

Appetisers
(Served with Salad)

Paneer Tikka (D)

Cubes of Cheese marinated in herbs and spices, roasted in Tandoor.

Three Rooms Platter (For Two) (D)

Chicken Tikka, Lamb Tikka, Sheekh Kebab, Chicken Kebab and Tandoori Chicken.

Onion Bhaji (G)

Shredded Onions mixed with spices and Gram Flour, deep-fried into round balls.

Aromatic Duck (D)

Tender pieces of Duck marinated with fresh Mint, Coriander and Yoghurt with a unique recipe.

Garlic King Prawn (D)

Lightly spiced King Prawn with Garlic infused.

Stuffed Pepper (Lamb/Chicken/Vegetable) (D) (Chicken/Lamb £1 extra)

Pepper stuffed with marinated Chicken or Lamb or Vegetable then roasted in the clay oven.

King Prawn Butterfly (G)

King Prawn shaped into a Butterfly, coated in Batter then Deep Fried.

Salmon Tikka (D)

Salmon roasted in the clay oven with Ginger, Garlic, Herbs & Spices.

Chicken Pakora (G) (D)

Chicken finely chopped & delicately spiced then deep-fried.

Tandoori Chicken (1/4) (D)

Tender Chicken pieces marinated in Yoghurt & Spices roasted in Tandoor (on the bone).

Chicken/Lamb Tikka (D)

Pieces of Chicken or Lamb Tikka coated in our unique marinade & roasted in Tandoor.

Samosa (Meat/Vegetable (V)) (G)

Flaky pastry filled with delicately spiced Mince Lamb or Vegetables.

Lamb Chop (D)

Tender piece of spring Lamb Chop on the bone prepared in a Moghul style.

Sheekh Kebab

Aromatic Lamb Mince, infused with Herbs, Spices, skewered & barbequed.

King Prawn Puree (G)

King Prawns cooked in a unique flavour sauce served on deep fried Bread.

Prawn Puree (G)

Prawns cooked in a unique flavour sauce & served in a deep fried rolled Bread.

Chicken/Potato Chaat Puree (G) (D) (Chicken £1 extra)

Small cut Chicken/Potatoes, Medium Spiced with Chaat Masala & served in a deep fried rolled Bread.

Please note:

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(V)-Vegan

Three Rooms Specials

Bengal Haandi Curry (G)
Succulent pieces of Lamb/Chicken
Cooked with Fresh Herbs
In a Medium, Spiced Sauce. Oven
Cooked with Sealed Pastry.

Nawabi Lamb Chop (D)
Spring Lamb Chops prepared in
Medium Hot Sauce with Herbs
& Spices in Nawabi Style.

Chicken Nariyal Malai (D) (N)
Pieces of Chicken delicately cooked
with Roasted Exotic Spices &
Grated Coconut. In a Hot &
Creamy Sauce.

Shaslick Karahi (D)
Tender Pieces of **Lamb/Chicken** tikka
Cooked in Medium Hot Spices
With Tomatoes, Onions, Garlic & Green-
peppers Tossed in a Sizzling Iron Wok.

Chicken Maricha (D)
Tandoori Chicken stripped of the
Bone Cooked in Herbs, Spices &
Green Chillies. Served on a Sizzler,
Fairly Hot.

Chicken Khumbi (D)
Cooked with Mushrooms
Infused Herbs, Spices Onions & Ginger
Also available with King Prawns.
Additional Cost of £5

Kerala Chicken (D)
Fillet of Spring Chicken rolled in
Spinach, Coriander & Cheddar
Cheese Cooked with Medium Spices.

Chicken Bahar (D)
Freshly cut stripped pieces of Chicken
Stir fried, slow cooked in a
Medium Spiced sauce with Green pepper
Garnished with Herbs & Coriander.

Desi Naga (D)
Pieces of Lamb/Chicken
Delicately Cooked in a Fiery
blend of Fresh Herbs & Spices
With Naga Chillies. Zesty Hot.

Moghul Special (D)
Grilled Chicken, Mince Lamb &
King Prawn, Cooked with Herbs
& Spices in a thick sauce.

Butter Chicken (D) (N)
Strips of Tandoori Chicken Cooked
in a Exotic & Aromatic source of
Spices with Yoghurt & Butter.
Served Mild to Medium.

Jaipuri Duck (D)
Grilled pieces of Duck prepared
with a delicate hint of Cumin,
Fennel & Cinnamon. Served
Sizzling.

Shahi Pasanda (D) (N)
Pieces of Lamb/Chicken Marinated
& Flavoured with Fresh Cream,
& Ground Almonds in a thick
Sauce, served very Mild.

King Prawn Lucknow (D)
King Prawns Marinated & Grilled
in a Tandoor Oven. Medium
Spiced Cooked with Fresh Spring
Onions & a touch of Garlic & Ginger.

Three Rooms King Prawn (D)
Shell on King Prawn Cooked
with Green & Red Pepper,
Infused Herbs & Spices, in
Aromatic Sauce.

Hyderabadi Shanks
Slow cooked Lamb Shanks,
in a Delicious Sauce seasoned
with Cinnamon, Cardamom,
Cloves, Ginger & Garlic.

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Tandoor & Grill

(All the dishes Served with Fresh Salad.)

Sizzling Paneer (D)

Cubes of Cheese marinated in herbs and spices, roasted in Tandoor. Served Sizzling.

Chicken or Lamb Tikka or Tandoori Chicken (1/2)

Marinated in Yoghurt & Ground Spices.

Grilled Garlic Chilli Chicken (D)

Flame Grilled pieces of Chicken cooked with Garlic, Ground Spices & Sauce

Tandoori King Prawn (D)

King Prawns Marinated in Herbs & Spices with a Touch of Lime.

Three Rooms Roast Platter (For One) (D) (G)

A platter of Lamb Chop, Chicken Tikka, Tandoori Chicken, Sheek Kebab, King Prawn & Naan.

Lamb Chop (D)

Tender piece of Spring Lamb Chop prepared in a Moghul Style.

Salmon Grill (D)

Marinated in Herbs & Spices with Ginger & Garlic.

Shaslick (Chicken/Lamb) (D)

Marinated in Herbs & Spices, Grilled with Green Pepper, Onion & Tomato.

Grilled Sea Bass (D)

Marinated with Herbs, Spices & Garlic. Garnished with Coriander.

All the above Dishes are Flame Grilled in a Charcoal Clay Oven.

Biryani Dishes

A dish prepared in a Three Rooms Unique style. Cooked in Exotic Spices with Homemade Paste & Stir Fried in Basmati Rice with Potatoes & Chickpeas. Served with a choice of Mild, Medium or Hot Curry Sauce.

Chicken/Lamb

King Prawn

Prawn

Vegetable (v)

Fish

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<u>Vegetarian</u>	<u>Main</u>	<u>Side</u>	<u>Traditional</u> (Chicken/Lamb Tikka Available)
Three Rooms Veg (V)			Lamb
Karahi (V)			Chicken
Bhuna (V)			King Prawn
Kurma (D) (N)			Prawn
Jalfrezi (Fairly Hot) (V)			Fish
Masala (D) (N)			Tikka Masala (D) (N)
			Jalfrezi with Fresh Chillies and Ginger
Mattar Paneer (D)			Karahi Served Sizzling
Saag Aloo (v)			Curry Mediumly spiced with light gravy.
Bombay Aloo (V)			Madras With ground Chillies & Spices.
Saag Bhaji (v)			Vindaloo Very hot cooked with Potatoes.
Bhindi Bhaji (v)			Bhuna Cooked in thick gravy.
Brinjal Bhaji (v)			Pathia Hot, Sweet & Sour cooked in gravy.
Chana Bhaji (V)			Dansak Hot, Sweet & Sour with lentils.
Tarka Dhaal (v)			Rogan Josh With Tomato & Green Pepper
Saag Paneer (D)			Dupiaza Onions, Tomato & Green Pepper.
Mushroom Bhaji (v)			Saag Cooked with Baby Spinach
Cauliflower Bhaji (v)			Methi Fenugreek
Aloo Gobi (V)			Kurma Very Mild with Almond & Coconut (D) (N)

Balti Dishes

Initially Grilled in a Clay Oven, then individually prepared with Fresh Ingredients thoroughly Blended mixtures of Authentic Herbs, Spices & Balti Sauce.

Chicken

Lamb

King Prawn

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Sundries

Rice

Plain Rice (V)

Pilau Rice

Special Fried Rice

Mushroom Fried Rice

Keema Fried Rice

Garlic Fried Rice

Egg Fried Rice

Coconut Rice

Bread

Plain Naan (G) (D)

Keema Naan (G) (D)

Peshwari Naan (G) (D)

Garlic Naan (G) (D)

Kulcha Naan (G) (D)

Cheese Naan (G) (D)

Chicken Cheese Naan (G) (D)

Stuffed Paratha (G)

Tandoori Roti (G) (V)

Chapati (G) (V)

English Dishes

Scampi & Chips

Chicken Omelette

Mushroom Omelette

Chips (V)

Condiments

Popadum (V)

Plain/Spicy

Chutneys (Per Person)

Onion Salad/Mint Sauce (D)/Red Onions

Mango Chutney/Tamarind Sauce

Cucumber Raitha (D)

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Management reserves the right not to serve without any given reason