

## THE ROYAL OAK **VISION**

How it all came to be...

The Royal Oak Indian Restaurant, in Rushall, offers a sophisticated variety of Indian cuisine in an upscale, elegant atmosphere. We pride ourselves on our selection of delicious Indian & Bangladeshi dishes which have already been rated in being among the best in Indian culinary delights.

When opening early 2016, our vision was to set out and create an elegant Indian restaurant that offered artistic, creative version of dining for everyone. The name, "The Royal Oak" is drawn from the popular Pub which once stood previous to us taking over the premises. We thought to honour our local community and for those who already visited the The Royal Oak in the past, so we decided to keep the name.

## A PLACE TO WINE, **A PLACE TO DINE**

The Royal Oak Experience...

The Royal Oak Indian Restaurant at full capacity caters for up to 80 diners, all of whom can expect excellent hospitality from our friendly – well trained staff. Our diners can expect great comfort and luxuries which include an onsite secure car park.

Our restaurant has an ambience that is the perfect setting for any occasion. We also have a fully licensed bar which provides great accompanying drinks for your meal.



www.theroyaloakrushall.co.uk

Starters Served with green salad & mint sauce	
Salmon Delight Pan fried salmon on a bed of mushrooms & potatoes	£4.90
Classic Prawn Cocktail Prawns dressed with cocktail sauce over a bed of lettuce & cucumber	£3.90
Prawn Puri Prawns cooked in herbs and spices & served with a shallow fried bread	£3.90
Onion Bhajee (V) Crispy onions hand shaped & deep fried with gram flour batter until golden brown	£3.20
Garlic Mushrooms	£3.20
Samosa Meat or vegetable fillings	£3.20
Chicken Pakora	£3.50
<b>Chicken Tikka</b> Succulent pieces of chicken marinated in spices, roasted in the tandoor & laced with Kashmiri royal cumin	£3.50
Paneer Tikka	£3.90
<b>Tandoori Chicken</b> Quarter of a spring chicken marinated with herbs & tandoori spices, skewered & gently cooked in a tandoori oven	£3.50
Grilled Pepper Prime chargrilled peppers stuffed with succulent chopped lamb, chicken or vegetables, braised in medium spices & herbs.	£4.40
<b>Sheek Kebab</b> Traditional skewered mince meat, distinctively flavoured with coriander, garlic & ginger creating an abundance of taste	£3.70
Shami Kebab Burger-shaped minced meat spiced and shallow-fried	£3.70
Shashlik Succulent pieces of marinated chicken, meat or paneer, infused with spices then barbecued with onion, capsicum & tomo	<b>£3.90</b> ato
<b>Tandoori King Prawns</b> Large king prawns marinated with mace, cardamom, lemon juice, ginger and garlic, then cooked in the tandoor until golden brown	£4.90
King Prawn Butterfly	£4.90
Chicken Jalpuri Stir fried chicken with a special hot & spicy sauce	£3.90
Chicken Chat Diced pieces of chicken cooked in spiced chat masala sauce	£3.70
Aloo Chat	£3.20
Nargis Kebab	£4.40
Royal Platter for I Mixed Meat-assortment of Chicken Tikka, Lamb Tikka & Sheek Kebab Vegetable-assortment of Onion Bhajee, Veg Samosa & Paneer Tikka	£4.40
Royal Platter for 2 Mixed Meat-assortment of Chicken Tikka, Lamb Tikka & Sheek Kebab	£7.90

Mixed Meat-assortment of Chicken Tikka, Lamb Tikka & Sheek Kebal Vegetable-assortment of Onion Bhajee, Veg Samosa & Paneer Tikka

#### Signature Dishes A selection of exc **Manchurian Chicken** £10.40 Deep fried marinated chicken, cooked with mixed spice in a Bhuna style sauce North Indian Garlic Chilli Chicken £10.40 A hot and spicy dish, cooked in a hot chilli garlic sauce. Garnished with fresh coriander **Mango Delight** £10.40 Chicken or meat cooked in a mango sauce to give a sweet & creamy taste **Royal Shatkora** £10.40 Chicken or meat simmered in a tangy shatkora pickle, various fresh spices, caramelised onion and ginger Garlic Chilli Chicken Massala £10.40 Marinated chicken breast pieces cooked in a massala sauce, topped with fried chillies, garlic & coriander **Meat Rezzela** £11.90 Tender pieces of meat cooked with keema, garlic & ginger in a medium sauce with fried onions **Meat Pelli Pelli** £11.90 Marinated meat cooked with onion, garlic, ginger & capsicum in a spicy hot sauce **Meat Rajeshwari** £11.90 Succulent meat cooked with red onions & herbs **Roval Chicken Massala** £11.90 Marinated chicken pieces cooked in a hot & spicy sauce with keema & boiled egg **Reshmi Chicken** £10.90 Tandoor grilled marinated chicken off the bone, cooked with light spices & honey to give a very mild flavoursome dish **Sylheti Bhuna** £11.90 Chicken Tikka, Lamb Tikka & Tandoori chicken, off the bone, cooked in chef's special Bhuna sauce & spice. Shahi Palak Bhuna £11.90 Chicken Tikka or Lamb Tikka with paneer & saag cooked with garlic and chilli in a chef's special sauce and spices Jhinga Delight £12.90 King prawn, marinated in ginger, garlic & various spices then grilled & simmered in a king prawn stock **Diving Seabass** £12.90 Pan-fried spiced farmed sea bass on a bed of chick peas and potato chat, served with a tomato Achar Indian sauce Sizzling Tawa £11.90 Marinated chicken or lamb pieces cooked in a spicy gravy and homemade garam masala powder served on a tawa Lamb Shank £11.90 Lamb shank slowly cooked in a spicy casserole to produce a tender, flavoursome dish **Mustard Fish** £11.90 Sea bass coated in mustard and spices, on a bed of

vegetables and curry leaf sauce

### **Balti Speciality**

All of our Balti Dishes are individually prepared with a combination of fresh ingredients to give a unique taste. Please ask for mild, medium or hot to suit your taste

> Balti Garlic Balti Tikka Bhuna Balti Mushroom Balti Chana Balti

Naga Balti Saag & Garlic Balti Methi Balti Lemon Balti Shashlick Balti

Please specify what you would like with your balti dish

Mixed Veg Chicken Prawn Keema (minced meat) Meat Chicken Tikka Tandoori Chicken Meat Tikka Tandoori King Prawn King Prawn Royal Special Chicken, lamb & prawn

Tandoori Royal Special Chicken Tikka, Lamb Tikka & Tandoori King Prawn

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## **Chef's Speciality**

#### **Jalfrezi Dishes**

These dishes are cooked with fresh green chilli & fresh coriander leaves, garnished with a slice of lemon & chilli flavour. Very hot & slightly sour to taste

#### **Massala Dishes**

These dishes are marinated with spices, cooked with cream and herbs

#### Jaipuri

A perennial dish from Jaipur. Semi-dry & cooked with fresh onions, green peppers, mushrooms, fresh herbs & spices

#### Pasanda

A velvety mild dish made with fresh cream & ground almonds

#### Korai

Cooked with red & green peppers, green chillies & various herbs & spices. Rich in both colour & taste

Please specify what you would like with your special dish

Mixed Veg	£6.90
Chicken	£7.20
Prawn	£7.20
Keema (Minced meat)	£7.20
Meat	£7.50
Chicken Tikka	£7.70
Tandoori Chicken	£7.70
Meat Tikka	£7.90
Tandoori King Prawn	£9.90
King Prawn	£8.90
Royal Special Chicken, lamb & prawn	£8.90
Tandoori Royal Special	£9.90
Chicken tikka, Lamb Tikka & Tandoori King Prawn	

### **Traditional Dishes**

A selection of age old popular and favourite curries now specially cooked in a unique style by our chef. These dishes are carefully prepared with fresh ingredients and freshly ground spices & herbs

#### Bhuna

A semi-dry dish prepared with browned onions, ginger, garlic & green peppers

#### Pathia

A traditional hot, sweet & sour dish, prepared with garlic, red chilli, onion & capsicum

### Madras

A popular dish from the Madras province, which consists of rich, hot & sour tastes. Prepared extensively with chilli, lemon juice & tomato puree

#### Kurma

A very mild, delicate preparation of curd, cream & spices, producing a very mild flavour

### Vindaloo

A fabulously rich, fiery hot taste. Ginger & red chillies are a few spices to add quality to this dish, as it is most extravagantly hot

#### Dansak

A very tasty sweet & sour dish cooked with lentils & pineapple

**Dupiaza** A semi-dry dish prepared with chopped onion, ginger, garlic & various spices, resulting in a medium taste

**Sagwalla** A medium spiced dish with herbs & spices complemented by fresh spinach

### Rogon Josh

A traditional Indian dish, medium spiced, with a topping of tangy fresh tomatoes

Mixed Veg	£6.50
Chicken	£6.90
Prawn	£6.90
Keema (minced meat)	26.90 £6.90
Meat	<sup>MA</sup> <b>£7.20</b>
Chicken Tikka	<b>£7.50</b>
Tandoori Chicken	£7.50
Meat Tikka	£7.90
King Prawn	£8.90
Tandoori King Prawn	£9.90
Royal Special Chicken, lamb & prawn	£8.90
Tandoori Royal Special Chicken Tikka, Lamb Tikka & Tandoori King Prawn	£9.90

## **Grilled Selection**

Dishes individually garnished with spices, marinated overnight, and grilled on a charcoal fired grill to give their own distinctive flavours. Served with green salad & mint sauce

Chicken Tikka Succulent pieces of chicken in delicate herbs & spices, laced with Kashmiri royal cumin	£7.90
Chicken or Lamb Shashlik Succulent pieces of chicken or meat tikka infused with spices then barbecued with onion, capsicum & tomato	£8.90
King Prawn Shashlik King Prawns infused with spices then barbecued with onions, capsicums & tomatoes	£11.40
Tandoori Wings Marinated chicken wings cooked over a charcoal grill	£7.90
Tandoori Chicken (Half)   Half a spring chicken skewered & gently cooked in the grill	£7.90
Meat Tikka Juicy meat fillets with herbs, spices & Kashmiri royal cumin	£8.40
Lamb Chops Succulent lamb chops served with potatoes	£8.90
Machli Tikka Pink salmon matured in a rich spicy marinade of dill, fennel, ginger, a trace of mustard oil, and gently grilled	£9.90
Paneer Tikka Shashlik (V) Indian cheese with peppers & onion	£7.90
Royal Mixed Grill Succulent pieces of chicken & meat tikka,tandoori chicken, sheek kebab & a plain naan	£11.90

**Biryani** Specially prepared saffron rice cooked with butter ghee, herbs & spices. Served with vegetable curry & green salad. Please ask for mild, medium or hot to suit your taste

Mixed Vegetable Biryani V	£6.50
Chicken Biryani	£8.50
Prawn Biryani	£8.50
Meat Biryani	£8.90
Malayan Chicken Biryani	£8.90
Persian Chicken Biryani	£8.90
King Prawn Biryani	£9.90
Royal Special Biryani Chicken, meat & king prawn	£11.90

### Vegetarian Side Dishes These are recommended to accompany main dishes. However these will be prepared as

hese are recommended to accompany main dishes. However these will be prepared as main dishes upon request

main dishes upon request	
Sabji Bhajee	£2.90
A melange of seasonal garden vegetables cooked with ground spinach	
Bhindi Bhajee Okra tossed with spices & onions	£2.90
in a medium strength sauce	
Brinjal Bhajee	£2.90
Charcoal smoked aubergines stir fried with spices, onions & tomatoes	
Mushroom Bhajee	£2.90
Sliced mushrooms cooked in ginger, garlic & medium spices	
Bombay Aloo	£2.90
Diced bite sized potatoes cooked in garlic, ginger & spices	
Tarka Dhall	£2.90
Split red lentils, tempered with garlic, ginger,	
onions & tomatoes, then garnished with dry chilli flakes & fresh coriander	
Sag Bhajee	£2.90
Fresh spinach & onions stir fried in light spices	
Sag Paneer	£3.40
A Traditional Punjabi dish of spinach puree &	
chunks of Indian cottage cheese cooked with butter, green chilli, & ginger, then finally blended with cream	
Sag Aloo	£2.90
Fresh spinach tossed with lightly spiced potatoes	22.50
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<b>Channa Massala</b> Tangy chickpeas prepared in onion, tomato, ginger,	£2.90
mint & coriander , finished with a squeeze of lemon	
Aloo Gobi	£2.90
Florets of cauliflower & potatoes	22.90
with ginger, onion & tomato	
Traditional English Meals	
Chicken Nuggets and Chips	£6.90
Deep fried pieces of chicken in batter, served with chips	
<b>Steak and Chips</b> Sirloin steak served with fried onions & mushrooms	£8.90
Fish and Chips	£7.40
Battered cod served with chips & garden peas	
Scampi and Chips	£6.90
Plain Omelette and Chips	£6.40

£6.90

£6.90

£6.90

£6.90

**Chicken Omelette and Chips** 

**Mushroom Omelette and Chips** 

**Chicken & Cheese Omelette and Chips** 

**Prawn Omelette and Chips** 

### Sundries

Various mild flavoured sundries to nicely complement the main dishes, allowing you to fully enjoy the taste of the dish

### Rice

Plain Rice (v) Fluffy basmati rice	£2.30
<b>Pilau Rice (v)</b> Steamed basmati rice cooked with saffron & fresh herbs	£2.40
Fried Rice (v) Basmati fluffy rice cooked with fried onion	£2.70
<b>Veg Pilau Rice (v)</b> A fragrant combination of vegetable steamed basmati rice	<b>£2.90</b> bles &
Mutter Pilau Rice (v) Basmati rice cooked with garden p	
Lemon Chilli Fried Rice 🗤	£2.90
Mushroom Pilau Rice w Steamed basmati rice cooked with mushrooms	£2.90
<b>Egg Fried Rice (v)</b> Steamed basmati rice cooked with egg and onions	£2.90
<b>Coconut Fried Rice</b> M Basmati rice cooked with coconut	£2.90
Garlic Fried Rice (v)	£2.90
Chicken Fried Rice	£2.90
Keema Pilau Rice Basmati rice cooked with fried onions & minced meat	£3.10
Oaks Special Fried Rice Basmati rice cooked with chilli, keema & mushrooms	£3.10

#### Naan Bread

Plain Naan (v) Classic Indian bread cooked in the tandoor

Keema Naan Soft naan bread stuffed with minced meat

#### £2.70

£2.20

£2.70

**Peshwari Naan** (v) Soft naan bread infused with glazed cherries, sultanas & coconut powder

Garlic & Coriander (v) £2.70 Soft naan bread coated with fresh ground garlic & coriander leaves

Chilli Cheese Naan w	E2.7	0
Naan infused with fresh ground	<b>S·P</b>	
chilli & overload of mild cheese	Q	2

Onion Naan (v) £2.70 Naan topped with chopped onion

Vegetable Naan w £2.70 Nan with mixed vegetables

Royal Special Naan M £3.90 Keema, garlic, cheese, chilli & coriander

Plain Paratha (v) An exotic multi layered bread enriched with butter

Aloo Paratha (v) An exotic multi layered bread stuffed with mashed potato Roti (v) £1.70

Roti (v) Chappati cooked in the tandoori

**Chappati**<sub>M</sub>

£1.20

£2.20

### **Extras v**

Chips£1.90Masala Chips£2.90Green Salad£1.90Plain Poppadum50p per poppdumSpicy Poppadum50p per poppadumCondiments£2 per trayMint sauce, mango chutney, mixed pickle, onion salad, sweet chilli sauce

We cater for private parties or outdoor events. No matter how large or small, please enquire

#### V-Vegetarian Option Available

Please note some dishes may contain nuts or dairy products. If you have any dietary requirements please speak to a member of a staff

# A COURSE BACOURSE BACOURSE SUNDAY TO WEDNESDAY ANY STARTERS | ANY MAIN | RICE OR NAN COFFEE OR VANILLA ICE CREAM





Terms & Condition: £1.50 extra for any seafood starters. £3.00 extra for any seafood, Royal & Signature dishes. Offer only applies to dining in