

SLATE & GRAIN

BRASSERIE AND BAR

CHEF'S TASTING MENU

Appetizers

Masala Poppadoms

Poppadoms with aromatic Indian spices, onion, tomatoes

Starters

Chilli Garlic Prawns

King prawns tossed in fresh garlic and chilli served with a chilli, lime & coriander mayo

Tandoori Chicken Tikka

Free range chicken breast marinated in Indian spices, garam masala and yogurt

Palak Patta Chaat

Crispy baby spinach served with cooling yogurt, tamarind, and mint chutney

Pani Puri

Popular Indian Street food style golgappas served with potato, chickpeas, and mouth-watering mint jaljeera pani

Mains

Chettinadu Chicken Curry

Authentic Indian creamy sauce cooked with coconut, curry leaves, fennel, black pepper

Lamb Rogan Josh

Braised lamb sauce flavoured with garlic, ginger and aromatic Indian spices

Davangere Tadka Dal

Smooth and creamy dal tempered with Indian spices and a smoky charcoal flavour

Naan Bread

Saffron Rice

Mixed Jeera Raita











Desserts

Churros

Gulab Jamun

Served with vanilla ice cream

£34.99

 Vegan  Vegetarian  Halal  Gluten  Crustaceans  Fish  Dairy  Nuts  Peanuts  Sesame Seeds

If you have any specific allergies or dietary requirements please speak to a member of staff.

Discretionary service charge is applied to your bill.

SLATE & GRAIN

BRASSERIE AND BAR

DINNER HOUSE MENU

Appetizer

Masala Poppadoms

Poppadoms with aromatic Indian spices, onion, tomatoes

Starters

Chilli Panner

Indian cottage cheese marinated in house special spices with peppers and onion

Tandoori Chicken Tikka

Free range chicken breast marinated in Indian spices, garam masala and yogurt

Punjabi Samosa

Deep fried pastry with a spiced filling made with potatoes, spices and herbs

Mains

Chicken Biryani

A layered combination of rice with free-range chicken

Davangere Tadka Dal

Smooth and creamy dal tempered with Indian spices and a smoky charcoal flavour

Naan Bread











Mixed Jeera Raita

Dessert

Chocolate Brownie

Served with vanilla ice cream

£25.99

 Vegan  Vegetarian  Halal  Gluten  Crustaceans  Fish  Dairy  Nuts  Peanuts  Sesame Seeds




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DINNER MENU



APPETIZERS

Bang Bang Cauliflower   **£7**
Crispy coated spiced cauliflower with homemade mayo sauce



Chilli Paneer    **£7**
Indian cottage cheese marinated in house special spices with peppers and onion



Paneer Tikka Shashlik   **£7**
Indian Cottage Cheese with ginger garlic green chilli and mixed peppers

Vegetable Gyoza   **£7**
Deep fried mixed veg gyoza, served with spiced soy dipping sauce

Cheesy Fries   **£6**
House spiced fries with cheese, jalapeno peppers and chives. Add pepperoni (+£2)

Buffalumi Fries   **£7**
Crispy and salted Cyprus halloumi wedges served with sweet chilli sauce

Spicy Buffalo Chicken Wings   **£8**
Coated with spicy and tangy homemade sauce with mouth-watering hot dip



Tandoori Chicken Tikka   **£9**
Free range chicken breast marinated in Indian spices, garam masala and yogurt




Lamb Chops   **£12**
Chargrilled lamb cutlets marinated in Indian spices

Chili Garlic Prawns   **£13**
King prawns tossed in fresh garlic and chilli served with a chilli, lime & coriander mayo

Spicy Calamari   **£8**
Our house iconic crispy fried squid, tossed in harissa spice, served with a chilli & coriander dipping sauce




CHAAT

Pani Puri   **£6**
Popular Indian Street food style golgappas served with potato, chickpeas, and mouth-watering mint jaljeera pani

Aloo Tikki Channa Chaat    **£7**
Crispy, savoury spiced potato patties served with Indian traditional chickpea curry topped with mint, imli chutney and sweet yogurt

Aloo Papdi Chaat    **£6**
Crispy fried flour crackers topped with an array of tangy and spicy chutneys, cooling yogurt, chickpeas, and potatoes



Punjabi Samosa   **£5**
Deep fried pastry with a spiced filling made with potatoes, spices, and herbs

Punjabi Style Samosa Chaat    **£7**
Crispy fried samosa pastry served with chickpeas, tangy sauces, mint yogurt, and spices

Palak Patta Chaat    **£9**
Crispy baby spinach served with cooling yogurt, tamarind, and mint chutney

SHARING PLATES

California sharing's Platter   **£18**
Half rack of slow cooked baby pork ribs in barbecue sauce with crispy chicken wings marinated in spicy sauce

Jungli Murgh   **£15**
Chargrilled half baby chicken marinated in Indian spice and yogurt with salad & fries

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DINNER HOUSE MENU

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Free range chicken breast marinated in Indian spices, garam masala and yogurt

Punjabi Samosa

Deep fried pastry with a spiced filling made with potatoes, spices and herbs

Mains

Chicken Biryani

A layered combination of rice with free-range chicken

Davangere Tadka Dal

Smooth and creamy dal tempered with Indian spices and a smoky charcoal flavour

Naan Bread











Mixed Jeera Raita

Dessert

Chocolate Brownie

Served with vanilla ice cream

£25.99

 Vegan  Vegetarian  Halal  Gluten  Crustaceans  Fish  Dairy  Nuts  Peanuts  Sesame Seeds

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DINNER MENU

CURRIES

Makhni Murgh   **£12**

A classic Indian creamy tomato sauce simmered with marinated chicken

Chettinad Chicken Curry  **£12**

Authentic Indian creamy sauce cooked with coconut, curry leaves, fennel, black pepper

Lamb Rogan Josh   **£14**

Braised lamb sauce flavoured with garlic, ginger and aromatic Indian spices

Panner Makhni   **£10**

A classic Indian creamy tomato sauce simmered with Indian cottage cheese

Davangere Tadka Dal  **£7**

Smooth and creamy dal tempered with Indian spices and a smoky charcoal flavour

Chana Masala  **£7**

Tender Chickpeas cooked in warming Spices in lightly Caramelised Onion and tangy Tomato

Mixed Vegetable Curry  **£8**

Blend of potatoes, cauliflower, and green peas in an onion-tomato gravy

Tawa Roti   **£3**

A charred whole wheat flour Indian soft bread

Butter Naan    **£3**

Home-made bread cooked in oven

Biryani   **£12**

A layered combination of rice with meat or vegetables, served with raita

Chicken (Halal) - £12

Lamb (Halal) - £14

Vegetables - £10

SIDES & ACCOMPANIMENTS

Mixed Green Salad  **£6**

Healthy green leaves with homemade salad dressing

Grilled Halloumi Salad   **£8**

Cyprus goat milk compressed cheese with roast peppers, onions, and greens

Coleslaw Salad   **£3**

Mixed sliced cabbage with carrots, onions, and mayo

Indian Salad  **£3**

Mixed sliced carrots, onions, tomatoes, and cucumber

Onion Rings   **£4**

Hand-cut beer battered onion rings

French Fries  **£4**

Crispy hand-cut potato fries served with dips

Basmati Rice  **£4**

A Fragrant Indian rice with an intoxicating natural aroma

Saffron Pulao  **£5**

A fragrant Indian rice cooked in aromatic saffron

Mixed Jeera Raita   **£3**

Indian style yogurt mixed with roasted cumin

Plain Yogurt   **£2**

Mixed vegetables pickled in mustard oil

Indian Pickle  **£1**





Mixed vegetables pickled in mustard oil





Roasted Popadom  **£3**


Grilled roasted popadom with aromatic Indian spices


DINNER MENU



DESSERTS

Gulab Jamun      **£5**
Deep fried Dough Balls soaked in a sweet, sticky Sugar
Syrup served with vanilla ice cream


Kulfi     **£5**
Indian Milk Made Ice Cream with mixed nuts


Chocolate Brownie  **£7**
Served with vanilla ice cream
and chocolate sauce

Spiced Sticky Toffee Pudding  **£8**
Served with salted caramel ice cream
and spiced toffee sauce
Vegan option available with sorbet,
please specify when ordering

Mango Passion Cheesecake   **£6**
An utterly delicious no-bake mango and
passion fruit cheesecake with biscuit base

Spanish Churros   **£6**
Crispy deep fried Spanish fritters served
with cinnamon laced sugar and chocolate dip

Ice-Cream  **£4**
2 scoops - choose from:
Vanilla, Salted Caramel, Strawberry or Chocolate

Sorbet  **£4**
2 scoops - choose from:
Mango, Passion Fruit or Lemon