
Spice
Lodge
Pan Asian Cuisine

MENU





The Spice Lodge is proud to offer the best Indian, Thai and Asian fusion cuisine. Our range of fine dishes will not fail to create a mouth-watering experience. All food is freshly made on site whether you are dining in or taking away. It's also ideal for business lunches, private functions, parties and wedding receptions. Priding ourselves on excellent service, the Spice Lodge can cater for between 2 and 200 people.



EVERY SUNDAY

Special

ALL YOU CAN
EAT FOR
£14.95



STARTER/ INDIAN

1 Vegetable Platter for 2 people // £8.95 V

Aloo Bonda / Paneer / Onion Bhaji

Selection of aloo boonda, paneer tikka and onion bhaji served with tamarind and mint sauce.

2 Shingara // £4.95 V G

Homemade Pastry / Spiced Potato / Salad

Deep fried homemade pastry stuffed with lightly spiced potato and peas served with salad.

3 Aloo Boonda // £4.95 V

Potato Cakes / Tamarind

South Indian potato cakes served with tamarind sauce.

4 Vegetable Pakura // £4.95 V

Vegetables / Tamarind Sauce / Salad

Mixed vegetable and onion fused together with gram flour then deep fried, served with tamarind sauce and salad.

5 Paneer Tikka // £5.95 V

Cottage Cheese / Bell Peppers / Pineapple

Indian cottage cheese stuffed with pineapple paste then roasted with bell peppers, served with baby leaf salad and mint chutney.

6 Tandoori Platter for 2 // £11.95

Chicken / Lamb / Salmon

Selection of chicken tikka, lamb tikka, salmon tikka and aloo tikki served with tamarind and mint sauce.

7 Murgh Tikka Laajawab // £5.95 N

Chicken / Ginger / Salad

Tender breast of chicken marinated in garlic, ginger yogurt and traditional spices, served with mint chutney and salad.

8 Murgh Malai Shahnaz // £5.95

Chicken / Pepper / Salad

Chicken breast marinated with garlic, ginger, cheese, cream and white pepper, then roasted in a tandoor, served with salad and honey chutney.

9 Barra Kebab Lahori // £5.95

Lamb / Salad / Chutney

Lamb fillet marinated with garlic, ginger, yoghurt, mustard oil and masala, roasted with bell pepper served with salad and mint chutney.

10 Chaar Minar Sheek Kebab // £5.95

Mince Lamb / Chilli / Salad

A hydrabadi dish, smoked mince lamb, mixed with mint leaves, green chilli and spices, served with salad and mint chutney.

11 Salmon Dil Tikka // £7.95

Salmon / Ginger / Yoghurt

Salmon marinated with garlic, ginger, yoghurt, dill leaves and spices served with mint chutney.

12 Spice Lodge Special // £7.95

Sea bass / herbs / Sweet Chilli Sauce

Sea bass marinated with herbs and shallow fried, served with sweet chilli sauce.

13 Jhinga Nissa // £7.95

King Prawns / Mint / Salad

Tandoori king prawn served with leaf salad and mint sauce.

14 King Prawn Pathia On Puree // £7.95 G

King Prawn / Hot Sweet and Sour Sauce / Puffy Bread

King prawn tossed in a hot sweet and sour sauce wrapped with puffy bread.



V Denotes Vegetarian

N Contains Nuts - Other dishes may also contain traces of nuts, as nuts are used in our kitchen.

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INNOVATIVE DISHES/ INDIAN

15 Rani Palak Kofta (Mild) // £11.95 V N

Potato / Cottage Cheese / Spinach

Potato and cottage cheese balls served in a smooth spinach sauce.

16 Old Delhi Chicken Curry // £15.95 N

Chicken / Garlic / fenugreek / Cream Sauce

Chicken Tikka cooked in aromatic spices, garlic, fenugreek, tomato and fresh cream sauce.

17 Murgh Shalimar // £15.95

Chicken / Onion tomato / Spinach

Breast piece of chicken cooked with onion tomato and yogurt base sauce served with sauté spinach.

18 Tandoori Seared Lamb Rack // £15.95

Lamb / Tomato / Potato

Tandoori lamb rack served with smooth tomato, onion sauce and served with mashed potato.

19 Nalli Nehari // £15.95

Lamb / Pepper / Spices

Lamb Shank cooked in a smooth sauce, flavoured with black pepper and whole spices.

20 Pudukottai Duck // £15.95

Duck Breast / Onions / Tomato

Duck breast, pan roasted, lightly spiced onions and tomato sauce, flavoured with curry powder.

21 King Prawn Malai Curry (Mild) // £15.95

King Prawn / Onion / Spinach

Fresh water king prawn cooked with onion and coconut milk served with spinach.

22 Goan Cod Curry (spicy) // £15.95

Cod / Coriander / Coconut Milk

Goan style cod, flavoured with whole coriander seeds, dry roast red chilli with malt vinegar and coconut milk.

23 Pan-Grill Sea Bass // £15.95

Sea Bass / Rice Flake / Courgette Bhaji

Lightly spiced fillet of Sea Bass grill with rice flake and hot garlic sauce served with courgette bhaji.

24 Sea Bass Moiley // £15.95

Sea Bass / Coconut Milk / Curry Leaves

Andhra Style preparation of sea bass cooked in coconut milk tempered with mustard seeds and curry leaves.

25 Palak Hiran (venison) // £15.95

Venison / Spinach / Coconut Milk

Pan roasted venison served with sauté Spinach and lightly spiced coconut milk and curry powder flavoured sauce.



BRITISH
Curry Awards

Winner in
South West
2011 & 2012

INDIAN MAIN/ AUTHENTIC DISHES

Vegetable // £8.95
Chicken // £10.95
Lamb // £11.95
King Prawn // £15.95
Duck // £15.95
Salmon // £15.95

26 Jalfraizi (Spicy)

Onion / Tomato / Pepper

Cooked with hot spicy onion, tomato and pepper sauce.

27 Chettinad (Spicy)

Coconut / Red Chilli / Black Pepper

Traditional South Indian curry, chicken simmered in coconut, red chilli, black pepper corn and curry leaf flavoured sauce.

28 Dum Dahi N

Onion / Garlic / Cashew Nuts

Traditional Delhi style curry – cooked with roasted onion, garlic and cashew nut gravy.

29 Mamtaj N

Yogurt / Cashew Nuts / Bell Pepper

Delhi Style meat marinated in yogurt and tandoori mix masala, roasted in a tandoor and simmered in light tomato bell pepper and cashew nut sauce.

30 Bhunna Gosht

Onion / Green Pepper / Fresh Herbs

Slow cooked meat in spicy bhunna style gravy.

31 Kashmiri Rogan Josh

Tomato / Onion / Fennel

Kashmiri Style Curry, flavoured with fennel seeds.

32 Dhal Gosht

Chana Dhal / Mango / Fresh Herbs

Traditional Madras style meat cooked with chana dhal and raw mango gravy.

33 Kadai

Capsicum / Onion / Tomato

Spicy dish with capsicum, onion and tomato.

34 Meen Kadombo

Salmon / Tomato / Chilli

South Indian style salmon cooked with onion tomato in a tangy sauce, tamper with curry leaves and whole dry chilli.

35 Balti

Spices / Tomato / Herbs

Medium spices, tomato and herbs.



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TANDOORI DISHES/ INDIAN

36 Chicken Shashlik// £11.95

Tomato / Onion / Salad

Tandoor grill marinated chicken, capsicum, tomato and onions served with leaf salad.

37 Mixed Grill// £14.95

Mixed Meat / Lemon / Salad

A selection of chicken tikka, lamb tikka, sheek kabab and tandoori chicken served with leaf salad.

38 Tandoori Salmon// £14.95

Salmon / Salad / Mint Sauce

Lightly spiced tandoor grill Salmon served with leaf salad and mint sauce.

BIRYANI/ INDIAN

Vegetable // £9.95

Chicken // £11.95

Lamb // £12.95

King Prawn // £14.95

39 Dum Biryani

Basmati Rice / Cardamom / Cinnamon / Saffron

Special combination of spices cooked with basmati rice flavoured with cardamom, cinnamon, bay leaf and saffron served with sauce.

Experience

Spice Lodge
at home



RICE & ROTI/ INDIAN

47 Steamed Rice // £2.50

48 Pilau Rice// £2.95
Basmati Rice

Spice Lodge designed basmati rice.

49 Mushroom Rice// £3.95
Pilau Rice / Mushrooms

Lightly spiced pilau rice with mushrooms.

50 Peas Pilau Rice// £3.95
Pilau Rice / Egg / Peas

Lightly spiced pilau rice with egg and peas.

51 Stuffed Naan// £2.95 G
Garlic / Peshwari / Keema / Honey

52 Plain Naan// £2.50 G

53 Tandoori Roti// £1.95 G

54 Pappadoms// £1.25



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Gift Voucher?



THAI / STARTER

55 Thai Prawn Crackers // £1.25

56 Imperial Mixed Platter for 2 people // £11.95 G N

Chicken Satay / Goong Bean / Fish Cake / Spring Rolls

A combination of Chicken Satay, Goong Bean, Tod Mun Pla (fish cake) and spring rolls, with sweet chilli sauce and peanut sauce.

57 Satay // £5.95 N

Chicken / Peanuts / Coconut

Skewed char grill chicken served with peanut sauce.

58 Goong Been // £6.95 G

Tiger Prawns / Sesame Seed / Chilli

Deep fried tiger prawns in sesame seed batter served with sweet chilli sauce.

59 Pek Kai Roudang // £5.95

Chicken / Soya Sauce / Thai Herbs

Slow cooked chicken wings with red wine sauce.

60 Tod Mun Pla // £6.95

Curry Paste / Beans / Lime Leaves

Thai spiced fishcake blended with red curry paste, fine beans and lime leaves served with sweet chilli sauce.

61 Tempura Mushroom // £4.95 G

Mushrooms / Chilli / Sweet Chilli Sauce

Lightly seasoned crumb fried (skewed) fresh mushrooms served with sweet chilli sauce.

62 Poh Pia Tod // £4.95 G

Vegetable / Glass Noodles / Chilli

Vegetable and glass noodles spring rolls served with sweet chilli sauce.

63 Goong Hom Pa // £6.95 G

Tiger Prawns / Chilli / Pastry

Tiger Prawn spring rolls served with sweet chilli sauce.

64 Tom Yam (spicy soup)

Mushroom, tomato, galanga, lemon grass, lime leaves and lemon juice.

Chicken //5.50

Tiger Prawn //6.95

Vegetable //4.95

65 Tom Kha (Mild Soup)

Coconut milk, mushroom, tomato, galanga, lemon grass, lime leaves and lemon juice.



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THAI / MAIN

Chicken or Beef // £10.95
Tiger Prawn // £14.95
Vegetable // £8.95

66 Keng Kiew Wan (Spicy)
Aubergine / Bamboo Shoots / Coconut Milk

Green curry with courgette, aubergine, bamboo shoots, sweet basil and coconut milk.

67 Keng Dang (Mild)
Courgette / Sweet Basil / Coconut Milk

Red curry with courgette, aubergine, bamboo shoots, sweet basil and coconut milk.

68 Panaeng Curry
Lime Leaves / Coconut Milk / Red & Green Pepper

A famous Thai red curry with lime leaves and coconut milk.

69 Khai Phad Pak Chee // £10.95 G
Chicken/ Coriander Sauce/ Chillies

Finely sliced, crunchy chicken cooked with coriander sauce and chopped fresh chillies.

70 Phed Ob Nampung // £14.95
Duck/honey Sauce/ Carrot

Pan cooked duck breast with aromatic honey sauce and sliced of lemon topped with crispy carrot.

STIR FRIES/ THAI

71 Pad Med Mamuang Himapan N
Cashew Nuts / Spring Onion / Dry Chilli

Stir-fried with cashew nuts, spring onion and dry chilli.

72 Pad Khing
Ginger / Mushrooms / Spring Onion

Stir-fried with ginger, mushrooms and spring onion.

73 Pad Nua Man Hoi // £10.95
Beef / Spring Onion / Mushrooms

Stir-fried beef with spring onion, mushrooms and oyster sauce

74 Chu Chee Sea bass // £14.95
Sea Bass/ Thai Curry Sauce/ Lime Leaves

Crispy sea bass in Thai curry sauce and topped with coconut milk flavoured with lime leaves.

75 Goong Kratiew Prik Thai // £15.95
King Prawn/ Black Pepper Sauce/ Garlic

Stir fried King Prawn cooked with garlic rich black pepper sauce

Chicken //£10.95
Beef //£10.95
Tiger Prawn//£14.95
Vegetable //£8.95



CONFERENCE
EVENTS
SPECIAL OCCASIONS
OUTDOOR CATERING

NOODLES / THAI

76 Pad Thai N

Stir fried rice noodles with eggs, bean sprout, onion and peanut with choice of Chicken, Tiger Prawns or Vegetables

Chicken //£10.95

Tiger Prawn//£14.95

Vegetable //£8.95

RICE / THAI

77 Jasmine Rice// £3.95

78 Sticky Rice// £3.95

79 Kao Kati// £3.95

80 Kao Pad Kai (Egg)// £3.95



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VEGETARIAN/ SIDE

40 Aloo Palak // £3.95

Potato / Spinach / Coconut Milk

Spiced potato cooked with spinach, coconut milk and curry powder.

41 Bhanghara Baingan // £3.95 N

Aubergine / Tamarind / Mustard

Aubergine cooked with cashew nuts, sesame seeds and tamarind with curry leaf and mustard.

42 Maa Ki Dhal // £3.95

Lentils / Garlic / Ginger

A blend of lentil spiced with kashmiri chilli powder, garlic, ginger and tomato.

43 Bhindi Ka Salan // £3.95

Okra / Onion / Tomato

Okra simmered with onion, tomato and tempered with mustard seeds, red chillis and curry leaves.

44 Arbi Ka Salan // £3.95 N

Cashew Nuts / Mustard / Chillies

Arbi cooked with cashew nuts, sesame seeds and peanut tempered with mustard seeds, red chillies and curry leaves.

45 Shabzi Bahar // £3.95

Vegetables / Tomato / Herbs

Lightly spiced mixed tender vegetables with tomato and herbs.

46 Saag Paneer // £3.95

Indian Cheese / Spinach / Coconut Milk

Indian cheese and spanish with coconut milk.



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