



[www.claypotlounge.co.uk](http://www.claypotlounge.co.uk)  
[info@claypotlounge.co.uk](mailto:info@claypotlounge.co.uk)  
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*Claypot Lounge*

THE ART OF FINE DINING

## **Good Evening, Namaste, Swagatham**

Thank you for choosing to dine at Claypot Lounge, Burton's latest addition into the culinary journey into fine Indian dining. We hope to make your dining experience the most joyous, entertaining and memorable.

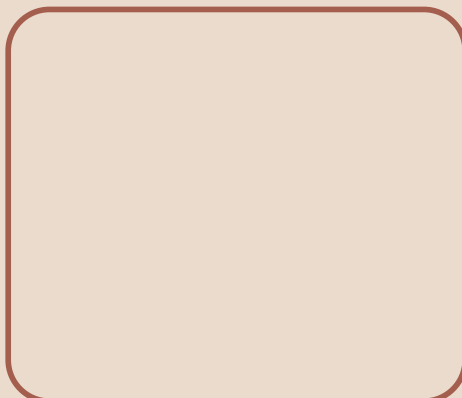
Claypot Lounge will delight you by celebrating the heritage of Indian cuisine infused with a modern twist, Showcased through the use of fresh and sustainable ingredients resulting in an authentic, yet exciting modern Flavours, reflecting the culinary diversity of India. Claypot lounge is an experience from which people will take back natural flavours dating back centuries from India and taste the glorious food of the vastly diverse richly blessed Indian Subcontinent. At claypot lounge, a 'dinner out' is transformed into an exclusive 'dining experience' inspired by our passion and cooking with only the best of the authentic Indian spices. Each dish is cooked fresh each time to your liking and we ask for your patience as our complex cooking takes time and care to produce each dish to the highest of standards. If you have a favourite dish or special requirements, please do not hesitate to let us know as we are more than happy to produce that special dish for you.

We once again thank you for choosing to dine with and hope you enjoy your evening.

Management.

## Traditional Starters

<b>Onion Bhaji</b> Sliced onion & lentils mixed with eggs & gram flour, deep fried in vegetable oil.	<b>£2.95</b>
<b>Vegetable Somosa</b> Parcels of Bangladeshi puff pastry deep fried in rapeseed oil, consisting fresh garden vegetables.	<b>£2.95</b>
<b>Garlic Fried Mushrooms</b> Mushrooms fried with garlic and selected herbs, dressed with a savoury garlic sauce.	<b>£2.95</b>
<b>Chicken Tikka</b> Diced spring chicken marinated in natural hung yoghurt & light ground spices & herbs, skewered & barbecued in tandoori oven.	<b>£3.95</b>
<b>Tandoori Chicken</b> Spring chicken (1/4) marinated with mixed spices blended together with natural yoghurt. Gently cooked in tandoori & served on the bone.	<b>£3.95</b>
<b>Sheek Kebab</b> Minced lamb mixed together with fresh garlic, coriander fresh herbs & spices, skewered in the tandoor.	<b>£3.95</b>
<b>Chicken/Lamb Or Vegetable Puri</b> 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.	<b>£3.95</b>
<b>Tandoori Lamb Chops</b> Select cuts of spring lamb chops best end, soaked in a marinade of olive oil, crushed garlic, enugreek, ground spices, fresh coriander, mint & natural yoghurt. Grilled in the tandoor.	<b>£5.95</b>
<b>Tandoori King prawns</b> Freshwater king prawn marinated with ginger, garlic, yoghurt, turmeric, garam massala & then roasted gently in the tandoor	<b>£5.95</b>





## Connoisseur Fusion Appetizers

Exclusive from Claypot Lounge Kitchen

### Tava Kebab

Succulent chicken fillets seasoned with light spices and cooked on a traditional Indian tava.

£4.95

### Moglai Kebab (contains dairy)

Tender chicken fillets marinated in yoghurt, cream, cardamom seeds and cheese, delicately grilled in a clay oven.

£4.95

### Korahi Kebab

Exquisite sheek kebab cocktail served in a sizzling iron skillet with fried onions, peppers, a hint of ginger and roasted garam massala.

£4.95

### Kebab Platter (for 2 persons)

A scrumptious selection of mixed meat appetisers. a must for the epicure.

£8.95

### Vegetable Platter (for 2 persons)

A selection of tempting vegetable starters. A starter to challenge your taste buds.

£7.95

### Fish Platter (for 2 people)

A selection of individually prepared tantalising seafood delicacies. A must for the adventurous seafood diner. salmon tikka, monkish tikka and tandoori king prawns

£9.95

### Mussels Khafna

Mussels flash fried in olive oil with garlic, lemon grass, capsicum, onions, lemon juice and chatt massala creating a robust and spicy flavour.

£5.50

### Crispy Boru Esa Purse

Filo pastry filled with king prawn, glass noodles, spring onions, cabbage, coriander and chilli. peppers in a tangy chilli relish.

£5.50

### Garlic Fried King Prawn

Mediterranean large prawns fried with garlic and selected herbs, dressed with a savoury garlic sauce.

£5.95

### King Prawn Puri

Mediterranean large prawns fried with onions, tomatoes and selected herbs, moderately spiced and served on a puri bread.

£5.95

### Salmon Tikka

Delectable Scottish salmon, subtly marinated in tantalising spices and tenderly baked in a clay oven.

£5.95

### Monkfish Tikka

Diced choice of monkfish fillet lightly spiced and marinated in a coriander and ginger yoghurt sauce, then flame grilled in tandoori.

£6.95

### Korahi Paneer Tikka

Exquisite tandoori roasted paneer (Indian cheese) served in a sizzling iron skillet with fried onions, peppers, a hint of ginger and roasted garam massala.

£4.50

### Paneer Chilli

Strips of paneer (Indian cheese) stir-fried with fresh green chillies, spring onions and peppers in a tangy chilli relish.

£4.50

# Claypot Lounge Fusion House Specialities

All the following dishes are complete meals and are supplemented with suitable sundries



## Fusion Chicken Selection

### Butterfly Tava Chicken £11.95

(Medium, contains dairy)

Butterfly breast of chicken lightly spiced and sautéed on a traditional Indian Tava. Served on a bed of mushroom, spinach and cheese bhajee. accompanied with pilau rice.

### Murgh Jull Achari £11.95

(Medium, contains dairy)

Supreme breast of chicken delicately seasoned with selected spices, roasted and extensively cooked with strips of onions and peppers in a special homemade mango pickle. Accompanied with pilau rice.

### Sorisha Murgh Tikka £11.95

(Medium, contains mustard & dairy)

A full breast of chicken marinated in a special 'tikka' marinade, flame grilled and served with an exclusive sorisha sauce, prepared with fresh curry leaves and mustard seeds. Accompanied with pilau rice.

### Palak-e-Murgh £11.95

(Mild - medium, contains dairy)

Marinated breast of chicken barbecued in tandoori and cooked with finely chopped fresh spinach leaves, paanch-Puran, turmeric and jeera with a hint of cream. Accompanied with natural basmati rice.

### Chicken Tarka (Medium) £12.95

Thinly sliced chicken tikka stir-fried with peppers, spring onions, baby corn, baby carrots, infused with liquid seasoning and layered with a garlic tarka sauce. Served on a hot sizzling skillet. Accompanied with sizzling rice.

### Goan Murgh Tarkari £12.95

(Mild - medium, contains nuts & dairy)

Prime chicken fillets marinated in a combination of yogurt, cream, almond and cheese, roasted in a clay oven then cooked with grated coconut, coconut milk, lemon grass, curry leaves and panch puran creating a mild yet spicy flavour. Accompanied with pilau rice.

### Malai Murgh Kurma £12.95

(Mild, contains nuts & dairy)

Prime chicken fillets marinated in a combination of yogurt, cream, almond and cheese, roasted in a clay oven and subsequently simmered in a delicate coconut, mint and cream sauce. Accompanied with navratan pilau rice.

## Fusion Vegetarian selection

### Vegan Tarka £9.95

Medley of potatoes, cauliflower, mushroom, baby carrots and baby corn stir-fried with peppers, infused with liquid seasoning and layered with a garlic tarka sauce. Served on a hot sizzling skillet. Accompanied with sizzling rice.

### Vegan Jalfa £9.95

Baby potato, mushroom and spinach cooked with a base sauce of pan fried red peppers, green peppers and spring onions with a hint of naga. Medium sauce dish served on a sizzler, accompanied with boiled rice



### Please Note:

The following dishes are exclusively prepared and require additional preparation time.

## Fusion Lamb Selection

### Sizzling Massala Lamb **£11.95** (Medium, contains dairy)

Tender chunks of lamb extensively prepared with green peppers, onions, cumin seeds, roasted garam massala in a chefs special tandoori sauce. Served on a hot iron skillet. Accompanied with natural basmati rice.

### Modhu Minty Lamb Aloo (medium) **£11.95**

Tender chunks of lamb infused with honey, sweet mango and garden mint, then slowly cooked with baby potatoes in a medium thick sauce. Accompanied with natural basmati rice.

### Khashi Dhal (Medium - spicy) **£11.95**

Braised spring lamb, steam cooked with turmeric, cinnamon, bay leaves and sun dried red chillies, subsequently cooked with chana- dhal infused with liquid seasoning. Accompanied with sizzling rice.

### Rajasthani Lamb Chops **£12.95** (medium, contains dairy)

Exquisitely prepared succulent lamb chops flame grilled and then served in a medium thick sauce with baby potatoes. Accompanied with pilau rice.

### Hyderabadi Lamb Shank **£13.95** (medium, contains dairy)

Exquisitely pot roasted lamb shank slowly cooked with chopped onions and whole spices and served in a luscious thick sauce. Accompanied with pilau rice. (subject to availability)



## Fusion Seafood Selection

(contains shell fish)

### Salmon Tarkari **£11.95**

Fillet of salmon marinated and grilled in the tandoori and cooked with strips of capsicums and onions in a light and spicy cumin sauce. Served with boiled rice

### Sorisha Sea Bass (contains mustard) **£11.95**

Prime fillet of sea bass, delicately spiced then served in an exclusive sorisha (mustard) sauce, prepared with fresh curry leaves and mustard seeds. Served with boiled rice

### Salmon Tikka Massala **£12.95** (Contains nuts & dairy)

Fillet of salmon subtly marinated in tantalising spices and tenderly baked in a clay oven, then delicately blended in an elusive tangy cream sauce. Served with boiled rice

### Sea Bass Aloo Palak **£12.95**

Fillet of sea bass cooked with baby potatoes and spinach leaves in a rich tomato, chatt massala and black pepper sauce. Served with boiled rice

### Goan King Prawn Takari **£12.95**

Freshwater tiger 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. Served with boiled rice

### Nimbu Chingri **£12.95**

Freshwater king prawns marinated in lime juice, garlic and ginger then cooked with onions, green chillies, tona nimbu (exotic lemon skin), turmeric and fresh coriander. Served with boiled rice

### Monkfish ClayPot (Contains dairy) **£13.95**

Tempting diced fillet of monkfish, lavishly spiced and grilled in the tandoori, then cooked in a chef's special opulent sauce. Served with boiled rice

### Monkfish Relish **£13.95**

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. Served with boiled rice

# 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

<b>Chicken Tikka Massala</b> <b>(Mild, contains nuts &amp; dairy)</b> 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.	<b>£7.95</b>
<b>Chicken Tikka Badami</b> <b>(Mild, contains nuts &amp; dairy)</b> Chicken tikka cooked with cashew nuts and almonds in a delectable fresh cream sauce.	<b>£7.95</b>
<b>Korahi (Chicken or Lamb, medium)</b> Tender chunks of chicken or lamb, moderately spiced and cooked with diced onions, peppers and herbs in a thick korahi sauce. Served in a hot sizzling iron skillet.	<b>£7.95</b>
<b>Clay Pot</b> <b>(Chicken or Lamb, medium, contains dairy)</b> Tender spring chicken or lamb chunks garnished and roasted in a clay oven, then cooked in a chef's special opulent sauce.	<b>£7.95</b>
<b>Lamb Khada Massala (medium)</b> Succulent chunks of lamb, simmered with chopped onions and whole spices in a thick sauce with a hint of ginger.	<b>£7.95</b>
<b>Relish (Chicken or Lamb, medium)</b> Pieces of chicken or lamb, prepared in a special blend of fresh coriander relish sauce with slight infusion of garlic and ginger.	<b>£7.95</b>
<b>Garlic Chilli (Chicken or Lamb, spicy)</b> A very hot and popular north Indian dish, extensively prepared with fresh garlic and chillies in a lingering piquant sauce.	<b>£7.95</b>
<b>Khyberi Gosht (medium - spicy)</b> Diced 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.	<b>£7.95</b>
<b>Jalfrezi (Chicken or Lamb, spicy)</b> 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.	<b>£7.95</b>
<b>Rogan Josh (Chicken or Lamb)</b> 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.	<b>£7.95</b>

## Seafood selection

(Some dishes contain shell fish)

### Tandoori King Prawn Massala (contains nuts & dairy)

Freshwater prawns tandoori roasted and delicately blended in an elusive tangy cream sauce.

£10.95

### King Prawn Korahi

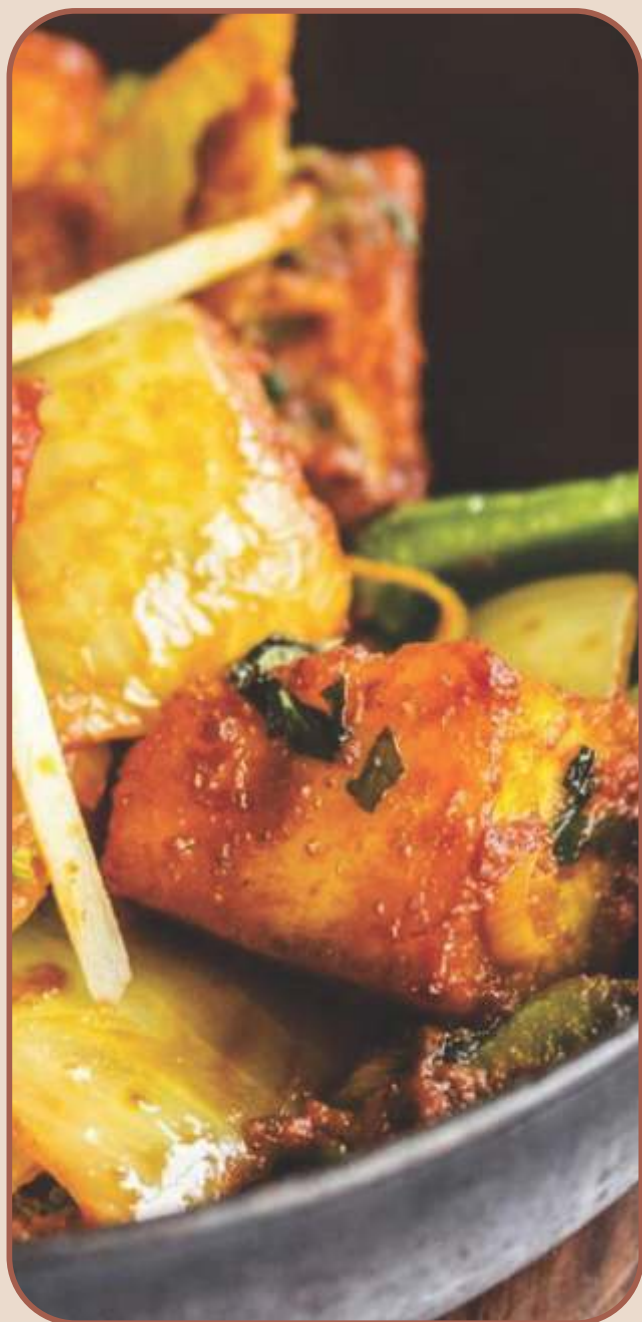
A delightful tantalising sea food dish, moderately spiced and cooked with diced onions, peppers and herbs in a thick korahi sauce. Served in a hot sizzling iron skillet.

£10.95

### King Prawn Garlic Chilli

A very hot and spicy sea food dish, extensively prepared with fresh garlic and chillies in a lingering piquant sauce.

£10.95



## Claypot Lounge Vegetarian Selection

### Vegetable Massala £6.95 (Contains nuts and dairy)

Assorted fresh vegetables delicately blended in an elusive tangy cream sauce.

### Mixed Vegetable Relish £7.95

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 £7.95

A very hot dish of assorted fresh vegetables extensively prepared with fresh garlic and chillies in a lingering piquant sauce.

### Quorn Tikka Massala £7.95 (Contains nuts and dairy)

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 £7.95

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 (contain dairy) £7.95

Chunks of quorn garnished and roasted in a clay oven then cooked in chefs special opulent sauce.

### Quorn Jalfrezi £7.95

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.



## Tandoori Grills

(All served with fresh green salad and tamarind chutney.)

<b>Tandoori Chicken (Half)</b>	<b>£7.95</b>
The world famous dish of tender spring chicken marinated in fresh ground spices and yoghurt, roasted in tandoori.	
<b>Chicken Tikka</b>	<b>£7.95</b>
Supreme breast of chicken infused with a special 'tikka' marinade, flame grilled in tandoori. The McCoy of the tandoori specialities.	
<b>Chicken Shashlik</b>	<b>£8.95</b>
Succulent pieces of finely seasoned chicken, barbecued to perfection and served with roasted onions, peppers and tomatoes.	
<b>Tandoori Lamb Chop</b>	<b>£10.50</b>
Tender lamb chops marinated with shahi jeera and nutmeg in spicy yoghurt, flame grilled to finesse.	
<b>Salmon Tikka</b>	<b>£10.95</b>
Delectable Scottish salmon, subtly marinated in tantalising spices and tenderly baked in a clay oven.	
<b>Grilled Sea bass</b>	<b>£10.95</b>
Line caught filleted sea bass marinated in mixed ground spices, root ginger, fresh garlic and hung yoghurt. Subtly grilled in olive oil served with lightly spiced spinach and baby potato bhaji.	
<b>Tandoori King prawns</b>	<b>£10.95</b>
Freshwater king prawn marinated with ginger, garlic, yoghurt, turmeric, garam massala & then roasted gently in the tandoor	
<b>King Prawn Shashlik</b>	<b>£10.95</b>
Large freshwater prawns finely seasoned and barbecued to perfection. Served with roasted onions, peppers and tomatoes.	
<b>Monkfish Tikka</b>	<b>£13.95</b>
Diced choice of monkfish fillet lightly spiced and marinated in a coriander and ginger yoghurt sauce, then flame grilled in tandoori.	
<b>Deluxe Mix Grill</b>	<b>£13.95</b>
An assortment of tandoori delicacies consisting of tandoori chicken, lamb chop, chicken tikka, sheek kebab and tandoori king prawn. Served with a plain curry sauce.	
<b>Chingree Monkfish Shaslick (Medium - semi dry)</b>	<b>£14.95</b>
Freshwater king prawns and prime cuts of filleted monkfish marinated with fennel, ginger, lime juice, ground spices, turmeric & mustard seeds. It is then tossed in fresh garlic, onions and mixed peppers, finished with fresh greens.	

## Biryani

A highly aromatic paella-type dish resulting from stir-frying saffron-infused basmati rice with chosen meat or seafood with delicate herbs and spices; complemented with a vegetable curry to bring out the full flavour of this relatively dry combination.

<b>Claypot Lounge Special</b>	<b>£12.95</b>
<b>Vegetable</b>	<b>£7.95</b>
<b>Chicken</b>	<b>£8.95</b>
<b>Lamb</b>	<b>£8.95</b>
<b>Chicken Tikka</b>	<b>£9.95</b>
<b>King Prawn</b>	<b>£10.95</b>



## Vegetable Side Dishes

**Ideal accompaniments with main meals Side £3.25**

Mixed Vegetables  
Tarka Dhall  
Dhall Samba  
Bombay Aloo  
Sag Bhaji  
Chana Massala  
Mushroom Bhaji  
Sag Aloo  
Cauliflower Bhaji  
Aloo Gobi  
Sag Paneer  
Bhindi(okra) Bhaji

All the above dishes can be served as main courses at

**£2.50**  
extra each

## Rice Selection

A selection of aromatic basmati rice available in its naturally cooked form, or further treated variations with added ingredients.

<b>Natural Basmati Rice</b>	<b>£1.95</b>
<b>Pilau Rice</b> Pilau Rice Special aromatic basmati rice cooked to house recipe.	<b>£2.45</b>
<b>Jeera Fried Rice</b> cooked with fried onions and cumin seeds	<b>£2.95</b>
<b>Special Pilau Rice</b> Pilau rice stir-fried with chick peas, coriander and scrambled eggs with light spices.	<b>£2.95</b>
<b>Lemon Chilli Fried Rice</b> Natural basmati rice fried with fresh chilli and lemon.	<b>£2.95</b>
<b>Navratan Pilau Rice</b> Pilau rice stir-fried with mixed fruits.	<b>£2.95</b>
<b>Sizzling Rice</b> Natural basmati rice cooked with spring onions, grated cauliflower and infused with liquid seasoning.	<b>£2.95</b>
<b>Mushroom Pilau</b> Rice Pilau rice stir-fried with mushrooms.	<b>£2.95</b>
<b>Vegetable Pilau Rice</b> Pilau rice stir-fried with various seasonal vegetable	<b>£2.95</b>



## Indian Bread (All breads contain gluten)

Naan is a light flat leavened bread made from freshly prepared white flour dough followed by flame-baking in tandoori clay oven; a range of fillings or added ingredients to the fresh dough results in exciting variation of the plain bread.

**Plain Naan** **£2.25**

**Keema Naan**

Spiced mince lamb.

**Garlic & Dhoniya Naan**

Fresh garlic, fresh coriander.

**Garlic Naan** Fresh garlic.

**Chicken Tikka Naan**

Spiced chicken tikka.

**Peshwari Naan**

Dried fruits and nut.

**Onion and Cheese Naan**

Onions and grated melted cheese.

**Chilli Dhoniya & Garlic Naan**

Fresh green chillies, coriander and garlic. Red hot!

All flavoured nan breads

**£2.95** each.

**Tandoori Roti** **£1.95**

Clay oven baked wheat bread.

**Paratha** **£1.95**

Light puff pastry type bread.

**Chappati** **£1.45**

**Papadom (Plain or spicy)** **£0.70p**

**Chutney Tray (Per person)** **£0.50p**

(Onion salad, mint sauce, imli sauce, mango chutney, lime pickle)

**Raitha** **£1.95**

(cucumber, onion or mix)

**Green Salad** **£2.95**

**Goan Salad (Award Winning)** **£3.95**

Refreshing eastern style salad.

**Chips** **£1.95**

