

Starter/Appetisers Traditional Selection

Onion Bhaji (v)	£2.95
Sliced onion & lentils mixed with eggs & gram flour, deep fried in vegetable oil.	
Vegetable Somosa (v)	£2.95
Parcels of Bangladeshi puff pastry deep fried in rapeseed oil. Consisting fresh garden vegetables.	
Garlic Fried Mushrooms (v)	£3.95
Fried mushroom with garlic and selected herbs, dressed with a savoury garlic sauce.	
Chicken Tikka (dairy)	£3.25
Diced spring chicken marinated in natural hung yoghurt & light ground spices & herbs, skewered & barbecued in tandoori oven.	
Tandoori Chicken (dairy)	£3.45
Spring chicken (1/4) marinated with mixed spices and blended together with natural yoghurt. Gently cooked in tandoori & served on the bone.	
Sheek Kebab	£3.45
Minced lamb mixed together with fresh garlic, coriander fresh herbs & spices, skewered in the tandoor.	
Chicken / Lamb / or Vegetable Puri (gluten)	£3.45
Cooked in a thick spicy sauce with tomatoes and flavoured with green herbs served with a puffy bread. Please make your selection of either, diced chicken, spring lamb or seasonal mix vegetables.	
Tandoori Lamb Chops (dairy)	£5.50
Select cuts of spring lamb chops best end, soaked in a marinade of olive oil, crushed garlic, fenugreek, ground spices, fresh coriander, mint & natural yoghurt. Grilled in the tandoor.	
Tandoori King Prawns (shellfish, dairy)	£4.95
Freshwater king prawn marinated with ginger, garlic, yoghurt, turmeric, garam massala & then roasted gently in the tandoor.	

Claypot Lounge House Presentation Starters

Seafood Platter (for 2 people)	£8.95
A selection of individually prepared tantalising seafood delicacies. Consists of salmon tikka, monkish tikka & tandoori king prawns. A must for the adventurous seafood diner.	
Kebab Platter (for 2 people) (diary)	£7.95
A house selection of chicken tikka, sheek kebab, moglai & tava kebab)	
A scrumptious selection of mixed meat appetisers. A must for the epicure.	
Vegetable Platter (for 2 people)	£6.95
A selection of tempting vegetable starters. A starter to challenge your taste buds.	
Monkfish Tikka	£5.95
Diced choice of monkfish fillet lightly spiced and marinated in a coriander and ginger yoghurt sauce, then flame grilled in tandoori.	
Garlic Fried King Prawn	£4.95
Mediterranean large prawns fried with garlic and selected herbs, dressed with a savoury garlic sauce.	
King Prawn Puri (contains gluten & wheat bread)	£4.95
Mediterranean large prawns fried with onions, tomatoes and selected herbs, moderately spiced & served on a puri bread.	
Salmon Tikka	£4.95
Delectable Scottish salmon, subtly marinated in tantalising spices & tenderly baked in a clay oven.	
Mussels Khafna	£4.50
Mussels (de-shelled) flash fried in olive oil with garlic, lemon grass, capsicum, onions, lemon juice & chatt massala creating a robust & spicy flavour.	
Crispy Boru Esa Purse	£4.50
Filo pastry filled with king prawn, glass noodles, spring onions, cabbage, coriander & chilli.	
Korahi Paneer (v)	£3.95
Exquisite fired paneer (Indian cheese) served with fried onions, peppers, a hint of ginger.	
Paneer Chilli (v)	£3.95
Strips of paneer (Indian cheese) stir-fried with fresh green chillies, spring onions and peppers in a sweet chilli relish.	

Tandoori Grills

All served with fresh green salad and tamarind chutney, all tandoori grills contain dairy products.

Tandoori Chicken (half)	£7.95
Chicken Tikka	£7.95
Spring breast chicken, marinated in yoghurt, with special herbs and selected spices and barbecued to perfection	
Chicken Shaslick	£8.95
Marinated spring chicken roasted over tandoori with fresh tomatoes, onions and capsicum and selected spices	
Tandoori King Prawns	£9.95
Freshwater king prawn marinated with ginger, garlic, yoghurt, turmeric, garam massala & then roasted gently in the tandoor	
Tandoori Lamb Chops	£10.95
Select cuts of spring lamb chops best end, soaked in a marinade of olive oil, crushed garlic, fenugreek, ground spices, fresh coriander, mint & natural yoghurt. Grilled in the tandoor.	
Tandoori Deluxe	£11.95
Fabulous mixed tandoori selected platter, comprising a quarter spring chicken, lamb minced lamb kebab, lamb chops, tandoori king prawns and chicken tikka grilled to perfection in a clay oven. Served with a medium curry sauce.	
Monkish or Salmon Tikka	£11.95
Comprising monkfish or grilled salmon seasoned with ground nutmeg, crushed mustard seeds and herbs, grilled in the tandoor. Served with roasted seasonal vegetables with hint of subtle spice and coriander.	

Seafood Selection

(some dishes contain shell fish)

Tandoori King Prawn Massala (mild, contain nuts)	£10.95
Freshwater king prawns tandoori roasted and delicately blended in an elusive tangy cream sauce.	
Salmon Tikka Massala (mild, contains nuts & dairy)	£10.95
Fillet of salmon subtly marinated in tantalising spices and tenderly baked in a clay oven, then delicately blended in an elusive tangy cream sauce.	
Goan King Prawn Takari (mild, contains nuts)	£10.95
Freshwater king prawns marinated in olive oil, lime juice, garam massala, garlic and ginger paste, then cooked with grated coconut, coconut milk, lemon grass, curry leaves and paanch puran creating a mild yet spicy flavour.	
Sea Bass Aloo Palak (medium)	£10.95
Fillet of sea bass cooked with baby potatoes and spinach leaves in a rich tomato, chatt massala and black pepper sauce.	
Monkfish Relish (contains dairy, medium)	£10.95
Tempting diced fillet of monkfish lavishly spiced and grilled in tandoori, then cooked in a special blend of fresh coriander relish sauce with a slight infusion of garlic and ginger.	
Nimbu Chingri (medium)	£10.95
Freshwater tiger prawns marinated in lime juice, garlic and ginger then cooked with onions, green chillies, tona nimbu (exotic lemon skin), turmeric and fresh coriander.	
Monkfish ClayPot (contains dairy)	£10.95
Tempting diced fillet of monkfish, lavishly spiced and grilled in the tandoori, then cooked in a chef's special opulent sauce.	

Chef Signature Presentation House Recommendations

The following dishes have been carefully selected by our executive chef giving our dignitaries more robust and different dishes that are not normally found in most Indian restaurants. These dishes have inspired our chef to bring traditional Indian cooking methods back to England where the method of cooking have been twisted and carefully sourced fresh ingredients have been added to please the European pallets better. Please Enjoy!

Chicken & Lamb Selection

Chicken Tikka Massala (mild, contains nuts)	£7.95		
This famous and popular dish is cooked to perfection using supreme breast of chicken infused with a special 'tikka' marinade, flame grilled in the tandoor and delicately blended in an elusive tangy cream sauce. A firm favourite of the nation.			
Chicken Tikka Badami (mild, contains nut)	£7.95		
Chicken tikka cooked with cashew nuts and almonds in a delectable fresh cream sauce.			
Butter Chicken (mild, contains nuts and dairy)	£7.95		
Juliennes' of chicken cooked in mild ground spices, nutmeg, coconut and almonds with caramelised onions. Simmered with the addition of coconut milk and fresh cream. Dressed with a jus made of desi ghee almond and cream. A mild dish rich in texture yet not over powering on the pallet.			
Korahi (Chicken or Lamb, medium)	£7.95		
Tender chunks of chicken or lamb, moderately spiced and cooked with diced onions, peppers and herbs in a thick korahi sauce. Alternative to a balti, yet flavoursome			
Clay Pot (Chicken or Lamb, contains dairy, medium)	£7.95		
Tender spring chicken or lamb chunks garnished and roasted in a clay oven, then cooked in a chef's special opulent sauce.			
Khyberi Gosht (medium - spicy)	£7.95		
Chunks of spring lamb simmered in olive oil with young onions, cayenne, fresh garlic, root ginger and cumin. It is then cooked with spiced mince lamb in a tomato and coriander based stock. Dressed with fresh ginger and chillies. A dish full of flavour.			
Lamb Khada Massala (medium)	£7.95		
Succulent chunks of lamb, simmered with chopped onions and whole spices in a thick sauce with a hint of ginger.			
Relish (Chicken or Lamb, medium)	£7.95		
Pieces of chicken or lamb, prepared in a special blend of fresh coriander relish sauce with slight infusion of garlic and ginger.			
Garlic Chilli (Chicken or Lamb, spicy)	£7.95		
A very hot and popular north Indian dish, extensively prepared with fresh garlic and chillies in a lingering piquant sauce.			
Jalfrezi (Chicken or Lamb, spicy)	£7.95		
A spicy dish cooked with chicken or lamb with a base of onions, methi (fenugreek leaves) and various spices, topped with fresh green chillies, spring onions and tomatoes with a hint of naga pickle.			
Rogan Josh (Chicken or Lamb, medium, contains dairy)	£7.95		
An exclusive tomato based dish lavishly cooked with chunks of tomatoes, onions and selected spices, infused with a special massala paste and dressed with grated cheese.			
Claypot Special Mix Korai (medium)	£9.95		
Tender chunks of chicken, lamb & king prawns moderately spiced and cooked with diced onions, peppers and herbs in a thick korahi sauce. Alternative to a balti, yet flavoursome			
Biriyani Dishes			
Biriyani basmati rice cooked with fresh ginger mint saffron, biriyani massala served in a pot sealed dish with fried crispy onions and garnished with fresh salad, Accompaniment by medium vegetable curry.			
Claypot Special (contains shell fish)	£12.95	King Prawn (contains shell fish)	£10.95
Chicken or Lamb	£8.95	Vegetable	£6.95
Chicken Tikka	£9.95		

Traditional Main

Curry	Traditional basic curry, cooked with medium spices.
Korma	Cooked with ground almonds, ground coconut, sultana and cream. Mild dish.
Bhuna	Popular dish cooked with diced onions, tomato and fresh coriander. Rich in flavour, medium.
Saagwala	Cooked with spinach, tomato and fresh coriander. Medium spice.
Dhansak	Cooked with lentils, sweet and sour dish, medium spiced.
Dupiaza	Cooked with generous portions of mixed peppers and onion. Medium spiced.
Madras	Fairy hot dish, cooked with hint of lemon juice.
Pathia	Sweet and sour, fairly hot.
Vindaloo	A very hot dish, cooked with ground chilli and potato.

Chicken	£6.50	Salmon	£9.95
Lamb	£6.95	Vegetable	£5.50
Chicken Tikka	£6.95	Paneer	£5.50
King Prawn	£9.95	Quorn	£5.50

Fresh Vegetable Selection

Vegetable Massala (mild, contains nuts & dairy) **£7.25**
Assorted fresh vegetables delicately blended in an elusive tangy cream sauce.

Mixed Vegetable Relish (contains dairy, medium) **£7.25**
A collection of various fresh vegetables prepared in a special blend of fresh coriander relish sauce with a slight infusion of garlic and ginger.

Shabji Garlic Chilli (spicy) **£7.25**
A very hot dish of assorted fresh vegetables extensively prepared with fresh garlic and chillies in a lingering piquant sauce.

Quorn Tikka Massala (mild, contains nuts & dairy) **£7.25**
Fillets of quorn marinated in tantalising spices and tenderly baked in a clay oven, then delicately blended in an elusive tangy cream sauce.

Korahi Paneer (medium) **£7.25**
Cubes of paneer (Indian cheese) cooked with diced onions, peppers and herbs in a thick korahi sauce. Served on a hot sizzling iron skillet.

Quorn Clay Pot (contains dairy, medium) **£7.25**
Chunks of quorn garnished and roasted in a clay oven then cooked in chefs special opulent sauce.

Quorn Jalfrezi (spicy) **£7.25**
Chunks of quorn cooked with a base sauce of onions, methi (fenugreek leaves) and various spices, topped with fresh green chillies, spring onions and tomatoes with a hint of naga pickle.

Vegetable Side Dishes

Ideal accompaniments with main meals (can be served as a main for £5.75)

Mixed Vegetable bhaji	£2.95
Tarka Dhall (lentils, contains pulses)	£2.95
Bombay Aloo	£2.95
Saag Bhaji (fresh spinach)	£2.95
Chana Masala (chick peas)	£2.95
Mushroom Bhaji	£2.95
Saag Aloo (fresh spinach & potato)	£2.95
Cauliflower Bhaji	£2.95
Aloo Gobi (potato & cauliflower)	£2.95
Saag Paneer (fresh spinach & indian cottage cheese)	£2.95
Bhindi Bhaji (okra)	£2.95
Dhall Samba (contains pulses)	£2.95

Sundries

Boiled Basmati Rice	£1.95
Saffron Pilau Rice	£2.25
Mushroom Pilau Rice	£2.75
Vegetable Pilau Rice	£2.75
Keema Pilau Rice (lamb mince)	£2.75
Garlic Fried Rice	£2.75
Fried Rice	£2.75
Sizzling Rice Cauliflower, spring onion, liquid sauce.	£2.75

Tandoori Breads & Accompaniments

(all breads contain gluten)

Chapati	£1.25
Tandoori Roti	£1.65
Plain Nan	£1.95
Plain or stuffed Paratha	£1.95/£2.95
Layered whole wheat bread, plain or stuffed with mixed vegetable & coriander.	
Assorted stuffed nan bread	£2.95
Cheese & Onion / Garlic / Peshwari (contains nuts & almonds) / Onion / keema & coriander / Coriander, Garlic & Chilli / Cheese / Cheese & Keema.	
Chips	£2.50
Popadums , served with onion salad and mint sauce.	£0.60p each
Individual Dips lime pickle, chilli pickle, mango chutney, red imli sauce.	£0.50p each

Children's Menu

ANY TRADITIONAL (CHICKEN, LAMB OR VEGETABLE) DISHES, SERVED WITH SAFFRON PILAU RICE.

- FISH FINGERS CHIPS AND BEANS
- CHICKEN NUGGETS CHIPS AND BEANS
- CHICKEN TIKKA CHIPS AND BEANS

£4.95



Collection or Delivery offer

Available Sun - Thurs only

Papadum
Any Starter
Any main
Any Rice or Nan
Only £11.95

Terms and Conditions Apply,
£1.00 extra for seafood starter
£2.00 extra for seafood main
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Sunday and Thursday Dine in Offer

6 Course Meal

£14.95 per person

One Round of Drinks Included
Terms and Conditions Apply,
Please ask a member of staff.

Allergens & Intolerances

Please note most of our dishes contain certain allergens. Please enquire about your meal when ordering and we will be happy to advise you on your choices.

Takeaway Menu

Claypot Lounge

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