

OUR MENU

The Ravensbury welcomes customers to experience our unique restaurant serving authentic Indian and Pan Asian cuisine.

We also have a separate Lounge area for which we invite guests to enjoy our popular cocktail and wine menu. The Lounge also caters for dining and customers can enjoy full menu and table service at a modern setting if desired.

Whatever mood you are in we aim to give the most pleasurable experience.

SPICE LEVEL GUIDE



= Medium



= Spicy



= Very spicy

Please ask a member of staff if you would like your dish cooked at a particular spice level which is different to the menu indication.

PLEASE CONSULT A MEMBER OF STAFF IF YOU HAVE ANY FOOD RELATED ALLERGIES.

ALL DISHES PREPARED IN THE KITCHEN MAY CONTAIN TRACES OF NUTS, SESAME, DAIRY & GLUTEN.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

JUST EAT



Uber Eats

You can now enjoy The Ravensbury direct to your door, simply go on JUST EAT, Deliveroo or Uber Eats app / website and input your details.

We operate within a 2.5 to 3 mile radius.



PRE APPETISERS & SOUPS

PRE APPETISERS

MASALA POPPADUM 3.65

2 Pieces

ROASTED POPPADUM 3.50

2 Pieces

FRIED POPPADUM 3.50

2 Pieces

CRACKERS BASKET 3.75

Prawn/Thal

SOUPS

SWEETCORN SOUP

Green pepper, garlic, ginger,
green chilli with green
pepper sauce.

- VEGETARIAN 6.50

- CHICKEN 7.00

- PRAWN 7.50

MANCHOW SOUP

Dark brown soup prepared with
vegetables thickened with broth
and corn flower and flavoured
with generous doses of soy
sauce, garlic, chilli peppers
and ginger.

- VEGETARIAN 6.50

- CHICKEN 7.00

- PRAWN 7.50

*Please note all non-veg soups contain eggs.



INDIAN STARTERS - VEGETARIAN

PURANI DELHI KI SAMOSA CHAAT	8.95	ONION & SPINACH BHAJIA	8.75
Crushed crunchy potato stuffed samosa is topped with chutneys, yoghurt, onion, green chilli, spices and corlander.		An Indian savoury made of onion and fresh spinach leaf in a gluten-free flour spiced batter and deep fried.	
PAPDI CHAT	8.95	BROCCOLI 65	9.95
Chickpeas layered with papdi, sweet yoghurt, mixed spice and tamarind, topped with crispy sev.		Tender broccoli tossed in spicy yoghurt sauce with curry leaves.	
MAKAI BHEL	9.95	PANI PURI	6.00
Sweet corn cooked with milk, sugar, mixed spice and tamarind, topped with crispy sev.		Crispy-fried puffed ball filled with potato & chickpeas, served with spicy, flavoured water	
DAHI PURI	7.95		
Fried puff pastry balls filled with spiced mashed potato, sweet yoghurt, mixed spice and tamarind, topped with crispy sev.			
JAIPURI BHINDI	9.45		
Okra deep fried and battered with chickpea flour, seasoned with chilli powder and chat masala.			
CRISPY POTATO & METHI BHAJIA	8.95		
Sliced potatoes and fresh fenugreek leaves deep fried with gram flour batter.			



INDO & CHINESE STARTERS

CHILLI GARLIC MOGO Fried mogo tossed with dry garlic and crushed chillies.	8.85	PRAWNS TEMPURA Flour-coated prawns tempura with a light crispy texture and a delicate slightly savoury flavour.	10.25
MASALA MOGO Deep fried mogo cooked with onions, chopped ginger, garlic, and chillies Indo Chinese style.	8.85	SALT & PEPPER WINGS Battered fried chicken wings tossed with fresh chilli, pepper, garlic, and onions with a twist of soya sauce.	10.25
CHILLI PANEER Fried cottage cheese tossed with onions, mixed peppers, and green chillies in a soya sauce.	9.75	SALT & PEPPER SQUID Battered fried squid tossed with fresh chilli, pepper, garlic, and onions with a twist of soya sauce.	10.25
VEGETABLE MANCHURIAN Fried mixed vegetable balls cooked with green chillies, ginger, garlic, and spring onion in Chinese style.	9.95	SALT & PEPPER PRAWN Chilli battered prawns fried, then cooked with pepper, fresh garlic, and onions with a twist of soya sauce.	10.25
VEGETABLE SPRING ROLL (4 Pieces) Stir-fried garden vegetable cooked with soya sauce, ginger, garlic, and spring onion in folded spring roll pastry, deep fried.	8.50	CHILLI GARLIC PRAWNS Fried prawn tossed with onions, mixed peppers, and green chillies in a soya sauce.	10.25
CHICKEN LOLLIPOP (4 PIECES) Crispy chicken wings coated with luscious batter with ginger and garlic paste, then fried.	10.25	OYSTERS (6 PIECES) Six pieces of Oysters on a bed of ice, dressed with Chilli & Ginger dressing.	29.95



TANDOORI STARTERS

TANDOORI VEGETABLE STARTERS

AJWAINI PANEER TIKKA 10.50
Cottage cheese, stuffed with sweet and spicy homemade fig chutney, char grilled in tandoor.

TANDOORI BROCCOLI & CAULIFLOWER 9.50
Broccoli and cauliflower florets marinated in tandoori spices and broiled until all golden and crispy on the outside but tender and meaty on the inside.

VEGETABLE PLATTER 22.95
Paneer tikka, onion bhaji, crispy potato bhaji, Punjabi samosa, tandoori broccoli, and cauliflower.

TANDOORI MEAT STARTERS

TANDOORI CHICKEN WINGS 10.55
Chicken wings marinated in a tenderising mixture of yoghurt, lemon juice, spices, and char grilled in a clay oven.

RAVENSBURY MURGH TIKKA 9.85
Succulent boneless chicken, marinated overnight in sweet basil, ginger, garlic, and spices.

ADRAK KE PANJE (LAMB CHOPS) 13.50

Tender lamb chops prepared in ginger, garlic, chilli, and yoghurt paste, cooked in the tandoor.

LAMB SEEKH KABAB 11.75
Minced lamb marinated with fresh herbs, ginger, peppers, cheese, garlic, and green chillies, cooked in the tandoor.

TANDOORI MEAT PLATTER 28.95
Chicken tikka, tandoori chicken wings, lamb kofta kabab, and lamb chops.

DAKSHIN CHAR GRILLED PRAWN 12.75
King prawn marinated in yoghurt, curry leaves, flavoured in coconut and char-grilled in a tandoor oven.

FISH AMRITSARI 11.95
Gram flour coated crispy batter covers flaky white fish fillets, spiced with Indian flavours of garlic, ginger, ajwain, and chaat masala.

HARIYALI FISH 11.95
Chunks of tilapia fish delicately marinated in authentic herbs and spices and cooked in the tandoor.



INDIAN VEGETARIAN MAINS

TADKA DAL Three types of lentils with traka of garlic and green chillies.	9.25	KARAHI PANEER Cottage cheese and colourful peppers sautéed in spicy gravy.	10.95
DAL BUKHARA A homemade blend of black lentil, tomato, ginger, and garlic simmered overnight on slow charcoal fire, finished with cream and served with a dollop of unsalted butter.	10.25	ALOO PALAK (SAG ALOO) Spiced potatoes cooked with fresh spinach in creamy gravy.	9.25
PANEER LABABDAR Cottage cheese cooked in chopped onion, tomato, and chef's special sauce.	10.75	JEERA ALOO Spiced cumin potatoes with fresh coriander and ginger.	9.50
BAINGAN BHARTA Grilled Eggplant mashed with Onion, Tomato, Herbs & Spices from our Northern Indian cuisine.	10.25	NIZAMI HANDI Seasonal mixed veg cooked in onion, ginger, and tomato gravy.	10.25
METHI CORN MASALA Sweetcorn and fresh fenugreek cooked in a creamy sauce.	10.25		
PALAK PANEER Homemade cottage cheese cooked with fresh spinach in creamy gravy.	11.25		
GHAR KI BHINDI Fresh okra cooked with onion and flavoured with cumin bishop.	10.75		
CHANA MASALA A classic Punjabi delicacy curry made with soaked chickpeas and a blend of spice.	9.95		



INDIAN MEAT MAINS

MURGH TIKKA MASALA

Boneless pieces of tandoori chicken cooked in a medium spicy sauce with cashew nuts.

11.55

KASHMIR LAMB ROGAN JOSH

Tender pieces of lamb cooked with the chef's special sauce with a Rogan twist.

12.55

BUTTER CHICKEN

Mildly spiced chicken cooked in the tandoor, served in a creamy tomato, cashew nut, and butter sauce.

11.25

LAMB KEEMA MASALA

Minced lamb cooked in chef's special spices marinated with yoghurt.

12.75

MURGH METHI

Succulent pieces of chicken cooked in fenugreek, freshly ground garlic, and chilli.

11.95

CHICKEN KORMA

Boneless chicken cooked in a rich creamy cashew nut sauce.

11.95

HANDI CHICKEN

Chicken pieces cooked in onion, garlic, ginger, and spices in a sauce.

11.45



INDIAN SEAFOOD MAINS & BIRYANI'S

KERALA FISH CURRY

Tilapia fish cooked with tamarind and traditional roasted coriander, curry leaves, and ground spice.

14.95

PRAWNS MOILEE

Prawns cooked in sliced shallot, ginger, garlic, and chilli in coconut creamy sauce.

13.95

BIRYANI'S

Served with raita (yoghurt with chopped onions or cucumber, tomato, seasoned with Jeera powder).

SABJI BIRYANI

Fresh garden vegetables marinated with whole garam masala, julienned ginger, and creamy yoghurt, cooked with aromatic saffron rice.

10.75

MURGH BIRYANI

Chicken breast marinated with whole garam masala, julienned ginger, and creamy yoghurt, cooked with aromatic saffron rice.

11.75

GOSHT BIRYANI

Boneless lamb marinated with whole garam masala, julienned ginger, and creamy yoghurt, cooked with aromatic saffron rice.

12.75

PRAWN BIRYANI

Spiced prawns cooked with saffron rice, accented with a flavour of crackling spices and crispy fried onion.

13.75



HOUSE SPECIALS

- SOYA CHAP KEBAB** 12.95
Soya marinated in Tandoori spices and grilled until all golden and crispy on the outside but tender and meaty on the inside. Allergence: Dairy
- NILGIRI KEBAB** 10.25
Fresh vegetable garden chopped & marinated in homemade chef spices & Indian cheese and grilled tandoori until golden and crispy.
- DILKHUS KOFTA** 11.95
Kale & homemade cottage cheese dumpling, cashew nuts, caramelized onion, saffron & chilli, cooked in traditional style.
- MALABAR CHICKEN** 12.50
South Indian Style Boneless Chicken Cooked with Coconut & Tamarind in a creamy sauce.
- CHICKEN CHAAP** 11.75
Tandoori Chicken thigh marinated in yogurt & house special spices cooked in our Clay oven
- JEERA CHICKEN BONELESS** 11.25
Chicken marinated in Roasted Cumin Seeds and Chef's special tandoori paste.
- LAMB VINDALOO** 13.50
Lamb marinated with homemade vindaloo paste of vinegar, garlic, ginger & spices. It is slow cooked lamb tender & succulent.
- LAAL MAAS (WITH BONE)** 13.95
8 hours slow cooked lamb shank with ginger, garlic, Rajasthani Chilli in a brown onion gravy.
- TANDOORI LOBSTER TAIL** 38.95
Lobster tail cooked in our Tandoor oven marinated in Yogurt & aromatic spices. Served with Mint & Fig chutney
- SAMUNDRI RATAN PLATTER** 32.95
Mixed house seafood platter with aromatic chefs special spices.
- TANDOORI POMFRET** 13.00
A South Asian Fish marinated in chef special spices, roasted in our Clay Oven (on the bone).



INDIAN ACCOMPANIMENTS

RICE

STEAMED RICE	4.95
JEERA RICE	5.35
PILAU RICE	5.55
MUSHROOM RICE	6.45

SALADS & YOGURTS

FRIED GREEN CHILLIES	2.95
MIXED RAITA	3.50
PLAIN GREEK YOGHURT	2.95
CHOPPED INDIAN SALAD	4.25
SPICY MOONG DAL SPROUT SALAD	4.50

BREADS

ROTI (PLAIN OR BUTTER)	3.55
NAAN (PLAIN OR BUTTER)	3.95
CHILLI NAAN	4.25
GARLIC NAAN	4.25
CHILLI & GARLIC NAAN	4.25
CHEESE NAAN	4.75
PESHWARI NAAN	4.95
KEEMA NAAN	5.45



MAIN COURSE CHINESE

SCHEZWAN

Vegetables sauteed with chilli, garlic, scheszwan sauce (a hot and spicy sauce made with red chillies, garlic, ginger, sichuan peppers and soya sauce) and spices

- VEGETARIAN 11.95
- CHICKEN 12.95
- PRAWN 14.95

SWEET & SOUR

Crispy marinated chicken tossed with sweet and sour sauce.

- CHICKEN 12.95
- PRAWN 14.95

THAI GREEN CURRY

A dish with a delightful balance of sweet and spicy flavours, packed with the goodness of crisp, colourful vegetables, chicken or prawn, lemongrass, galangal and creamy coconut milk.

- VEGETARIAN 12.50
- CHICKEN 13.50
- PRAWN 14.50

BLACK BEAN SAUCE

Stir fry chicken/ vegetables dish with fermented black beans sauce (soy black bean that has been fermented and salted).

- VEGETARIAN 12.50
- CHICKEN 13.50
- PRAWN 14.50

STIR FRIED GREEN

Mixed vegetables stirring constantly in highly oiled wok or frying pan over high heat.

9.95

CHINESE SEAFOOD MAINS

SEAFOOD DELIGHT

16.95

Stir fried mixed sea food cooked in whole pak choi leaves, garlic & oyster sauce.



RICE & NOODLES

SPECIAL FRIED RICE 10.95

A mixture of chicken, lamb, prawns and assorted vegetables in rice with aromatic Chinese spices

SINGAPORE FRIED RICE

Singapore style fried rice in seasoned with curry powder

- VEGETARIAN 8.50
- CHICKEN 9.50
- PRAWN 11.50

EGG FRIED RICE 6.50

VEGETABLE FRIED RICE 6.50

HAKKA NOODLE

Stir-fried noodles prepared with assorted aromatic vegetables

- VEGETARIAN 9.95
- CHICKEN 10.95

SINGAPORE NOODLES

Singapore style Vermicelli Noodles seasoned with curry powder.

- VEGETARIAN 9.80
- CHICKEN 10.50
- PRAWN 11.50

CHOW MEIN

Spicy Stir-fried noodles prepared with assorted aromatic vegetables.

- VEGETARIAN 9.95
- CHICKEN 10.95
- SPECIAL 12.95



KIDS SPECIAL & PUB CLASSICS

KIDS SPECIALS

CHICKEN GOUJONS & CHIPS	6.25
FISH GOUJONS & CHIPS	6.25
TOMATO PASTA (V)	6.25

PUB CLASSICS

CHEESEBURGER WITH CHIPS	12.95
VEG BURGER WITH CHIPS	11.95
CHICKEN BURGER & CHIPS	11.95
BBQ PORK RIBS & CHIPS	12.95

DESSERTS

CHEESECAKE OF THE DAY	6.00
CHOCOLATE BROWNIE WITH VANILLA ICE CREAM	6.00
ICE CREAM (2 SCOOPS) (Strawberry, Chocolate or Vanilla)	6.00
KULFI (2 SCOOPS) (Malai & Pistachio)	6.00
KIDS TOY ICE CREAM (Vanilla, Strawberry, Chocolate)	5.50
GULAB JAMUN & VANILLA ICE CREAM	6.00
GAJAR HALWA WITH VANILLA ICE CREAM	6.00
VANILLA PANNACOTTA	7.00
CREAM BRULEE	7.50
CHOCOLATE SOUFFLE	7.00
COCONUT DELIGHT ICE CREAM	7.50
DOUGH-CHI FROZEN DESSERT	6.50





OUTDOOR CATERING

The Ravensbury also caters for outside events, whether it's a function at home, BBQ or an outside venue.

Our in-house chefs can come & cook at your chosen location, bringing the high-standards of food you enjoy at our restaurant to wherever you are.

We can even create a bespoke menu as per your requirements, even if it's different to our menu, & provide all bar & staffing solutions to ensure you have a truly enjoyable & memorable function.

