



A LA CARTE MENU

"A TIMELESS GASTRONOMIC JOURNEY OF DELICATE FLAVOURS"

A moment in time, a stretch of history, a map of flavours with a modern take on ancient delicacies using traditional cooking methods. The seductive flavours range from Barbequed temptations of Peshawar and Rawalpindi to the sumptuous secrets of the Imperial Dastarkhan's (royal dining style) of Delhi and Agra; from the succulents kebabs of the princely state of Awadh region to sublime vegetarian repast of Varanasi, the tantalizing seafood from Kolkata and sweets from Bengal.

Indeed, the Grand Trunk Road is the best Introduction to the fulsome flavours of India.

Bon Voyage and Bon Appétit!

Please inform us for any dietary requirements you may have before ordering your meal
So we can suggest accordingly. Please see dietary signs along the menu Dishes.

GF- GLUTEN FREE, DF- DAIRY FREE, NF - NUT FREE

Food cooked in this kitchen which handles nuts, so some traces may be found in your food but
we take every precaution to avoid it happening

Grand Trunk Road reserves the right to change the following menu at any time subject to availability.



APPETISERS

Bahaar Ka Salad £7.50 GF, DF

Quinoa, orange segments, apple slice,
fresh salad leaves drizzled with orange,
ginger dressing

Delhi Ki Chaat £7.25 NF

Wheat crisps, spicy chickpea, sweet yoghurt,
fresh mint & tamarind chutney

Sago Pearl Tikki £7.50 DF, NF, GF

Sago coated potato cakes, creamed spinach, fresh ginger,
coriander, chillies served with chutney

Grilled Scallops £13.95 DF, NF

Pan seared sea scallops, assorted peppers in olive oil, with
spicy tomato, roasted garlic & pepper chutney

Amritsari Tali Macchi £8.50 GF, NF

Tilapia fish fillets, pepper, turmeric, carom seeds
served with chutney

Rawalpindi Ka Chapli Kebab £8.95 NF

Chicken, baby spinach, fresh coriander, fragrant spices,
spicy cream cheese served with chutney

Kabul Ka Hiran £12.95 GF, NF

Grilled Roe deer fillets rubbed with salt & crushed ground spices,
ginger, green chilli served with spiced sultana chutney

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GRILL & TANDOOR

All tandoor and grilled dishes can also be shared appetiser or main course

Banarasi Grilled Stuffed Paneer, Hari Gobi £16.95 GF, NF

Paneer stuffed with mango & marinated, broccoli with cream cheese & garlic, smoked in tandoor

Kolkata Ka Ajwani King Prawns £24.50 GF, NF

Tandoor grilled king prawns marinated in red peppers, roasted tomatoes, and crushed garlic

Patiala Ki Tandoori Machhi £23.95 GF, NF

North sea fresh monk fish fillet rubbed with mustard, dill & lemongrass & grilled in tandoor

Lucknow Ka Kaali Mirch Malai Tikka £15.95 GF, NF

Char-grilled chicken supreme, marinated with crushed black peppercorn, cream cheese and green cardamom

Lahori Murgh Methi Kebab £14.95 GF, NF

Char-grilled boneless chicken thigh, fresh fenugreek leaves, raw mango & ground spices

Peshawari Lamb Chops £25.95 GF, NF

Best end of double lamb chops marinated in fennel, star anise, raw papaya & crushed spices

PRE-ORDERED FOR SPECIAL EVENT (WITH TWO DAYS' NOTICE)

Sikandari Raan (serves 3-4 guests for sharing) £68.00 GF, NF

8 hours slow-braised leg of lamb, browned onion, yoghurt and kashmiri chillies

Every time you buy this dish, we give £1.50p to Local Charities

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MAIN COURSE

Bengali Pepper Fish £16.95 GF, DF, NF

Grilled Sea bream fish, red, green, yellow peppers with tomato, curry leave & mustard sauce

Chingri Malai Curry £19.95 GF, NF

Tiger prawns, coconut milk, turmeric & ginger in kasundi mustard sauce

Kolkata Ka Lobster Kalimirch £38.00 GF, NF

Lobster cooked with black, red pepper corn, & capsicum in garlic masala

Amritsari Butter Chicken £15.95 GF, NF

Tandoor smoked chicken supreme simmered in fresh tomato, Cream & dry fenugreek sauce with touch of honey

Punjabi Murgh Masala £15.95 GF, NF

Chicken thighs, ginger, garlic, onion & spicy tomato masala

Sarson Wali Batakh £16.95 GF, NF

Duck breast with malt vinegar, honey, ground mustard with apricot chutney

GTR Classical Lamb Curry £18.95 DF, GF, NF

Boneless -Welsh lamb cooked in classical spices, flavoured with saffron & chilli oil

Lucknow Ka Lamb Shank £18.95 GF, NF

Slow-cooked lamb shanks in mild aromatic sauce flavour of 18th century

Gosht Dum Biryani £19.95 GF, NF

Classic -lamb dum gosht biryani with aromatic spices, raita

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VEGETARIAN MAIN COURSE

Banaras Ka Jamikand Kofta £12.95 GF, NF, DF

Root vegetable dumplings in brown onion & lightly spiced aromatic sauce

Dastarkhana Shahi Paneer £12.95 GF, NF

Indian cottage cheese cubes, dry apricot, prunes in rich cream sauce - dish from a Royal palace

Chunar Ki Bhindi £12.95 GF, DF, NF

Baby okra cooked with beetroot vinegar silver onion and dry ground spices

Mathura Ki Tori £10.95 GF, DF, NF

Green & yellow zucchini tempered with crushed spices, roasted cumin, cooked with ginger & cherry tomato

SIDE DISHES

Tadka Aloo £6.95 DF, GF, NF

Potato, mustard seeds, ginger And fresh green chillies

Delhi Ki Gobhi Aloo £8.95 GF, NF DF

Cauliflower, potatoes tempered with cumin, ginger & tomato

Dal Bukhara £7.95 GF, NF

Whole black lentils cooked overnight, with tomato & fenugreek, finished with cream

Dhaba Dal £6.95 GF, DF, NF

Three lentils infused with garlic, chilli, cumin & tomato

Smoked Raita £3.95 GF, NF

Greek yoghurt, pineapple & mint tempered with cumin and smoked

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RICE & BREADS

Zaffrani Pulao Rice **£3.95 GF, NF**

Basmati rice cooked with whole spices, cumin and saffron

Sade Chawal **£3.65 GF, DF, NF**

Steamed basmati rice

SELECTION OF FRESHLY BAKED TANDOOR BAKED BREAD

Tandoori Roti **£2.95 DF, NF**

Whole wheat bread.

Laccha Paratha **£3.50 NF**

Whole wheat layered bread

Plain Naan bread (plain or butter) **£3.25 NF**

White flour, egg & milk bread

Peshawari Naan **£3.95**

Coconut, almond & mango stuffed bread

Applewood Smoked Cheese Naan **£3.95 NF**

Applewood cheese stuffed bread

Garlic Naan **£3.95 NF**

Fresh chopped garlic bread

Truffle Naan **£3.95 NF**

Truffle oil & mushroom bread

Please note that all naan bread has egg & dairy in it.

PAPADOMS & ACCOMPANIMENTS

Poppadom Basket **£ 3.15 GF, DF, NF**

Pappadoms & chutney selection (only mint chutney with dairy)

GTR Salad **£2.75 GF, DF, NF**

Red onion, green chillies, fresh coriander, paprika & lemon juice

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