

# 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.



Starters
Served with green salad & mint sauce

Salmon Dolight	£4.90
Salmon Delight Pan fried salmon on a bed of mushrooms & potatoes	14.90
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
Chicken Tikka 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
Sheek Kebab 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
<b>Shashlik</b> Succulent pieces of marinated chicken, meat or paneer, infused with spices then barbecued with onion, capsicum & tomate	£3.90
Tandoori King Prawns 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  Vegetable-assortment of Onion Bhajee, Veg Samosa & Paneer Tikka	£7.90

# Signature Dishes A selection of exclusive dishes created by our Award Winning Chef

Manchurian Chicken	£10.40
Deep fried marinated chicken, cooked with mixed spice in a Bhuna style sauce	210.40
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North Indian Garlic Chilli Chicken	£10.40
	£10.40
A hot and spicy dish, cooked in a hot chilli garlic sauce. Garnished with fresh coriander	
with restrictional def	
	640.40
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	211.50
Succurent theat cooked with rea officing a fields	
Royal Chicken Massala	£11.90
	E11.90
Marinated chicken pieces cooked in a hot & spicy sauce with keema & boiled egg	
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Reshmi Chicken	£10.90
Reshmi Chicken Tandoor grilled marinated chicken off the bone,	£10.90
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<b>Reshmi Chicken</b> Tandoor grilled marinated chicken off the bone, cooked with light spices & honey to give a very mild flavoursome dish	
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Reshmi Chicken Tandoor grilled marinated chicken off the bone, cooked with light spices & honey to give a very mild flavoursome dish  Sylheti Bhuna Chicken Tikka, Lamb Tikka & Tandoori chicken, off the bone, cooked in chef's special Bhuna sauce & spice.	£11.90
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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** Naga Balti **Garlic Balti** Saag & Garlic Balti Tikka Bhuna Balti Methi Balti **Mushroom Balti Lemon Balti** Chana Balti Shashlick Balti

Please specify what you would like with your balti dish

Mixed Veg	£6.50
Chicken	£6.90
Prawn	£6.90
Keema (minced meat)	£6.90
Meat	£7.20
Chicken Tikka	£7.50
Tandoori Chicken	£7.50
Meat Tikka	£7.90
Tandoori King Prawn	£9.90
King Prawn	£8.90
Royal Special	£8.90
Chicken, lamb & prawn	
Tandoori Royal Special Chicken Tikka, Lamb Tikka & Tandoori King Prawn	£9.90
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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	£8.90
Chicken, lamb & prawn	
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)	£6.90
Meat	£7.20
Chicken Tikka	£7.50
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	f9 90

Chicken Tikka, Lamb Tikka & Tandoori King Prawn

## **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 main dishes upon request

Sabji Bhajee	£2.90
A melange of seasonal garden vegetables	The same of the sa
cooked with ground spinach	
	62.00
Bhindi Bhajee	£2.90
Okra tossed with spices & onions in a medium strength sauce	
Brinjal Bhajee	£2.90
Charcoal smoked aubergines stir fried	
with spices, onions & tomatoes	
	C2 00
Mushroom Bhajee Sliced mushrooms cooked in ginger,	£2.90
garlic & medium spices	
Bombay Aloo	£2.90
Diced bite sized potatoes cooked in	
garlic, ginger & spices	
Tarka Dhall	£2.90
Tarka Dhall Split red lentils, tempered with garlic, ginger,	£2.90
onions & tomatoes, then garnished with dry	
chilli flakes & fresh coriander	
Sag Bhajee	£2.90
Fresh spinach & onions stir fried in light spices	
Sag Paneer (Sag Pa	£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	
green entity a garger, their initially obtained with electric	
Sag Aloo	£2.90
Fresh spinach tossed with lightly spiced potatoes	
Channa Massala	£2.90
Tangy chickpeas prepared in onion, tomato, ginger, mint & coriander , finished with a squeeze of lemon	
mint & conduder , imisned with a squeeze of lemon	
Aloo Gobi	£2.90
Florets of cauliflower & potatoes	22.50
with ginger, onion & tomato	
Traditional English Meals	
Chicken Nuggets and Chips	£6.90
Deep fried pieces of chicken in batter, served with chips	
Steak and Chips	£8.90
Sirloin steak served with fried onions & mushrooms	
Fish and Chips	£7.40
Battered cod served with chips & garden peas	
Scampi and Chips	£6.90
Plain Omelette and Chips	£6.40
Chicken Omelette and Chips	£6.90
Prawn Omelette and Chips	£6.90
Mushroom Omelette and Chips	£6.90
Chicken & Cheese Omelette and Chips	£6.90
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#### Sundries

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

Naan Breads

Rice

Nice		Maaii Dieaus	
Plain Rice (v) Fluffy basmati rice	£2.30	Plain Naan (v) Classic Indian bread cooked	£2.20
Pilau Rice (v) Steamed basmati rice cooked with saffron & fresh herbs	£2.40	in the tandoor  Keema Naan Soft naan bread stuffed with minced meat	£2.70
Fried Rice (v)  Basmati fluffy rice cooked with fried onion	£2.70	Peshwari Naan (v) Soft naan bread infused with	£2.70
Veg Pilau Rice (v) A fragrant combination of vegetal steamed basmati rice	<b>£2.90</b> bles &	glazed cherries, sultanas & coconut powder  Garlic & Coriander w	4270
Mutter Pilau Rice (v) Basmati rice cooked with garden p		Soft naan bread coated with fresh ground garlic & coriander le	de la
Lemon Chilli Fried Rice (v)	£2.90	Chilli Cheese Naan w Naan infused with fresh ground chilli & overload of mild cheese	£2.70
Mushroom Pilau Rice of Steamed basmati rice cooked	£2.90	Onion Naan (v) Naan topped with chopped onion	£2.70
with mushrooms  Egg Fried Rice (v)	£2.90	Vegetable Naan (v) Nan with mixed vegetables	£2.70
Steamed basmati rice cooked with egg and onions		Royal Special Naan (M Keema, garlic, cheese,	£3.90
Coconut Fried Rice M Basmati rice cooked with coconut		chilli & coriander  Plain Paratha (v)	£2.20
Garlic Fried Rice (v)	£2.90	An exotic multi layered bread enriched with butter	
Chicken Fried Rice	£2.90	Aloo Paratha (v)	£2.70
<b>Keema Pilau Rice</b> Basmati rice cooked with fried onions & minced meat	£3.10	An exotic multi layered bread stuffed with mashed potato	
Oaks Special		Roti (v) Chappati cooked in the tandoori	£1.70
Fried Rice Basmati rice cooked with	£3.10	Chappati <sub>(M)</sub>	£1.20

### **Extras v**

Chips	£1.90
Masala Chips	£2.90
Green Salad	£1.90
Plain Poppadum	50p per poppdum
Spicy Poppadum	50p per poppadum
Condiments	£2 per tray
Mint sauca manga chutnay miyad nickla ar	pion calad sweet chilli cauco

Mint sauce, mango chutney, mixed pickle, onion salad, sweet chilli sauce

chilli, keema & mushrooms

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

# 4 COURSE BANQUET

**SUNDAY TO WEDNESDAY** 

ANY STARTERS | ANY MAIN | RICE OR NAN COFFEE OR VANILLA ICE CREAM









