



WELCOME TO MADHU'S AT THE GROVE

Madhu's at The Grove stands as a paragon of fine Indian cuisine, boasting a rich legacy spanning four decades as a family-run establishment. Its culinary repertoire is a harmonious blend of time-honoured family recipes and gourmet Punjabi fare, infused with a distinctive Kenyan influence, a testament to the Anand family's culinary heritage, now in its fourth-generation culinary heritage.

The gastronomic offerings at Madhu's encompass an array of regional specialities from across the Indian subcontinent, alongside innovative creations that push the boundaries of traditional Indian cuisine. This culinary journey traces its origins to Nairobi, where the esteemed Brilliant Hotel was founded by Bishan Das Anand. Inspired by their grandfather's legacy, Sanjay Anand MBE and Sanjeev Anand established Madhu's Brilliant in 1980 at the ages of just 17 and 16 respectively. The moniker "Madhu's" pays homage to their father, Jagdish Kumar Anand.

Beyond its acclaimed restaurant, Madhu's has cultivated a distinguished catering division, renowned for its exceptional service at weddings, bespoke corporate functions, and high-profile events. Its clientele includes Prime Ministers, members of the Royal Family, celebrities, and other notable dignitaries. Madhu's holds the distinction of being the first Asian caterer to serve at prestigious venues such as the House of Commons, Windsor Castle, and Buckingham Palace, further cementing its status as a leader in the culinary world.







 MADHU'S

AT


THE GROVE 

APPETISERS

VEGETARIAN

-  **Paani Puri** (G) (Su) (M) **13**
Spiced potatoes and chickpeas served with mint and coriander-flavoured water.
-  **Vegetable Samosa** (G) (Su) **13.5**
A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas.
Served with tamarind chutney.
- Aloo Tikki** (G) (M) (Su) **14**
Potato patties filled with garden peas and served with tangy chickpeas,
yoghurt, mint and tamarind chutney.
-  **Masala Mogo** (Su) **14.5**
Crispy fried cassava chips tossed in roasted spices.
-  **Palak Patta Chaat** (M) (Su) **18**
British marsh samphire and crispy battered baby spinach leaves with chilli,
turmeric and fresh coriander, dressed with chutneys.
-  **Chilli Paneer** (G) (M) (So) (Su) (Ce) **18**
 Indian cheese marinated in ginger and garlic tossed with green chillies,
onions and peppers in a wok.
-  **Mock Chilli Chicken** (G) (M) (So) (Su) **18**
Rich & spicy plant-based protein pieces tossed in a wok with fresh green
chillies, fenugreek & a blend of spices.

NON - VEGETARIAN

-  **Chicken Samosas** (G) (Su) **15**
Crispy fried triangular pastries filled with mildly spiced minced chicken.
- Chilli & Garlic Prawns** (Cr) (M) (Su) (Ce) **24**
King prawns stir fried with garlic, red chillies and a touch of lime.
- Kadak Calamari** (G) (Mo) (Su) **24**
Crispy fried calamari tossed with cumin and chilli.

Poppadoms and chutneys (G) (Su) (Mu) compliments from Madhu's At the Grove

Key:  :Madhu's Signature Dish  :Vegan  :Chilli

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

We do not apply a service charge; menu prices are fully inclusive. All dishes are prepared with a medium
spice profile. Kindly inform your server of any allergies, dietary requirements, or special requests.

Please note, our kitchen handles a variety of allergens.

FROM THE TANDOOR / ROBATA GRILL

VEGETARIAN

- 🌶️ **Achari Gobi** (M) (Mu) (Su) **18**
Grilled cauliflower florets marinated in Indian pickling spices.
- 🌱 **Asparagus Choma** (Su) **18**
- 🌶️ British asparagus spiced with chilli and lemon, grilled on the robata.
- 🍷 **Paneer Tikka** (M) (Su) **20**
Indian cheese marinated in chilli, turmeric and yoghurt.

NON - VEGETARIAN


- 🍷 **Murgh Tikka** (M) (Su) **23**
Traditionally spiced and marinated chicken thigh chargrilled on the robata.
- Murgh Malai** (M) (Su) **23**
Chicken breast lightly spiced with a creamy marinade chargrilled on the robata.
- 🍷 **Seekh Kebabs** (M) (Su) **23**
A delicacy of lamb mince kebab cooked on skewers.
- 🍷 **Tandoori Salmon** (F) (M) (Su) **25**
Spiced marinated fillets of Scottish salmon dill.
- Jhinga Achari** (Cr) (M) (Su) (Mu) **26**
Butterfly king prawns marinated with pickling spices and chargrilled.
- 🍷 **Robata Chops** (M) (Su) **26**
New Zealand lamb chops, marinated in ginger and aromatic spices.
- Jeera Scallops** (Mo) (M) (Su) **28**
Seared king scallops served with a tangy relish.

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SHARING PLATTERS

Designed for 2 guests and served with salad and chutneys

-  **Vegan** (G) (Su) (Mu) 48
Achari Gobi, Asparagus Choma, Masala Mogo, Vegetable Samosa and Palak Patta Chaat
- Vegetarian** (G) (M) (Su) (Mu) 48
Achari Gobi, Paneer Tikka, Masala Mogo, Vegetable Samosa and Palak Patta Chaat
- Non-Vegetarian** (M) (Cr) (F) (Ce) (Su) 55
Chilli & Garlic Prawns, Tandoori Salmon, Robata Lamb Chops, Seekh Kebabs and Murgh Tikka

MAIN COURSE

VEGETARIAN

-  **Madhu's Makhani Dal** (M) (Su) 17
Slow-cooked black lentils braised with butter and tomato, flavoured with fenugreek and garlic, and finished with cream.
-  **Channa Masala** (Su) 17
Chickpeas gently simmered in our unique masala blend of spices.
- Punjabi Kadi** (M) (Mu) (Su) 21
Vegetable dumplings simmered in a light gram flour and sour yoghurt curry tempered with mustard seeds and curry leaves.
-  **Aloo Bhindi Masala** (Su) 21
Stir fried okras and potatoes with onions, tomatoes and a touch of spice.
-  **Baingan Bharta** (Su) 21
-  **Char-smoked aubergine mash**, cooked with onion, cumin and green peas.
- Karahi Paneer** (M) (Su) 22.5
A classic dish of stir-fried Indian cheese with peppers and onions in a wholesome masala sauce.
- Mock Murgh Makhani** (G) (M) (So) (Su) (N) 26
Our house favourite of tandoori grilled plant based protein tikkas, simmered in buttery fresh tomato sauce, flavoured with fenugreek & finished with cream.

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MAIN COURSE

FISH & SEAFOOD

Masala Fish (F) (M) (Su) 29

Fillet of fish prepared in Madhu's unique masala, flavoured with roasted carom seeds.

M Prawn Moilee Curry (Cr) (Mu) (Su) 32

Succulent king prawns braised in a creamy coconut curry mildly spiced with fresh turmeric, ginger, mustard seeds and curry leaves.

MEAT

Kashmiri Rogan Josh (M) (Su) 32

The classic lamb curry of Kashmir. Diced British lamb, slowly braised with a multitude of spices.

Saag Gosht (M) (Su) (Mu) 32

A classic dish of slow-cooked lamb leg and robust spices blended with fresh mustard and spinach leaves.

M Boozi Bafu (M) (Su) 36

Madhu's signature spring lamb chops on the bone, gently cooked with onions, tomatoes and freshly roasted ground spices.

M Madhu's Lamb Shank (M) (Su) 38

Madhu's special lamb shank braised in our signature machuzi sauce.

POULTRY

M Masaledar Kuku (M) (Su) 31

) Madhu's signature chicken thigh cooked in a rich luscious sauce full of rich aromatic spices.

Murgh Makhani (M) (Su) (N) 31

Our house favourite of tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce, flavoured with fenugreek and finished with cream.




Methi Chicken (M) (Su) 31

Chicken sautéed with fresh fenugreek leaves and aromatic spices.

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ACCOMPANIMENTS

 Jeera Aloo (Su) 12.5
Slow-cooked diced potatoes tossed with roasted cumin seeds.
 Tarka Channa Dal (Su) 12.5
Split yellow lentils with turmeric, garlic, cumin and red chilli.
Saag Paneer (M) (Su) (Mu) 12.5
Indian cottage cheese infused with fresh young spinach paste.
 Garlic Mushroom (Su) 12.5
Button mushroom flavoured with fresh garlic sauce.


RICE

Steamed Rice (Su) 7
Mutter Pilau (Su) 8

BIRYANI

Vegetable Biryani (G) (M) (Su) 25
 Chicken Biryani (G) (M) (Su) 30
Lamb Biryani (G) (M) (Su) 32

RAITA & SALAD

Cucumber and Carrot Raita (M) (Su) 8
Boondi Raita (M) (Su) 8
 Garden Salad (Su) 10

BREADS

Tandoori Naan (G) (M) 7
 Tandoori Roti (G) 7
Lachedar Paratha (G) (M) 7
Garlic Naan (G) (M) 7
Peshwari Naan (G) (M) (N) 8

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