



HEN & CHICKEN

PUB I BAR I RESTAURANT

MENU 01403 733088

KITCHEN	OPENING TIMES
MONDAY	1PM - 9.30PM
TUESDAY	1PM - 9.30PM
WEDNESDAY	1PM - 9.30PM
THURSDAY	1PM - 9.30PM
FRIDAY	1PM - 10.00PM
SATURDAY	1PM - 10.00PM
SUNDAY	1PM - 9.30PM

CALAMARI RINGS	£6.95
HEN AND CHICKEN SPICY WINGS	£7.50
CRISPY COATED PRAWNS	£7.95
BREADED MOZZARELLA STICKS V	£6.95
SALT & PEPPER SQUID	£7.50
JALAPENOS CHEESE BITES V	£6.95
VEGETABLE V OR LAMB SAMOSA	£6.50

MAINS

STEAK & ALE PIE £14.95

Tender chunks of British steak in a rich beef gravy flavoured with ale in a shortcrust pastry base with a light flaky puff pastry lid.

Served with mash potato or chunky chips and seasonal vegetables.

CHICKEN, MUSHROOM & LEEK PIE £14.95

A hearty classic of tender chunks of chicken, chopped leek & sliced mushroom in a rich creamy sauce in a traditional shortcrust base and topped with a light flaky puff pastry lid. Served with mash potato or chunky chips and seasonal vegetables.

A vegan pie with roasted mixed vegetable, sweet potato, spinach with roasted garlic, chopped tomato flavour baked in a gluten free shortcrust pastry. Served with mash potato or chunky chips, and seasonal vegetables.

CHICKEN BREAST IN PINK PEPPERCORN AND MUSHROOM SAUCE £14.95

A grilled chicken breast cook in a pink peppercorn and mushroom sauce with mixed herbs and spice.

Served with seasonal vegetable and pulao rice.

FISH AND CHIPS

Large battered cod fillet with chunky chips and peas.

£13.95

CHICKEN PASTA £14.50
Rigatoni chicken della casa, cooked with creamy aromatic spice.

BEEF IN CHIANTI SAUCE WITH

BABY PEARL £14.95

Slow cooked chunks of British beef, braised with onions in a chianti red wine sauce flavoured with baby pearl.

Served with seasonal vegetables and pulao rice.

LAMB SHANK IN RED WINE & ROSEMARY GRAVY

£16.50

£ 13.95

Lamb shanks are cooked at a low heat for over 6 hours ensuring that by the time you come to eat, the meat is tender and falling off the bone. Its roasted then braised with red wine and rosemary, thyme and mint.

Served with seasonal vegetable and mashed potato.

SPICY PULLED BEEF CHILLI E14.95

Slow cooked smoked beef, tomato and chilli sauce. Beef starts to falls apart we add the kidney beans.

Served with our basmati rice and seasonal vegetable for perfection.

SMOKEY BEAN AND ROASTED

VEG CHILLI Y

Special combination of cooked beans and grilled vegetables in a medium smoky chilli tomato sauce.

Served with seasonal vegetables and rice.

CHILLI CON CARNE PLATTER £14.95

A classic spicy Mexican style chilli sauce made with ground British beef mince, tomatoes, sweet and jalapeño peppers, garlic, red kidney beans and spices. Served with tortilla bread or rice, nachos, sour cream and grated cheese.

BEEF STROGANOFF £14.50

A classic Russian influenced dish made with strips of lean beef sautéed, mushrooms, onions & garlic in a cream, mustard, paprika & brandy sauce. Served with rice and garden vegetables.

SALMON FILLET IN BEARNAISE SAUCE £15.95

A light salmon fillet grilled with honey and dill then cook in a creamy sauce with butter, egg yolk and tarragon and finished with rosemary. Served with garden salad and rice.

FARM SALAD

GRILL HALLOUMI SALAD

€14.50

GRILLED CHICKEN CAESAR SALAD £14.50

BURGERS

(all burgers are served with chunky chips and fresh garden salad)

CLASSIC BEEF BURGER

6oz succulent beef patty grilled and top with cheese, salad and mayo in a brioche bun.

£13.95

BIG MARY GRILLED CHICKEN BURGER £13.95

Grilled chicken breast topped with cheese, salad, mayo in a brioche bun.

GRILLED HALLOUMI BURGER V £13.95

Grilled halloumi steak served in a brioche bun with salad and mayo.

SIDES

ONION RINGS V	£5.50
SWEET POTATO FRIES ♥	£5.50
CHIPS ✓	£5.50
PERI PERI CHIPS V	£6.50
BUTTERY MASH POTATO ✓	£4.95
GARLIC BREAD WITH CHEESE V	£4.95

DOSA WORLD

Dosa is traditionally eaten in the Southern part of India, Mainly as a breakfast, rarely as lunch or dinner but recently popular in every city in India and eaten at any times as snack or as a full meal with different choice of fillings. Hen & Chicken want to introduce the food in an authentic way as if it had been cooked in India Hen & Chicken chefs prepare Dosa with freshly ground mixture of rice and lentils which has been soaked overnight, everyday and ground in a stone grinder which we imported from India.

(All Dosa stuffed with South-Indian style mashed potato, spice are specially home ground to gave a touch of authenticity and served with coconut chutney, roasted tomato and red onion chutney and special sweet and sour mix vegetable curry called SAMBAR).

BUTTER MASALA DOSA	£13.95
CHEESE DOSA V	£13.95
CHICKEN TIKKA DOSA	£14.95
LAMB AND RED ONION DOSA	£14.95
ALLEPY PRAWN DOSA	£15.95
UTHAPPAM ✓	£13.95

Indian version of pizza, filled with onion, pepper, tomato, green chilli.

STARTERS

POPPADOM V £1.00 CHUTNEY (Per Person) £0.90

£6.95

£7.95

DAHI PAPDI CHAT Chick peas and gujrati papdi with

yoghurt and chutneys.

ONION, KALE AND SPINACH PAKORA V £6.50 Kale, spinach & red onion fritter. Similar to onion bhaji.

CHICKEN 65 £6.95

Speciality of Mysore region of Karnataka state. Chicken cooked with chef special recipe.

GOBI MANCHURIAN V £6.95

Golden fried Cauliflower dumplings tossed with a spicy manchurian sauce. Hot and spicy. Not to be missed.

SOFT-SHELL KEKADA (Crab)

Crab marinated with fresh lemon juice, garlic and Cajun, fried in oriental butter until crispy, served with spicy roosted tomato chutney.

CHILLI PANEER V £6.95

Indian cottage cheese cooked with onion ginger, garlic, capsicum spring onion and green chilli. Stir-fried with chef signature spicy sauce.

KACHORI V £6.95

Regal Indian Street food, Wheat Puri filled with peas and splashed with Chutneys.

CHICKEN OR VEGETABLE MOMO £7.50

Steamed dumpling with chicken or vegetable filling. Served with spicy chutney.

DILL SALMON £7.50

Salmon piece marinated with dill, mustard, garlic, herbs & spices, cooked in tandoor with onion tomato and peppers.

CHICKEN OR LAMB TIKKA £6.75

Sliced pieces of breast chicken or lamb marinated over night with yogurt & various tandoori spices, skewered and grilled in the clay oven.

FISH AMRITSARI PAKORA £6.95

Deep fried chunk of tilapia fish marinated with carom seeds, ginger, garlic, cumin and chef's secret spices.

FIRECRACKER CHICKEN WINGS £6.95

SEEK KEBAB £6.95

Mince meat skewers mixed with herbs and spices.

RAGDA PATIES V

Crispy potato patties topped with dried white peas curry, chutney, yoghurt, onion and sev! Ragda Patties is popular Indian street food.

LAMB CHAPLI KEBAB

Chapli kabab is a specialty of Pukhtun Cuisine, the food of Khyber Pakhtunkhwa, a province of Pakistan. Chapli kabab are thin lamb patties made with aromatics and spices. Unlike your usual grilled kebabs, Chapli Kabab are fried so they're browned on the outside and tender on the inside.

BBO AND KEBABS FROM TANDOOR

KERELA STYLE WHOLE TANDOORI SEABREAM IN BANANA LEAF

Chef special spiced sea-bream with South Indian spices, citrus and curry leaf. Covered in banana leaf and grilled in tandoor. Served with salad, rice and pot of chef's special sauce.

CHICKEN OR LAMB OR PANEER SHASHLIK V £13.95

A choice of bite-sized pieces of chicken, lamb or Paneer marinated with Chef special spices, roasted with onion, tomatoes and green peppers.

TANDOORI CHICKEN

Half a chicken delicately spiced, marinated and slowly cooked in the tandoor, giving it a distinctive char-grilled flavour.

HEN AND CHICKEN MIX GRILL £17.95

An assortment of our signature kebabs: tandoori chicken, chicken wings, chicken tikka, lamb tikka and shish kebab and fish amritsari.

MAINS - CLASSIC CURRIES

All the dishes below can be prepared with

VEGETABLES V £10.50 CHICKEN/LAMB £12.50 TIGER PRAWN £13.95

TIKKA MASALA

Britains's most popular dish with a twist. A choice of chicken or lamb tikka in a creamy sauce of fresh tomatoes, butter and cashew nut gravy.

JALFREZI

A rich hot curry with onions, ginger, capsicums, tomatoes and fresh green chillies.

KORMA

Mild dish of cream and coconut.

CURRY

Cooked in a traditional home style with ground spices.

DHANSAK C

A parsee dish, consisting lentils, lemon juice, a touch of methi leaves, hot, sweet sour flavour.

MADRAS CC

A well-spiced thorough-bred dish, fairly hot to taste.

A drier than usual curry, packed with flavour.

DUM BIRYANI

CHICKEN/LAMB/VEGETABLES V £15.95 TIGER PRAWN £16.50

An authentic rice dish cooked separately and flavoured with spices. Served with vegetable curry.

MAIN COURSES

TAWA LOBSTER £29.95

Cornish whole lobster cooked in chef special spice. Chef recommended. Served with choice of rice and

ACHARI CHICKEN OR LAMB

Achari Chicken or Lamb is a North Indian dish made by cooking chicken or lamb with pickling spices. "Achaar" is an Hindi term which means pickle.

£13.95

BUTTER CHICKEN £13.95

Punjab's favourite chicken tikka cooked in creamy fenuareek, tomato & cashew nut sauce, with a touch of honey.

CHICKEN, LAMB OR PRAWN MALABAR £13.95

Chicken, lamb or prawn sauteed with curry leaves, ginger, mustard seed, coconut, tamrind juice, & fresh green chillies added to create a blend to sweet, sour and hot taste.

CHICKEN OR LAMB MUGHLAI £14.95

Diced chicken or lamb simmered in a mild onion, yoghurt and cashew gravy.

CHICKEN TAKA TAK £14.95

A dry dish called taka tak where the name refers to the sound of metal implements hitting the tava as the dish is quickly stir-fried. Chicken pieces roughly chopped on griddle with onion, peppers mix with unique blend of spice served on griddle.

HYDERABADI METHI CHICKEN £13.95

Tender chicken pieces cooked in a delicious earthy sauce flavoured with fresh fenugreek leaves in a creamy tomato masala base.

PUNJAB DI LAMB OR PANEER KARAHI V £13.95

A Punjab specialty of diced lamb or paneer tossed in an iron wok with onions and peppers in a medium to hot flavour sauce.

RARA GOSHT £14.95

Cooked with a whole concoction of wonderful whole spices that leaves the dish pungent and beautifully fragrant. Cooked very much in the north Indian style with onions, ginger and garlic and left to bubble away until the lamb, (when cooked properly produces a wonderful gravy) is soft and tender. Then combined with mince meat to finish.

LAMB SHANK NIHARI £16.95

Lamb Shank cooked in an aromatic Nihari sauce with spiced Kohlrabi.

GOA SEAFOOD MEDLEY

MIX SEAFOOD (Mussel, squid, prawn, fish) coked in a creamy aromatic goan spice.

£15.95

£15.95 **BOMBAY FISH CURRY**

Salmon in a delicious home style curry. A chef special recipe from his grandmother. DAL MAKHNI V

A Punjabi speciality of black lentils slow-cooked in

CHICKEN OR LAMB CHETTINAD £13.95

Aromatic chicken breast or lamb in spicy masala - a dish of the Chettiar community of Tamil Nadu. Cooked with 18 ground spices.

VEGETARIAN OPTION

PANEER BUTTER MASALA V

Side / Main £5.95 / £10.50

£12.50

Cottage cheese cooked in a creamed tomato, onion and fenugreek sauce.

SAAG MAKAI V £5.95 / £10.50

Creamed Spinach with Sweetcorn, tempered with Garlic.

KALONJI BAINGAN V £5.95 / £10.50

Spiced roasted baby aubergine cooked with tomato, onion.

BHINDI HARA PYAAZ V £5.95 / £10.50

Okra stir-fried with spring onions, mango powder and onion seeds.

ALOO GOBI ADRAKI V £5.95 / £10.50

Spiced cauliflower florets cooked with potato and fresh ginger

DAAL V £5.95 / £10.50

Yellow lentils with fried garlic tarka. Speciality of the house.

BOMBAY ALOO £5.95 / £10.50

A famous Bombay dish of baby potatoes tossed with aromatic spices.

RICF

RICE V £3.95 PULAO RICE V £4.50 MUSHROOM RICE V £4.75 LEMON RICE WITH CASHEW NUT £4.95

NANN BRFAD

PLAIN NAAN V £3.95 PESHWARI NAAN V £4.50 Coconut, almond & cream filling.

£4.50

£4.50

£13.95

GARLIC NAAN V

KEEMA NAAN

Mince meat filling. UTTAPAM V

Indian version of pizza, filled with onion,

pepper, tomato, green chilli.

IF YOU HAVE A FOOD ALLERGY PLEASE INFORM OUR STAFF BEFORE PLACING YOUR ORDER