

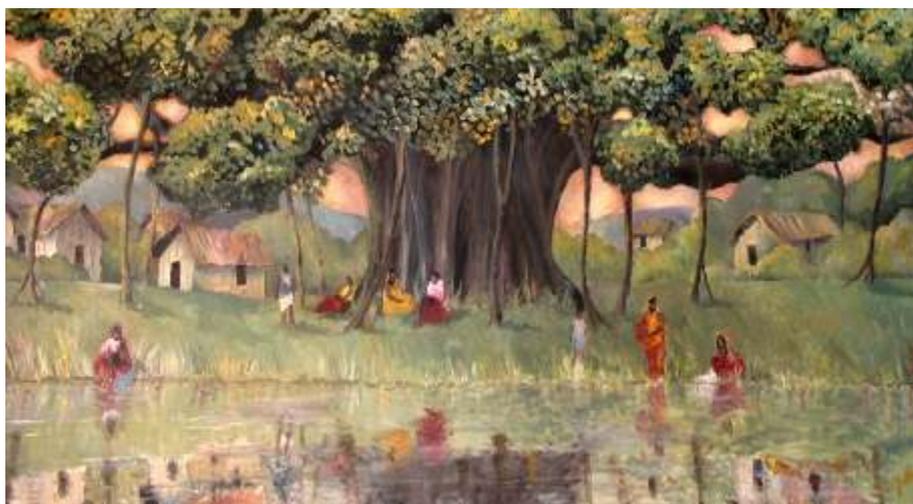
Menu & Drinks List



Welcome to The Banyan Tree

“no ordinary tree - no ordinary restaurant”

We aim to provide a simply sublime dining experience. Our menu boasts a great balance of popular offerings and a notable selection of exclusive preparations for the more seasoned diner. All our spices, massala's, and sauces are skillfully prepared from fresh primary ingredients which naturally yield flavours that are distinct in taste and quality. Along with our unreserved hospitality, we feel confident that you will realise an unparalleled appreciation of the dining experience offered at the The Banyan. These factors unassumingly resonate in our success and underpin our continually growing popularity since we opened our doors in January 2007.



The Banyan Tree

A local artist called Jeremy Mayes, was commissioned to produce this original idyllic portrayal of The Banyan Tree it sits as a focal point in our restaurant in high esteem to all that pass through our restaurant.

The Banyan Tree - readily found in India this is no ordinary tree as it has the ability to continually spread by putting down new roots that in turn form new trunks. Over time one single tree can grow to the size and strength of a small forest! Amongst people in India the Banyan is revered for its mystical properties and provides a focal point for village folk to meet, take shade and watch the day go by.

We take our inspiration from the organic yet mystical properties of this special tree and endeavour to grow our business in the same way.

Menu Allergen Advise

Food intolerance is a serious issue and it is firstly the client responsibility to discuss specific issues. Our menu items are marked with all 14 recognised Food Standards Agency allergens

- (C) Celery • (G) Glutens - Cereals, Wheat, Rye, Barley, Oats
- (C/F) Crustaceans such as prawns, crabs and lobsters and Fish • (E) Eggs
- (L) Lupin • (D) Milk / Dairy • (ML) Molluscs – Mussels and Oysters
- (M) Mustard • (N) Peanuts, Cashews, Almonds, Pistachios, Hazelnuts, Walnuts, Brazil nuts, , Pecans, and Macadamia • (S) Sesame seeds • (SY) Soybeans
- (SD) Sulphur Dioxide & sulphites

Other Labelling: (V) Vegetarian • (Vg) Vegan

Sharing Platters

- Tandoori Sampler (D)(M)(E)** Served with Salad, Green Chutney & Spiced Pickled Onions **19.90**
Chicken Tikka, Haryali Tikka, Lamb Chops, Sheek Kebab, Pakhandi Kebab (spicy chicken wing), and Onion Bhaji.
- Veggie Platter (V)(D)** Served with Salad, Green Chutney & Spiced Pickled Onions **15.90**
Aachari Paneer, Onion Bhaji, Veg Samosa, Aloo Tikki & a selection of seasonal Shabji Pakoras (fritters)
- Onion Bhaji or Vegetable Samosa Chaat (D)(M)(E)** **13.90**
Combination of Onion Bhaji with Spicy Chick Peas, Potato, Sevian (Bombay Mix), finished off with a creamy yogurt and chilli tamarind drizzle.
- Sea Fairer (C/F)** Tandoori King Prawn, Roshni Jinga, Jinga Mossa, Fish Amritsari & Ajwain Salmon **23.90**

Grills & Classics

- Haryali Tikka (D)** Marinated in an exotic blend of fresh mint, green herbs, green chillies & yogurt **6.70**
- Classic Chicken Tikka (D)** Diced Chicken breast pieces **6.50**
- Tandoori Chicken (D)** On the bone **6.50**
- Gosth Ka Sula Medium or Hot (D)(M)** **7.50**
Lamb fillets marinated in a spicy infusion of crushed red chillies, mustard oil, and yogurt. Served sizzling with home made spicy pickled onions
- Aadarki Lamb Chops (D)(M)** **7.90**
Lamb chops tenderised in a spicy ginger marinade with mustard oil - tandoor grilled. Served on a sizzling platter with home made spicy pickled onions.
- Sheek Kebab (D)** Minced lamb mixed with ground spices, marbled with finely chopped Paneer **6.50**
- Pantara Hot (D)(G)** Nice 'n' spicy Sheek Kebab rolls, with fresh chilli and coriander **6.50**
- Hot Meat (G)** Served on a Puree (deep fried chapatti) **6.50**
Tender chunks of lamb tossed in hot pungent pickling spices, red & fresh green chilli
- Paneer Shashlick Skewer (D)** **7.50**
Cubes of Lamb Tikka, Chicken Tikka, Onions, Peppers & Paneer (Indian cheese) with a sweet chilli dressing
- Chicken Chaat (G)** Mouthwatering tangy chaat massala sauce served on a puree bread **6.50**

Veggie (V) & Vegan (Vg)

- Vegan Combo (Vg)** Veg Samosa, Shabji Pakora & Aloo Tikki **6.50**
- Mulligatawny Soup (V)** served with Nan (Vg) Served with Roti **6.50**
A culinary legacy of the Raj - Spicy curried soup with Red Lentils & Rices
- Aachari Paneer Tikka (V)(D)** Tandoor grilled Indian cheese stuffed with pickling spices **7.50**
- Chilli Paneer (V)(D)** Stir fried Paneer, Onions & Peppers with sweet chilli dressing pieces **7.50**
- Onion Bhaji (V)(E)** **5.90**
- Vegetable Samosa's (G)(Vg)** Potato & peas filled Punjabi style Samosa's **5.90**
- Shabji Pakora (Vg)** Seasonal Veg deep fried in a spicy gram flour batter **5.90**

Fish & Seafood (C/F)

- King Prawn Puree (G)** Served on a puree (deep fried chapatti) **9.00**
King Prawns tossed in a blend of medium herbs & spices, finished off in an unforgettable Bhuna sauce
- Roshni Jinga** Tandoor grilled King Prawns laced with a garlic butter (ghee) dressing **9.00**
- Jinga Mossa** Deep fried King Prawns in a fluffy tantalising spicy batter **9.00**
- Ajwain Salmon Sizzler** **9.00**
Chilli, turmeric and caraway (Ajwain) seed rub , pan fried to perfection. Served on a sizzling platter
- Amritsari Fish** **8.50**
White fish dry rubbed with chilli and turmeric, dipped in gram flour batter and deep fried to perfection
- Shimla Mirch** Hot Grilled Pepper stuffed with a spicy infusion of King Prawn & Chicken **9.00**

Banyan Tree Signature

Signature Chicken (Morog) & Lamb (Gosht)

Peshi Moughlai Korma (N) (D) Mild With a hint of Tikka Massala spice, coconut butter, fresh cream and ground roasted pistachio topping

Mirchi Korma (D) (N) (M) Spicy Korma - a must try Spicy chicken Korma with added desiccated coconut bite, sliced peppers and subtle chilli finish

Lababdar (D) Mild Butter Massala

Cooked in a mellow buttery sauce with finely chopped onion & tomatoes

Naga (M) Hot Mouthwatering spicy Bhuna curry with Bangladeshi Naga Pickle (Scotch Bonnet Chilli)

Roshni Chilli (M) Garlic Chilli, Hot or Medium With chopped fried garlic, sliced green chillies, onion massala, simmered to a tantalising curry sauce.

Options for above Dishes:

Morog (Chicken)

13.95

Gosht (Lamb)

14.95

Peppered Shashlick Massala (D) Medium or Hot, Plated with Pilau Rice

Chicken, Lamb, or King Prawns grilled with chunks of fresh peppers, onions and tomatoes. Then tossed in butter with crushed black pepper to finish in a Tandoori Massala sauce. Please Choose from:

Chicken

17.95

Lamb

18.95

King Prawn

22.95

Hydrabadi Chicken (E) (D) (N) Medium

13.95

Chicken pieces tossed in a coconut & pureed peel tomato sauce with browned onion - tempered with ground whole spice, finished with a touch of fresh cream to yield a thick spicy delectable sauce.

Murog Bhuna Annarosh (D) Medium Chicken Tikka Bhuna with Pineapple 13.95

With fresh spices, onion massala and Pineapple - providing a delicate spicy sweet & sour taste.

Lal Maas (M) Hot - Very Popular Slow Cooked Lamb Curry

14.95

Hot and Spicy stew like slow cooked Lamb Curry with chefs special garram massala.

Dall Mangsha (M) Medium or Hot, Plated with Pilau Rice

18.95

Lamb with split yellow lentils, finished in a Bhuna sauce with pungent whole spices, and garram massala

Lamb Baddam Pasanda (N) (D) Mild, Plated with Pilau Rice

18.95

Lamb tenderised in a warm spice marinade, pan grilled and then simmered off in a creamy mild almond sauce

Signature Balti

Balti Methi (D) Medium

13.95

Chicken Tikka cooked in chef's signature Balti sauce with dry Kashuri Methi (fenugreek).

Mixed Grill Balti Medium

16.95

Chicken Tikka, Lamb Tikka, Sheek Kebab and King Prawn cooked in a style Balti sauce with chunky onions.

Signature Duck

Duck Sizzler (M) Medium Served with Mushroom Rice

19.95

Duck breast marinated in herbs and spices, cooked on a griddle pan and served on a sizzling platter with juliennes of onions and pepper.

Duck Jalfri (M) Medium or Hot with Fresh Green Chilies

16.95

Specialty Jalfrazi style Duck Curry cooked with a hint of Tandoori spice, fresh ginger, garlic, onions, & capsicum.

Signature Fish & Seafood (Maach & Jinga)

Malabari Prawn (C/F) (M) Medium

19.50

King prawns infused in an unique sauce with ground mustard, fennel seeds, coconut milk and fresh curry leaves.

Roshni Jinga Jool (C/F) Medium or Hot

19.50

King Prawns stir fried with garlic puree, medium herbs and spices, finished in a smooth garlic rich sauce.

Grilled Jinga Delight (C/F) (M) Medium or Hot

19.50

Jumbo shell-on king prawns, rubbed with chilli, turmeric, and lemon juice. Grilled in the tandoor and Served on a sizzling skillet on a bed of stir fried fresh chillies onions & capsicum.

Jinga Kali-Mirch (C/F) (M) Hot

15.90

King Prawns in a hot crushed black pepper sauce of with coconut milk onions and finely chopped tomatoes

Dhohi Maach (C/F) (D) Mild

15.90

Pan fried chunks of white fish, coated in turmeric, lemon juice, fresh ginger and garlic finished in a delicate mild yogurt based sauce with fresh curry leaves.

Goan Fish Curry (C/F) (M) Hot & Sour

15.90

White fish in a hot and sour sauce with ground whole spices, tamarind. and tempered with coconut milk.

Maachilli Jool (C/F) (M) Medium

15.90

Pan fried firm white fish finished in a smooth spicy tangy sauce.

Jinga Maachili Tok (C/F) (D) Mild

19.50

Pan fried firm white fish with fresh water king prawn in unique "garlic-tarka" sauce with a citrus finish

Classic Preparations

Tandoori Grills (D)

Tandoori grill preparations entail meat that is marinated in delicate Tandoori spices with yogurt and mint sauce. Cooked on skewers by grilling in the Tandoori oven. Served on a sizzling skillet on a bed of onions. Accompanied by a fresh salad and mint Raitha. A Very Healthy Choice!

Grilled Tikka Trio (D) (M) Medley of Chicken Tikka, Haryali Tikka & Gost Ka Sula 14.95

Tandoori Chicken (D) On the bone Chicken 11.95

Chicken Tikka Premium fillets of chicken breast 11.95

Gosth Ka Sula Hot (M) 13.95

Lamb fillets marinated in a spicy infusion of crushed red chillies, mustard oil, and yogurt
Served sizzling with home made spicy pickled onions

Tandoori King Prawn (C/F) Four pieces of fresh water King Prawn 19.95

Shashlick Chicken 13.95 or Lamb 14.95 or Paneer (V)(D) 13.95

Fillets of Chicken, Lamb or Paneer grilled with large pieces of tomatoes, capsicum, and onion.

Tandoori Mixed Grill 21.95

Generous mixture of Tandoori Chicken, Sheek Kebab, Lamb Tikka, Chicken Tikka, Haryali Tikka, and Tandoori King Prawn. Now served with Plain Nan & a curry sauce - A complete feast

Tikka Massala (N) (D)

Mild-Medium, with Tandoori spices, pureed cashew and plum tomatoes, hint of garlic & ginger with fresh cream.

Chicken Tikka Massala 12.95

Lamb Tikka Massala 13.95

King Prawn Massala 17.95

Mixed Veg Massala (V) 10.95

Paneer Massala (V) 12.95

For Butter Massala - see Lababdar under Signature Dishes

Now also offering Hot (Mirchi) Chilli Massala

Mirchi Massala (N) (D)

Chicken Mirchi Massala 12.95

Lamb Mirchi Massala 13.95

King Prawn Mirchi Massala 17.95

Mixed Veg Mirchi Massala (V) 10.95

Paneer Mirchi Massala (V) 12.95

Karahi (Medium) (M)

Classic Medium curry cooked with fresh ginger & garlic, onion massala with roast cumin coriander seeds & dry red chilli.

Jalfrazi (Hot) (M)

Stir-fry style curry dish cooked with a hint of Tandoori spices, fresh ginger, garlic, onions, green pepper, and sliced fresh green chilli.

Lal Kalia (Hot) (M)

Unique Bangladeshi sour & hot dish characterised using paprika & red chilli, nigela seed, tamarind and lashings of fresh coriander

Karahi, Jalfrazi & Lal Kalia dishes are available in choice of:

Chicken (Morog) 12.95

Lamb (Gosht) 13.95

King Prawn 17.95

Mixed Veg (Vg) 10.95

Paneer (V) 12.95

Traditional Curry Favourites

Mixed Veg option on any of these dishes are vegan compliant. (Vg)

Bhuna Medium - Highly seasoned with spices, cooked with, onions, tomatoes, in a thick & moist sauce

Dupiaza Medium - Spiced in the same fashion as Bhuna, cooked with plenty of fried onions

Rogon Josh Medium - Aromatic herbs & spices with chunks of fresh tomatoes and a fried garlic topping

Saag Medium - Cooked in a dry medium sauce with spinach, fresh garlic and fried onions

Dansak Hot - Sweet sour and hot curry cooked with lentils and chunks of succulent pineapple

Pathia Hot - Sharp tasting dish, topped with tomatoes, green peppers & onions

Balti Medium - Made with our house special Balti sauce

Chicken 11.95 King Prawn 16.95

Chicken Tikka (D) 12.45 Mixed Vegetable (Vg) 10.95

Lamb 12.95 Mushroom (Vg) 10.95

Prawn 12.95 Paneer (V) 11.95

Biriyani

Stir-fry style rice dish with medium herbs and spices and caramelised onion.

Served complete with a medium Curry Sauce, Cashumber (carrot & cucumber salad)

Chicken Biriyani (E) 14.95 Vegetable Biriyani (Vg) 13.95

Lamb Biriyani (E) 15.95 House Special Biriyani(C/F)(E) 19.95

King Prawn (C/F) (E) 19.95 Mixture of chicken, lamb & prawn - topped with a plain omelette.

Veggie (V) & Vegan (Vg)

Now providing a focused approach to ensuring our Vegan and Vegetarian customers are fully catered for. In truth our menu has always featured Vegan compliant dishes without drawing attention to it.

Thali Khana (V) or (Vg) Indian Tapas meal 22.95

Chose four dishes from selection below, served with Pilau Rice and Chappati

	Side	Main
Tarka Dall (Vg) Lentils with fried garlic topping. Vegan option without Ghee	6.95	10.95
Channa Massala (Vg) Spicy chick peas	6.95	10.95
Brinjal Bhaji (Vg) Aubergine	6.95	10.95
Bindi Bhaji (Vg) Sautéed & lightly spiced Okra	6.95	10.95
Saag Aloo (Vg) Spinach and Potato	6.95	10.95
Saag Gobi (Vg) Spinach and Cauliflower	6.95	10.95
Bombay Aloo (Vg) Lightly spiced potatoes	6.95	10.95
Aloo Gobi (Vg) Potato and cauliflower	6.95	10.95
Vegetable Curry (Vg)	6.95	10.95
Niramish (Vg) Spiced mixed vegetable bhaji	6.95	10.95
Mushroom Bhaji (Vg)	6.95	10.95
Cauliflower Bhaji (Vg)	6.95	10.95
Saag Bhaji (Vg) Spinach, garlic and onions	6.95	10.95
Saag Paneer (V) Spinach and Indian Cheese	6.95	10.95
Mattar Paneer (V) Peas with Indian cheese	6.95	10.95
Nyrkel Ramee (V) Sweet and spicy Green beans with coconut	6.95	10.95

Roti Breads (V)

Chapatti (Vg)	2.00
Unleavened Bread Cooked on a cast Iron Skillet	
Tandoori Roti (Vg)	3.00
Chapatti bread cooked in the Tandoor	
Laccha Paratha (V)(D)	3.50
Traditional layered buttery bread cooked in the Tandoor	
Stuffed Paratha (V)(D)	4.00
Thick buttered (ghee) unleavened bread with Vegetable filling Cooked on a cast Iron Skillet	

Nan Breads

(G) (E) (D) (V) Cooked in the Tandoori Oven

Plain Nan	3.00
Peshwari Nan (N)	4.20
Sweet Nan stuffed with nuts & raisins - drizzled with honey	
Keema Nan	4.20
stuffed with spiced mince lamb	
Garlic & Coriander Nan (V)	3.75
Garlic & Chilli Nan (V)	4.20
Garlic & Cheese Nan(V)	4.20

Rice

Boiled Rice (Vg)	3.20
Pilau Rice (Vg)	3.60
Basmati rice with aromatic whole spices & Veg ghee.	
Garlic & Chilli Rice (Vg)	3.95
Pilau rice stir fried galic & chilli	
Egg Fried Rice (V)	3.95
Pilau rice stir fried egg and onion	
Mushroom Rice (Vg)	3.95
Pilau rice stir fried with mushrooms and onion.	
Keema Rice	3.95
Pilau rice stir fried with spiced mince lamb	
Lemon Rice (Vg)	3.95
Great accompaniment with fish / seafood dishes	
Fruit Rice (Vg) (N)	3.95
Pilau rice stir fried with dried fruits - good match with milder dishes.	

Sundries

Chips	3.50
Massala Fries	4.50
House special Spicy fries	
Raitha	2.90
Plain, Cucumber or Mixed (Onion & Cucumber)	
Plain Pappadum	1.30
Spicy Pappadum	1.30
Pickles Tray (4 items)	4.00
Lime Pickle	1.75
Chilli & Ginger Pickle	1.75

Allergen Advise

Please see page 2

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Banquet Style Set Meals

A great way of sampling what we have to offer.
The sharing concept is a more authentic way of taking Indian food.

Banquet for Two Persons

2x Pappadum's & Chutneys

Starter choose 1x Sharing Platter from the list below

Chicken Tikka, Haryali Tikka, Lamb Chops, Sheek Kebab,
Pakhandi Kebab (spicy chicken wing) and Onion Bhaji

Mains choose 2x Main Meals from the list below

Served with 1x Mushroom Bhaji or 1x Bombay Aloo

1x Pilau Rice (L) and 1x Nan Bread of your Choice

60.00

Discounted by up to 20% on standard list price

Banquet for Four Persons

4x Pappadum's & Chutneys

Starter choose 2x Sharing Platters from the list below

Mains choose 4x Main Meals from the list below

Served with 1x Mushroom Bhaji & 1x Bombay Aloo

2x Pilau Rice & 2x Nan Bread of your Choice

120.00

Discounted by up to 20% on standard list price

Starter Choices

Tandoor Sharing Platter (D)(M) Chicken Tikka, Haryali Tikka, Lamb Chops,
Sheek Kebab, Pakhandi Kebab (spicy chicken wing) & Onion Bhaji

Or Veggie Sharing Platter (V)(D) Aachari Paneer, Onion Bhaji, Veg Samosa,
Aloo Tikki & a selection of Shabji Pakoras

Main Meal Choice

Karahi (Medium) (M)

Chicken, Lamb or Veg

Classic Medium curry cooked with fresh ginger
& garlic, onion massala with roast cumin cori-
ander seeds & dry red chilli.

Lal Kalia (Hot) (M)

Chicken, Lamb or Veg

Unique Bangladeshi sour & hot dish character-
ised using paprika & red chilli, nigela seed,
tamarind and lashings of fresh coriander

Mirchi Korma (Spicy) (D)

Spicy chicken Korma with desiccated coconut
bits, sliced mixed peppers & subtle chilli finish

Tikka Massala (D) (N) Mild-Medium

Chicken Lamb or Veg

Ever popular Tikka Massala needing no intro's

Rogan Josh (Medium)

Chicken Lamb or Veg

Aromatic herbs & spices with chunks of fresh
tomatoes and a fried garlic topping.

Morog Bhuna Annarosh

(Medium)

With onion massala and Pineapple - providing
a delicate spicy sweet & sour taste.

Hydrabadi Chicken (E) (D) (N)

Medium

Chicken pieces tossed in a coconut & pureed
peel tomato sauce with browned onion,
tempered with ground whole spice, finished
with a touch of fresh cream to yield a thick
spicy delectable sauce.

Lal Maas (Hot) (M)

Spicy stew like curry with slow cooked Lamb &
chefs special garram massala.

Dall Mangsha (M) Medium

Lamb with split yellow lentils, finished in a
Bhuna sauce with pungent whole spices, and
garram massala

Duck Sizzler (Medium)

Grilled Spiced Duck breast served on a sizzling
platter with juliennes of onions and pepper

Malabari Prawn (C/F) (M) Medium

King prawns infused in an unique sauce with ground mus-
tard, fennel seeds, coconut milk and fresh curry leaves.

Roshni Jinga Jool (C/F) Medium

King Prawns stir fried with garlic puree, medium herbs
and spices, finished in a smooth garlic rich sauce.

Drinks List

Draught Indian Beers

	half pint	pint
Kingfisher 4.8% vol Premium Indian Lager Beer	3.25	5.95
Cobra 4.8% vol Premium Indian Beer	3.25	5.95
Malabar IPA 4.7% vol by Cobra Beer	3.25	5.95

Wine by the Glass

	Regular 175ml	Large 250ml
White Wine Sauvignon Blanc, Pinot Gregio or Chardonnay	5.50	6.90
Rose Wine Pinot Gregio Rose Blush	5.50	6.90
Red Wine Shiraz or Merlot	5.50	6.90
Prosecco	200ml bottle	9.00
Wine Spritzer with Soda or Lemonade		5.30

Bottled Beers & Cider

King Cobra 7.5% vol. Double Fermented Premium Indian Lager Beer	750ml	13.90
Cobra Premium Indian Lager Beer 4.8% vol.	330ml	4.50
Kingfisher Premium Indian Lager Beer 4.8% vol.	330ml	4.50
Budweiser 4.5% vol.	330ml	4.50
Peroni 5.1% vol.	330ml	4.50
Corona Extra 4.5% vol	330ml	4.50
Becks Blue Non-Alcoholic Beer	275ml	4.00
Peroni Libera No-Alcoholic beer	330ml	4.00
Old Speckled Hen 5.0% Gluten Free English Pale Ale	500ml	5.90
Magners Irish Cider	440ml	4.50
Strongbow Dry Cider	440ml	4.50
Koppaberg Cider Mixed Fruit or Strawberry & Lime	330ml	4.50

Spirit's, Vermouth, Sherry & Port

Spirits - Gin, Vodka, Brandy, Whiskey, Bourbon etc	25ml	3.60
Premium Spirits & Flavoured Gin	25ml	4.50
Single Malt Whisky - Glenmorangie or Glenfiddich	25ml	5.90
Vermouth Dry Martini, Sweet Martini, Cinzano, Campari etc	50ml	3.60

Mixer's

Spirit Mixer - Gordens Gin & Tonic, Vodka Tonic etc.	single 4.60	double 7.50
Premium Spirit Mixer	single 5.50	double 8.50
Vermouth Mixer - Dry Martini & Lemonade etc.		4.50

Soft Drinks & Minerals

Coca Cola, Diet Coca Cola		3.50
Lemonade		3.50
Schweppes Minerals Soda, Bitter Lemon, Ginger Ale etc	200ml bottle	3.50
Fever Tree Tonic Water	200ml bottle	3.90
Orange Juice		3.80
Pineapple Juice		3.80
Tomato Juice		3.80
J ₂ O Various flavours		3.80
Appletizer		3.80
Still or Sparkling Mineral Water.	330ml bottle	3.20
	750ml bottle	5.20