

The Lane

Fine Indian Cuisine

Welcome

New generation masterchefs distill the purest methods of preparing traditional, fine Indian cuisine and fuse with contemporary innovation.

Steeped with only the freshest spices, chilli peppers and subtlest of flavourings, favourite menus and classic dishes are redefined to mouth-watering, modern stylish tastes.

Stepping into a sensuous play of interior styling where cool elegant lines meet warm natural surfaces, The Lane offers an intriguing dining space, airy and light, yet also satisfyingly intimate.

FOOD EXPERIMENTAL BANQUET NIGHT

(every Tuesday only)

5 course meal, any dish from the menu

ONLY £12.95.

Any starter, any main course,

any side dish with rice or naan, filter coffee

(Some fish dishes extra £3.50, duck & king prawn extra

£3.50, lamb shank £3.50.

Excluding Shahin and Sayed)

ALLERGY AWARENESS

SOME OF OUR DISHES MAY CONTAIN NUTS OR DAIRY PRODUCTS. IF YOU SUFFER FROM ANY ALLERGIES OR INTOLERANCES, PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING.



Starters

Shahin...7.95

(minimum for 2 people, price per person)

Selection of starters consisting of Pancake Kebab, Aloo Chat, King Prawn Suka, Stuffed Chilli, Nazakat served with salad & dips

Sayed...7.95

(minimum for 2 people, price per person)

Selection of starters consisting of Grilled Duck, Jinga Garlic, Tandoori Chicken, Sheek Kebabs, Chicken Chat served with salad & dips

Prawn Puree 4.50

Prawns cooked dry medium on deep fried puree

King Prawn Puree 6.50

King Prawns cooked dry medium on deep fried puree

King Prawn Butterfly 5.95

King Prawn buttered and deep fried until crispy

Mussels 6.50

Indian Style Mussels

Stuffed Chilli 4.95

Fresh whole chillies stuffed with cheese

Badami Chicken 4.95

Skewered grilled chicken breast in peanut sauce

Lamb Chops 5.50

Marinated chops grilled in the tandoor

Meat or Vegetable Samosa. 3.25

Triangular pastry filled with minced lamb

Onion Bhajee 3.95

Clusters of deep fried onions with lentils and battered herbs

Chicken Tikka..... 4.50

Diced breast of chicken marinated in herbs and spices, grilled in the tandoor

Lamb Tikka 4.70

Diced lamb marinated in herbs and spices, grilled in the tandoor

Duck Tikka..... 5.50

Duck marinated in herbs and spices, grilled in the tandoor

Tandoori Chicken 4.50

Spring chicken marinated in herbs and cooked in the tandoor

Sheek Kebab 4.50

Minced lamb with ginger, mixed herbs and hot spices, grilled in the tandoor

Pancake Kebab 4.50

Pancake stuffed with delicious tender lamb

Jinga Garlic 6.50

Marinated king prawns baked in the tandoor, then flavoured with garlic

Chilli Fried Calamari 6.50

Squid fried with coconut milk and thai sweet chilli

Chilli Fried Scallop 6.50

King scallop fried with coconut milk and thai sweet chilli

Nazakat 4.95

Delicate pieces of chicken marinated then skewered and cooked in the tandoor, highly flavoured with garlic

Murgh Liver..... 4.95

Deep fried liver cooked with chef's own recipe

Ajwani Salmon..... 6.50

Salmon marinated in herbs and cooked in a tandoor

Tandoori Specialities

- Tandoori Mixed Grill**..... 13.50
Consists of Chicken Tikka, Tandoori Chicken, Lamb Tikka, Sheek Kebab and King Prawn
- Lamb Tikka** 8.80
Cubed lamb marinated in special herbs and spices, grilled in the tandoor
- Chicken Tikka**..... 8.50
Cubed chicken marinated in special herbs and spices, grilled in the tandoor
- Tandoori King Prawns** 13.50
King Prawns marinated in special sauce, skewered and flamed then served sizzling hot with garnish
- Tandoori Duck**..... 11.50
Marinated in special herbs and cooked in the tandoor
- Lamb Shashlick** 10.50
Grilled onions, peppers and tomatoes
- Chicken Shashlick** 9.70
Grilled onions, peppers and tomatoes
- Tandoori Monkfish**..... 13.95
Monkfish marinated in medium spices, cooked in the tandoor
- Murgh Shaba**..... 8.50
Very hot - chicken marinated and very well spiced
- Salmon Tikka** 11.95
Marinated Salmon, grilled in the tandoor
- Tandoori Lamb Chops** 11.50
Marinated lamb chops, grilled in the tandoor
- Tandoori King Prawn Shashlick**..... 13.95
Shelled king prawns, delicately spiced and skewered with tomato, onions and garnished with fresh coriander
- Nazakat Chicken** 8.95
Delicately spiced succulent chicken, skewered and grilled in the tandoor, flavoured with garlic and nutmeg
- Duck Shashlick** 11.50
Off the bone duck, capsicum, tomato and onion, marinated in fragrant spices, skewered and grilled in the tandoor
- Badami Chicken**..... 9.50
Chicken marinated and covered in sweet peanut sauce, skewered and grilled in the tandoor
- Tandoori Chicken**..... 8.50
On the bone chicken marinated in aromatic herbs, chef's special paste, skewered and grilled in the tandoor with chef's special spice blend

◀ The Lane Specialities ▶

Duck Cashewnut	11.50
Succulent roasted duck cooked in coconut milk with cashewnuts	
Duck Ananash	11.50
Roast duck breast cooked in creamy coconut sauce - mild - blended with aromatic spices, complimented with pineapple	
Lamb Shank	11.50
Knuckles of lamb cooked in an medium spice along with chick peas	
Murgi Masala	8.95
Marinated chicken cooked with minced lamb and hard boiled egg, medium hot	
Chicken Chilli Masala	8.95
Cooked with garlic and chilli, fairly hot	
Butter Chicken	8.95
Shredded chicken cooked in a special sauce with almonds	
Mix Tikka Masala	9.95
Chicken, lamb and king prawn, in the Chef's secret masala sauce	
Duck Korai	11.50
Tender duck cooked in a curry sauce, delicately flavoured	
Duck Jalfrezi	11.50
Delicate duck curry, cooked with chilli, a fairly hot dish	
Chicken Paharia	9.95
Strips of chicken breast, cooked with broccoli, coconut, mild and aromatic ground spices	
The Lane Special Balti	11.95
On the bone chicken, lamb and king prawn, cooked medium hot	

Chicken Lamb

Ramo Balti	9.00	9.30
Cooked fairly hot with onions, green peppers and chillies		
Shambo Balti	9.00	9.30
Chicken or lamb cooked with herbs and medium spices Nepalese style		
Tikka Masala	9.00	9.30
Mild - breast of chicken or lamb marinated in mild spiced, grilled and cooked in Chef's secret masala sauce		
Tikka Passanda	9.00	9.30
Very mild tender chicken/lamb, cooked in a special sauce with almonds		
Jalfrezi	9.00	9.30
Fairly hot, cooked with green chillies, green peppers and onions		
Korai	9.00	9.30
Tender chicken or lamb cooked with shallots, peppers, tomato and onion, in a selection of medium spices and fresh herbs		
Naga	10.50	10.70
Very hot dish prepared with Bangladeshi naga chili		
Masala Saag	10.50	10.70
Cooked in the tandoor, finished in a spinach, coconut and almond mild rich creamy sauce		



Seafood Specialities

- Cox Bazar Crab** 11.50
Soft shel crunchy crab served over bed of aromatic sauce
- Tandoori King Prawn Masala** 13.50
Shelled king prawns marinated in spices. grilled, then cooked in a special masala sauce
- King Prawn Birany** 13.50
Cooked with fresh basmati rice and served with vegetables
- Goan Fish Curry**..... 13.50
Tandoori monkfish cooked in coconut milk
- Monkfish Masala** 13.50
Monkfish grilled and cooked in masala sauce
- King Prawn Asari** 13.50
King Prawn cooked in chutney sauce
- King Prawn Moglai** 13.50
Shelled king prawns cooked with mild cashewnuts
- Sea Food Molly**..... 14.50
A mild mixed seafood cooked in a traditional South Indian style
- Chingri Saag Paneer** 12.50
King prawn with spinach and cheese, with a hint of garlic
- Chingri Johl**..... 12.50
King prawn cooked in medium sauce, delicately flavoured with herbs and spices
- Baigon Ada King Prawn** 13.50
King prawn and aubergine cooked in spices with fresh ginger an herbs
- Salmon Rushni** 12.50
Tandoori salmon cooked in a medium spiced bhuna sauce
- Prawn Bhuna/Madras/Dansak/Patia/Korma**
..... 11.95
- King Prawn Bhuna/Madras/Dansak/Pathia/
Korma**..... 12.95



◆ Traditional Selection ◆

	Chicken	Lamb
Birany	9.70	10.50
Cooked with basmati rice, served with vegetables		
Tikka Birany	10.70	11.50
Marinated chicken or lamb cooked with basmati rice, served with vegetables		
Bhuna	7.50	8.00
Medium spiced cooked in thick sauce with onion and tomatoes		
Dansak	7.50	8.00
Hot, sweet and sour, cooked with lentils		
Pathia	7.50	8.00
Highly spiced curry, sweet, sour and hot		
Korma	7.50	8.00
Mild, cream and coconut		
Dupiaza	7.50	8.00
Medium spiced with onions		
Rogan	7.50	8.00
Medium Spiced, cooked in a thick sauce with lots of tomatoes		
Madras	7.50	8.00
Fairly hot curry		
Vindaloo	7.50	8.00
Very hot curry		
Saag	7.50	8.00
Cooked with spinach, fenugreek and herbs		

Our chef will be pleased to prepare any of your classic favourites not listed in this menu.



Vegetarian Main Dishes

- Sabzi Korma** 7.20
Fresh vegetables in a very mild sauce with cream & coconut
- Sabzi Birany** 8.95
Stir fried spiced vegetables with basmati rice, chopped herbs and fresh coriander, served with vegetables
- Sabzi Masala** 7.20
Cooked in a mild and creamy masala sauce
- Baigon Aloo Karai** 7.20
(medium) Spicy potatoes with aubergine
- Sabzi Jalfrezi** 7.20
(hot) Mixed vegetables cooked together with shredded ginger, garlic, red, green pepper & fresh green chillies
- Paneer Sashlik** 8.95
Cottage cheese grilled in a tandoor, with capsicums, onions and tomatoes
- Tandoori Paneer** 8.50
Cottage cheese grilled in a tandoor





← Fresh Vegetable Side's →

Mater Paneer	3.75
Peas and cheese, creamy sauce	
Saag Aloo	3.75
Spinach and potato	
Bombay Aloo	3.75
Dry spicy potatoes	
Saag Paneer.....	3.95
Spinach and cheese - mild	
Dhall Masala	3.75
Spicy lentils	
Tarka Dhall.....	3.75
Lentils, fried garlic	
Baigon Bhajee	3.75
Aubergine	
Saag Bhajee	3.75
Spinach	
Mushroom Bhajee	3.75
Mushroom	
Onion Bhajee.....	3.95
Clusters of deep fried onions with lentils and battered herbs	
Aloo Gobi	3.75
Potato and cauliflower	
Niramish.....	3.75
Dry mixed vegetables	
Vegetable Curry.....	3.75
Bindi Bhajee	3.75
Okra	
Chana Masala	3.75
Chick peas - medium	
Saag Dhall.....	3.75
Spinach and lentils	

**All vegetable dishes are also available
as main courses at 7.20**

Rice

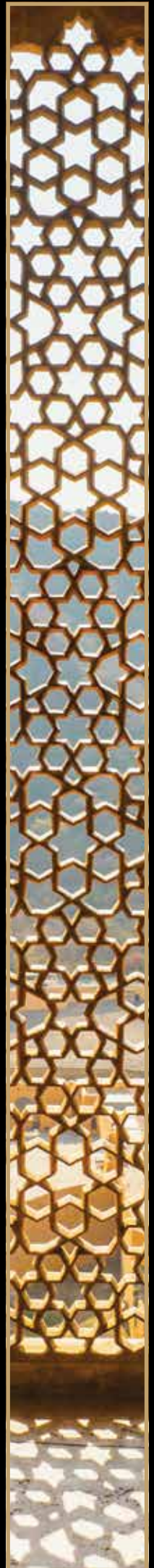
Pilau Rice	2.95
Basmati	
Boiled Rice	2.60
Basmati	
Lemon Rice	3.50
Cooked with fresh lemon	
Garlic Rice	3.50
Cooked with fresh garlic	
Mushroom Rice	3.50
Cooked with fresh mushrooms	
Sabzi Rice	3.50
Cooked with mixed Vegetable	
The Lane Special Rice	3.95
Cooked with egg and peas	
Keema Rice	3.50
With minced lamb	
Chilli Rice	3.50
Cooked with fresh green chillies	

Bread

Naan	2.50
Plain naan bread	
Peshwari Naan	2.80
Stuffed with coconut and sultanas	
Keema Naan	2.80
Stuffed with spicy minced lamb	
Garlic Naan	2.80
Stuffed with garlic and coriander	
Kulcha Naan	2.80
Coriander and onion	
The Lane Special Naan	3.50
Chilli and crushed pineapple	
Paratha	2.80
Indian flat-bread	
Aloo Paratha	2.80
Stuffed with potatoes	
Chapati	1.80
Unleavened flat-bread	
Tandoor Roti	2.50
Crispy bread prepared in the tandoor	

Sundries

The Lane Special Raita	2.50
Yoghurt seasoned with coriander, cumin, mint and other herbs and spices	
Papadom	0.90
Thin crispy Indian wafer	
Spicy Papadom	0.80
Thin crispy and spicy Indian wafer	
Pickles and Chutney	0.80
(per head, compulsory charge) Lime pickle, mango, chutney	





White Wines

House white

1. Cuvée Sainte Geneviève Blanc, France

Light with an up-front nose of citrus fruit, tinged with a subtle leafy character. Crisp and dry on the palate, with plenty of refreshing acidic bite.

Glass (175ml) 4.75
Bottle..... 14.95

3. Bantry Bay Chenin, South Africa 16.95

A fresh wine showing delicate floral notes and subtle pineapple fruit, joined by striking lemon and grapefruit flavours.

4. Flor del Fuego Chardonnay, Chile 16.95

A rich wine, full in body. Showing ripe tropical fruits accompanied by vanilla and a toasted finish.

5. San Giorgio Pinot Grigio, Italy 17.95

This is a crisp white with invigorating citrus fruit. Honeysuckle meets pear drop notes for a balanced palate.

6. Dawn Star Marlborough Sauvignon ... 18.95

It's this headstart that's the secret to Kiwi Sauvignon's punchy flavour. You'll taste it in Dawn Star's notes of guava, passion fruit and that all-important soaking of gooseberry.

7. Camino Real Blanco Rioja, Spain 18.95

Subtle flavours of cooked apple and peach. This wine has a generous mouthfeel with a soft and polished finish.

8. Valle Berta Gavi, Italy 19.95

Subtle traces of honeysuckle with characteristic aromas of lime zest and minerality. It offers a clean and refreshing finish.

9. Domaine Michel Girard Sancerre, Loire ... 27.95

A pure, delicate and classy Sancerre with great depth of fruit, soft layers of green apples and lemons coming through.

Champagne

10. Prosecco Valento Spumante Italy 19.95

From Sicily this is fresh and fruity. Italian fizz at it's best.

11. Prosecco (20cl)..... 6.95

12. Veuve Clicquot Brut Champagne, France 49.95

Veuve Clicquot ages its non-vintage for almost twice the required time, resulting in a superb marriage of freshness and power. Rich notes of apricot, vanilla and brioche drift through a mouth-filling mousse.

13. Oeil de Perdrix Rosé NV Champagne, France 65.95

It boasts elegant swathes of red cherry, raspberry and refined blossom notes that drift through its delicate mousse. It's pink Champagne at the top of its game.

Red Wines

House Red

2. Cuvée Sainte Geneviève Rouge, France

This wine blends the soft and jammy raspberry fruit of ripe Grenache with the firming influences of Carignan's blackberry flavours and robust tannin.

Glass (175ml)4.75
Bottle..... 14.95

14. Aires Andinos Malbec, Argentina 17.95

Black fruits of the forest and mocha notes leap from the glass in this soft and supple expression of Malbec.

15. Luis Felipe Edwards Gran Reserva Merlot 2017 Colchagua Valley, Chile 17.95

Soft tannins allow gallons of cherry, blackberry and strawberry flavours to reign supreme.

16. Under The Sycamore Shiraz, Australia .. 18.95

Silky smooth with lashings of Blackcurrant, Bramble and white pepper.

17. Marques De Postulado Rioja, Spain . 18.95

A harmonious balance between sweet spice and black fruits of the forest. This is a smooth, velvety Rioja.

18. La Perliere Beaujolais Villages, France .. 19.95

Surprisingly full-bodied and rich for a Beaujolais Village this possesses flavours of blackcurrant and floral notes followed by a silky smooth finish.

19. Fernlands Pinot Noir 24.95

A very powerful nose of violets, cinnamon, tar and red fruit. The mouthfeel is mineral and has a fresh vibrant acidity which is balanced by the rich fruit flavours.

Rose

20. Blushmore Zinfandel Rosé, Italy 15.95

A fantastic example of an off-dry, easy drinking wine full of summer fruit flavours with a hint of sweetness.

21. Champ Libre Rose d'Anjou, France ... 18.95

This pretty and delicate wine is an exceptional expression of Loire Valley rosé. With an abundance of red fruit flavours it make the perfect aperitif especially on a hot, sunny day.



◆ LIQUEURS ◆

Amaretto	3.50
Archers.....	3.50
Baileys	3.95
Cointreau.....	3.50
Drambuie.....	3.50
Malibu	3.50
Sambuca.....	3.50
Tia Maria	3.50
Dubonnet.....	3.50
Tequila	3.50
Benedictine	3.50
Grand Marnier	3.50

◆ SPIRITS & WHISKIES ◆

Smirnoff Vodka.....	2.95
Bacardi.....	2.95
Bells Scotch Whisky	2.95
Glenfiddich.....	3.50
Jameson.....	3.50
Jack Daniels.....	3.50
Captain Morgan Rum.....	2.95
Captain Morgan Spiced Gold Rum.....	3.95
Malibu	2.95
Gordons Gin	2.95
Bombay Sapphire Gin	3.50
Southern Comfort.....	2.95
Black Label	3.50
Pink Gin	3.50
Mixers.....	+1.25

◆ BEERS & CIDER ◆

Kingfisher 1/2 Pint.....	2.95
Pint.....	4.95
Cobra 4.8 % 660ml.....	5.25
Strongbow Cider 330ml.....	2.95
Fullers London Pride 525ml	5.25
Cobra Non-Alcoholic 330ml	2.95

◆ MINERALS ◆

Coke/Diet Coke	2.50
J20	2.50
Lemonade	2.50
Tonic Water	2.50
Canada Dry Ginger Ale.....	2.50
Soda Water	2.50
Orange Juice	2.50
Apple Juice	2.50
Pineapple Juice	2.50
Mineral Water Still/Sparkling 750ml	3.50
Lassi (Mango/Sweet/Salty).	3.50

◆ BRANDY ◆

Martel	3.50
Courvoisier.....	3.50
Remy Martin VSOP	4.00

◆ APERITIFS, SHERRY & PORT ◆

Martini, Dry or Sweet	3.50
Cinazo	3.50
Campari.....	3.50
Sherry, Dry, Medium or Sweet	3.50
Port	3.50

Thank you.