DESSERTS

GULAB JAMUN (V) 5.95
Three syrup soaked dough balls served with vanilla ice-cream

KULFI (V)(GF) 5.00
Pistachio or Mango - A traditional thicker Indian ice cream

**CHOCOLATE BROWNIE &
VANILLA ICE CREAM 6.95**

**VANILLA CHEESECASE &
A FRUITY COMPOTE (VG) 6.95**

KIDS

CUCUMBER STICKS & MINT DIP

+

Your choice between

CHICKEN PAKORA

FISH PAKORA

MASALA PANEER

MASALA CHICKEN

+

Your choice between

RICE OR FRIES

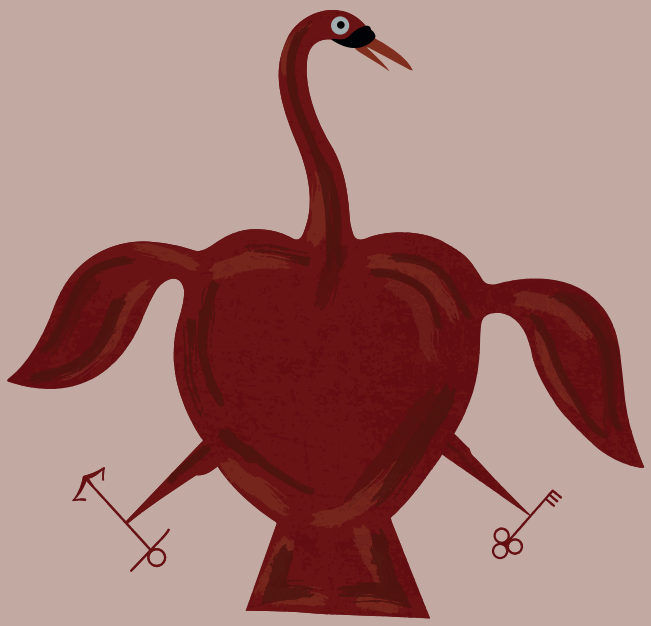
+

ICE CREAM

9.00

@THESWANCHELT
01242 243 726
www.theswancheltenham.co.uk

Join us for our Indian roast feast plates every Sunday from midday.
See our early bird menu for specials on your favourite dishes & drinks



DILLIWALAS

FRESH TASTY KHANA

FEAST FOR SHARING

Starters to share

PANI PURI (VG)

CHANA CHICKPEA CHAAT (VG)

POPPADOMS (VG)(GF)

MINT RAITA & MANGO DIPS (VG)(GF)

+

Your choice between

GOAT MEAT CURRY (GF)

BAIGAN BHARTA (VG)(GF)

+

Your choice between

KERALA VEGETABLE (VG)(GF)

BUTTER CHICKEN (GF)

+

Your choice between

DAL TADKA (VG)(GF)

BOMBAY ALOO (VG)(GF)

+

RICE (VG)(GF) & NAAN BREAD (V)

25.00
Prices are per person
Minimum 2 people

SMALL PLATES

PANI PURI (VG) 7.80
Traditional Indian nests filled with potato & chickpeas,
served with tamarind sauce & aromatic water

SAMOSA (3) (VG) 7.80
Traditional vegetable samosas served with mango chutney

ONION BHAJI (3) (VG) 7.80
Light & crispy handmade onion bhajis

TAWA PANEER (V) (GF) 7.80
Paneer cheese topped with caramelised & crispy onions

SOYA CHAAPS (3) (VG) 8.20
Vegan friendly tandoori spiced soya 'drumsticks'

FISH PAKORA (3) 8.40
Lightly spiced battered fish pieces

CHICKEN LOLLIPOPS (4) 8.40
Mini chicken wings marinated in herbs & spices

GARLIC CHILLI MOMOS 8.20
Traditional Indian chicken dumplings cooked
with peppers, onions, garlic & chilli

CHANA CHICKPEA CHAAT (V)(VG - available on request) 8.00
Curried chickpeas topped with red onion, pomegranate,
tamarind sauce and yoghurt dressing

SAMOSA CHICKPEA CHAAT (V)(VG - available on request) 9.45
Spiced somosa covered in curried chickpeas & topped with red onion,
pommegranate, tamarind & yoghurt

MANCHURIAN VEG MASALA (VG) 7.80
Veggie balls with garlic & chilli

LAMB CHAAPS (3) (GF) 9.65
Tandoori spiced lamb chops

SALT & PEPPER PRAWNS 9.65
Large prawns with a crispy spicy coating

SIDES

RICE (VG)(GF) Traditional boiled white rice **3.50**

PILAU (GF) Buttery & aromatic rice **4.00**

NAAN (V) Handmade and cooked in a tandoor **4.00**

NAAN GARLIC CHILLI (V) with garlic & chilli butter **4.55**

CHAPATI (VG) Classic thin chapati bread **3.00**

MASALA FRIES (VG)(GF) Fries in our homemade masala seasoning **4.50**

POPPADOMS (V)(GF) 5.00
Poppadoms coated in our own masala seasoning with mint raita & mango chutney

LARGER POTS OF MINT RAITA (V)
OR MANGO CHUTNEY (VG) 2.00

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

LARGE PLATES

MURG MAKHANI BUTTER CHICKEN (GF) 14.00
Chicken in a creamy buttery sauce

NALLI NIHARI (GF) 17.00
Lamb Shank in a tomato based curry with a minty kick

KERALA VEGETABLE (VG)(GF) 12.00
Mixed vegetables in a mustard seed & coconut milk curry sauce

MUTTER PANEER (V)(GF) 13.00
Red creamy curry with paneer cheese & peas

CHICKEN CHETTINAD (GF) 14.00
Tandoori Chicken pieces cooked in a spiced red sauce & coconut milk

LAMB SAAG (GF) 15.00
Lamb cooked with spinach & Indian spices

GOAN SEABASS (GF) 16.00
Sea Bass fillets marinated in Indian spices cooked in coconut milk sauce

SAAG PANEER (V)(GF) 13.00
Paneer cheese & spinach curry

GOAT MEAT (GF) 15.00
Tender goat meat in a richly spiced curry sauce

KOLHAPURI MIXED VEGETABLE (VG)(GF) 12.00
A dark & richly spiced tomato-based sauce with mixed vegatables

BAIGAN BHARTA (VG)(GF) 12.00
Marinated & roasted aubergine in an onion tomato-based curry sauce

BOMBAY ALOO (VG)(GF) 11.00
Potatoes in a spiced red curry

SAAG ALOO (VG)(GF) 11.00
Potatoes in a spinach Curry

DAL TADKA (VG)(GF) 11.00
Mild red lentil curry

GARLIC CHILLI CURRY (GF)
A rich & spicy marinade of garlic & chilli with mixed peppers
CHICKEN 14.00 - PANEER 13.00
KING PRAWN 17.00 - FISH 15.00

SPICY KADAI (GF)
An onion & tomato-based curry with influence of Indian spices & mixed pepper
CHICKEN 14.00 - PANEER 13.00
KING PRAWN 17.00 - FISH 15.00

ROSE WATER BIRYANI

CHICKEN (GF) 15.00 - LAMB (GF) 16.00
KING PRAWN (GF) 17.00 - SOYA CHAAPS (V) 15.00
(VG - option available)
Richly spiced & flavoursome rice dish topped with a boiled egg,
pomegranate, fresh herbs & served with a pot of sauce

Please be aware that our food may contain or come into contact with common allergens,
such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.