

While You Wait

Fried Pappadom

£ 0.50

Trio-Chutney tray

£ 2.10



The Journey Begins

Adapted from the street food markets of Northern & Southern India

Onion & Mirchi Bhajias V/VG

£ 5.50

Our version of the world famous onion bhaji with red onion and green chilli, deep fried in a gram flour batter

Paneer Shaslik V/GF

£ 5.75

Skewered and chargrilled Indian cottage cheese marinated in tandoor spices, with sweet bell peppers and onions

Samosa Chaat (ask for Vegan)

£ 5.75

Crushed Samosa topped with sweet yoghurt, tamarind sauce and sev

Bean and Beetroot Fritter V

£ 5.75

Beetroot and black bean fritters, with onions, chillies, coriander leaves and cumin

Masala Uthappam (ask for Vegan/GF)

£ 5.75

Stone griddled thick dosa topped with a mix of onion, tomato and coriander. Served with sambar dal and chutney

Malabari Chicken Wings

£ 5.95

Hot wings with a bit of Indian flair, crispy chicken wings with a Malabari spice mix rub

Tandoori Chicken Tikka GF

£ 6.20

The famous chicken tikka, marinated overnight in tandoori spices and yogurt

Malai Chicken Tikka GF

£ 6.20

Tender Pieces of lightly spiced chicken, cooked in a tandoor with a white peppercorn, coriander and yoghurt marination

Elms Kottayam Kappa Beef GF/DF

£ 6.95

Tender beef cubes cooked in freshly ground garam masala, shallots and curry leaves, served with a mildly spiced tempered crushed cassava

Tandoori Lamb Chops GF

£ 6.95

Tandoori cooked duo of lamb cutlets with traditional Rajasthani marination

Crispy Fried Prawn

£ 7.20

Panko crumb fried King prawn marinated with turmeric, ginger, chilly

The Elms Mix Grill GF

£ 8.49

Lamb sheekh kebab, Lamb chops, Chicken Tikka, Malai Tikka and Onion Bhaji, fresh and hot from Tandoori oven



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The Main Landmarks

Chettiar Chicken GF 🔥🔥

Chicken breast cooked in a freshly ground Chettinad spices.
A speciality dish from the region of Chettinad in South India

£ 11.95

Pork Peralan (GF/DF) 🔥🔥

Diced pork leg cooked to tender in aromatic spices and cider vinegar.
A Kerala Speciality

£ 12.50

Punjabi Paneer Makhani GF/V

From the streets of Punjab, Paneer tikka simmered in methi flavoured creamy rich tomato sauce

£ 11.50

South Indian Beef Curry GF 🔥🔥

Tender beef from the south of India, with coconut milk, chillies and curry

£ 12.95

Kashmiri Lamb Rogan Josh GF 🔥🔥

Lamb braised to tender with a gravy of aromatic spices, Kashmiri chilli and tomatoes. A classic dish from the Kashmir region

£ 13.50

Elms special Seabass Moilee GF 🔥

Delicate but luxurious pan fried fish curry with coconut milk, whole spices and turmeric,, served with rice

£ 13.50

Goan Seabass curry GF 🔥🔥

Fresh Seabass fillet cooked in a tangy sauce of chillies, kokum and coconut milk, served with roice

£ 13.50

Thangassery Prawns Curry GF 🔥🔥

King prawn curry with flavours of ginger, curry leaf, kokum and fenugreek, served with rice

£ 13.50

Mughlai Biryani GF 🔥🔥

Known as 'God father of Biryani' This regal dish is fit for a king and was probably eaten by many too. This recipe combines the finest basmati rice, dum cooked with Mughlai spices and nuts. Served with our raita and pickle

Vegetable
Chicken
Lamb
King prawns

£ 9.95
£ 12.95
£ 13.95
£ 13.95

Vegetarian Mix Platter

A selection of paneer tikka, beetroot and black bean fritter, onion bhaji, tandoori vegetable served with chutneys, naan bread and salad

£ 14.95

Tandoori Mix Grill

A selection of chargrilled lamb chops, chicken tikka, paneer tikka and fried chicken wings served with chutneys, naan bread and salad

£ 18.95

Full Tandoori Chicken 🔥🔥

£ 14.95

Half Tandoori Chicken 🔥🔥

£ 7.95

(The famous tandoori chicken marinated overnight in tandoori spices)

The Elms Chicken GF 🔥🔥

An exquisite indulgence of chicken, herbs, exotic spices, coriander and fresh cream

£ 13.50

Classic Regional Dishes

Madras, Korma, Bhunda, Tikka masala, Jhalfreizi, Makhani, Karahi, Saag

Vegetables
Paneer
Chicken
Lamb
King Prawn

£ 9.95
£ 11.95
£ 12.95
£ 13.50
£ 13.95

The Bread Basket

Tandoori Roti

Unleavened whole wheat flour Indian bread

Chapati

Flat unleavened bread made with whole wheat flour

Plain Naan

Fermented Indian bread made with refined flour

Garlic/Butter Naan

Fermented Indian bread made with refined flour, garlic and clarified butter

Malabar Porotta

A very famous street food bread in south India, this flaky, layered flat bread is prepared with a fermented dough of refined flour.

Cheese/Chilli Naan

Fermented Indian bread made with refined flour, cheese or green chilli and clarified butter

Speciality Breads /Stuffed Naan

Peshwari Naan

Lamb Keema Naan



£ 1.95

£ 1.20

£ 2.50

£ 2.75

£ 2.75

£ 2.95

£ 3.50

£ 3.99

Rice Pot

Plain Rice GF

Basmati rice simply boiled

Ghee Rice GF

Basmati rice finished with clarified butter 'ghee'

Jeera Rice GF

Tempered basmati rice with cumin in ghee

Pulao Rice GF

Dum cooked basmati rice with aromatic spices and clarified butter

Lemon Rice GF

Plain basmati rice tempered with mustard, curry leaves, red chilli and lemon juice

Egg Fried Rice

Stir fried rice with eggs, peppers, spring onion and soy sauce

Chicken Fried Rice

Stir fried rice with chicken, peppers, spring onion and soy sauce



£ 1.95

£ 2.50

£ 2.50

£ 2.50

£ 2.50

£ 3.50

£ 4.99

Vegetarian Main Dishes

Bombay Aloo

Diced potatoes in a tomato based sauce and cumin tadka

Daal Palak

Classic combination of lentil and spinach with ghee

Beetroot Poriyal

Grated beetroot in grated coconut, tempered with mustard seeds and curry leaves

Aloo Gobi

Potato and cauliflower dish tossed in a spiced tadka

Sambhar

Lentil based mix vegetable stew in a sweet spiced tamarind broth



£ 8.95

£ 8.95

£ 8.95

£ 8.95

£ 8.95

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Side Dishes

Homemade Chips	£ 2.99
Cheesy chips	£ 3.99
Tandoor vegetable v	£ 4.95
<i>Assorted vegetables, tandoori marinated and chargrilled</i>	
Fresh green side salad V/VG	£ 3.50
<i>Slices of cucumber, tomatoes, onions, carrots and green chilli with a lemon wedge</i>	

Sweet Memories

Icecream	£ 4.99	
<i>3 scoops of ice cream from a selection of strawberry, chocolate and vanilla</i>		
Sorbet	£ 4.99	
<i>3 scoops of sorbet from a choice of Mango, Lime and Raspberry</i>		
Pistachio Kulfi	£ 4.99	
<i>Delicately fragrant frozen Indian ice cream with pistachio nuts and rosewater</i>		
Gulab Jamun	£ 5.50	
<i>Milk dumplings flavoured with rosewater and cardamom, with vanilla ice cream</i>		
Ras Malai	£ 5.50	
<i>Soaked milk dumpling in malai (clotted cream) flavoured with cardamom.</i>		
Pazham Pori v	£ 5.70	
<i>Warm plantain fritters with vanilla Ice cream</i>		
Elms Exotic Mango Pudding V/VG/GF	£ 5.99	
<i>Baked mango and coconut milk pudding with mango couli</i>		

Coolers and Refreshers

Lassi

Traditional Indian yoghurt based drink

Sweetened
Mango



Glass

£ 2.99

£ 3.30

Jug

£ 7.50

£ 8.50



Declaration

Please inform your server before ordering, of any specific dietary requirements that you may have.

All our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, mustard, flour, etc.) are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products.

VG - Vegan / DF - Dairy Free / NF - Nut Free / V - Vegetarian / GF - Gluten Free

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