GRAND TRUNK ROAD

by Rapert J's

MENU

WHERE EVERY MEAL BECOMES
A MEMORY

The Road Begins

A Culinary Journey Through India

The Grand Trunk Road is one of Asia's oldest and longest routes a ribbon of highway that has carried traders, spices, soldiers and stories between Peshawar and Calcutta for more than two thousand years. Along its length, entire regions found their way onto one road: the smoke of northern tandoors, the chaat stalls of old Delhi, the mustard heat of Bengal, the coconut and curry leaf of the south. No single kitchen owns this road. It belongs to everyone who has ever travelled it.

That's the idea we borrowed when we built this menu. Papa J's began in Luton in 2004, in the way most honest restaurants do with a family who cared more about getting a curry right than about getting noticed. More than decades, one recipe for butter chicken that has never changed, and a reputation built one table at a time, not one trend at a time.

Grand Trunk Road is where that same family takes the wider stage. Harpenden gave us the room to do it properly: an interior that sits contemporary elegance against the textures of the subcontinent, a live tandoor at the heart of the kitchen, and a menu that treats regional Indian cooking as a journey rather than a single destination. Every section of this book is a stop along that road — its own city, its own spice, its own story.

> Every dish on this menu has travelled the same road from Peshawar's smoking tandoors to Calcutta's street corners before it ever reached your table. All we did was build somewhere worth arriving at.

"Please speak to one of our team about any allergies or dietary requirements. Whilst every effort is made to ensure your safety, we cannot guarantee that every dish is free of allergens including peanuts "

The first stop
Nibbles

The Checkpoint £4.50
Crunchy papads served with three chutneys of the road
Allergens: Gluten

Delhi Street Peanuts £4.50
Crisp · fiery · humble peanuts, dressed in attitude
Allergens: Nuts, Peanuts

Onion Pakoda £5.95
Shredded onions coated and seasoned Gram flour and fried to a beautiful crisp
Allergens: Dairy

Cut Mirchi £5.95
Medium spice green chilies dipped in seasoned batter fried and served hot with House chutneys
Allergens: Dairy

Dhaba Fritters £6.75
Mixed vegetable bajji, highway style, served with three chutneys of the road
Allergens: Dairy

Street Flavor Explosion
Chaats

Dahi Poori £6.95
Crisp shells, whipped yoghurt, tamarind memory
Allergens: Gluten, Dairy

Pani Puri £6.95
Six shells, flavoured water, one obsession
Allergens: Gluten, Sulphites

Lahori Samosa Chaat £6.95
Crushed, layered, crowned
Allergens: Dairy, Gluten

Avocado Bombay Bhel £8.25
Puffed rice, raw mango, chaos of Chowpatty Beach and goodness of avocado
Allergens: Nuts, Mustard

Old Delhi Tikki £7.95
Spiced potato cake, chickpea ragout, three chutneys
Allergens: Dairy, Gluten

Papdi Chaat £6.95
The original street plate, unchanged since 1900's
Allergens: Dairy, Gluten

Meaty Indulgence
Non Vegetarian Starters

Keema Samosa £8.75
Hand rolled slow cooked mince, lamb, green chilli and ginger
Allergens: Gluten, Dairy

Jeera Chicken £9.95
Spiced · cumin-led comfort, gently simmered
Allergens: Dairy

Kothimeera Chicken £10.45
Herb-fresh, zesty chicken wrapped in vibrant green cilantro spice.
Allergens: Dairy, Gluten, Egg

Karavali Prawn £13.95
Aromatic · fiery · the sea dressed in Karavalli spice
Allergens: Sulphites, Shellfish

Salt & Pepper Prawns £14.95
Crisp · spiced · prawns kissed with heat and salt
Allergens: Soya, Sulphites, Shellfish

Green Beginnings
Vegetarian Starters

Grand Trunk Samosa £6.95
Spiced potato and pea, tamarind soul
Allergens: Gluten, Dairy

Coconut & Potato Patties £8.45
Coastal Goa meets the northern highway
Allergens: Dairy

Beetroot Paneer Chop £10.45
Beetroot-stained, mustard-kissed, golden-fried
Allergens: Dairy

Salt & Pepper Paneer £12.95
Crisp · spiced · paneer with a touch of heat and salt
Allergens: Dairy, Gluten

The Grand Feast
Papa J's Classic Platters

King Platter | £49.95
The King's Road Platter — Every grill, one table, for those who want everything
Allergens: Dairy, Soya, Egg, Fish, Gluten, Sulphites

The Queen's Road Platter | £34.95
The vegetarian throne, equally magnificent
Allergens: Gluten, Dairy, Soya, Sulphites

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Smoky Clay Oven

Tandoor

Lucknow Express Chops £15.95
24-hour marinated rack, smoked mustard oil, chilli butter
Allergens: Dairy

Malai Tikka £12.95
Cream-bathed chicken, cardamom ash, rose water finish
Allergens: Dairyt

Galouti Kebab £12.95
Velvet, aromatic kebabs that dissolve on the tongue
Allergens: Dairy, Gluten

Classic Tikka £12.95
Papa J's original. Some things don't need changing.
Allergens: Dairy

Smoked Indie Wings £12.95
Smoky wings, tangy sauce
Allergens: Dairy

Paneer Tikka £12.95
House-made cottage cheese, pepper and pomegranate
Allergens: Dairy

Creamy Cheesy Broccoli £11.95
The dish that converts sceptics
Allergens: Dairy

Malvani Jhinga £17.95
Coastal spice, curry leaf butter, lemon grass oil
Allergens: Dairy, Shellfish

Our Signature Meats

Papa J's Classics Non Vegetarian

Chatpata Wings £10.95
A true Papa J signature Indo Indo Chinese tangy yet very Moreish, a must try
Allergens: Soya, Gluten, Egg

Calcutta Chilli Chicken £10.95
Indo-Chinese heat, the way the city Does it
Allergens: Soya, Gluten, Egg

Mongolian Chicken £10.95
Wok-tossed, ginger-scorched, peanut-finished
Allergens: Gluten, Nuts, Egg

Chicken 65 £11.95
Chennai's most celebrated street dish, deep-fried to order
Allergens: Gluten, Dairy, Egg

Apollo Fish £12.45
A Hyderabad legend. Crisp. Fiery. Non-negotiable
Allergens: Gluten, Dairy, Egg, Fish

Amritsari Fish £12.45
Golden Temple street food, masala battered, ajwain-spiced
Allergens: Dairy, Fish

Our Signature Greens

Papa J's Classics Vegetarian

Paneer Mongolian £10.95
Marinated diced cottage cheese fried and tossed with onions and nuts
Allergens: Gluten, Dairy, Nut

Veg Manchurian £10.95
Deep fried vegetable balls simmered in a spicy and tangy manchurian sauce
Allergens: Soya, Gluten

Chilli Paneer £10.95
The dish that started a thousand arguments. Ours wins.
Allergens: Gluten, Dairy, Soya

Garlic Mushroom £10.95
Button mushrooms stir fried with garlic, herbs and light spices
Allergens: Gluten, Soya

Masala Chips £7.95
Fried potato chips sprinkled with love and seasoning
Allergens: Mustard

Fresh and Crisp

Salads

Kachumber Salad £4.95
Heirloom tomato, Persian cucumber, chaat vinegar
Allergens: Sulphites

Garden Salad £4.95
Fresh sliced onion, carrot and cucumber

House Raita £3.95
Hung yoghurt, wild cumin, fresh mint
Allergens: Dairy

Plain Yoghurt £3.25
Allergens: Dairy

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Hearty Meat Curries

Non Vegetarian Mains

Papa J's Butter Chicken £13.95
Over two decades. One recipe. No apologies.
Allergens: Dairy

Nawab's Chicken Korma £13.95
Mughal court luxury and saffron, rose
Allergens: Dairy

Highway Dhaba Chicken £14.95
Traditionally made on the bone by grandmothers at home

Chettinad Chicken £13.95
Tender chicken simmered in a rich, aromatic Chettinad masala
Allergens: Dairy, Mustard

Chicken Tikka Masala £13.95
The world's most debated dish. Ours ends the debate.
Allergens: Dairy

Kadai Lamb £15.25
Wok-cooked, tomato-scorched, green pepper and ginger

Gongura Lamb £17.95
Lamb slow cooked with tangy sorrel leaves and south indian spices
Allergens: Dairy, Mustard

Highway Dhaba Lamb £15.25
Traditionally made on the bone, four-hour slow braise, double tarka

Kashmiri Rogan Josh £15.25
Whole spice, Kashmiri chilli, saffron-stained gravy

Keema Matar £15.25
Hand-minced lamb, garden peas, garam masala crust

Monkfish Malabar £16.95
Kerala coconut broth, curry leaf, raw mango
Allergens: Fish, Mustard, Dairy

Bengali Tiger Prawns £18.45
Mustard oil, panch phoron, the Bay of Bengal
Allergens: Mustard, Shellfish

The Perfect Accompaniment

Rice

Steamed Rice £3.95

Pulao Rice £4.25

Jeera Rice £4.95

Mushroom Fried Rice £4.95
Allergens: Gluten

Egg Fried Rice £5.25
Allergens: Egg, Gluten

Chicken Fried Rice £5.95
Allergens: Gluten, Egg

Veg Fried Rice £5.25
Allergens: Gluten

Rich Veg Curries

Vegetarian Mains

Punjab Paneer Makhani £13.95
Slow-cooked tomato, Amul butter, fenugreek crown
Allergens: Dairy

Gujarati Paneer Bhuna £13.95
Stone-ground masala, mustard seed finish
Allergens: Dairy

Palak Paneer £13.95
Wilted baby spinach, hand-cut cottage cheese, nutmeg
Allergens: Dairy

Five Spice Okra £12.95
Sichuan meets Rajasthan, the road's most surprising dish
Allergens: Mustard

Smoked Aubergine Bharta £12.95
Fire-roasted whole, hand-mashed, mustard tempered
Allergens: Mustard

Kolhapuri Mix Vegetables £12.95
The Confluence — Seasonal vegetables, slow-braised in a river of spice
Allergens: Dairy, Mustard

Matar Mushroom £13.95
Silky · spiced · mushrooms folded into sweet green peas
Allergens: Dairy

Dal Makhani £11.95
24-hour slow cook, cultured butter, dried fenugreek. Never rushed
Allergens: Dairy

Double Tadka Dal £11.95
Two temperings, twice the depth, the dhaba way
Allergens: Mustard

Amritsari Chole £11.95
Chickpea, dried pomegranate, the pilgrim's fuel

Saag Aloo £13.95
Earthy · green · potatoes wrapped in spiced spinach
Allergens: Dairy

Aromatic Spiced Rice

Biryani

Nawab's Chicken Biryani £15.95
Sealed in dough, opened at your table, saffron-crowned
Allergens: Dairy, Gluten

Nawab's Lamb Biryani £16.95
12-hour marinade, rose water, slow-cooked perfection
Allergens: Dairy, Gluten

Vegetable Biryani £14.95
Layered · aromatic · vegetables among the spices
Allergens: Dairy, Gluten

Coastal Prawn Biryani £18.45
Konkan spice, tempered coconut, fried shallots
Allergens: Dairy, Shellfish, Gluten

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Warm From the Oven

Breads

Peshawari Naan £4.45
Almond, coconut and sultana. The sweet road north
Allergens: Gluten, Dairy, Nuts

Garlic Naan £3.95
Roasted garlic, hand-painted, straight from the tandoor
Allergens: Gluten, Dairy

Malabar Paratha £3.50
Kerala's layered flatbread, the south in every fold
Allergens: Gluten, Dairy

Hand Pulled Naan £3.25
Leavened, blistered, nothing else needed
Allergens: Gluten, Dairy

Chilli Naan £3.95
Green chilli, coriander, for those who travel fast
Allergens: Gluten, Dairy

Cheese Naan £4.45
Warm · cheesy · a cloud from the tandoor
Allergens: Gluten, Dairy

Tandoori Roti £3.25
Wholemeal, charred, the original road bread
Allergens: Gluten

Butter Naan £3.50
Because butter makes everything better
Allergens: Gluten, Dairy

Lachha Paratha £3.95
Warm · layered · delicate folds of golden bread
Allergens: Gluten, Dairy

Cheese and Chilli Naan £4.75
Soft naan stuffed with melted cheese and spicy chilli.
Allergens: Gluten, Dairy

Cheese and Garlic Naan £4.75
Soft naan stuffed with melted cheese and infused with fragrant garlic.
Allergens: Gluten, Dairy

Cheese Chilli Garlic Naan £4.75
Soft naan with melted cheese, chilli and garlic.
Allergens: Gluten, Dairy

Kids Menu

Honey Chicken 10.25
Tender chicken glazed in a sweet and savoury honey sauce
Allergens: Gluten, Soya, Egg

Chicken Popcorn £8.95
Crispy bite-sized chicken pieces, golden fried and served with ketchup
Allergens: Gluten, Soya, Egg

Chicken Lollypop £8.50
Crispy chicken lollipops, marinated and fried to golden perfection
Allergens: Gluten, Soya, Egg

Fish finger £10.25
Crispy finger sized fish marinated and fried to golden perfection
Allergens: Gluten, Fish

Plain chips £7.95

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