



Introducing "Pods by Clay Oven": Embrace our heritage since 1983, as the renowned Clay Oven unveils a captivating dining experience amidst picturesque grounds at Denham Grove hotel, where culinary delights meet the intimacy of pods.

#### NIBBLE'S

**Pappadum Basket** £3  
(Assorted fried papads, served with sweet and tangy tempered mango chutney)

#### STARTERS

**Palak Patta Chaat Paat (v)** £8.50  
(Crispy spinach and kale leaves, fried in gram flour batter, drizzled with sweet yoghurt and tamarind chutney)

**Samosa Chana Chaat Paat (v)** £9  
(Crispy potato & green peas home-made samosa, served with chickpeas masala, sweet yoghurt, tamarind & mint chutney)

**Paneer Chilli Cups (v)** £12  
(Batter fried paneer cubes, tossed with inspiring onion & green chilli, glazed with soya and crispy garlic, served with lettuce cups)

**Amritsari Fish Pakora** £12  
(Punjabi-style marinated spiced tilapia chunks, crispy fried, dusted with dry mango powder, served with togarashi and yuzu mayo)

**Butter Chicken Taco** £12  
(Pulled tandoori chicken tikka, tossed in a creamy tomato and butter gravy, served inside a soft paratha taco, topped with pickled onion)

**Cheese Hara Bhara Kebab (v)** £9  
(Green peas, spinach & masala potato patty stuffed with cheese and fried)

**Chilli Milli Veg Momos (v)** £9  
(Mix vegetable and edamame dumpling pan-fried and tossed in a hot & sweet chilli sauce)

**Achari Masala Tandoori Wings** £10  
(Picked masala spice & yogurt marinated tandoori charred chicken wings, tossed in butter and chat masala)

**Chicken Cutlet** £11  
(Crispy, golden-fried chicken cutlets infused with a blend of south Indian spices, served with tomato chutney)

**Pan-Fried Chilli Garlic Prawn Dumpling** £10  
(Indo-Chinese spice Szechuan sauce tossed pan-fried prawn & chive dumpling)

#### CLAY OVEN'S FAVOURITES

**Angara Chicken Tikka** £13  
(3 chillies, garam masala and yoghurt marinated chicken breast, cooked in tandoor and served with sliced onion salad & mint chutney)

**Tandoori Lamb Chops** £19  
(Traditional tandoori lamb chops, tossed in a mustard and yoghurt glaze)

**Murgh Malai Tikka** £14  
(Cream cheese, hung curd and cardamom, marinated chicken breast, cooked in a clay oven, and served with spicy mayo)

**Zaffrani King Prawn Tandoori** £16  
(Mustard and saffron marinated tiger prawns, smoked and glazed in tandoor and finished with masala butter and lime)

Please let us know in advance if you have any food allergies or intolerances.  
10% discretionary Service Charge is added to your bill.

## MAIN COURSES

<b>Tandoori Paneer Butter Masala</b> (Tandoori paneer cubes, cooked in an onion and tomato butter gravy, finished with dry red chillies)	<b>£15</b>
<b>Punjabi Chana Masala</b> (Overnight soaked, tea-stained chickpeas cooked in cinnamon & brown onion masala, finished with dry pomegranate powder and green chillies)	<b>£13</b>
<b>Mangalorean Ghassi Vegetable</b> (A traditional Mangalorean-style vegetable ghassi cooked in a rich, aromatic coconut gravy with roasted spices and curry leaves)	<b>£15</b>
<b>Goan curry with vegetables</b> (Traditional Goan vegetables curry cooked in a rich coconut gravy with aromatic spices, coconut vinegar, and fresh herbs)	<b>£15</b>
<b>Butter Chicken</b> (House favourite, tender smoked chicken tikka simmered in a creamy velvety tomato and fenugreek curry, drizzled with butter)	<b>£17</b>
<b>Lamb Shank Rogan Josh</b> (4 hours slow-cooked Welsh lamb shank in a dry Kashmiri red chilli & tomato gravy, served with ginger and chilli oil)	<b>£23</b>
<b>Murg Kali Mirch</b> (Tender chicken marinated in garlic and black pepper, cooked in a spiced coconut, cashew and fennel korma)	<b>£16</b>
<b>Goan curry with King fish</b> (Fresh kingfish cooked in a vibrant Goan-style coconut curry, infused with roasted spices, curry leaves, and tangy coconut vinegar for an authentic coastal flavour)	<b>£19</b>
<b>Tandoori Chicken Jalfrezi</b> (Diced tandoori chicken tikka, tossed in coriander seeds, mixed peppers and onion masala, finished with pickled onion)	<b>£17</b>
<b>Prawn curry</b> (Fresh prawns simmered in a fragrant coconut-based curry, infused with roasted spices, curry leaves & pandan leaves for a vibrant coastal taste)	<b>£23</b>
<b>Lamb Kadhai</b> (Cardamom and clove flavoured braised lamb cubes in tomato gravy, with onion and peppers)	<b>£19</b>
<b>Tandoori Lamb Chop Tava Masala</b> (Smoked tandoori lamb chops tossed in a rich roast onion and yoghurt masala, cooked on a skillet)	<b>£22</b>
<b>Dal Makhani (v)</b> (Clay oven special, black lentil and red kidney beans, slow-cooked and finished with white butter and cream)	<b>£7</b>
<b>Dal Tadka (vegan, v)</b> (Cooked spiced lentils are finished with a tempering made of ghee & spices)	<b>£6</b>
<b>RICE</b>	
<b>Chicken Parda Biryani</b> (Saffron dum biryani, lachha paratha flakes)	<b>£18</b>
<b>Tiger Prawn Biryani</b> (Butter-poached tiger prawns, cooked in biryani masala, topped with saffron-flavoured basmati rice)	<b>£20</b>
<b>Mushroom and Vegetable Pulav (v)</b> (Biryani special saffron pulav tossed in creamy mushroom and masala vegetable)	<b>£12</b>
<b>Steamed Basmati Rice</b> (Steamed cooked basmati rice)	<b>£6</b>
<b>Pilau Rice</b> (Saffron flavoured basmati rice with aromatic whole garam masala)	<b>£7</b>

### INDIAN BREADS

<b>Butter Naan</b>	<b>£4.50</b>
<b>Garlic Naan</b>	<b>£5.00</b>
<b>Cheese Naan</b>	<b>£6.00</b>
<b>Tandoori Roti</b>	<b>£4.50</b>
<b>Truffle Butter Naan</b>	<b>£6</b>

### SIDES

<b>Cucumber Raita</b>	<b>£3</b>
<b>Mint &amp; Coriander Chutney</b>	<b>£2</b>
<b>Mango Chutney</b>	<b>£2</b>
<b>Yoghurt</b>	<b>£2</b>

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FOODS

BY

*Clay*<sup>TM</sup>  
OVEN

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