

# Rasoi Dinner Menu



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## BITES & BEGINNINGS

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<b>Mini Poppadums (V)</b>	£5
<i>Crisp poppadums served with mint chutney, mango relish and spiced onion salsa.</i>	
<b>Aloo Tikki Chaat (V)</b>	£8
<i>Crispy spiced potato cakes topped with chickpeas, tamarind glaze and cooling mint yoghurt. A classic street favourite.</i>	
<b>Gunpowder Potatoes (VE)</b>	£7
<i>Roasted baby potatoes tossed in South Indian podi spice and curry leaves. Bold, spicy and addictive.</i>	
<b>Honey Sticky Chicken</b>	£10
<i>Golden fried chicken glazed with honey, chilli and garlic. Sweet, sticky and irresistible.</i>	
<b>Chilli Paneer (V)</b>	£10
<i>Crispy cottage cheese cubes wok-tossed with peppers, garlic and onions in a tangy chilli sauce.</i>	
<b>Chilli Chicken</b>	£11
<i>Crispy chicken wok-tossed with peppers, garlic and onions in a tangy chilli sauce.</i>	
<b>Amritsari Fish</b>	£10
<i>Crispy spiced fish bites with ginger, garlic, chilli and lemon.</i>	
<b>House Samosas</b>	£5 / 6
<i>Crisp pastry parcels filled with spiced potatoes or lamb mince &amp; peas, served with house chutneys.</i>	

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## FROM THE CLAY OVEN

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*Marinated for 24 hours and flame-grilled over charcoal and clay for authentic smoky flavour*

<b>Rasoi Mixed Grill</b>	£26
<i>Our signature sizzler featuring chicken tikka, lamb seekh kebab, malai chicken and Amritsari fish, served on a bed of sizzling onions. Perfect for sharing, yet generous enough as a main course for one.</i>	
<b>Chicken Tikka</b>	£11
<i>24-hour yoghurt-marinated chicken grilled over coals. A true classic, full of smoky flavour.</i>	
<b>Malai Chicken</b>	£11
<i>Marinated overnight in cream, garlic, ginger and aromatic spices. Tender, mild and delicate.</i>	
<b>Lamb Seekh Kebab</b>	£10
<i>Hand-rolled spiced lamb skewers, chargrilled for a rich smoky finish.</i>	
<b>Paneer Tikka (V)</b>	£10
<i>Cubes of Indian cottage cheese marinated in chef's spice blend, cooked in tandoor with peppers and onions.</i>	

*All our food may contain traces of nuts.*

*Please inform us of any dietary requirements or allergies before ordering. V — vegetarian · VE — vegan · GF — gluten free*

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## NAAN ROLLS

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*Soft naan, fresh fillings and cooling mint yoghurt — served with Masala fries or skin-on French fries*

**Chicken Tikka Naan Roll** £14

*Tender tandoor-grilled chicken tikka with fresh salad and mint yoghurt in a warm soft naan.*

**Lamb Seekh Naan Roll** £14

*Hand-rolled spiced lamb kebab with fresh salad and mint yoghurt in a warm soft naan.*

**Rasoi Mixed Grill Naan Roll** £16

*Hand-rolled spiced lamb kebab & chicken tikka with fresh salad and mint yoghurt in a warm soft naan.*

**Paneer Tikka Naan Roll (V)** £13

*Smoky tandoori-charred paneer with fresh salad and mint yoghurt in a warm soft naan.*

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## RASOI THALIS

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*A traditional Indian feast — a curated selection of our favourites on one tray*

**Meat Feast Thali** £25

*Butter Chicken, Lamb Rogan Josh, Dal Tadka, Pilau Rice, Garlic Naan, Poppadums and Mango Chutney.*

**Rasoi Vegetarian Thali (V)** £22

*Paneer Makhani, Bombay Alu, Dal Tadka, Pilau Rice, Garlic Naan, Poppadums and Mango Chutney.*

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## SALADS

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*Fresh, light and made for warmer days*

**Chicken Tikka Salad** £14

*Grilled chicken tikka over crisp leaves, cucumber, red onions and tomatoes, with mint yoghurt dressing and crunchy naan croutons.*

**Tandoori Paneer Salad (V)** £13

*Smoky tandoori paneer and spiced chickpeas over crisp leaves, with mint yoghurt dressing and crunchy naan croutons.*

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## SLOW COOKED

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*Comforting curries, gently spiced and full of flavour*

<b>Old Delhi Butter Chicken</b>	£15
<i>Tandoor-grilled chicken in a rich, creamy tomato-butter sauce with fenugreek. Smooth, comforting and full of flavour. Our house signature.</i>	
<b>Chicken Chettinad</b>	£15
<i>A bold South Indian curry packed with black pepper, curry leaves and warming spices. Rich, aromatic and full of heat.</i>	
<b>Tawa Chicken</b>	£14
<i>Pan-roasted chicken with onions, tomatoes and cracked spices. Rustic, hearty and full of depth.</i>	
<b>Lamb Rogan Josh</b>	£16
<i>Slow-cooked lamb in a fragrant Kashmiri-spiced sauce. Deep, warming and beautifully balanced.</i>	
<b>Goan Fish Curry</b>	£16
<i>A fragrant coastal curry with coconut, tamarind and warming spices.</i>	
<b>Paneer Makhani (V)</b>	£12
<i>Soft paneer in a creamy tomato and butter sauce with fenugreek. Rich and comforting.</i>	
<b>Saag Paneer (V)</b>	£12
<i>Spinach slow-cooked with paneer, ginger and garlic. Simple, earthy and satisfying.</i>	
<b>Dal Tadka (VE)</b>	£11
<i>Yellow lentils tempered with cumin, garlic and chilli. Light, wholesome and full of flavour.</i>	

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## BIRYANIS

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<b>Chicken Biryani</b>	£17
<i>Fragrant basmati rice layered with chicken, herbs and whole spices.</i>	
<b>Lamb Biryani</b>	£18
<i>Our chef's pride. Slow-cooked lamb, aromatic basmati, browned onions and whole spices.</i>	

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## PUB CLASSICS

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<b>Fish &amp; Chips</b>	£18
<i>Beer-battered cod served with chunky chips, garden peas and tartare sauce.</i>	
<b>Steventon Burger</b>	£16
<i>Beef patty with cheddar, burger sauce, lettuce, tomato and pickles in a brioche bun, served with skin-on fries.</i>	
<b>Minute Steak &amp; Fries</b>	£20
<i>Grilled rump steak with garlic butter, served with skin-on fries and a dressed salad.</i>	
<b>Chicken Caesar Salad</b>	£16
<i>Grilled chicken breast on crisp baby gem with anchovy Caesar dressing, parmesan shavings and garlic croutons.</i>	
<b>Veg Bangkok Burger (VE)</b>	£14
<i>A vibrant vegetable &amp; lentil burger with coriander, chilli &amp; lemongrass, finished with mayo in a toasted bun, with skin-on fries.</i>	

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## SIDES

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<b>Steamed Basmati Rice / Pilau Rice</b>	£5
<b>Butter Naan / Garlic &amp; Coriander Naan / Butter Paratha</b>	£5
<b>Masala Fries / Skin-on French Fries</b>	£6/5
<b>Kachumber Salad – tomato, cucumber, onions, coriander &amp; lemon juice</b>	£4

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## LITTLE GUESTS

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*For under-12s*

<b>Butter Chicken &amp; Rice</b> <i>Mild butter chicken served with basmati rice.</i>	£12
<b>Malai Chicken Tikka &amp; Fries</b> <i>Mild creamy grilled chicken tikka served with fries.</i>	£12
<b>Chicken Bites &amp; Chips</b> <i>Battered chicken bites served with fries.</i>	£12
<b>Sausage, Chips &amp; Beans</b> <i>Cumberland sausages, thick chips &amp; baked beans.</i>	£12
<b>Fish Goujons &amp; Chips</b> <i>Battered fish chunks with fries and garden peas.</i>	£12
<b>Ice Cream &amp; Wafers</b> <i>Two scoops of ice cream from Strawberry, Chocolate or Vanilla.</i>	£6
<b>Chocolate Brownie</b> <i>With vanilla ice cream.</i>	£6

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## DESSERTS

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<b>Sticky Toffee Pudding</b> <i>Warm sponge drenched in salted caramel sauce, served with vanilla ice cream.</i>	£7
<b>Chocolate &amp; Salted Caramel Brownie</b> <i>Rich, fudgy brownie with a salted caramel swirl, served warm with vanilla ice cream.</i>	£7
<b>Gulab Jamun</b> <i>Warm syrup-soaked dumplings served with vanilla ice cream.</i>	£6
<b>Kulfi Sticks</b> <i>Traditional Indian ice cream on a stick. Choose from Pistachio or Malai.</i>	£5
<b>Ice Cream Selection</b> <i>Two scoops of locally made ice cream. Vanilla, Raspberry Ripple, Mint Chocolate Chip or Salted Caramel.</i>	£6