

Chutney Lane

Modern Indian Kitchen

Starters

Urban street-style bites – the perfect start to any meal.

Spicy Chicken Chops

£7.5

Juicy grilled chicken chops marinated in garlic, herbs & fiery spice – smoky, bold, and gone fast

GFO MU

Chicken-55

£6.9

Our signature starter. Crispy chicken bites tossed in addictive chilli sauce & curry leaves

GF SE

Classic Chicken Tikka

£6.5

Marinated in yogurt spice blend & grilled in the clay oven until beautifully charred

GF D

Prawn Dynamite

£6.5

Crispy prawns tossed in signature sauce with a spicy kick!

G SO

Mix Kebab Platter

£7.9

Chicken tikka, Afghani tikka, Seekh kebab – the mini grill experience

GF N D

Gilafi Seekh Kebab

£7.9

Minced meat kebabs studded with peppers and herbs – juicy & rustic

GF

Lamb Pepper Fry

£8.5

Slow-cooked lamb, dry and richly spiced with crushed black pepper & curry leaves

GF MU

Prawn Puri

£7.2

Fried puri served with spiced prawn mix – taste & texture in every bite

SF G

Veg Starters

Seriously Veg Samosas

£5.5

Two golden, hand-folded pastries with spiced smashed potato and peas – proper comfort food

V G

Crispy Onion Bhaji

£5.2

Lacy, spiced onion & herb fritters with a crunch

VG GF

Paneer Tikka	£6.5
Smoky, char-grilled cottage cheese with peppers, marinated in yoghurt & spice	
V GF D	

Crispy Tofu Bites	£6.2
Tofu tossed in our bold chilli sauce & spring onions — a Vegan star, not an afterthought	
VG GF SE SO	

Accompaniments & Chutneys

Poppadoms (Plain / Spicy)	90p each	Coriander & Mint Chutney	75p
V		VG GF	
House Chutney	90p	Tamarind Sauce	75p
VG GF		VG GF	
Mango Chutney	75p	Cucumber Raita	£3.5
VG GF		V GF D	

Indo-Chinese

Wok-charred street food where Kolkata meets Canton — bold sauces, big crunch.

Chilli Paneer Bites	£7.5
Cottage cheese, bold street-style chilli sauce, spring onions — a paneer lover's dream	
V GF SE D	

Chicken Lollipop	£7.9
Drumettes marinated, grilled and glossed to a sticky finish — a hands-on favourite	
GF	

Chilli Garlic Prawn	£8.5
Crispy fried prawns in a punchy chilli-garlic sauce & peppers — sharp, sticky, addictive	
SF G	

Veggie Hakka Noodles	£8.5
Stir-fried noodles loaded with crunchy fresh vegetables in our house sauce	
VG G SO	

Chicken Hakka Noodles	£9.5
Stir-fried noodles with fresh vegetables and chicken, wok-tossed in our house sauce	
G SO	

Prawn Hakka Noodles	£10.5
Stir-fried noodles with fresh vegetables and king prawns, wok-tossed in our house sauce	
SF G SO	

Indian Chaat Corner

Bombay's favourite street snack, done our way — crunchy, tangy, cool & hot all at once.

Aloo Tikki Chaat	£6
Spiced potato patties crowned with crackers, chutneys and cooling homemade yoghurt	
V G D	

Aloo Beetroot Chaat

£6

Our tikki with a ruby beetroot sauce swirled through – as pretty as it is punchy

V G D

Samosa Chaat

£6

Homemade samosas and curried chickpeas, layered with crackers, chutneys and yoghurt

V G D

Sizzling Grills

Straight from the clay oven – lighter, cleaner flavours without compromising on char.

Mixed Grill

£15.9

Our signature sizzler: Afghani chicken, chicken tikka, seekh kebab, tandoori chicken & king prawn

GF N SF D

Chicken Tikka

£11

Marinated in yogurt spice blend & grilled in the clay oven until beautifully charred

GF D

Chicken Tikka Shashlick

£11.9

Grilled chicken tikka accompanied with peppers & onions

GF D

Grilled Paneer Tikka

£11.5

Marinated cottage cheese with peppers and onion – tender inside, smoky-charred out

V GF D

Grilled Prawns

£16

House Special. King prawns, tandoor-marinated and grilled – generously spiced

SF GF

Tandoori Chicken

£11.9

Half chicken, yoghurt-and-spice marinated, roasted low and slow in the clay oven

GF D

Chutney Lane Specials

The dishes we're proudest of – recipes the kitchen has quietly perfected over years.

Butter Chicken

£11.5

The nation's favourite, done properly – mellow, buttery, fragrant with fenugreek

GF D

Dhaba Murgh

£11.5

Succulent chicken on the bone, cooked low with warming spice – a proper Punjabi speciality

GF

Kori Ghassi

£11.5

Coastal Mangalorean chicken curry in a finely ground fresh coconut & spice base

GFO N

Railway Lamb Curry

£12.9

Our house favourite. Tender boneless lamb with potatoes in a rich & spicy sauce

GF

Bhuna Gosht

£12.9

Lamb in a thick onion & spice blend, elevated with fresh ginger

GFO

Chutney Lane Special Prawns

£14.5

King prawns in the chef's own rich, spiced sauce — a menu highlight

SF

Malabar Prawn Curry

£13.5

Prawns in a fragrant, coconut-laced curry straight off the Kerala coast

SF

N

Chutney Lane Fish Curry

£13

Freshwater fish, gently simmered in a tangy rustic coconut curry

FI

GF

N

Paneer Tak-a-Tak

£11

Grilled paneer cubes in tomato, butter & fenugreek sauce, finished with fresh coriander

V

D

Farmhouse Veg Handi

£10

Seasonal vegetables in a creamy, aromatic gravy — comforting, home-style cooking

V

D

Traditional Classics

Built your way — choose your protein, choose your heat.

Veg £9.9 · Chicken £11 · Lamb £12.5 · Prawns £13.5

Tikka Masala

Sweet & warming, almond based sauce, fresh cream & coconut. The crowd-pleaser

D

N

Korma

Mild & subtly spiced, cooked with cream & coconut to a smooth, sweet finish

D

N

Dhansak

A Parsi classic — lentils & vegetables in a sweet-n-sour spiced sauce

GF

Madras

Hot & herb-packed, from the south — for those who like it properly fiery

GF

Vindaloo

Fierce Goan heat — vinegar, garlic & Kashmiri chilli, not for the faint-hearted

GF

Jalfrezi

Stir-fried peppers, onion & tomato in a thick, tangy sauce

GF

Biryani

Fragrant basmati, sealed with spice & slow-cooked to lock in every note. All served with cooling cucumber raita.

Veg Dum Biryani	£11
V D	
Chicken Dum Biryani	£13.5
GF D	
Lamb Dum Biryani	£14.5
GF D	
Prawn Biryani	£14.9
SF D	

Veggies

Spiced, dry-finished sides to round out the table.

Paneer Butter Masala	£7.5	Saag Paneer	£7.5
Paneer cubes in a silky smooth tomato, butter & cream sauce with fenugreek		Velvety spinach & cottage cheese in a rich sauce with cream	
V D		V D	
Bombay Aloo	£6.5	Chana Masala	£6.5
Golden potatoes in traditional spice – a beloved classic done right		Chickpeas in a richly spiced curry sauce – hearty & satisfying	
V MU		VG GF	
Aloo Gobi	£6.5	Tarka Daal	£6.5
Tender potato & cauliflower with tomato & warm aromatic spices		Yellow lentils, slow-cooked with onion, roasted garlic & fresh coriander	
V MU		VG GF MU	
Saag Aloo	£6.5	Dal Makhani	£6.9
Spinach & potato, slow-cooked with spices. A Soul soothing dish		Black lentils simmered overnight with butter & cream – pure comfort	
V		V D	

Fresh Naan

Plain Naan	£2.9	Keema Naan	£4.2
V G D		G D	
Peshwari Naan	£3.7	Tandoori Roti	£2.7
V G D N		V G	
Garlic Naan	£3.2	Paratha	£3.5
V G D		V G D	

Rice Selection

Steamed Rice VG GF	£3.5	Mushroom Rice V	£4.5
Pilau Rice V GF	£4	Spicy Chicken Rice GF	£5.5

Allergens

V Vegetarian VG Vegan GF Gluten Free GFO Gluten Free on request G Gluten D Dairy N Tree Nuts PN Peanuts
SE Sesame SF Crustaceans FI Fish SO Soya MU Mustard CE Celery

Please inform your server about any allergy or intolerance before ordering – we're glad to advise or adapt where we can.

Back Page Info

Make your occasions special & memorable with Chutney Lane catering services

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