

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

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

£ 5.50

Paneer Shaslik V/GF

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

£ 5.75

Samosa Chaat (ask for Vegan)

Crushed Samosa topped with sweet yoghurt, tamarind sauce and sev

£ 5.75

Bean and Beetroot Fritter V

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

£ 5.75

Masala Uthappam (ask for Vegan/GF)

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

£ 5.75

Malabari Chicken Wings

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

£ 5.95

Tandoori Chicken Tikka GF

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

£ 6.20

Malai Chicken Tikka GF

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

£ 6.20

Elms Kottayam Kappa Beef GF/DF

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

£ 6.95

Tandoori Lamb Chops GF

Tandoori cooked duo of lamb cutlets with traditional Rajasthani marination

£ 6.95

Crispy Fried Prawn

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

£ 7.20

The Elms Mix Grill GF

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

£ 8.49

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 rice

£ 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

£ 9.95

Chicken

£ 12.95

Lamb

£ 13.95

King prawns

£ 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 GF 🔥🔥

£ 14.95

Half Tandoori Chicken GF 🔥

£ 7.95

(The famous tandoori chicken marinated overnight in tandoori spices)

The Elms Chicken GF 🔥

£ 13.50

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



Classic Regional Dishes

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

Vegetables

£ 9.95

Paneer

£ 11.95

Chicken

£ 12.95

Lamb

£ 13.50

King Prawn

£ 13.95

The Bread Basket

Tandoori Roti

Unleavened whole wheat flour Indian bread



£ 1.95

Chapati

Flat unleavened bread made with whole wheat flour

£ 1.20

Plain Naan

Fermented Indian bread made with refined flour

£ 2.50

Garlic/Butter Naan

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

£ 2.75

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.

£ 2.75

Cheese/Chilli Naan

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

£ 2.95

Speciality Breads /Stuffed Naan

Peshwari Naan

£ 3.50

Lamb Keema Naan

£ 3.99

Rice Pot

Plain Rice GF

Basmati rice simply boiled



£ 1.95

Ghee Rice GF

Basmati rice finished with clarified butter 'ghee'

£ 2.50

Jeera Rice GF

Tempered basmati rice with cumin in ghee

£ 2.50

Pulao Rice GF

Dum cooked basmati rice with aromatic spices and clarified butter

£ 2.50

Lemon Rice GF

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

£ 2.50

Egg Fried Rice

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

£ 3.50

Chicken Fried Rice

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

£ 4.99

Vegetarian Main Dishes

Bombay Aloo

Diced potatoes in a tomato based sauce and cumin tadka

£ 8.95

Daal Palak

Classic combination of lentil and spinach with ghee

£ 8.95

Beetroot Poriyal

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

£ 8.95

Aloo Gobi

Potato and cauliflower dish tossed in a spiced tadka

£ 8.95

Sambhar

Lentil based mix vegetable stew in a sweet spiced tamarind broth

£ 8.95



Side Dishes

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

Sweet Memories

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

Coolers and Refreshers

Lassi	Glass	Jug
Traditional Indian yoghurt based drink	£ 2.99	£ 7.50
Sweetened	£ 3.30	£ 8.50
Mango		



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