

SHAMPAN

AT THE SPINNING WHEEL

DINING MENU

Over 36 years of award winning
Indian cuisine and hospitality

APPETISERS

Papadums - Masala / Plain	(V/VE)	1
Selection of Chutneys	Per person (including fills)	1.5
Cauliflower & Broccoli Florets Pakora	Batter fried cauliflower & broccoli coated in gramflour and spices (V/VE)	8
Hariyali Garden Green Kebab with Cumin	Leafy spinach & mixed vegetables ground with homemade spice blend (V/VE)	8
Onion Bhaji	Shredded potatoes, onions and coriander leaves folded in spiced gramflour & deep fried (V)	8
Samosa - Coriander Chicken / Minced Lamb / Vegetable	Wheat parcels filled with chicken or lamb mince & spices (D/G)	8
Griddle Seared King Scallops, Cumin Peas, Cauliflower Puree	King scallops are dusted with garlic, crushed spices (SF)	11
Amritsari Spiced Tilapia with Carom Seeds & Chilli	Tilapia fish marinated with garlic, chillies, carom & deep fried (G)	10
Bengal Spiced Tiger Prawn Poori	Tiger prawn's wok tossed in onions & tomatoes, fried wheat bread (SF/G)	10
Kolkata Spice Garlic & Chilli Chicken	Inspired by the streets of Kolkata (D/G)	9

SHASHLICK - SIZZLER

(Served on a sizzler with salad)

Red Spiced Chicken (D)	14
Garlic Lamb Tikka (D)	16
Tandoori King Prawn (SF/D)	20

CONTENT INDICATORS

VE	Vegan	V	Vegetarian	G	Gluten	N	Nuts
SF	Shell Fish	M	Mustard	D	Dairy	E	Egg

GRILLS AND KEBABS

		STANDARD	LARGE
Pickled Paneer and Pepper Medley, Tomato Coulis	Indian cottage cheese marinated with pickle spices and garlic served with tomato coulis (V)	8	15
Tandoori Salmon with Lemon Grass & Dill	Organic salmon cubes marinated with lemon grass & dill served with salad (D)	11	19
Chargrilled Chicken with Cracked Fennel & Cardamom	Morsels of chicken breast marinated in cream cheese, fennel & cooked in tandoor (D)	9	17
Grilled Freshwater King Prawns with Smoked Garlic & Dill leaves	King prawns marinated with roasted garlic and dill leaves (SF/D)	12	22
Lahori Chicken Chapli Kebab with Beetroot & Pomegranate	Spiced chicken mince patties with garlic & chillies are seared, served with beetroot raita (D)	9	17
Masala Lamb Seekh Kebab Gilafi	Minced lamb with red onion, peppers, and smoked spices (D)	10	18
Chef Sadek's assorted platter of Grills & Kebab	Paneer / prawn / chicken / lamb chops, served with salad and chutney (grills can be ordered as a single portion as a starter or a double portion as a main course) (D/SF)	15	26

CLAY OVEN SPECIALS

Tandoori Lamb Chops with Mince Lamb Saag	
Served with parathas and raita (D)	25
Tandoori King Prawns with Saffron	
Served with shrimp rice (D/SF)	24
Clay Oven Roasted Chicken on the Bone	
{served with house kachumber salad	Qtr. 9
& coriander chutney (D)	Half 16

CONTENT INDICATORS

VE	Vegan	V	Vegetarian	G	Gluten	N	Nuts
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MAIN COURSE

Hyderabad Spiced Baby Aubergines with Tomato & Tamarind Sauce	Marinated baby aubergines stir-fried with slow cooked onions & tomatoes (V/VE)	16
Tandoori Cauliflower, Broccoli & Paneer Lababdar Peas Lacha Paratha	Char-grilled florets & paneer marinated with cream cheese, served on a bed of green peas & chopped onions (D/V)	17
Kerala Spiced King Prawns, Curry Leaf & Coconut Sauce	King prawns marinated with spices, cooked in tandoor served with coconut & ginger sauce with a dash of chilli (SF/D)	21
Seared Sea Bass with Bengali 'Do Piyaza' Sauce	Spice marinated sea bass, seared on a griddle and served with onion and mustard sauce (M/D)	21
Punjabi Red Spiced Chicken Breast with Sautéed Spinach	Tandoori breast marinated in sweet Kashmiri chilli, served with a slow cooked tomato & fenugreek makhani sauce (D)	19
Grilled Duck Breast with Goan Curry Sauce & Cumin Mashed Potatoes	Duck cooked to perfection, served with a sauce infused with garlic & vinegar (D)	22
Double Cooked Leg of Kentish Lamb 'Salli', Straw Potatoes	Lamb baked in its juice, tenderly served resting on a fried onion, lamb mince & aromatic spiced sauce (D)	21
'Kashmiri' Spiced Lamb Shank, Slow Cooked with Saffron and Anise	Slow-cooked baby lamb shank simmered in rich saffron onion sauce (D)	21

BIRYANI DISH OF THE DAY

Kolkata Chicken	19
Bombay Masala Lamb	21

Served with raita
(Please ask your server for the availability)
CONTAINS (DAIRY)

CONTENT INDICATORS

VE	Vegan	V	Vegetarian	G	Gluten	N	Nuts
SF	Shell Fish	M	Mustard	D	Dairy	E	Egg

RETRO CLASSICS BRITISH INDIAN

Butter Chicken Makhani

14

Tomato barbecue with green chillies. Fairly hot

INSPIRED BY THE 'BABU SAHEB' OF THE EAST INDIAN COMPANY

VEGETABLE	12
CHICKEN	14
TIGER PRAWNS	16
KENTISH LAMB	16

Korma	Cashew and onion sauce delicately garnished with coconut and cream (D/N)
Dhansak	North Indian lentils herbs & pepper preparation, finished with coconut
Madras	Hot preparation of curried onion, tomatoes & chilli
Kadhai	Chunky peppers & onions cooked with a thick gravy & home ground spice (D)
Masala	Slow cooked tomato gravy flavoured with coconut and garnished with almond (D/N)
Rogan Josh	Vibrant Kashmiri onion & tomato sauce caramelised with Kashmiri red chillies
Bhunna	Semi-dry curry with caramelised onions, tomatoes and roasted spices

ACCOMPANIMENTS

Vegetable JhalFREZI	9
Bindi Masala	9
Cumin Tadka Dal	9
Saag Paneer (D)	9
Bombay Aloo	9
Keema Matar	9
Saag Aloo	9
Mushroom Bhaji	9
Saag Bhaji	9

RICE / BREAD

Cumin Pilau Rice	5
Mushroom Rice (D)	6
Coconut Rice	6
Steamed Rice	4
Plain Naan (E/D)	4
Garlic Naan (E/D/N)	5
Peshawari Naan (E/N/D/G)	5
Keema Naan (E/D/G)	5
Laccha Paratha (E/D/G)	4

(ALL BREADS CONTAIN
GLUTEN AND DAIRY)

CONTENT INDICATORS

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SIGNATURE SHARING PLATTERS

PLATTER FOR TWO	(D/G/E)	44.95
PLATTER FOR FOUR	(D/G/E)	74.95

An indulgent selection crafted to share, featuring: Lamb Chops, Lamb Sheek Kebab, Chicken Tikka, Chicken Wings, Chapali Kebab, Aloo Chops, Mushroom Shashlik, Fragrant Rice, Naan Bread, Fresh Garden Salad, Masala Sauce, Madras Sauce, Mint Chutney & our Shampán Signature Red Sauce

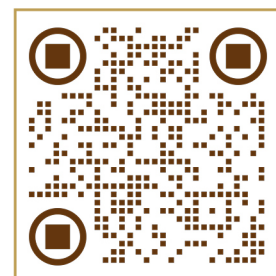
WHY NOT ELEVATE YOUR DINING EXPERIENCE WITH ONE OF OUR EXQUISITE ADD-ONS:

Lamb Chops	(2 pieces)	8.95
Tandoori Chicken Wings	(6 pieces)	7.95
Tandoori King Prawn	(2 pieces)	8.95
Salmon Ka Tikka	(2 pieces)	8.95
Peri Peri Chips		4.95

SHAMPAN SUNDAY BUFFET 12 NOON - 5PM

A wide selection of dishes available with menu variations
occurring weekly

ADULTS 21 CHILDREN 15



SHAMPANGROUP.CO.UK

**MAKE A RESERVATION
TO DINE WITH US**

VISIT OUR WEBSITE

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