

GRAND PLATTERS TO SHARE

Non Vegetarian

tandoori prawn, afghani chicken tikka & lamb seekh kebab

2 persons 3 persons
60 90

Vegetarian

tandoori paneer tikka, veg samosa, wild mushroom & porcini cutlet

45 65

Tray of Papad & Crudités to Share 12.00

SMALL PLATES

Tandoori Artichoke Hearts 17.00
with jerusalem artichoke crisps

Tokri Chaat 17.50
string potato basket filled with veg goodies

Crispy Naan Salad 16.50
paneer, avocado, asparagus, roast tomatoes, rocket, gem lettuce, chilli oil dressing

Wild Mushroom & Porcini Cutlet 16.50
flat kebabs with the best of mushrooms crisped with flaked toasted almonds

Baked Marwari Veg Samosa 16.50
achari raita

Chilli Glazed Fresh Paneer Tikka 17.00
kitchen made indian ricotta, organic milk

Goa Crab Cakes 19.00
fresh dorset flaked crab, chilli raita, tamarind chutney

Scallops in Mangalorean Sauce 21.00
coconut, raw mango, kokum, turmeric, white wine

Golden Fried Prawns 22.00
bay of bengal wild prawns, chilli mayo

Andhra Lobster Chilli Fry 31.00
mango kachumbar

Baked Venison Samosa 18.00
raspberry chutney

Black Pepper Grilled Quail 18.00
boneless

Gilafi Lamb Seekh Kebab 19.00
gilafi means encased and this lamb seekh is encased in bell peppers coating

Goose Galouti Kebab & Tandoori Foie Gras 19.00
with blueberry chutney

Tandoori Japanese Wagyu Beef 39.00
A5 grade - marrow & wayanad estate black pepper marinade

INDIAN BARBEQUE

Tandoori Amritsari Seabass 29.00
filleted, crispy, special punjabi spices

Chargrilled Wild Prawns 3pcs 45.00
curry leaf 4pcs 60.00

Tandoori Lamb Chops 3pcs 45.00
chilli, ginger & lime 4pcs 60.00

Afghani Chicken Tikkas 33.00
chicken breast, fennel, cardamom, mace, himalayan mint

Whole Tandoori Dover Sole 50.00
side bone trimmed – grilled with wayanad estate black pepper

Whole Tandoori Lobster 68.00
red chilli, star anise – fresh lobster served off the shell, easy to eat – served with lobster pulao

Japanese Wagyu Pepper Steak 68.00
A5 grade, masala chips, sauce fernandes

TABLE D' HOTE MENU

3 COURSES - £55

Minimum 2 persons - last order 9.30pm

Baked Venison Samosa
raspberry chutney

Silver Crescent of Curries
Kundan Kalia Jewelled Lamb Curry,
Mangalore Prawn Curry, Aloo Took,
Sarson Ka Saag, Rice

Warm Gulab Jamun
with Vanilla Ice Cream

SLOW COOKED

Mangalore Prawn Curry 33.00
coconut, red chilli, simmered for a mellow taste

Karwari Halibut Fish Curry 34.00
50 miles south of goa, karwar has its own distinct cuisine-this has fresh turmeric, ginger, coconut

Prawn Biryani 35.00
lightly cooked fresh herbs, ginger, green chilli, saffron and then steamed with rice

Green Chicken Curry from Goa 29.00
on menu since 1990, by popular demand - spicy yet fresh tasting with herbs, green chilli, tamarind

Butter Chicken 32.00
tandoori chicken - in tomato and fragrant spices slowly caramelised for 4 hours for intense flavour

Jewel of a Lamb Curry - Kundan Kalia 36.00
pasanda (lamb piccata) slow cooked with nutmeg, cardamom, chilli, saffron and a hint of rose

Venison Roghan Josh 32.00
pennant valley fallow deer – boneless venison fillets in a robust sauce

Parsi Wedding Duck Jardaloo with Salli 36.00
breast of free range silver hills duck with himalayan apricot and chilli -served with its traditional accompaniment, crispy straw potato

Kid Gosht Biryani 38.00
aged basmati rice and lamb dum cooked with saffron, herbs, essence of screwpine flower – and opened at the table

BREADS

Naan 7.00
caramelised butter / plain

Garlic Naan with Chives 7.50

Comte Cheese & Chilli Honey Naan 8.50

Laccha Paratha with Himalayan Mint 8.50

Mixed Grain Tandoori Roti 7.00
amaranth, water chestnut, sago, corn

VEGETARIAN

Paneer in Rice Basket 27.00
organic indian pressed cheese in a crispy basket, caramelised tomato sauce

Mix Veg Kofta Curry in Malwani Sauce 27.00
seasonal vegetables cooked with crispy boondi

Plated Patra and Veg Biryani 28.00
patra is colocasia leaves rolled and stuffed with lentil .. it is as labour intensive to make as it is delicious ... slow cooked with veg and rice

Silver Crescent of Veg Curries 30.00
veg kofta, black urad dal, sarson ka saag, aloo took, rice

SIDES

Sarson Ka Saag 8.50
fresh mustard leaves, spinach, sorrel with paneer 10.50

Broccoli Chilli Fry 8.50

Okra Sindhi Style 9.50
bhindi bassar, with onion and cumin

Aloo Took 8.00
sindhi fried potatoes, spices

Black Urad Dal 8.00

Kachumbar Raita 7.00

Fried Chilli & Sliced Onions 5.00

Indian Salad 6.00
onions, tomatoes, cucumber, green chillies

RICE

Khubuli Lentil Pulao 8.50
favourite of the last nizam of hyderabad made with aged basmati rice

Steamed Rice 7.50
extra long aged indian basmati

Every effort is made to avoid cross-contamination, but regretfully we cannot guarantee food & drinks are allergen-free.



Food Allergies & Intolerances:
Please scan this QR code or ask one of our staff.

Minimum Expected Spend - £60 per person
(food, drinks, service charge)

In the interest of other diners, please refrain from using your phone on speaker volume, or speaking too loudly

All prices include VAT at current rate. Major credit cards accepted. Service charge of 15% is added to your total bill, of which 7% is discretionary & 8% is fixed

No food, interiors, or flash photography please.





Over 35 years Chutney Mary has mastered the art of balancing past and present to bring in to play the best of this large canvas of Indian cuisine.

Chutney Mary has been cooking multi-regionally as early as the start of the 1990s, which makes it a pioneer in London, for combining the best of traditional Indian food with the evolving Indian cuisine of today.

Celebrating 35 years of Chutney Mary

CHEF'S GOURMET MENU

8 COURSES - £95; WINE + £65 125ml each
for the whole table - last order 9.30pm

Tandoori Japanese Wagyu Beef & Marrow

A5 grade wagyu

or

Tandoori Artichoke

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Mini Tokri Chaat

string potato basket filled with veg goodies

Gewurztraminer, Domaine Rolly-Gassman, Alsace, France 2019

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Scallop in Mangalorean Sauce

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Black Pepper Grilled Quail

mini garlic naan

Pinot Noir, Gönzheimer Spätburgunder,

Weingut Eymann, Germany 2022

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Tandoori Lobster served off the shell

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Plum Sorbet

—

Lamb Chop Roghan Josh & Khubuli Lentil Pulao

Shiraz / Touriga, Yarra Yering New Territories, Yarra Valley, Australia

2019

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Carrot Halwa Souffle

pistachio & rose chikki ice cream

La Fleur d'Or Sauternes, Bordeaux, France, 2022 (100ml)

The India Collection

Amaya * Chutney Mary * Veeraswamy