

## Starters

<b>Vegetable samosa (V)</b>	<b>£5.50</b>
Potato, carrot and peas samosa and homemade chutney.	
<b>Onion bhaji (V)</b>	<b>£4.50</b>
Onion, potato, spinach, gram flour, onion seed, carom seed.	
<b>Sweetcorn fritters (V)</b>	<b>£5.95</b>
Sweetcorn, peppers, onion, chilli sauce	
<b>Pundit's falafel (V)</b>	<b>£5.95</b>
Spinach, chick Pease, peppers, sweet chilli	
<b>Golden Brie (D)</b>	<b>£6.50</b>
Organic Brie cheese, honey, garam masala, berry chutney.	
<b>Seabass Amritsari</b>	<b>£7.95</b>
Marinated seabass, chilli, carom seed, rock salt, chickpea flour.	
<b>Lamb keema Mughlai (N)</b>	<b>£7.50</b>
Tandoori cooked lamb mince, ground spices, fenugreek.	
<b>Minted lamb boti kebab (D)</b>	<b>£7.95</b>
New Romney lamb, jaggery, papaya, mint, home ground spices.	
<b>Orange &amp; Cointreau duck</b>	<b>£7.95</b>
Duck breast with maple syrup, ginger, Cointreau, Plum chutney	
<b>Chicken Malai tikka (D)</b>	<b>£7.00</b>
supreme of chicken with ginger, garlic, green chilli, cream-cheese	
<b>Assorted mix poppadum, homemade chutney and pickle</b>	<b>£4.00</b>

## Main course

<b>Sindhi Goat (hot)</b>	<b>£14.95</b>
Goat marinate overnight with ginger, garlic, papaya, mint coriander, cooked with onion and home ground spices.	
<b>Kashmiri Lamb Rogan Josh</b>	<b>£13.95</b>
Tender Lamb cooked on a slow fire using the dum style of cooking & rich spices like cardamom, Kashmiri chilli, mint & saffron.	
<b>Saagwala lamb (D)</b>	<b>£13.95</b>
Lamb cooked with fenugreek, spinach, mint, chilli, cream, butter.	
<b>Ghar ka Murgh</b>	<b>£12.50</b>
Homemade mild chicken curry with onion, ginger, garlic and tomato, whole garam masala.	
<b>Malvani Style Chicken Curry (hot)</b>	<b>£12.95</b>
Maharashtra style spice chicken curry with dry chilli, tamarind paste, coconut, curry leaves, black pepper.	
<b>Murgh makhani (D, N) (mild)</b>	<b>£13.95</b>
Grilled chicken breast cooked with almond, tomato, cream, butter.	
<b>Monkfish kalia</b>	<b>£18.95</b>
Shallow fry Monk fish cooked in Kolkata style tomato, onion, garlic, green chilli, fresh coriander.	
<b>Vegetable malai Kofta (D) (can be vegan)</b>	<b>£12.50</b>
Potato & vegetable dumplings cooked in rich & creamy cashew and tomato gravy. Flavours of cardamom, dried fenugreek.	
<b>Lamb boti kebab as main, salad, chutneys</b>	<b>£14.95</b>
<b>Chicken Malai Tikka as main, salad, chutneys</b>	<b>£12.95</b>

# The Holy Pundit

Spice Cafe & Wine Bar

## Sides

as a Main £10.95

<b>Jeera aloo (V)</b> Potato, cumin, ginger, tomato.	£5.95
<b>Saag panner (D)</b> Cottage cheese, Indian onion, fenugreek, spinach.	£6.95
<b>Pundit special dal (V)</b> Chana dal (split chickpeas) cumin, ginger, fried coconut	£5.95
<b>Katte Began (V)</b> Fried baby eggplants, tamarind, chilli, tomato	£5.95
<b>Lahsuni bhindi (V)</b> Okra, garlic, onion, cumin, mango powder, garam masala.	£5.95
<b>Mixed vegetable masala (V)</b> Green beans, cauliflower, carrot, peas, potato, squash.	£5.95
<b>Channa Masala (V)</b> Tea infused chickpeas, tangy tomato, onion sauce, black pepper	£5.95

## The pundit kids

<b>Chicken nuggets and chips or rice</b>	£6.50
<b>Chicken tikka and chips or rice</b>	£6.50
<b>Grilled seabass and chips or rice</b>	£6.50
<b>Mild chicken tikka biriyani</b>	£7.50

## Rice

<b>Basmati rice</b>	£3.00
<b>Organic brown rice</b>	£3.95
<b>Jeera and peas pulao</b>	£3.50
<b>Coconut rice</b>	£4.95

## Bread

<b>Plain naan</b>	£2.50
<b>Garlic &amp; coriander naan</b>	£2.95
<b>Cheese and chilli naan</b>	£3.50
<b>Coconut and jaggery naan</b>	£3.50
<b>Apricot and ginger naan</b>	£3.50
<b>Tandoori Roti</b>	£2.50
<b>Keema and mint naan</b>	£3.95

## Accompaniments

<b>Cucumber &amp; Bondi (gram flour crunch) Raita (D)</b>	£3.50
<b>Indian salad</b> Tomato, onion, cucumber, chat masala	£3.50

Any special request please ask the service to person & enjoy your dinner.