



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.

Punjabi Aloo Ki Tikki £4.99 // V

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

Tandoori Paneer Tikka Achari £7.99 / V

Indian home made cottage cheese marinated in fresh yogurt and a blend of pickeling 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.

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.

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.

Paneer Shahi Korma £9.99 /

Shahi paneer korma would literally translate to braised paneer in "royal" curry. Shahi means royal but when it refers to paneer, it usually indicates a creamy, decadent tomato sauce.

Baingan Mirchi Ka Salan £9.99 //

A delicious vegetarian Hyderabadi preparation of aubergine and pickled chillies cooked with spicy and tangy sauce flavoured with mustard seeds and curry leaves.

Paneer Makhanwala £9.99 ///

Home made Indian cottage cheese simmered in a 'Punjabi makhani' sauce, flavored with green chillies and ginger julienne.

Bhindi Mirch Masala £9.99 ///

Okra cooked with onion and tomatoes and tempered with cumin seeds & ginger.

Paneer & Fresh Vegetable Jalfrezi £9.99 ///

Striped seasonal fresh vegetables and Indian cottage cheese cooked with onions and tomatoes.

Methi Chaman Haryali £9.99 ///

Delicious preparation of fresh fenugreek leaves, spinach & grated cottage cheese cooked with Indian spices.

Karahi Paneer £9.99 ///

Exquisite Punjabi country fare of home made Indian cottage cheese 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.

Saag Paneer £9.99 ///

Creamed spinach and homemade Indian cottage cheese cooked with cumin seeds and garlic.

Subz Bahar £9.99 ///

A delicious melange garden fresh vegetables cooked with herbs & handground spices with onions and tomatoes.

Ghar Ka Paneer Tak-a-Tak £13.99 ///

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

Tadka Dal £8.99 ///

A channa daal and red lentil preparation made into an exotic dish with garlic, cumin seeds and whole red chillies.

Dal Makhani £9.99 ///

Black lentils, fresh tomato purée and ground whole spice paste cooked overnight to extract full flavours and tempered in butter to give this lentil stew its name. Ideal with traditional naan bread.

Punjabi Chhole (Channa Masala) £9.99 //

Punjabi chhole is a North Indian Punjabi style chickpea preparation with choicest spices and ingredients. Chana (Chick peas) or chole cooked in a delicious onion-tomato and ginger-garlic based spicy sauce generously flavoured with Indian spices.

Malai Kofta Curry £10.99 //

Fresh vegetables & Paneer dumpling deep fried and then cooked with a delicious and flavourful sauce made with onions, tomatoes, cream and cashewnuts..

Vegetable Biryani £13.99

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).

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.

HOF Bread Basket £8.49

Basket of traditional indian breads consists of Mango and coconut naan, Garlic & Coriander Naan, Traditional Naan bread.

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.

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.