

APPETIZERS

1947 Starter Platter for two Chef's selection of Classic starters for those that just can't decide	£12.95
Garlic Chili Mushroom Mushrooms sautéed in chili and garlic with cream	£5.95
Aloo Chaat Parboiled potato with capsicum and onions mixed with chatpata masala served with yogurt and tamarind sauce	£5.95
Tandoori Smoked Mackerel Mackerel marinated in Khasarani Ajwani Masala	£7.95
Artichoke Pakora Served with Mango Chutney	£5.95
Daal Dips A combo of Tarka Daal and Makhani Daal served with baby nan	£5.95
Shammi Kebabs Lamb Mince and Roasted Chickpeas, flavoured with Indian Spices and served with a Mint Dip	£6.95
Priya Gaya Salads Your favourite Indian Infused Salad	£4.95
Murg Chinghai Chicken Wings with hot chilli sauce sautéed with peppers and spring onions	£5.95
Shorba Chef's special soup of the day	£4.95
Wings on fire Spicy wings of chicken with special Guchhi sauce.	£5.95
Clam Koshimbir Fresh Tisrya Prepared in a Coconut and Green Masala.	£6.95
Govan Mussels Mussels Cooked in Plenty of Coconut Milk and Spiced with White Wine.	£6.95
Pooris A light and crispy Indian pancake with the choice of: CHICKEN, PRAWNS OR CHICKPEAS in sweet and sour sauce	£5.95

BIRYANI

A classic Indian dish with a rice base. Choose from

Dum Gosht Biryani Hyderabadi preparation rice and lamb cooked together.	£13.95
Biryani E Awadhi Aromatic rice and chicken cooked in traditional Lucknwi style cooked separately then layered with mild spices.	£12.95
Subz Degh Biryani Seasonal vegetables and fragrant rice scented with cardamom.	£10.95

INDIAN CLASSIC

Makhani This dish originates from Punjab meaning butter. It has a mild tomato base and is finished with cream.	
Rogan Josh Rogan Josh initially came from Kashmir in Northern India. Medium hot, it is prepared with Deggi Mirch, a unique Indian red chilli.	
Korma The old time mild favorite with spiced cashews, coconut and cream.	
Jalfrezi Medium hot dish from the times of the Mughal Empire. Stir fried dry with garlic, ginger, onions and peppers and is flavoured strongly with coriander and fenugreek.	
Tikka Masala The national favourite dish. Packed with flavour and cooked in a rich tomato sauce.	
Saagwala This tasty mild dish composes of spinach and cream with delicate spices.	
Madras / Vindaloo / Phall Extra spicy made with Indian hot chilli.	
All served with your choice of meat	
Chicken Tikka	£10.95
Pan fried chicken	£10.95
Lamb	£12.95
Prawns	£12.95
Fish	£11.95
Vegetable	£9.95

TANDOORI KEBAB

At Guchhi our special clay tandoori oven creates great tasting char grilled dishes using our own special blend of Punjabi spices.

Murg Tikka Boneless juicy diced chicken marinated in aromatic Indian tandoori masala and cooked to perfection in tandoor.	£11.95
Tandoori Murg Half chicken delicately marinated over night in fresh aromatic spices, yoghurt and tenderly cooked in tandoor.	£12.95
Garhi Kebab Succulent lamb chops marinated with spices and cooked in a clay oven.	£13.95
Boti Kebab Tender lamb marinated in yoghurt and mixed with our chef's special masala.	£13.95
1947 Bannu Kebab Chicken breast marinated in gram flour and bread crumbs, then finished with a coating of egg.	£12.95
Paneer Tikka Cubes of homemade cheese marinated with cream, chilli, carumseeds, gram flour mixed with onions, peppers and tomato, cubes and cooked in a clay oven.	£10.95
Guchhi Mixed Grill Our house speciality of all out Tandoori Kebabs.	£19.95

SEAFOOD SPECIALITIES

Guneshwar Scallops Oven baked scallops in shell with Bombay duck sauce	£22.00
Lobster Iguru Hot lobster marinated in mugkai mugatha masala and cooked in oven	£20.00
Scottish Lemon Sole Grilled Whole Lemon Sole with shellfish sauce	£24.00
Bream Nicole Pan fried Gilt Head Bream with Nawada sauce and seared King Scallops	£13.95
King Prawn Tandoori The freshest Madagascan King Prawns marinated in chilli, coriander and lemon juice - cooked in the clay oven.	£19.00
Guchhi Seafood Platter for one Selection of seafood and meat with Indian twist	£45.95
Tandoori Crab Fresh crab marinated in chef's special spices and slowly cooked in tandoor	£23.95
Makhan Michi Crab Tender crab marinated in mid spices, butter, pepper and roasted in clay oven	£23.95
Guchhi Paella Selection of seafood and meat	£32.00
Chef Special of the day Please ask your waiter for details	

VEGETARIAN SPECIALITIES

Kadhai Paneer Green Bell Peppers, dried Fenugreek Leaves and Coriander with our Home Made Cottage Cheese	£10.95
Mushroom Mutter Masala North Indian Vegetarian recipe made with Mushrooms and Peas simmered in Indian Spices	£9.95
Aloo Gobhi Masala A potato and cauliflower stir fry with Gram Masala, Green Chilli and Garlic	£9.95
Tadkewali Daal Yellow Lentils gently cooked with Tomatoes, Cumin Indian Spices and fresh Coriander	£9.95
Aloo Channa Potatoes and Chick Peas cooked in a rich Tarka Sauce	£9.95
Makhani A Vats Black Lentils Cooked with Rich Cream & Indian Spices	£8.95
Bhindi Bhaji Okra Cooked in Kadhai Style	£8.95

SIDE DISHES

Chapatti	£1.45
Cheese Naan	£3.00
Tandoori Roti	£1.60
Chilli Naan	£2.60
Plain Naan	£2.30
Garlic Naan	£2.50
Peshwari Naan	£3.20
Paratha	£3.00
Poori	£1.50
Butter Naan	£3.00
Pilau Rice	£2.50
Boiled Rice	£2.10
Mixed Pickle	£1.30
Mango Chutney	£0.90
Poppadum	£0.90
Spiced Onions	£1.00
Tarkari Raita	£1.40
Mushroom Rice	£3.00

GUCHHI COCKTAILS

£6.95

A Saffron Red Snapper Saffron gin, cucumber and tomato juice, great for overindulgence the night before.
Pear-fect Sparkle Grey goose la poire, lime and gomme with a burst of prosecco.
Smokey Martini Martin millers, dry vermouth slung low and cold with a Lagavulin rinse.
Hindi punch Havana 7, Martell VS, lime and bitters lengthened with tonic.
Champagne cocktail This is a classic! Cognac, bitters and sugar lengthened with champagne.
Raven Master Beefeater gin, Lillet, St Germain and pineapple juice. Slung long and cold.
A Velvet Swizzle Havana Barrel proof, Velvet Falernum and pineapple juice. Served short with cracked ice.
French 75 Gin, lemon juice and bitters lengthened with champagne - Need we say more?
The Earls Elder flower Beefeater gin, Elder flower and Earl Grey gomme served in a Martini with a Lagavulin mist.
A Coconut Daiquiri Malibu, lime and gomme. Simple but surprisingly good.
A Silver Gust Havana, Velvet Falernum and Ginger beer. This one is a house favourite.