

# Baluchi

A PAN INDIAN DESTINATION  
AT THE GREAT HALL

## THE BEGINNING - TERM 1

- TANDOORI CELERIAC (VE, GF) £8.00**  
*mint chutney, burnt apple gel, masala seeds, gun powder, coconut foam*
- BHARWAN ZUCCHINI (VE) £9.00**  
*crisp courgette flower, masala soya mince, curried coconut curd, pickled garlic*
- GUCCHI AUR SAFED MUSHROOM KI GALOUTI (V, GF) £11.00**  
*delicate kebab of kashmiri black morels and white mushroom aromatized with clove smoke, beet raita, cashew nut crumble*
- TANDOORI OCTOPUS AND COLOCASIA LEAF TERRINE (GF) £9.50**  
*clay oven roasted baby potato, labneh, coriander chutney, puffed quinoa*
- SEABASS (GF) £12.00**  
*grilled avocado, olive crumble, coriander chutney*
- HAND DIVED ORKNEY SCALLOPS (GF) £14.50**  
*oyster leaf pakoda, buckthorn puree, gin foam, pickled grapes*
- KAFFIR LIME CHICKEN TIKKA (GF) £9.50**  
*tandoor roasted free range corn fed chicken, cashew crumble*
- WOOD PIGEON (GF) £12.50**  
*goat cheese and curried yoghurt, beetroots, coriander chutney*
- LAMB CHOPS (GF) £14.50**  
*smoked aubergine, coriander chutney, beet crisp*
- KEBAB PLATTER (GF) £16.50**  
*kaffir lime chicken tikka, lamb chops, fish tikka*

## MID - TERM - MAINS

- AUBERGINE STEAK (VE) £16.50**  
*coconut sukka, spiced tofu mince, malabar sauce*
- SUBZ KA THAL (V, GF) £19.50** *(suitable for sharing)*  
*tandoori roasted cauliflower, paneer tikka, stuffed mushrooms, makhani sauce, sabudana papad*
- PANEER PASANDA (V) £16.50**  
*paneer capsicum bhurji, makhani sauce, masala rice pancake, cashew crumble*
- TANDOORI LOBSTER (GF) £27.00**  
*masala shrimp khichdi, wild mushroom, homemade lime pickle, sabudana papad*
- PANCH PHORAN MAHI £26.00**  
*indian five spice monkfish, malabar sauce, kohlrabi and crab*
- TANDOORI PRAWNS (GF) £26.00**  
*king prawns, samphire and sautéed spinach, moilee sauce*
- MURG ADRAKI (GF) £17.00**  
*free range corn fed chicken breast, ginger curry, root vegetables, spinach*
- VENISON £22.50**  
*sula spiced venison, quinoa khichdi, yogurt sauce, salsify*
- LAMB SHANK GUSHTABA (GF) £21.50**  
*a kashmiri delicacy of slow cooked lamb shank, fennel, cashew and saffron, masala mash*
- LAMB RUMP (GF) £21.50**  
*corn bread, roasted root vegetables, garlic spinach mash, saffron sauce*

## INDIAN BREADS - *all suitable for sharing*

- TANDOORI ROTI £3.50**  
*flatbread made with wholemeal flour*
- MULTIGRAIN TANDOORI ROTI £3.50**  
*flatbread made with multigrain flour*
- PHULKA £3.00**  
*unleavened flatbread of whole-wheat flour from the indian sub-continent*
- CARROT AND CORIANDER ROTI £4.00**  
*a gluten free indian flatbread*
- NAAN - leavened bread of refined wheat flour**
- Garlic £3.75 / Plain £3.75 / Butter £3.75  
Super seed £4.00 (chia seeds, flex, sunflower seeds, hazelnuts)  
Mango and coconut £4.00
- KULCHA - leavened refined flour bread with your choice of filling**  
Cheddar cheese £4.50 / Potato, ceps and truffle £4.50 / Fig and cheese £4.50
- PARATHA £ 3.75**  
*flaky whole wheat bread (laccha/ pudina)*
- HINDUSTANI ROTIYAN (mixed bread basket) £11.00**  
*(laccha paratha, garlic naan, mango and coconut naan)*

## SUITABLE FOR SHARING *(all-time favourites) - sides*

- KATHAL KE KOFTE (V) £12.50**  
*jack fruit dumplings, mughlai style creamy cashew sauce*
- BUTTER CHICKEN (GF) £16.50**  
*old delhi style tandoor roasted corn-fed chicken, tomato and fenugreek sauce*
- DAL BALUCHI (V, GF) £11.50**  
*black lentils prepared overnight to a rich creamy perfection, a speciality of baluchi*
- SUBZ BIRYANI (V, GF) £16.00**  
*fragrant preparation of basmati rice with vegetables, rose petals*
- AWADHI DUM BIRYANI (MURGH / GOSHT) (GF) £18.50**  
*free range corn-fed chicken/mutton, and basmati rice cooked on “dum” in subtly flavoured stock. a royal dish from the region of lucknow*
- SADA CHAWAL**  
*steamed plain basmati rice (V, GF) £4.00*
- FOUNDER CHAIRMAN’S FAVOURITES**
- KADHI PAKODA (V) £9.50**  
*onion dumplings in tempered yoghurt*
- PALAK PANEER (V) £11.50**  
*a healthy spinach dish made with paneer, garlic and garam masala*
- PAPAD, PALAK AUR METHI KI SUBZI (V) £ 9.50**  
*a gujrati delicacy made with fenugreek leaves, spinach and shredded papad*
- TADKA DAL (V, GF) £7.50**  
*tempered yellow lentils, cumin, ginger, tomatoes and green chilli*
- KHICHDI (V, GF) £6.50**  
*basmati rice and moong dal preparation*
- BURHANI RAITA (V, GF) £4.00**  
*greek yoghurt, roast garlic*

## TERM BREAK - SCHOOL HOLIDAYS

- BHAPA DOI £8.00**  
*honey steamed yogurt, forest fruits compote, lemon curd, gulab jamun*
- RASPBERRY AND CHOCOLATE TART £ 12.00**  
*pistachio crumble, sorbet*
- PISTACHIO CAKE £ 12.00**  
*cardamom ice-cream, berry compote*
- GINGER AND MINT CAKE £8.00**  
*dark chocolate crumble, berry sorbet, honeycomb*
- SAFFRON INFUSED COMPRESSED TANDOORI PINEAPPLE £7.50**  
*cardamom ice-cream, pink peppercorn tuille*
- CHOCOLATE MOUSSE £8.00**  
*clove smoked lemon curd, mango crisp, caramel popcorn*
- SUGAR FREE RASMALAI £7.00**  
*traditional curd cheese dumplings dipped in saffron flavored milk*
- HOMEMADE ICE CREAMS - please choose any 3 flavours £7.00**  
*masala chai, pistachio and saffron, date and fig, classic vanilla pod, chocolate*
- KULFI (PAAN/PISTACHIO) £8.00**  
*homemade indian ice-cream serve with faluda and rose syrup.*
- SORBET SELECTION £7.00**  
*(ask your server for selection of the day)*

**EXECUTIVE CHEF SANTOSH SHAH**  
*VE - Vegan, V - Vegetarian, GF - Gluten free, DF - Dairy free*  
*Prices are inclusive of VAT.*  
*A discretionary service charge of 12.5% will be added to your bill.*  
*Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that all ingredients are sustainably sourced.*