



The Menu

House Of Flavours has an exquisite selection of dishes from India. These delightful speciality dishes are the fruition of the labours of our chefs who have journeyed here from different regions of India. Their specialist touch is born from years of experience and each dish bears the signature taste of the Master Chef. In each of these delicacies you are bound to find something original to enjoy.

Selection of Starters

House of Flavours offers a fine selection of starters which are light and appetising. Our selection features mouth-watering delights from the grill and the tandoor, which are perfectly healthy options. Snacking before and after meals is a national pastime; almost a sport in India, so please do indulge...

For the convenience of our guests and to serve you better, we have a different menu for the allergies and special requirements. Please ask for one before you order. Also, please inform your server of any allergies that you may have.

Traditional Starters

Important- Please inform your server of any allergies that you may have.

Delhi Samosa Chaat £4.99 // V

Crispy dough pastry stuffed with spiced potatoes & chick peas served with mint yogurt and tamarind sauce.

Bhatti Ka Murgh Half £7.99 Full £14.99 //

A traditional Punjabi style char-grilled marinated whole chicken on the bone.

Punjabi Aloo Ki Tikki £4.99 // V

Pan fried potato patties served on the bed of chick peas with yoghurt and tangy tamarind sauce.

Traditional Chicken Tikka £7.99 //

A traditional Punjabi style char-grilled marinated chicken.

Lamb & Fresh Mint Seekh Kebab £8.99 //

A tandoori delicacy of tender lamb mince marinated in fresh mint, Indian spices and cooked in the clay oven to perfection.

Tandoori Paneer Tikka Achari £7.99 / V

Indian home made cottage cheese marinated in fresh yogurt and a blend of pickling spices, cooked in clay oven to perfection.

Onion Bhaji £4.49 / V

World famous snack of crisp onions coated with gram flour and deep fried for that golden colour.

Chef's Special Starters

Important- Please inform your server of any allergies that you may have.

Nargisi Subz Kebab £7.99 // V

A delicious combination of garden fresh vegetables tossed with royal cumin, made into patties coated with sesame seeds and shallow fried to give it a crunchy taste.

Mace & Cardamom Chicken Supreme £8.99 /

Tender Supreme of chicken marinated with cream, cheese and cardamom, delicately cooked in in dry heat of clay oven to perfection.

Murgh (Chicken) Malai Tikka £7.99 /

Tender breast of chicken marinated with cream, cheese and cardamom, delicately cooked in in dry heat of clay oven to perfection.

Lemon & Coriander Chicken Tikka £7.99 //

Bite sized chicken tikka marinated in coriander, green chillies and mint, cooked in clay oven (Tandoor).

Tandoori Salmon Tikka £10.99 /

Prime cubes of Scottish salmon matured in a mildly spiced marinade of dill, ginger and mace.

Zaffrani Jumbo Tiger Prawn £14.99 //

Jumbo Tiger Prawns marinated in a rich blend of garlic, cream, cheese, yoghurt and saffron cooked in the clay oven to perfection.

Tandoori Fish Tikka £9.99 /

Chunks of tillapia fish fillet matured in a mildly spiced marinade of ginger, garlic, mace & cardamom.

Adraki (Ginger) Lamb Chops £10.99 /

Lamb Chops marinated with ginger and traditional Indian spices, char grilled to perfection.

Sharer Platters of Starters

Important- Please inform your server of any allergies that you may have.

Gourmet Sharer Platter £19.99 (Serves 2 People)

Traditional Chicken Tikka, Lamb and Fresh Mint Seekh Kebab and Murgh (Chicken) Malai Tikka and Paneer Tikka Served with Two Chutneys.

Fully Loaded Tandoori Kebab Platter £29.99 (Serves 2 People)

Jumbo Tiger Prawns, Salmon Tikka, Tandoori Lamb Chops and Traditional Chicken Tikka Served with Two Chutneys.

Vegetarian Sharer Platter V £14.99 (Serves 2 People)

Nargisi Subz Kebab, Onion Bhaji and Traditional Achari Paneer Tikka Served with Two Chutneys.

Main Course

Important- Please inform your server of any allergies that you may have.

House of Flavours has an exquisite selection of main meals. These delightful speciality dishes are the fruition of the labours of our chefs who have journeyed here from different regions of India. Their specialist touch is born from years of experience and each dish bears the signature taste of the master chef. In each of these delicacies you are bound to find something original to enjoy.

In addition we also present a new section with TAWA TAK-A-TAK dishes cooked on the Flat griddle (The Ta-wa). The taste sensation is both bold and refined, so whether you try a completely new dish or opt for an old favourite, be prepared for a delicious experience.

Chicken Tikka Masala £10.99 /

This is our exclusive recipe of succulent chicken tikka in a rich tomatoes based sauce flavoured with hand ground Indian spices and nuts.

Kashmiri Lamb Rogan Josh £12.99 //

Rogan Josh gets its name from the rich red appearance, which in turn is derived from the fresh tomatoes and ground Kashmiri red chilli.

Karahi Chicken £11.99 //

Exquisite Punjabi country fare of tender chicken stir-fried in an iron karahi with a spicy masala of garlic, onions and tomatoes with a tempering of crushed coriander seeds and crispy red chillies.

Butter Chicken £11.99 //

From the street-side eateries of Punjab; a dish of chicken tikka simmered in a satin smooth tomato gravy with a redolent of Kasoori Methi.

Chicken Jalfrezi £11.99 ///

Tender stripes of baby chicken breast cooked in hot sauce made of onions and tomatoes and garden fresh peppers. We recommend Mango and Coconut Naan to balance the heat.

Chicken Saag Wala £11.99 //

Cubes of tender Chicken breast cooked with spinach tempered with fresh garlic with a touch of fenugreek leaves. We recommend Garlic Naan to get the best taste out of the dish.

Bhuna Gosht £12.99 ///

What makes this curry special is the 'bhuna' part. This consists of pan-frying the meat with spices. The meat cooks in its own juices, which is what gives the deep flavour.

Traditional Lamb Korma £11.99 /

The flavour of a korma is based on a mixture of spices, including ground coriander and cumin, combined with yogurt kept below curdling temperature and incorporated slowly and carefully with the meat juices.

Lamb Saag £12.99 //

Tender cubes of spring lamb cooked with spinach tempered with fresh garlic with a touch of fenugreek leaves. We recommend Garlic Naan to get the best taste out of the dish.

Chicken Korma £10.99 /

Chicken pieces seared and slow cooked in smooth creamy gravy flavoured with cardamoms. We recommend the peshawari Naan to enrich the taste sensation.

Karahi Lamb £12.99 //

Exquisite Punjabi country fare of tender cubes of spring lamb stir-fried in an iron karahi with a spicy masala of garlic, onions and tomatoes with a tempering of crushed coriander seeds and crispy red chillies.

Our Signature Dishes

Important- Please inform your server of any allergies that you may have.

Chicken in Black Pepper Sauce £12.99 //

A lip smacking chicken dish which is cooked with Indian spices, nuts and crushed peppercorns. A delectable chicken recipe this chicken dish is best enjoyed with Butter naan.

Hyderabadi Lamb Chop Curry £13.99 //

This dish comes from the Royal Kitchens of Hyderabad. Delicately prepared tender lamb chops cooked with onions, tomatoes and flavoured with a hand ground mixture of herbs and spices.

Chicken Pistachio £11.99 /

This is a very simple and delicious dish with distinct Mughal influences. It is a mild chicken curry but full of bold flavours and textures.

Scottish Salmon Curry £13.99 //

Tender pieces of Scottish Salmon cooked with onions and tomatoes then tempered with mustard seeds and curry leaves.

North Indian Garlic Chilly King Prawns £15.99 //

Tiger prawns cooked onions & tomatoes, herbs, spices, flavoured with garlic to give that subtle taste.

Bhatti Murgh Makhanwala (Punjabi Style) £12.99 //

Half "Bhatti Murgh", on the bone simmered in a 'Punjabi makhani' sauce, flavored with green chillies and ginger julienne.

Chicken Lababdar £11.99 //

Delicately spiced and cooked with onions, cashewnuts and tomatoes. This dish is sure to become one of your favourites too. Order a simple pulao rice or some naan bread to soak up the delicious sauce.

Hyderabadi Lamb Shank £15.99 //

A delicacy of lamb shanks slow stewed in satin smooth cashew nut gravy.

Karahi King Prawns £15.99 //

King prawns tir-fried in an iron karahi with a spicy masala of garlic, onions and tomatoes with a tempering of crushed coriander seeds and crispy red chillies.

Dum Ki Biryani 22

Important- Please inform your server of any allergies that you may have.

Lamb Biryani £13.99
Chicken Biryani £13.99
Vegetable Biryani £13.99
King Prawn Biryani £15.99

Premium Basmati rice cooked on dum (Slow cooking in sealed pots) with saffron, cardamom and mint, served with roast cumin flavoured yoghurt. Tastes delicious in tandem with a green salad (charged separately).

Tawa Tak-a-Tak

Important- Please inform your server of any allergies that you may have.

These healthy and semi-dry dishes are all served to your table on a traditional tawa. We employ the iron griddle for cooking, using the tak-a-tak method; so called due to the sound.

Shahi Chicken Tak-a-Tak £13.99 //

Strip of chicken breast marinated and basted in tandoor and sautéed iron tawa fresh melee of pepper, tomatoes and fresh green chilli.

Masala Gosht Tak-a-Tak £14.99 //

Cubes of tender spring lamb cooked in a robust blend of spices. A tangy blend of tomato sauce with capsicum, onion & ginger.

King Prawns Tak-a-Tak £17.99 //

King prawns cooked on tawa with coarsely chopped onions, fresh coriander and finished with Panchphoran (Indian five spice).

Lobster Panchphoran Tak-a-Tak £25.99 //

Fresh whole Lobster cooked on tawa with coarsely chopped onions, fresh coriander and finished with Panchphoran (Indian five spice).

Ghar Ka Paneer Tak-a-Tak £12.99 //

Home made cottage cheese cooked with capsicum, ginger and green chilly in tangy blend onion and tomatoes gravy.

Tandoori Mains

Important- Please inform your server of any allergies that you may have.

Traditional Chicken Tikka Shashlik £12.99 //

A traditional Punjabi style char-grilled marinated chicken.

Murgh (Chicken) Malai Tikka £12.99 /

Tender breast of chicken marinated with cream, cheese and cardamom, delicately cooked in in dry heat of clay oven to perfection.

Lemon Coriander Chicken Tikka £12.99 //

Bite sized chicken tikka marinated in coriander, green chillies and mint, cooked in clay oven (Tandoor).

Add a side dish of spicy / mild curry sauce for £3.99.

Side Dishes

Important- Please inform your server of any allergies that you may have.

Add a vegetarian side dish to your main dish.

Bombay Aloo £4.99

Saag Paneer / Aloo / Mushroom £4.99

Tadka Dal £4.99

Dal Makhani £4.99

Mushroom Bhaji £4.99

Channa Masala £4.99

Condiments

Important- Please inform your server of any allergies that you may have.

Poppadoms with chutneys £1.49 Per Person

Traditional serving of freshly prepared poppadoms served with spiced onions, mango chutney & mint sauce.

Mixed / Lime Pickle £1.99

Slices of Cucumber, Carrots, Tomatoes and Onions £3.49

Masala Chips £3.99

Fried chips with an Indian twist.

Cucumber Raita 2.49

A cool combination of yogurt and cucumber.

Sliced Onions with Lemon and Green Chillies £1.99

Rice

Important- Please inform your server of any allergies that you may have.

Steamed Basmati Rice £3.49

Finest Indian basmati rice.

Coconut Rice £3.49

Finest Indian basmati rice flavoured with fresh coconut, mustard seeds and curry leaves.

Mutter Pulao (No Saffron added) £3.99

Aromatic and sumptuous, the finest fragrant Basmati rice tempered with green peas and cumin.

Mushroom and Jeera Rice £3.99 (No Saffron added)

Aromatic and sumptuous, the finest fragrant Basmati rice tempered with fresh mushrooms and cumin.

Pulao Rice £3.99

Saffron flavoured rice steamed with all the goodness of cardamom, cinnamon, cloves and bay leaves.

Tandoori Breads

Important- Please inform your server of any allergies that you may have.

Mango And Coconut Naan £3.49

Peshawari Naan £3.49

Leavened Indian bread stuffed with saffron, nuts and sweet cherry and topped with nigella seeds.

Dates & Ginger Naan £3.49

Leavened Indian bread stuffed with a combination of dates and ginger.

Naan Bread / Butter Naan £2.99

Indian Leavened bread.

Keema Naan £3.99

Leavened Indian bread stuffed with with spiced lamb mince.

Lacchha Paratha £3.49

Multi-layered unleavened Indian bread.

Tandoori Multi Grain Roti £2.99

Multi grains unleavened Indian bread.

Garlic & Coriander Naan £3.49

Leavened Indian bread delicately flavoured with fresh garlic and coriander.

Bullett Naan £3.99

Leavened Indian bread flavoured with fresh garlic, Green Chilles & Coriander.

Cheese / Chilly Cheese Naan £3.99

Leavened Indian bread stuffed with cheese and chillies.

Pudina Paratha £3.99

Multi-layered unleavened Indian bread topped with mint.