

# barton rouge

Pappadum (each)	£1.00
Chutney Tray	£3.75
Mixed Indian Pickles	£2.00
<u>SMALL PLATES / STARTERS</u>	
Mixed Starter (for 2)	£14.95
Sheek Kebab	£6.95
Tandoori Chicken	£6.95
Chicken Tikka	£6.95
Tandoori Lamb Chops	£7.95
<div>Crispy Fried Prawns £9.95 Tiger Prawns marinated in smacking Asian sauce and deep fried. They are juice on the inside and super crispy on the inside.</div>	
<div>Tandoori King Prawn £9.95 Boti Kebab (Spring Diced Lamb) £7.95 Amritsari Fish Pakora £8.95 Crispy Fried Squids £8.95 Meat Samosas £6.95 Vegetable Samosas (V) £5.95 Chicken Pakora £6.95</div>	
<div>Jhinga Nisha £9.95 King prawn marinated with chef's special herbs, spices &amp; grilled in a clay oven.</div>	
<div>Onion Bhaji (V) £5.95 Chicken Chaff £6.95 Fish Masalla £7.95 King Prawn Puri £9.95 Aloo Moti Tikki (V) £5.95 Paneer Tikka (V) £7.95 Chilli Paneer (H) (V) £8.95</div>	
<div>Chicken Chilli (H) £7.95 A popular street food in India made of chunks of boneless chicken mixed with dry red chillies, finely chopped garlic, onions and bell peppers.</div>	
<u>GRILLS</u> <i>All grill dishes are served with a medium curry sauce. (Please note these dishes may contain some bones, ask for more details).</i>	
Tandoori Mixed Grill	£17.95
Mixture of Tandoori Chicken, Sheek Kebab, Chicken Tikka and Lamb Tikka.	
Tandoori Lamb Chops	£17.95
Lamb chops marinated in yoghurt with a touch of herbs and spices.	
Tandoori Chicken	£15.95
Half spring chicken marinated in yoghurt with delicate herbs and spices.	

Boti Kebab	£17.95
Fillet of Lamb with onions lightly spiced with Chef's own recipe and grilled in the tandoor.	
Chicken Tikka Shashlik	£15.95
Chicken tikka served with grilled tomatoes, peppers and onions.	
Tandoori King Prawns	£20.50
Tandoori king prawns served with grilled tomatoes, peppers and onions.	
<u>MAINS</u>	
Hyderabadi Gosht	£16.95
Diced lamb cooked with ginger, garlic, coriander, peppercorn & green chillies.	
Lamb Pepper Fry	£16.95
A tasty, must try recipe for lamb lovers.	
<div>Tawa Chicken or Lamb Curry Little spicy, tangy, and full of bold flavours, it is a popular street food from the bustling city of Mumbai and is a dish generally cooked on roadside dhabas (Highway Restaurant) on big tawas (frying pans). This dish goes well with naan bread &amp; tandoori rotis. Lamb £17.95 , Chicken £16.50</div>	
Shashlik Karahi Chicken	£15.50
Marinated chicken, green peppers, onions and tomato grilled together in the tandoor, then transferred to a pan to cook with Chef's special sauce. Garnished with fresh coriander.	
Chicken or Lamb Nagpur (H)	
Chicken or succulent lamb cooked with onion, peppers, garlic, ginger, coriander, naga chilli, fresh herbs and spices Lamb £16.95 , Chicken £15.50	
Chicken or Lamb Stir-fry	
A new and popular dish cooked in a medium spice to the Chef's own secret recipe. Lamb £16.95 , Chicken £15.50	
Chicken or Lamb Haandi	
Lamb or Chicken cooked on the bone with the chef's own home recipe. Lamb £16.95 , Chicken £15.50	
Shaahi Chicken	£15.50
Chicken tikka and minced lamb cooked together with ginger, garlic and capsicum and a rich blend of medium spices and herbs, topped with sliced.	
Honey Chicken Tikka	£15.50
Chicken Tikka richly blended with a preparation of honey and fresh cream with fresh herbs & spices.	
<div>Tandoori Butter Chicken £15.50 Butter chicken India's No.1 selling curry, traditionally known as murgh makhani, is an Indian dish originated in Delhi in 1950s. The curry was made "by chance" by mixing leftover tandoori chicken in a tomato gravy, rich in butter. Its sauce is known for its rich texture, mild, creamy and very rich flavour.</div>	
Tamarind Chicken Chilli (H)	£15.50
Stir-fried chicken cooked with capsicum, onion and fresh chillies in a fairly hot.	

Keema Mutter	£15.50
Minced lamb and green peas cooked together in a combination of mild condiments.	
Garlic Chicken Chilli Massala (H)	£15.50
Chicken tikka cooked with green and red peppers, green chillies and chilli pickle in a wide range of spices and herbs.	
Pathia (Chicken or Lamb) (H)	
A popular hot, sweet and sour dish prepared with fresh herbs and lemon juice and spices. Lamb £16.95 , Chicken £15.50	
Balti Exotica	£18.95
Combination of Chicken tikka, Lamb tikka, Tandoori Chicken & Tandoori King Prawn cooked in a special masala sauce & a wide range of spices and fresh herbs.	
Balti Chicken Tikka Jalfrezi (H)	£15.50
Chicken tikka cooked with capsicum, green chillies and onions then, delightfully flavoured.	
<u>MASSALA DISHES</u> These dishes are cooked with yoghurt, almonds, spciy butter, fresh cream & delicately flavoured tandoori creamy sauce to give a very distinctive and exotic taste. Chicken Tikka Massala £15.95 Lamb Tikka Massala £16.95 Paneer Butter Massala (V) £14.95	
<u>SEAFOOD</u>	
Malabar Prawn Curry	£19.95
A speciality of Kerala, king prawns simmered in coconut sauce and ground spices, flavoured with mustard and curry leaves.	
Jhinga Butter	£20.50
This dish captures an exquisite flavour of King Prawns roasted in a tandoori cooked in a mild spice with cream and touch of butter. Made to our own recipe.	
King Prawn Saag	£19.95
King Prawn cooked with garlic, ginger and fresh spinach to a medium strength.	
Bengal Fish Curry	£17.95
Soft white fish cooked with the Chef's own recipe.	
Fish Chilli (H)	£17.95
Fish cooked with capsicum, onion, fresh chillies, garlic, ginger lemon juice in a fairly thick, hot sauce.	
King Prawn Chilli (H)	£19.95
King prawn cooked in a sweet, sour and hot sauce with onion and capsicum.	
<u>DUM BIRYANI</u> <i>A delicious rice dish flavoured with ginger, garlic, red chilli, cumin, garam masala, fried onion and yogurt, where the meat is marinated and cooked along with short-grained and fine rice. It is left on a slow fire or dum for a fragrant and aromatic flavour. Served with side sauce.</i>	
Chicken	£16.50
Lamb	£17.95
King Prawn	£21.95
Vegetable	£13.95

<u>TRADITIONAL CURRIES (Choice of)</u>	
Korma: A delicate preparation of coconut and fresh cream go into this dish to create a mild sweet flavour.	
Madras: A hot and spicy South-Indian dish. Cooked with tomato puree and traditional spices which lend a fiery taste to its richness. (H)	
Balti: Balti dishes are prepared with a special Balti sauce which consists of more than 20 different herbs and spices.	
Jalfrezi: Cooked with green chillies, fresh ginger, diced onions, capsicum, tomato, fresh coriander and very rich spices and herbs. (H)	
Bhuna: A fried preparation of tomato and ginger cooked with a combination of Oriental spices enhanced with fresh coriander.	
Rogan Josh: A special characteristic dish cooked in spiced oil using tomatoes, pimentos, capsicum and a combination of fresh herbs and spices. Lamb £15.95, Chicken £13.95, Mixed Vegetables £12.95	
<u>VEGETABLE SIDE DISHES</u>	
Saag Paneer	£8.95
Mutter Paneer	£8.95
Aloo Chana	£6.50
Aloo Gobi	£7.25
Bhindi Bhaji	£8.00
Saag Bhaji	£7.25
Saag Aloo	£7.25
Bombay Potatoes	£6.50
Mushroom Bhaji	£7.25
Dhal Tarka	£7.25
<u>BREAD &amp; RICE</u>	
Boiled Rice	£3.50
Pilau Rice	£3.95
Keema Pilau Rice	£4.50
Egg Pilau Rice	£4.50
Vegetable Pilau Rice	£4.50
Mushroom Pilau Rice	£4.50
Puri	£3.00
Paratha	£4.95
Plain Nan	£3.90
Garlic Nan	£4.20
Cheese & Garlic Nan	£5.25
Keema Nan	£5.20
Chilli & Coriander Nan	£4.20
Peshwari Nan	£4.95
Tandoori Roti	£3.95
Chips	£2.95
Raita	£4.00
If you have any food allergies, or dietary requirements, please let us know. Rice, chips or nan are not included with any dishes. (V) = Vegetarian (H) = Hot, Spicy Dishes marked (V) may contain eggs. We make every effort to avoid cross-contamination, but sadly can't guarantee dishes and drinks are allergy free. An optional service charge of 10% will be added to your bill. Every penny of this is shared between the team in this restaurant. (Service charge is entirely optional. If you feel the service is in any way lacking, you need only ask, and the charge will be removed).	

# DRINKS

## WHITE WINE

**CENTRAL MONTE SAUVIGNON BLANC** £24.95

**CHILE:** Aromas of grapefruit that lead to a crisp and dry palate with hints of lemon and lime.

BY THE GLASS: 175ml £6.95 250ml £8.50

**PINOT GRIGIO PRIMI SOLI** £26.95

**ITALY:** Dry, crisp and fruity with a wonderful hint of lemon.

BY THE GLASS: 175ml £7.25 250ml £9.50

**INKOSI CHENIN BLANC** £27.95

**SOUTH AFRICA:** Off-dry, bursting with citrus and pineapple aromas. Well balanced and refreshing clean finish.

**JARRAH WOOD CHARDONNAY** £29.95

**AUSTRALIA:** Fresh and well balanced, this fruit driven Chardonnay has plenty of tropical fruit flavours of melons and peach with rich aromas.

**TURTLE BAY SAUVIGNON BLANC** £29.95

**MARLBOROUGH/ NEW ZEALAND:** Youthful and very approachable with a nose of fresh gooseberry fruit. The palate is dry and full of white peach and passion fruit flavour.

**CHABLIS VICTOR BERARD** £49.95

**FRANCE:** Bone dry white wine that has a full steely palate.

**CLOUDY BAY SAUVIGNON BLANC** £59.95

**NEW ZEALAND:** The palate is ripe, fine and succulent, offering zesty ripe citrus flavours coupled with an edge of minerality and sweet herbs.

## ROSÉ WINE

**PINOT GRIGIO BLUSH PRIMI SOLI** £26.95

**ITALY:** A very easy style of wine with a soft, refreshing burst of summer red fruits.

BY THE GLASS: 175ml £7.25 250ml £9.50

**WHITE ROSE ZINFANDEL ROSE** £27.95

**CALIFORNIA:** This delicious Zinfandel displays ripe strawberry and raspberry fruit aromas.

BY THE GLASS: 175ml £7.95 250ml £10.50

**PINK ELEPHANT** £25.95

**PORTUGAL:** Fruity aromas, mouth watering juiciness, crisp, fresh flavours with hints of strawberries and raspberries.

## RED WINE

**CENTRAL MONTE CABERNET SAUVIGNO** £24.95

**CHILE:** Full bodied and velvety this wine is bursting with rich red fruits and a hint of vanilla. A real joy to drink.

BY THE GLASS: 175ml £6.95 250ml £8.50

**VIA ALTA MERLOT** £26.95

**CHILE:** Rich and concentrated that packs all you want from this easy drinking Merlot.

BY THE GLASS: 175ml £7.25 250ml £9.50

**AMATORE ROSSO MERLOT/SANGIOVESE** £36.95

**ITALY:** An award winning wine with soft plum & blackcurrent aromas and a smooth finish.

**GROWERS GATE SHIRAZ** £29.95

**AUSTRALIA:** Deep red in colour with a purple hue, this Shiraz combines blackberry and liquorice aromas with ripe berry flavours and soft tannins, producing a wine with richness and complexity.

BY THE GLASS: 175ml £8.50 250ml £10.95

**FAUSTINO RIVERO CRIANZA - RIOJA** £29.95

**SPAIN:** Matured in American oak casks for 12-14 months and has spicy aromas with moderate tannins on the palate.

**TERRAZAS MALBEC** £39.95

**ARGENTINA:** Estate grown from vineyards that have an average age of 45 years. A plushly textured wine with fine tannins and typical notes of violets, black cherries, plums and chocolate. In short - fantastic!

**AMARONE DELLA VALPOLICELLA CLASSICO DOC BOTTER** £64.95

**ITALY:** A fine sturdy wine from the Veneto region.This powerful red is dark in colour and is brooding with great concentration.

## SPARKLING WINE

**PROSECCO CUVEE 1821 ZONIN (20CL)** £9.95

**ITALY:** Very well-balanced and appealing, with the extremely delicate almond note that is typical of Prosecco.

**PROSECCO EMOTIVO** £29.95

**ITALY:** This classic Prosecco has a bright straw colour with lively aromas of intense vine fruits. Naturally balanced and graceful.

**EMOTIVO SPARKLING ROSE** £31.95

**ITALY:** Packed full of fresh red berries a great drier style fizz. Summer in a glass!

## CHAMPAGNE

**MOET & CHANDON BRUT** £95.00

**FRANCE:** Still the best selling Non-Vintage Champagne in the UK, this classic blend boasts notes of green apple and citrus fruits.

**VEUVE CLICQUOT BRUT** £121.00

**FRANCE:** A world famous Champagne, rich and creamy in style, with an explosion of citrus fruit and a delightful yeasty toastiness.

## LASSIS

*Served by Jug.*

**MANGO LASSI** £7.50

First-class yoghurt-drink with mango.

**SALTED LASSI** £7.50

Creamy yoghurt, salted and gently spiced with crushed roasted cumin.

## COOLERS & SHERBATS

**FRESH NIMBU SODA** £4.20

Light lemon drink to quench the thirst. Made with fresh juice, salt, sugar and soda.

**WATERMELON SHARBAT** £4.90

Watermelon is muddled with spearmint and lime, then thrown over cubes of ice.

**PASSIONFRUIT SHARBAT** £4.90

Long and sparkling, with the fresh tang of passionfruit and lime finished with a generous splash of soda.

## BEERS & CIDERS

**COBRA** (On Draught) *Half* £3.25 *Pint* £5.90

**COBRA** 330ml £4.90

**COBRA** (NON ALCOHOLIC) 330ml £4.00

**KINGFISHER** 330ml £4.90

**BUDWEISER** 330ml £4.90

**PERONI** 330ml £4.90

**GUINNESS** 330ml £5.50

**TIGER BEER** 330ml £4.90

**CORONA** 330ml £4.90

**KOPPERBERG** (Mixed Fruit) 500ml £5.95

**SOUTH WEST ORCHARD CIDER** 500ml £5.95

**REKORDERLIG** (Premium Swedish Cider) 500ml £6.50

## SOFT DRINKS / BOTTLES

**COKE / DIET COKE / SPRITE** 330ml £3.50

**LEMONADE** 200ml £2.75

**APPLETISER** 275ml £3.75

**J2O** 275ml £3.75

**TONIC WATER** 200ml £2.75

**SLIMLINE TONIC** 200ml £2.75

**SODA WATER** 200ml £2.75

**LARGE VOSS WATER** (STILL/SPARKLING) 800ml £5.00

**SMALL VOSS WATER** (STILL/SPARKLING) 375ml £3.00

## JUICES

**ORANGE JUICE** £3.75

**APPLE JUICE** £3.75

**PINEAPPLE JUICE** £3.75

**CRANBERRY JUICE** £3.75

## SPIRITS 25ml

### GIN

**HENDRICK'S GIN** £4.50

**GORDONS GIN** £3.50

**BOMBAY SAPPHIRE** £4.00

**BATH TUB GIN** £4.50

**GORDON PINK GIN** £4.50

**LIVERPOOL GIN** £5.00

## VODKA

**SMIRNOFF VODKA** £3.50

**GREY GOOSE** £5.00

## RUM

**LAMBS NAVY RUM** £3.95

**BACARDI** £3.95

**MALIBU** £3.95

**CAPTAIN MORGAN** £3.95

## WHISKY

**BELL'S WHISKY** £3.95

**JACK DANIELS** £4.50

**BLACK LABEL WHISKY** £4.95

**JAMESON'S WHISKEY** £4.95

**BUFFALO TRACE** £5.25

**BUSHMILLS MALT** £5.25

**GLENNFIDDICH** £5.25

## COGNAC 25ml

**MARTEL V.S** £3.75

**REMY MARTIN V.S.O.P** £4.75

**COURVOISIER V.S** £4.10

## LIQUEURS / SHOTS 25ml

**TIA MARIA** £4.25

**SAMBUCA** £4.25

**COINTREAU** £4.25

**SOUTHERN COMFORT** £4.25

**BAILEY'S** £4.25

**AMARETTO** £4.25

**TEQUILA** £4.25

**BABY GUINNESS** £4.50

## LIMONCELLO £4.50

This sweet refreshing lemon based digestive liqueur, best known after-dinner drinks. Served chilled.

## HOT DRINKS

**CHOCOLATE CHAI** £3.90

A charming couplet of dark chocolate and spicy chai.

**VANILLA CHAI LATTE** £3.90

A fragrant blend of sweetened tea, skimmed milk and creaming vanilla flavours.

**DARJEELING GREEN TEA** £2.50

The finest tea grown organically on the rolling hills of the Darjeeling region. Gentle in fragrance, unmatched in prestige.

**FRESH MINT TEA** £2.50

A spearment steeper to cleanse the palate.