

## Appetisers

<b>SQUID SALAD</b>	£8.50
Pan-fried chopped squid with garlic paste, hint of chilli, fresh mint, and green leaves with a sweet and sour tamarind sauce dressing.	
<b>SHAN E KALVE</b>	£9.95
Pan-fried scallops with fresh garlic, green chilli, house blend seafood spices and tamarind sauce.	
<b>SALMON TIKKI</b>	£7.50
Scottish salmon seasoned with ajwaan seed, ground nutmeg, yellow chilli and lime juice.	
<b>BATTAK TIKI KANDRI</b>	£7.50
Duck breast with green papaya paste and ground spice, Kashmiri chili pomegranate, grilled in charcoal oven.	
<b>LAMB ABADIA</b>	£7.50
Cotswold lamb cutlets marinated with raw papaya, garlic ginger paste, paprika, dried mint, fennel and malt vinegar.	
<b>KASHMIR MURGH KEBAB</b>	£6.50
Supreme of chicken marinated with cashew nut ,green chili, ground spices, fresh coriander and paprika.	
<b>RASOOHNI PANEER TIKKI</b>	£6.95
Homemade Indian cottage cheese marinated with saffron, ajwaan seed spices, fresh garlic paste, gram flour, grilled to perfection in charcoal oven. (v)	
<b>GILAFI SHEEK</b>	£6.50
Minced lamb meat pungently spiced, medium hot and grilled on charcoal tandoor oven.	
<b>ALOO TIKKI</b>	£6.95
Spiced potato cakes with a filling of spinach, cheese and fenugreek leaves, drizzled with tamarind chutney.	
<b>JHINGA 65"</b>	£7.95
South Indian style battered king prawn with fresh curry leaves, ginger and spices. Served with chilli jam.	
<b>PLATTER (For Two) G</b>	£13.50
Sheek kebab, Jhinga 65", Onion bhaji, Hariyali Murgh Tikka and vegetable samosa	

## Curries

<b>MACHLI JHOL TARANG (Origin Dhaka)</b>	£16.00
Portion of sea bass with traditional Bengali fish masala sauce, basil leaves and coconut milk.	
<b>JHINGA MALAI CURRY (Origin Kolkata)</b>	£18.00
Jumbo prawn tossed with onion, tomatoes and pepper, coconut milk. Finished with roasted coriander and ground mace.	
<b>DHAN-DAL PATIO (Origin Parsi)</b>	£15.00
A traditional Parsi dish, fresh water fish cooked with dansak masala sauce, dhal and eggplant.	
<b>MIRCHWALA GOSHTO</b>	£15.00
Local beef with Kashmiri red, yellow chili powder, peppercorn, bell pepper and special yoghurt base sauce.	
<b>GUSHTABA (Origin Jammu &amp; Kashmir)</b>	£13.50
Pounded meatball with fresh ginger, fennel, dried mint in light black cardamom sauce.	
<b>MURGH AHELI N</b>	£15.50
Oven cooked fillet of chicken stuffed with lamb mincemeat in creamed fresh tomatoes flavoured with fenugreek leaves, ginger and green chillies.	
<b>BATTAK ACHARI</b>	£17.00
Tandoor grilled duck breast, marinated with ginger, chili, yoghurt, and cloves served on bed of seasonal vegetables with Tamarind sauce.	
<b>RAJSHAHI LAMB</b>	£16.50
Slow-cooked lamb shank with turmeric, yoghurt, browned garlic and freshly ground spices.	
<b>HARIYALI MURGH MASALA</b>	£14.00
Pieces of chicken cooked in fresh green chillies, coriander and spices. A true Indian delicacy.	

## Curries

<b>BUTTER CHICKEN</b>	£13.00
Chicken tikka cooked in a smooth tomato and onion gravy with kasuri methi, kashmiri chilli, garam masala, cream and yogurt. A true Indian delicacy.	
<b>ROSHINI JHINGA CHILLI</b>	£17.00
Jumbo king prawns, cooked with fresh chilli, garlic, onion, tomatoes and pepper to create an amazing taste.	
<b>NALLI KORMA N</b>	£16.50
Slow cooked shanks of lamb braised hyderabadi korma sauce.	
<b>MURGH TIKKA LABABDAR N</b>	£13.50
A signature dish of Taj hotels in India, chicken tikka cooked in a satin smooth tomato onion gravy.	
<b>LAMB or CHICKEN CHETTINAAD (Origin Tamil Nadu)</b>	£14.50
Diced chicken or leg of lamb with shallots, tomatoes, garlic, ginger and a special blend of Chettinaad spices.	
<b>KADHAI JHINGA</b>	£17.00
Tiger prawns tossed with onions, tomatoes and pepper. Finished with toasted coriander and red chilli flakes.	
<b>RASOONI MIRCH MURGH or GOSHTO</b>	£13.00 / £14.00
Supreme breast chicken with fresh garlic, green chilli in medium onion based gravy.	
<b>MACHLI DUM</b>	£17.50
Portion of seabass marinated with mustard, slit green chillies, fresh herbs and spices. Then wrapped in banana leaves and steamed cooked.	
<b>MURGH KORMA BADAMI N</b>	£14.00
Succulent pieces of chicken cooked in chef's own korma masala, with smoked courgettes. Garnished with flaked almonds.	
<b>KERALA JINGA MACHLI</b>	£19.00
Icelandic cod, mussels and tiger prawn curry with green mango, curry leaves, green chilli, coconut and fresh mint.	

## Kebabs

All food is cooked in our charcoal tandoor oven and are free from artificial colour or Ghee.	
<b>JHINGA TILKA</b>	£16.00
King-size Tiger prawns marinated with ginger, yoghurt, paprika, dried mango and sesame seeds.	
<b>HARIYALI MACHLI</b>	£17.00
Grilled monkfish in a marinade of lime leaf, coriander, green chili, roasted gram flour and spices.	
<b>HARIYALI MURGH TIKKA</b>	£14.50
Tandoor grilled breast of Chicken with cumin fresh spinach, mint and coriander.	
<b>MURGH BANJARA (Origin Rajasthan)</b>	£15.00
Poussin marinated with roasted peanut, coriander paste, mango powder, hung (plain yoghurt) and lime juice.	
<b>KEBAB'S SELECTION</b>	£19.00
An assortment of four kebabs – monkfish, king prawn, chicken supreme and lamb cutlet.	
<b>BAHARI PANEER (v)</b>	£13.50
Grilled paneer with a filling of mint chutney, marinated in yoghurt, flavoured with saffron, ginger and spices, with masala sauce.	
<b>MURGH or LAMB SHASLIK</b>	£12.00 / £13.50
Marinated spring chicken or cubed lamb roasted over tandoori with fresh tomatoes, onions, capsicum and selected spices.	
<b>GRILLED SEA FOOD</b>	£21.00
An assortment of four kebabs. Sea food kebab monkfish, jumbo prawn, halibut and king fish.	
<b>TANDOORI BATTAK</b>	£16.00
Tandoor grilled duck marinated with ginger, chilli, yoghurt, cloves and green papaya.	
<b>MIXED GRILL</b>	£15.00
Tandoor chicken, chicken tikka, lamb tikka and sheek kebab.	

## Biryani

Basmati rice cooked with fresh ginger, mint, saffron, Biryani masala in a sealed pot with pastry served with yoghurt raitha.

CHICKEN	)	£14.50	G
LAMB	)	£15.50	G
KING PRAWN	)	£17.50	G
VEGETABLE	)	£11.50	G

## Vegetable Main Dishes

<b>PANEER KAZANA</b>		£9.50
Paneer tossed with red onions, green peppers and mild spiced sauce of tomato with dried fenugreek leaves and coriander.		
<b>SABZI DANSAK</b> ))		£8.50
Broccoli, cauliflower, courgette, red peppers and baby corn tossed with red onions, cumin and dansak masala sauce.		
<b>BHINDI ACHARI WALI</b> )		£8.50
Fresh Okra tossed with ginger, red onions, turmeric and fresh coriander, with pickling spices sauce.		
<b>KHUMBH NAVARATAN</b>		£8.00
Mushrooms, sugar snaps and broad beans with cumin, tomato, ground spices and spring onions.		
<b>SABZI KAHRAI</b> )		£8.50
Aubergine, butternut squash, bamboo shoot, red pepper, shallots, courgette, green chili, smoke paprika, cumin, turmeric and green chillies, dry fenugreek.		
<b>PANEER TIKKA MASALA</b>		£9.00
Indian cottage cheese cooked in rich creamy tomato sauce with fenugreeks leaves.		
<b>CHILLI PANEER</b> ))		£10.00
Indian cottage cheese stir fried with peppers and green chillies.		
<b>HANDI TARKARI</b>		£9.00
Broccoli, cauliflower, courgette, red peppers and baby corn tossed with red onions, cumin and crushed black pepper.		
<b>PANCH PURAN BAINGAN</b>		£9.00
Aubergine in an onion & tomato masala flavoured sauce with ground spices and cumin seeds.		
<b>ALOO PALAK</b> )		£8.50
Potatoes tossed with cumin, turmeric and green chillies, finished with spinach and dry fenugreek leaves.		

## Rice & Bread

<b>PILAU RICE</b>		£3.50
Braised basmati rice, soft and fluffy.		
<b>ZAFFRANI RICE</b>		£3.50
Braised basmati rice with browned onions, raisins & saffron.		
<b>SADA RICE</b> Steamed basmati rice.		£3.00
<b>UNNAR RICE</b> Brown rice.		£3.95
<b>TANDOORI ROTI</b> G		£2.50
<b>NAAN</b> Unleavened whole wheat bread. Plain or with butter. G		£2.95
<b>PLAIN/STUFFED PARATHA</b> G		£3.00
Layered whole wheat bread, plain or stuffed.		
<b>ASSORTED STUFFED NAAN</b> N G		£3.25 each
Cheese and red onion / garlic and spinach / almond coconut / onion / lamb (mince meat).		
<b>CHOWLER PITTA</b> Unleavened rice flour bread. Gluten free.		£2.00

## Vegetable Side Dishes

<b>ROOSNI PALAK</b>		£4.50
Shredded spinach with fresh garlic, mustard and cumin seeds.		
<b>BAINGAN TOMATOES</b>		£4.50
Fresh aubergine with spices and tomatoes.		
<b>PALAK PANEER</b>		£4.50
Spinach with homemade Indian cottage cheese.		
<b>CHAR-DALL TARKA</b>		£4.50
Four types of lentils with garlic cumin and mustard.		
<b>ALOO JEERA</b>		£4.50
Sautéed potatoes with cumin and spices.		
<b>SABZI E BAHAR</b>		£4.50
Fresh seasonal mixed vegetables with spices and coriander.		
<b>KUDDU KI AMMA</b>		£4.50
Sweet butternut squash with cumin and mustard.		
<b>CUCUMBER RAITHA</b>		£3.95
Yoghurt with cucumber, mint and toasted cumin.		
<b>MUSHROOM BEANS</b>		£4.50
Mushroom with sugar snaps.		
<b>CHANA MASALA</b>		£4.50
Chick peas with masala sauce & spices.		
<b>GOBI &amp; PUMPKIN</b>		£4.50
Cauliflower and butternut squash, with cumin and mustard		
<b>MIXED SALAD</b>		£3.95

## Why not try our Business Lunch?

**BUSINESS LUNCH, 2 COURSE**  
£12.95 per person

**SUNDAY LUNCH, THREE COURSE**  
£15.95 Adults

**TWO-COURSE DINNER**  
£23.95 per person (minimum – 2 people).

**THREE-COURSE DINNER**  
£26.95 per person (minimum – 2 people).

## About Us

The Vine and Spice Bar and Restaurant is located in the heart of Long Wittenham Village, Oxfordshire, and represents the finest in modern South Asian cuisine. We pride ourselves on The Vine and Spice's elegantly relaxed atmosphere, beautifully and simply presented food and first-class service.

Housed within a lovingly restored five-hundred-year-old building, The Vine and Spice is deceptively large on the inside. Part of the restaurant's charm is the three separate dining areas. The main dining area is a cosy and intimate space, whilst at the upper level you will find a sophisticated dining area and also a Private Function Room. The Vine and Spice is perfect for business entertaining, intimate evenings, delicious lunches or even a family celebration. Whatever the event, we will do our utmost to make sure you have a truly special experience in a relaxing and elegant environment.

Our menus will always make the most of seasonal ingredients (we try to avoid air-freighting) and this keeps us in touch with the cycle of the year. We combine the best of great Indian cooking with influences from around the Indian subcontinent that are now part of the British culture.



Grazing menu available also

(Ask member of staff for more details).

• -Level of Spice N-Food contains / may contain nuts G -Food contains Gluten Any Allergy or Dietary requirements please let us know