

M. MADHU'S

AT

THE GROVE 

CINEMA MENU

KIDS MENU

STARTERS

Vegetarian

Malai Broccoli (M)

Broccoli marinated in cream cheese and grilled in a tandoor

Vegan

Mogo (Ce)

Salted mogo chips

Non-Vegetarian

Murgh Malai & Chips (M) (Ce)

Creamy marinated chicken breast grilled in Tandoor

Pescatarian

Fish Pop & Chips (F) (G)(Ce)

Tilapia fish pops with subtle hints of ajwain and lemon, served with French fries

MAINS

Vegetarian

Subzi Pasta

(G) (M) (Su)

Medley of tomato, sweetcorn, mushroom and peppers in creamy cheese sauce, flavoured with fenugreek

Paneer Makhni with Rice or Naan

(G) (M) (N) (Su)

Indian cottage cheese, simmered in tomato sauce, flavoured with fenugreek and finished with cream

Non-Vegetarian

Chicken Spaghetti

(G) (M) (L) (Su)

Chicken flavoured with a touch of cumin and cardamom in a tomato coriander sauce

Murgh Makhni with Rice or Naan

(G) (M) (N) (Su)

Tandoor grilled chicken tikka, simmered in tomato sauce, flavoured with fenugreek and finished with cream

Vegan

Aloo Broccoli Moilee with Rice or Roti

(Mu) (Su)

Potato and broccoli cooked in a mild coconut curry, flavoured with turmeric, ginger, mustard seeds and curry leaves

SIDES

French Fries (Ce)

Cheese Naan (G) (M)

Steamed Rice (Su)

DESSERTS

Two scoops of Sorbet (Su)

Mango, lemon, passion fruit or elderflower

Two scoops of Gelato

Vanilla (G) (M) (E), Chocolate (G) (M) (E),
Strawberry (G) (M) (E) or Pistachio (G) (M) (N) (E)

or

Chocolate Brownie (G) (E) (M) (N) (L) (Su) (So)

Served with raspberry
and a scoop of Vanilla Gelato

DRINKS

Still Juices

Orange, Apple, Guava, Lychee,

Passion Fruit, Mango,

Pineapple, Cranberry

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) Crustacean
(So) Soya - (Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts

VEGETARIAN

Selection of Poppadoms with Chutneys

(G) (Su) (Mu)

Glass of Prosecco

STARTERS

Achari Paneer Tikka, Mango Shaslik

(M) (Su) (Mu)

Hung curd, Indian spices and pickle-flavoured, chargrilled spiced mango and malai paneer

Masala Mogo

(Su)

Crispy fried cassava chips tossed in roasted spices

Palak Patta Chaat

(M) (Su)

British marsh samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander, dressed with chutneys

MAINS

Royal Thali: Dal Makhni, Saag Paneer, Baigan Bharta, Aloo Bhindi Masala, Mutter Pilau, Tandoori Naan, Carrot & Cucumber Raita

(G) (M) (Su) (Mu)

Madhu's Royal Thali was commissioned and produced for the first ever Asian event, by Madhu's at Windsor Castle, for HRH King Charles III

DESSERT

Chef Special

Please speak to your server regarding any allergy concerns.
Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

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NON-VEGETARIAN

Selection of Poppadoms with Chutneys

(G) (Su) (Mu)

Glass of Prosecco

STARTERS

Tandoori Salmon

(M) (F)

Spiced marinated fillets of Scottish salmon in a dill marinade with mango salsa

Murgh Malai Tikka

(M) (Su)

Chicken breast, lightly spiced with a creamy marinade, chargrilled on the robata

Robata Lamb Chop

(M) (Su)

New Zealand lamb chop, marinated in ginger and aromatic spices

MAINS

Royal Thali: Dal Makhni, Baigan Bharta, Masaledar Kuku Prawn Moilee, Mutter Pilau, Tandoori Naan, Carrot & Cucumber Raita

(M) (Su) (G) (Cr) (Mu)

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VEGAN

Selection of Poppadoms with Chutneys

(G) (Su) (Mu)

Glass of Prosecco

STARTERS

Asparagus Choma

(Su)

British asparagus spiced with chilli and lemon, grilled on the robata

Veg Samosa

(G) (Su)

A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas. Served with tamarind chutney

Palak Patta Chaat

(Su)

British marsh samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander, dressed with chutneys

MAINS

Royal Thali: Chana Masala, Aloo Bhindi Masala, Tarka Chana Dal Baigan Bharta, Tandoori Roti, Mutter Pilau, Vegan Raita

(Su) (G) (Mu) (So)

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