

THE CORIANDER CLUB

OUR STORY BEGINS IN THE HEART OF PUNJAB, WHERE FOOD IS MORE THAN A MEAL IT IS A WAY OF BRINGING PEOPLE TOGETHER.
EVERY RECIPE CARRIES GENERATIONS OF TRADITION, EVERY SPICE TELLS A STORY, AND EVERY TABLE IS A PLACE WHERE MEMORIES ARE MADE.



START WITH SOMETHING TO SHARE

The best Punjabi meals begin with a few plates for the middle of the table.

Mini Popadoms (D)- £4.50

Palak Patta Chaat (D) – £9.00

Crispy spinach leaves, tamarind & mint chutney, yoghurt, sev & pomegranate seeds

Amritsari Aloo Tikki Chole (D,G) – £9.00

Spiced potato outlets, tamarind chutney, yoghurt, sev, pomegranate & salad

Yoghurt Bombs (D,G)– £8.00

Crispy fried tapioca, filled with spiced potato, chickpeas, onion & coriander, finished with yoghurt, tamarind & green chutney

Mr Ajmer Ke Pakore (Onion Bhaji) – £8.00

Lightly fried onion bhaji in chickpea flour batter. Moreish to say the least!

Bhindi Fries – £8.50

Crispy okra fingers, seasoned & fried to perfection with black salt

Chilli Paneer (D)– £9.50

Spicy paneer cubes, crunchy peppers & onion, finished in a tangy chilli garlic sauce

Chilli Tofu-£9.50

Spicy crispy Tofu cubes, crunchy peppers & onion, finished in a tangy chilli garlic sauce

Gobi Manchurian (G,M)– £9.00

Crispy cauliflower tossed in a bold Indo-Chinese sauce with garlic, ginger & spring onion

Chilli Chicken (G)– £10.00

Succulent chicken tossed in a spicy chilli & garlic sauce with peppers & onion

Honey Garlic Chicken – £10.00

Sticky boneless chicken bites in a garlic honey sauce

Chicken Lollipops (G) – £9.50

Succulent chicken wings, lollipop style, coated in a chilli, tangy sauce

Lamb Samosas (G)-£8.00

2 crispy minced lamb samosas. Accompanied by a cumin & tamarind sauce.

Kaleji Poppers (G)– £9.50

Deep-fried chicken liver pieces in a bold blend of onions, garlic, lemon & spices

Amritsari Cod Pakora (G,F)– £11.00

Lightly battered & spice-marinated fish fillets, crispy on the outside, tender inside

Prawns Kurkure (G,C) – £10.95

Crispy fried prawns tossed in aromatic spices with garlic & green chillies

OUR FAVOURITES

- ★ Palak Patta Chaat
- ★ Yoghurt Bombs
- ★ Honey Garlic Chicken
- ★ Gobi Manchurian

VEGETABLE DISHES

★ Bibi da Saag (M) – £13.50

Slow-cooked greens with ginger, garlic & makki di roti flavours

★ Dhaba Dal Makhani(D) – £13.50

Slow-cooked black gram & kidney beans with butter & cream - a true Punjabi classic!

★ Shahi Paneer Kofta (D,N,G) – £13.50

Soft paneer koftas in a rich, royal cashew & tomato gravy

Saag Paneer(D,M) – £13.50

Spinach & paneer cooked with mild spices

Matter Paneer (D)– £13.50

Paneer & green peas in a mild creamy sauce

Paneer Butter Masala (D,N)– £13.50

Tandoor grilled paneer in a creamy tomato gravy

Kadhai Paneer (D)– £13.50

Paneer with peppers, onion & smoked red chilli

Channa Masala – £13.50

Chickpea curry with a deep, smoky masala

Aloo Gobi (M) – £12.95

Potatoes & cauliflower with traditional spices

Punjabi Bhindi – £13.50

Stir fried okra with onion, tomato & lemon

Tadka Dal – £12.50

Yellow lentils tempered with cumin, garlic & spices

Turmeric & Fenugreek Potatoes – £10.00

Aloo simmered with turmeric, methi & spices

Aloo Baingan Sabji – £13.50

Spiced potatoes & aubergines in onion tomato masala



ALLERGY REFERENCE

Gluten (G) Dairy (D) Fish (F) Crustacean (C) Nuts (N) Mustard (M) Eggs (E) Celery (C)

*Our dishes are prepared in areas where allergenic ingredients are present. We cannot guarantee that dishes are 100% free of these ingredients. Some dishes may contain traces of nuts, wheat, gluten or other allergenic ingredients including crustaceans

SOMETHING SWEET AFTER?

Save room – our dessert and cocktail menu is served separately.

. Sticky Toffee Pudding

• Gulab Jamun

• Kulfi Selection

• Dessert Cocktails

Ask our server for today's dessert menu.

Please inform us of any allergies or dietary requirements
A discretionary service charge of 10% will be added to your bill.

DRINK PAIRINGS

Our favourite pairs to enhance your meal.

Palak Patta Chaat

Mixed Grill

Old Delhi Butter Chicken

Bibi da Saag

Gulab Jamun

→ Mango Lassi

→ Kingfisher / Cobra

→ Salted Lassi

→ Masala Chai

→ Masala Chai

HOW TO ENJOY YOUR MEAL

1: START

Pick 2-4 street food snacks to share

2: ADD

Something smoky from the tandoor

3: CHOOSE

Your favourite curry from our Punjab

4: COMPLETE

Add dal, veg, rice & breads to finish

OUR PUNJAB

Slow-cooked, comforting Punjabi dishes.

CHEF RECOMMENDATIONS

★ Old Delhi Butter Chicken (D,N)– £15.95

NEW & IMPROVED RECIPE

Tandoori chicken in a creamy tomato & fenugreek gravy

★ Nalli Nihari – £19.50

Proudly borrowed from our neighbours, Slow cooked lamb shank in aromatic spices & saffron

★ Shahi Patiala Murgh (D,N)– £15.50

Off the bone chicken served in a rich, nut based sauce, with ghee, cream & yoghurt (Love Korma. This is the dish for you)

★ Tariwala chicken (on the bone)– £15.95

Dhaba-style chicken curry with bold spices and a rustic finish. If you love chicken bhuna this is the dish for you.

THE CORIANDER SPECIALS

★ The Coriander Special Chicken – £15.95

Tender chicken in our chef's special sauce flamed with a touch of whisky

★ The Coriander Special Lamb – £16.25

Tender lamb in our chef's special sauce flamed with a touch of whisky

Punjabi Prawn Curry (C,M) – £18.50

Marinated prawns simmered in coconut milk, ginger & curry leaves

Kadhai Chicken / Lamb – £15.95 / £16.95

Cooked with peppers, onion & smoked red chilli

Murgh Kali Mirch – £15.95

Chicken in a spiced black pepper sauce

Saag Chicken / Lamb (M) – £15.95 / £16.95

Tender meat cooked with mustard greens, ginger, garlic & chilli

Lamb Rogan Josh – £16.95

An ode to our Northern frontiers

Tariwala Cod (F, M)– £17.95

Homestyle Cod curry from the land of the five rivers

Punjabi King prawn curry (C,M)– £18.50

Marinated Prawns, simmered with coconut milk, ginger and curry leaves

Best enjoyed with garlic naan, jeera rice and a side of dahl

BIRYANI

Fragrant rice, slow-cooked with crispy onions, saffron, yogurt, spices, creating layers of flavour.

Veg Dum Biryani £15.95

Chicken Dum Biryani £16.95

Chicken Tikka Biryani £16.95

Lamb Dum Biryani £17.50

King Prawn Dum Biryani £18.50

RICE

Jeera Rice (D) £5.00

Pulao Rice (D) £4.25

Basmati Rice £4.00

Lemon Rice (M) £5.00

Keema Rice £7.50

Mushroom Rice (D) £6.50

Chicken Fried Rice £8.50

Egg Fried Rice £7.50

Veg Fried Rice £6.50

BREAD

Plain Naan £3.50 Peshwari Naan (D,N,G) £4.75

Garlic Naan (D,G) £3.95 Tandoori Roti (D,G) £3.50

Butter Naan (D,G) £3.50 Laccha Paratha (D,G) £4.25

Coriander Naan (D,G) £3.50 Aloo Paratha £4.25

Chilli Cheese Naan (D,G) £4.50 Basket of Breads (D,G) £10.00

Chilli Garlic Naan (D,G) £4.25 Assortment of Plain naan, butter naan & Tandoor roti

Keema Naan (D,G) £4.75

ADD SOMETHING EXTRA?

Dhaba Dal Makhani £4.95

Vegetable Side £4.50

Jeera / Pulao Rice £4.25

Garlic Naan £3.95

For the perfect curry night

Garlic Naan- Jeera rice- Dhaba Dal Makhani- Coriander Special chicken

Our dishes are freshly prepared.
Please allow us a little time to bring you the best.





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