

Mother India's Cafe

at The Lansdowne

At the Lansdowne we have introduced a 'Tapas' style of eating Indian food, we would recommend that you have 3 or 4 dishes between 2 people initially and just take it from there.

Nibbles 4.50

Houmous, Tamarind Beetroot and Walnuts with Pitta Bread

Smoked Aubergine with Missi Roti

Poppadoms with two dips

Vegetable & Vegan Dishes

Chana Daal 4.75
Traditional lentil curry

Chickpeas, Potatoes, Lentil Dumpling and Papri 4.75
Served cold with tamarind chutney

Daal Makhni 4.75
Daal cooked with butter and cream

Chana Mushroom & Tomatoes 4.80
Spiced chick peas cooked with mushroom and tomatoes

Smoked Aubergines with Sweet Potatoes & Green Beans 4.75
Aubergines smoked with cloves

Aloo Gobi & Green Peas 4.75
Potato & Cauliflower

Mix Vegetable Curry 4.75
Mixture of today's vegetables

Spinach Broccoli & Grilled Paneer 4.75
Spiced spinach topped with Indian cheese

Okra, Potatoes and Tomatoes 4.75
Ladyfingers, potatoes and tomatoes

Fenugreek Potato, Cabbage & Green Peas 4.75
Cooked in curry leaves

Minted Peas and Roasted Paneer 4.75
Peas cooked with Indian cheese

Tuesday

Vegetarian Thali 7.25

A choice of 2 vegetarian curries, raita, salad and rice or chapati

Grills, Pakoras & Dosas

Malai Chicken Tikka with Tamarind Beetroot 6.50
Served with garlic and lemon potatoes

Vegetable Samosa 4.50
Vegetables deep fried in a pastry

Cardamom Lamb and Mushroom 7.00
Served with rice, pines nuts and aubergine raita

Vegetable Pakora 4.20
Vegetable deep fried with gram flour

Fish Pakora 5.20
Fresh fish fried with a mixture of vegetables

Chicken Tikka with Corriander Chutney 5.75
Served with salad

Aloo Saag Dosa 4.80
Potato and spinach stuffed in a rice & lentil pancake

Grilled Lamp Chops with Apple Chutney 8.00
Marinated lamb chops

Spicy Keema Dosa 5.50
Crispy lentil pancake stuffed with spicy mince

Fish & Seafood Dishes

Monkfish Kebab with rice and orange labneh 8.50
Monkfish marinated in cumin, garlic and yogurt

Machi Massala 5.80
Fish cooked with a variety of spices

Spiced Haddock 5.50
Fresh fish fried with a mixture of vegetables

Gram Flour Haddock with Spiced Green peas 5.80
Haddock in light spiced batter

King Prawn Achari with Lime Pickle 6.95
King prawn cooked with lime and pickle

Scallops & Cauliflower 6.80
Scallops pan fried and served on top of cauliflower

Chilli Fish Cakes 5.50
Fresh fish in fusion of green chilli & ginger

Friday

Kedgeriee 6.50

Smoked haddock cooked with lentils and rice, served with eggs

Chicken Dishes

Chicken Tikka Makhni 5.75
Chicken in a mild creamy sauce topped with nuts

Dak Bungalow Butter Chicken 6.00
Chicken cooked in a buttery sauce with walnuts

Chicken Saag 5.75
Chicken cooked with Spinach

Chilli Garlic Chicken 6.50
Diced chicken cooked in a rich pepper sauce

First Class Chicken Curry 5.50
Chicken breast cooked traditionally

Chicken on the Bone Karahi 5.50
Chicken cooked in a garlicky sauce

Ginger Chicken & Spinach Leaf 5.75
Chicken cooked with ginger and fresh spinach leaf

Chicken Tikka Thighs Achari 6.50
Chicken thighs cooked with mixed pickle

Sunday

1970 Chicken Dansak 6.50

Soft poached chicken simmered in urid daal

Lamb Dishes

Lamb with Leek & Mint 6.50
Lamb cooked with spiced leek

Lamb Saag 6.20
Lamb cooked with spinach

South Indian Ginger Lamb 6.50
Lamb with coconut and tamarind

Methi Keema Mutter 5.95
Lamb mince with peas

Lamb Karahi 6.20
Lamb cooked in a rich pepper sauce

Roadside Lamb 6.50
Lamb topped with straw potatoes

Saturday

Lamb Biryani 7.00

Diced lamb cooked with the finest of basmati served with thin raita

Available from 6.30pm

Rice, Breads & Sundries

Basmati Rice 2.50
Lemon and Cashew Nut Rice 3.00
Nan Bread 2.50
Garlic Nan 2.75

Peshwari Nan 3.75
Spiced Potato Bread 3.75
Kameeri Roti 1.50
Mango Chutney 1.50

Coriander Chutney 1.50
Mixed Pickle 1.50
Spiced Onions 0.95
Raita 1.20

Note: Some dishes may contain nuts, please check with the duty manager
All our food is cooked using fresh ingredients, therefore some dishes may take longer than others to prepare.
Since lamb is only seasonal, the produce may be mutton. Please ask the waiter.

Chef: Amit Kumar Sharma

The background of the image consists of vertical wooden planks with a dark, rich brown stain. The wood grain is clearly visible, showing various knots and textures. The lighting is slightly uneven, creating subtle gradients of dark brown and black across the planks.

Let's eat together at
The Lansdowne