THE GEORGE INN
BY DSH

À LA CARTE MENU

TINDLI EXPRESS

TO SHARE

Assorted Pappadoms £5.00
Three varieties served with spiced ripe mango chutney

STARTERS

Onion and Okra Bhaji £6.50
Crispy fried, mint and coriander chutney

Classic Chicken Tikka £9.00
Tandoor-roasted marinated chicken thigh with yoghurt, ginger, garlic, aromatic spices, with mint and tamarind chutney

Chicken Goujons £8.50
Salad, ripe mango salsa

Paneer Tikka Shashlik £7.75
Tandoor-roasted marinated homemade cheese with yoghurt. ginger, garlic, aromatic spices, lemon juice, served with mint and tamarind sauce

Crispy Chicken Wings £8.50
Garlic mayonnaise

Crispy Squid £7.50
Sweet chilly sauce

MAINS

Mushroom & Green Peas Masala £12.00
ginger, garlic, turmeric, onion, tomato, cinnamon, cardamom, fennel seeds, finished with a touch of cream

Classic Butter Paneer £12.50
Oven-roasted marinated paneer in a creamy tomato sauce

Salmon / Seabass Fish Curry £14.00
A mild Kerala Style curry with onion, tomato, ginger, garlic, chilli, cocum & coconut milk.

Haddock Fish & Chips £15.00
Battered haddock with chunky chips, tartare sauce, mushy peas, and lemon wedges.

Scottish Salmon Fillet £15.00
Pan-seared, mash, kale, shaved fennel, tomato, olives, caper salsa.

Old Delhi Style Butter Chicken £13.00
Roasted chicken thigh in a rich, buttery tomato sauce.

Malabar Chicken Curry £13.00
Chicken thigh, cardamom, fennel seeds, onion, garlic, black pepper, coconut milk and curry leaves.

Roasted Corn-Fed Chicken Breast £15.00
Roast potatoes, seasonal vegetables, bacon, and rosemary jus.

Goat Curry with Spinach/Potatoes £14.00
Slow-cooked goat curry with spinach or potatoes.

Beef Keema £12.00
Spiced minced beef curry with green peas.

Steak & Ale Pie £15.00
Mash, broccoli, and mustard jus.

Rigatoni Bolognese £15.00
Shaved Parmesan, cherry tomatoes, and fresh rocket leaves

Wild Mushroom Risotto £14.00
Roasted butternut squash, shaved Parmesan, pine nuts

CHEF'S SPECIAL DUM BIRYANI

Fluffy, slender Biryani rice cooked in saffron aromatic Biryani masala with butter, served with your choice of protein and apple raita, served with signature tindli chutney and lime-lemon pickle.

Paneer and Vegetable	£12.00
Chicken Thigh (Malabar Style)	£13.00
Leg of Lamb	£14.00

BREAD & RICE

Butter Naan	£3.00
Garlic Naan / Chilli Naan	£3.50
Peshwari Naan	£4.50
Steamed Basmati Rice	£4.00
Saffron Pulao Rice	£5.00

TINDLI SIGNATURE

Kerala Parotta	£3.00
Matta Rice Short Grain Red Rice	£3.00

TINDLI SIGNATURE

Ullarthiyahu Pork / Beef £13.00
Slow cooked pan roasted pork belly or beef with spices, and curry leaves.

Tandoori Chicken Legs £10.00
On the bone, roasted in the tandoor

DOSA

Fermented rice and lentil crêpe served with coconut chutney, tomato–garlic chutney, and vegetable sambar.

Butter Dosa	£5.50
Potato Masala	£9.00
Chicken Tikka Masala	£11.00
Lamb Masala	£12.00
Pork Masala	£11.00
Beef Masala	£12.00

Add Cheese £1

Uthappam £7.50

Savoury thick fermented pancake with onion, tomato, coriander, green chilli, and ghee, served with coconut chutney, tomato–garlic chutney, and vegetable lentil sambar

Add Cheese £1

BURGERS *(SERVED WITH CHIPS)*

Tofu £13.00
Grilled tofu patty with lettuce, tomato, and vegan mayo in a toasted bun.

Chicken Tikka £14.00
Pickled gherkins, tomato, lettuce, onion rings

Aberdeen Angus £14.00
Pickled gherkins, tomato, and lettuce, onion rings

Add Bacon £1.50

SIDES

Herb-Roasted Potatoes £5.50

Bombay Aloo with onion, tomato, and garlic sauce £5.50

Aloo Palak with spinach and garlic sauce £5.50

Tadka Daal £6.50/£9.50
Four varieties of lentils simmered to perfection, tempered with ghee, turmeric, cumin, onion and garlic

Chunky Chips £4.00

Cheesy Chips with melted cheddar cheese £5.00

Curry Loaded Chips with curry sauce, onion, tomato and cheese £6.00

Fresh Salad with cucumber and olive oil dressing £3.50

Wilted Spinach with butter, garlic, and onion £5.50

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross-contamination may occur.

@georgeinnoundle

10% discretionary service charge added to the bill

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EXPRESS

From Chef Karnavar

My food journey is thanks to time spent in the kitchen alongside my mum and grandmother – both exceptionally talented home cooks. I grew up learning about the importance of fresh produce and flavour. We cooked with vegetables from our garden, fish caught from local paddy fields and chickens free to roam outside in natural light.

These growing-up memories sparked my interest in seasonal, locally grown produce, a love of getting the most out of humble ingredients and respecting nature-the ultimate master chef.

Over the years I have honed my skills and expertise in wide ranging culinary traditions spanning the globe from North and South India and the Punjab to China and Thailand, France, Italy, and the UK.

Everything I have learned and absorbed in my thirty years as a Chef uses skills and techniques from Michelin-starred kitchens and renowned hotels where I have been privileged to work. Including, Fairmont, Dubai, UAE; The Renaissance Resort, Goa, JW Marriott, Mumbai, India; The Savoy, Mandarin Oriental, Claridge's, London, UK.