biscuity Champagne of great quality which has been highly regarded for many years)

### White Wine

Sauvignon Blanc, Pierre Lacasse	175ml	250ml	75cl
(France, 2   Dry with a crisp citrus note)	£6.95	£8.25	£22.95
Pinot Grigio, San Giorgio	£6.95	£8.25	£22.95
(Italy, 2   Clean crisp and flavoursome Pinot Grigio from Venezia. Fuller in style than many)			
Chardonnay, Beyond The River			£26.95
(Australia, 2   Fresh tropical flavours in abundance)			
Sauvignon Blanc, Honu			£29.95
(New Zealand, 2   Classic, intense flavours of lime and gooseberry with aromas of passionfruit and citrus)			
Chablis, Domaine Christophe Camu			£42.95
(France, 1   Pure Chardonnay with a fresh, fruit - laden palate and a nervy minerality)			

### Rose Wine

Pinot Grigio Rosé, San Giorgio	175ml	250ml	75cl
(Italy, 2   Refreshing light with summer berry notes)	£6.95	£8.25	£22.95
Cotes de Provence Rosé, J.L. Quinson	£7.95	£9.25	£26.95
(France, 2   Distinctive fruit backed by floral hints)			

### Red Wine

Merlot, Pierre Lacasse	175ml	250ml	75cl
(France B   Plum notes with accessible red fruit)	£6.95	£8.25	£21.95
Malbec, Quara Estate	£6.95	£8.50	£23.95
(Argentina, C   Full and well - rounded with cherries, blackcurrants, plums and herbs)			
Pinotage, Franschhoek Cellar	£7.25	£8.95	£25.95
(South Africa, D   Hot baking fruit flavours with sweet, juicy tannins and a soft finish)			
Primitivo, Doppio			£29.95
(Italy, C   Concentrated red fruits with a long aftertaste)			
Pinot Noir, Babich Black Label			£54.95
(New Zealand, B   Dark cherry with gentle oak aromas on medium - weighted palate of forest fruits)			
Barolo, Antario			£59.95
(Italy, E   Classic Nebbiolo fruit with 2 years minimum oak ageing and great depth)			

## COCKTAILS

Martini (Choose from Espresso, Watermelon, Passionfruit or Lychee)	£10.95
Margarita (Tequila, Cointreau & Lime juice)	£10.95
Mojito (White Rum, Fresh Mint, Lime, Sugar & Soda)	£10.95
Mango Mojito (White Rum, Fresh Mint, Mango Nectar & Soda)	£10.95
Bellini (Choose from Peach, Lychee or Passionfruit)	£10.95
Negroni (Gin, Campari & Sweet Vermouth)	£10.95
Negroni Sbagliato (Gin, Campari, Sweet Vermouth & Prosecco)	£10.95
Old Fashioned (Bourbon, Bitters & Sugar)	£10.95

## MOCKTAILS

Virgin Mojito (Lemon, Sugar, Mint & Lemonade)	£6.95
Cranberry Cooler (Cranberry, Apple juice, Lime & Soda)	£6.95
Lemon Tree (Apple juice, Mint, Lemon & Lemonade)	£6.95
Passionfruit Punch (Passionfruit purée, Mint, Lime & Soda)	£6.95

## SOFT DRINKS

Fruit Juice (Ask for juices available)	£2.95
Coke / Diet Coke / Lemonade	£3.25
Ginger Ale	£3.25
Ginger Beer	£3.25
Lassi (Choose from Sweet, Mango or Salted)	£5.95
Still / Sparkling Water (750ml)	£3.25

## BOTTLED BEER & CIDER

Heineken (330ml)	£4.50
Cobra (330ml)	£4.50
Peroni (330ml)	£4.50
Corona (330ml)	£4.50
Asahi Super Dry (330ml)	£4.50
Meantime Pale Ale (330ml)	£4.50
Cider (500ml)	£5.95
Heineken Non Alcoholic (330ml)	£3.25

## SPIRITS

Add a 200ml mixer for £2.00 | 25ml spirit available upon request

<b>Vodka</b>	50ml
Absolut	£6.95
Ciroc (Ask for flavours available)	£6.95
Grey Goose	£7.95
Belvedere	£8.95
<b>Gin</b>	50ml
Bombay Sapphire	£6.95
Tanqueray	£6.95
Hendrick's	£8.95
Monkey 47	£8.95

<b>Rum</b>	50ml
Bacardi Carta Blanca	£6.95
Captain Morgan Dark	£6.95
Kraken Black Spiced	£7.95

<b>Cognac</b>	50ml
Courvoisier VS	£6.95
Martell VS	£6.95
Rémy Martin VSOP	£8.95

<b>Whisky</b>	25ml	50ml
Johnnie Walker Black Label	£5.95	£7.95
Chivas Regal	£5.95	£7.95
Jack Daniel's	£5.95	£7.95
Tenjaku	£6.95	£8.95

<b>Single Malt</b>	25ml	50ml
Glenmorangie 10 year	£5.95	£8.95
Glenfiddich 12 year	£5.95	£8.95
Laphroaig 10 year	£5.95	£8.95
Talisker Skye	£6.95	£9.95
Dalmore 15 year	£13.95	£18.95

<b>Liqueurs</b>	50ml
Baileys	£6.95
Malibu	£6.95
Cointreau	£6.95
Tia Maria	£6.95
Amaretto	£6.95

## TEA & COFFEE

Tea	£3.25
American	£3.25
Espresso	£3.25
Café Latte	£3.50
Café Mocha	£3.50
Cappuccino	£3.50
Hot chocolate	£3.50

APPETISERS

Kale Chat (V,D) <i>Batter fried kale leaves, potatoes, chickpeas, mint, tamarind and yogurt</i>	£7.95
Malai Paneer Tikka (V,D) <i>Stuffed cottage cheese infused with dynamic flavours of cream and apricot and served with apricot chutney</i>	£8.95
Avocado Bombs (V,D, MU) <i>Crispy smashed avocado patties with a touch of mustard seeds served with beetroot chutney</i>	£8.95
Tandoor ke Phool (V,D) <i>Broccoli and cauliflower marinated in spiced sauce, cooked in a clay oven and served with mint chutney</i>	£7.95
Dahi Ke Kebab (V,D) <i>Creamy cutlet patties filled with hung yoghurt, garlic and chilli served with hare pyaaz ki chutney</i>	£7.95
Murgh Tikka (D, MU) <i>Spiced marinated chicken cooked in a clay oven</i>	£8.95
Murgh Malai Tikka (D) <i>Chicken breast marinated with cheesy cream and with bursting flavours of ginger, garlic and cardamom</i>	£8.95
Seekh Kebabs <i>Grilled minced lamb cooked to perfection in a clay oven served with mint sauce</i>	£9.95
Garlic Chilly Lamb Chops (D, MU) <i>Spring lamb chops marinated in ginger, spices, yoghurt and cheese</i>	£9.95
Tandoori Salmon Tikka (D, MU, F) <i>Spiced marinated Scottish salmon glazed in a clay oven</i>	£9.95
Tandoori Prawns (D, MU, F) <i>King prawns in tingling spices and grilled in a clay oven</i>	£9.95

AROUND THE WORLD

Sirloin steak 8oz <i>Served with fries, a tomato and peppercorn sauce</i>	£16.95
Spicy bean burger (V, G) <i>Served with fries</i>	£10.95
Beef Burger (G) <i>Served with fries</i>	£12.95
Grilled Chicken Burger (G) <i>Served with fries</i>	£12.95
Fish & Chips (G) <i>Served with mushy peas</i>	£12.95
Spinach and Ricotta Ravioli (G, D) <i>Add chicken for +£2.00</i> <i>In creamy pesto sauce</i>	£10.95
Make your own Pizza (G, D) <i>Choose up to 3 toppings</i> <i>Chicken, Ham, Pepperoni, Peppers, Mushrooms, Olives, Jalapeños, Cheese</i>	£11.95
Chicken Caesar Salad (G, D)	£9.95
Stem Vegetables (VG) <i>Lemon roasted broccoli and asparagus</i>	£8.95

BREADS

Naan (D, G, E)	£3.25
Garlic Naan (D, E)	£3.45
Peshwari Naan (G, E, N)	£4.95
Tandoori Roti (G)	£3.25

RICE

Basmati Rice	£3.55
Saffron Pilau Rice	£3.95

MAINS

Dal Makhani (V, D) <i>Black lentils and kidney beans in a buttery tomato sauce flavoured with fenugreek and cream</i>	£8.95
Yellow Dal Fry (VG) <i>Yellow lentils tempered with onion, tomatoes and garlic</i>	£8.95
Hara Patta Paneer (V, D) <i>Indian cottage cheese with spinach and cream</i>	£9.95
Smoked Aubergine (VG) <i>Smoked aubergine mash cooked with burnt garlic, pounded chilli and tomatoes</i>	£9.95
Banarasi Dum Aloo (D, N) <i>Slow cooked stuffed potatoes in rich tomato gravy</i>	£9.95
Paneer Angara (V, D, N) <i>Cottage cheese cooked in a rich cashew sauce with a smoked flavour of charcoal</i>	£9.95
Murg Makhani (D, MU) <i>Chef's signature chicken tikka in a buttery tomato sauce flavoured with fenugreek and cream</i>	£10.95
Murgh Rezala (D, N) <i>Chicken marinated in a vibrant creamy poppyseed and cashew sauce</i>	£10.95
Murg Chettinad (D) <i>Flavoursome chicken curry inspired from South India, cooked in Indian spices, curry leaves and peppercorns</i>	£10.95
Laal Maas (D, MU) <i>Slow cooked lamb in rich spices, onion and tomato masala</i>	£10.95
Lamb Kheema Mutter <i>Lamb mince cooked with aromatic spices, onion, garlic, tomatoes and peas</i>	£9.95
Lamb Shank <i>Slow cooked, seasoned lamb shank in Indian spices</i>	£13.95
Malabari Salmon (MU, F) <i>Salmon fillets in a coconut curry tempered with mustard seeds and curry leaves</i>	£10.95
Prawn Mollee (MU, F) <i>Prawns cooked in a rich coconut and turmeric sauce</i>	£10.95
Tawa Fish (MU, F) <i>Pan fried seabass with rice and salad</i>	£12.95
Vegetable Handi Biryani (D) <i>Saffron Basmati rice cooked with vegetables and seasoned with herbs</i>	£10.95
Chicken Handi Biryani (D) <i>Saffron Basmati rice cooked with chicken and seasoned with herbs</i>	£11.95
Lamb Handi Biryani (D) <i>Saffron Basmati rice cooked with lamb and seasoned with herbs</i>	£12.95

SIDES

Raita (D)	£2.95
Masala Laccha Onion	£3.25
Kuchumber Salad	£3.95
Fries	£4.25
Onion Rings (G)	£4.25
Garlic Bread (D, G)	£4.25

Allergens

Celery - C, Gluten - G, Crustaceans - Cr, Eggs - E, Fish - F, Lupin - L, Dairy - D, Nuts - N, Mustard - M, Peanuts - PN, Sesame - SE, Sulphur - SU, Soya - SO, Mollusc - MO

Key:    VG - Vegan    V - Vegetarian

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen allergens is available on request.