POPULAR DISHES

Here is a selection of age old popular and favourite curries, now specially prepared in our unique style. All these dishes are carefully prepared with fresh ingredients and freshly ground spices and delicate herbs.

KORMA
Very mild. A delicate preparation of curd, cream, coconut powder, producing a very mild and sweet flavour with ground almond.

BHUNA
Medium curry with onions, green herbs, tomatoes & selected herbs.

ROGAN JOSH
Specially prepared with onions and garlic, garnished with tomatoes, medium hot.

DUPIAZA
A maximum quantity of diced onions cooked with a selection of fresh herbs & spices. Medium.

DANSAK
Cooked with lentils and pineapple, served hot, sweet and sour.

PATHIA
Sweet & sour. A hot & sour delicate dish prepared with garlic, red chilli and onion, capsicum and tomato puree.

MADRAS
A hot and spicy dish prepared with dozens of herbs and spices, red chilli and fresh coriander.

VINDALOO
A fabulously rich, fiery dish created by the extensive use of red chilli, strong spices, fresh coriander.

Choice of the following dishes:

Vegetable or Mushroom V £9.95
Chicken £10.95
Chicken Tikka £12.50
Lamb or Prawn £13.95
Beef £13.95
King Prawn £16.95

VEGETARIAN SELECTION V

Available for Main Course - £3.45 extra

Chana Masalla £6.50
Chick peas with onions, tomatoes, lightly spiced.

Sag Aloo £6.50
Spinach, potatoes with onions, tomatoes & fresh coriander.

Sag Paneer £6.50
Spinach and cottage cheese.

Bhindi Piaz £6.50
Okra, onion, tomato, garlic and ginger.

Baingon Masalla £6.50
Grilled aubergine delicately spiced with onions and tomatoes.

Sarso Baingon £6.50
Savoury curried aubergine fried with mustard seed and spices.

Mushroom Bhoona £6.50
Mushroom, tomatoes, spring onion and capsicum peppers.

Sobzi Bhoona £6.50
A dry dish utilising an array of the best seasonal vegetables.

Sobzi Pathia £6.50
Sweet and sour vegetable dish.

Muttor Paneer £6.50
Rich spicy dish of curried peas and cottage cheese.

Dall Samba £6.50
Lentils deep fried in garlic & mixed veg.

Sobzi Jalfrezi £6.50
Mixed vegetables with peppers, onions and chillies, hot.

Bombay Potatoes £6.50
Spicy potatoes cooked dry with onions, tomatoes, fresh coriander, spices.

Tarka Dall £6.50
Lentils with garlic & onions.

Aloo Gobi £6.50
Potato & cauliflower with onions, tomato & mild spices.

Chana Sag £6.50
Chick peas and spinach with garlic, onion & tomato.

ENGLISH DISHES

Chicken Nuggets & Chips (Child) £9.50
Plain or Tomato Omelette V £12.95
Mushroom Omelette V £12.95
Chicken Omelette £12.95
Scampi and Chips £16.95
Sirloin Steak £23.95

RICE & BREADS

Boiled Rice V £3.75
Pilau Rice V £3.95
Fried Rice V £3.95
Garlic Fried Rice V £4.50
Veg Pilau Rice V £4.50
Peas Pilau Rice V £4.50
Chilli Lemon Rice V £4.50
Coconut Pilau Rice V £4.50
Mushroom Rice V £4.50
Jeera Rice V £4.50
Saag Rice V £5.50
Egg Fried Rice V £5.50
Tikka Pilau Rice £5.50
Keema Pilau Rice £5.50
Shahi Pilau Rice V (with nuts & sultanas) £5.50
Special Fried Rice £5.50

Plain Nan V £3.75
Garlic Nan V £4.75
Vegetable Nan V £4.75
Keema Nan £5.25
Mint & Garlic Nan V £5.25
Peshwari Nan V £5.50
Cheese Chilli Nan V £5.50
Cheese Onion Nan V £5.50
Garlic Coriander Nan V £5.50
Garlic Cheese Nan V £5.50
Keema Cheese Nan £5.50
Chicken Tikka Nan £5.95
Paratha V £4.50
Aloo Paratha V £5.25
Cheese Paratha V £5.95
Tandoori Roti V £3.75
Chapati V £2.95

SUNDRIES

Chips V £4.25
Popadoms V £1.00
Spiced Popadoms V £1.10
Pickle/Chutney V ..... per person £1.00

WINE LIST

House Wines

House White (Chardonnay) (Chile) £17.95
House Red (Merlot) (Chile) £17.95

Champagne

Riccotenu Brut Champagne NV (France) £44.95
Moet et Chandon Brut NV (France) £55.95
Dom Perignon (France) £230.00

Sparkling Wines

Di Maria Prosecco (Italy) £23.95
Di Maria Rosato Rose Spumante (Italy) £23.95

White Wines

Pinot Grigio Delle Venezie (Italy) £20.95
Auction House Chardonnay (Australia) £21.95
Los Pastos Sauvignon Blanc (Chile) £21.95
Saint Peyre Viognier (France) £22.95
Artesa Rioja Viura (Spain) £22.95
Moko Sauvignon Blanc (New Zealand) £23.95
Roos Estate Chenin Blanc (South Africa) £23.95
Chablis (France) £34.95

Red Wines

Les Oliviers Merlot (France) £20.95
Los Monanas Cabernet Sauvignon (Chile) £21.95
Cotes Du Rhone (France) £21.95
Malbec (Argentina) £23.95
Sierra Grande Pinot Noir (Chile) £24.95
Chianti (Italy) £24.95
Roos Estate Shiraz (South Africa) £24.95
Roos Estate Pinotage (South Africa) £24.95
Otonal Crianza (Spain) £24.95
Campo Viejo Tinto Gran Reserva (Spain) £36.95
Chateauneuf Du Pape (France) £40.95

Rose Wines

Blossom Hill White Zinfandel (USA) £18.95
Mateus Rose (Portugal) ..... £20.95 / 25cl Bottle £8.25
Pinot Grigio Cortefresca Delle Venezie Rose (Italy) £20.95

WINE BY THE GLASS

Red Wine By The Glass (187ml) £6.25
Merlot | Shiraz | Malbec

White Wine By The Glass (187ml) £6.25
Sauvignon Blanc | Chardonnay | Pinot Grigio

Rose Wine By The Glass (187ml) £6.25
Zinfandel Rose

Sparkling Wine By The Glass (200ml) £8.25
Prosecco | Prosecco Rose

Draught Beers

Introducing Tiffin's Beer, a bespoke brew crafted exclusively for The Windsor Tiffin in Burbage, perfectly complementing our fine Indian cuisine.

TIFFIN'S BEER — Half £3.10 Pint £5.50

Cobra Beer ..... Half £3.20 Pint £5.75
John Smith's Bitter Can £4.75
Guinness Can £5.75

Bottled Beers/Ciders

Budweiser 330ml £4.50
Peroni 330ml £4.50
Cobra Zero 330ml £4.50
Kingfisher 330ml £4.50
Strongbow Cider 440ml Can £4.75
Koppaberg (Mixed Fruit) 500ml £5.75
Magners 330ml £4.50
Cobra 330ml £4.50

Spirits (25ml)

Scotch £4.25
Dark Rum £4.25
Spiced Rum £4.25
Malibu £4.25
Glenfiddich £4.75
Vodka £4.25
Bacardi £4.25
Jack Daniels £4.25
Sou. Comfort £4.25
Jamesons £4.75

Cognac (25ml)

Courvoisier £4.50
Hennessey XO £9.25
Remy Martin £5.25

Vermouth (50ml)

Campari £4.25
Martini Rosso (Sweet) £4.25
Pimms £4.25
Baileys (Liqueur) £5.25
Martini Dry £4.25
Sherry £4.25
Cinzano £4.25
Port £4.25

Liqueurs (25ml)

Archers (Peach) £4.25
Cointreau £4.25
Grand Marnier £4.25
Amaretto £4.25
Sambucca £4.25
Drambuie £4.25
Tia Maria £4.25
Tequila £4.25
With Mixer ..... Single £6.25 Double £9.75

Gin (25ml)

Gordon's London Dry/Pink £4.50
Bombay Sapphire £4.50
Warner Edwards Rhubarb £4.50
Bond Street Sumptuous Spices £4.50
Bond Street Blood Orange £4.50
Bond Street Raspberry Gin £4.50
Above Gin with Mixer ..... Single £6.50 Double £10.50

Soft Drinks

Coke | Diet Coke | Coke Zero £3.25
330ml Glass Bottle
Lemonade | Coke 200ml Glass Bottle £2.75
Lemon & Lime | Soda & Lime ..... Half Pint £2.75
Fruit Juices (Orange or Apple) £2.75
Tonic Water | Soda Water 200ml £2.75
Ginger Ale | Bitter Lemon 200ml £2.75
J2O Orange & Passion £3.75
Appletiser 275ml £3.75
Still Water 750ml £5.25 330ml £2.95
Sparkling Water 750ml £5.25 330ml £2.95
Squash (All Flavours) ..... Half Pint £1.75
Mango Lassi £4.95
Lassi £4.50
Lassi Jug £11.95

SPECIALITY STARTERS

House Starter Selection £9.95
An array of succulent chicken tikka, lamb tikka, sheek kebab and onion bhaji.

Vegetarian Platter V £8.95
A combination of vegetable samosa, onion bhaji, spinach & cheese pakora and paneer tikka.

Tandoori Medley For 2 Persons £15.95

Tandoori Medley For 4 Persons £29.95
A selection of tandoori lamb chops, sheek kebab, tandoori chicken & chicken tikka.

Chicken

Chicken Tikka £6.50
Tandoori Chicken £6.50
Chicken Chat Puri £6.50
Chicken Pakora £6.50
Chicken Shashlick £8.50

Lamb

Meat Samosa £5.25
Sheek Kebab £6.50
Shami Kebab £6.50
Lamb Chat Puri £8.25
Lamb Tikka £8.50
Lamb Shashlick £9.25
Tandoori Lamb Chops £9.25

Seafood

Prawn Bhoona Puri £6.50
Prawn Cocktail £7.95
Masli Tandoori MAY CONTAIN BONES £8.50
Cod marinated in tandoori spices, skewered in tandoor. Slightly spicy.
King Prawn Bhoona Puri £8.50
King Prawn Pathia Puri £8.50
King Prawn Butterfly £8.50
Tandoori King Prawns £11.50
Tandoori Salmon £11.50

Vegetarian

Vegetable Samosa V £5.25
Onion Bhajee V £5.25
Chot Poti V £6.50
Chick peas, lentils, cumin, potato in a tangy, yoghurt tamarind sauce.
Veg Chat Puri V £6.50
Garlic Mushrooms V £6.50
Chilli Mushroom Paneer V £7.50
Paneer in chef's special sauce with chilli and mushroom.
Paneer Tikka V £7.50

One Main Course per person must be ordered. Management reserve the right to refuse service. All major credit cards accepted. Any dish not on the menu can be prepared by our Chef.

PLEASE NOTE: Many of our dishes contain certain allergens. Please enquire about your meal and we will be happy to help you choose.

SPECIALITIES OF THE HOUSE

Jaflongi Murgh £11.95
Strips of chicken, onions, pimentos, cumin, whole green chillies, mustard paste and mustard seeds then infused with chef's own spice mix. Slightly hot dish.

Chazni Tikka £11.95
A popular South Indian dish which is prepared in a sweet and sour taste using honey and lime juice.

Garlic Chilli Murgh £11.95
Bite size chicken breast cooked with fresh garlic, green chillies and mixed spices. Brings together a traditional hot dish.

Murghi Apricot Special £11.95
Marinated chicken cooked with apricots, yoghurt and cream.

Murgh Makhan Wala £11.95
Tender pieces of spring chicken, off the bone, marinated in yoghurt and delicate spices and enriched with an exotic masalla sauce and cream.

Chicken Tikka Masalla £11.95
A blend of yoghurt, special masalla sauce, mild creamy smooth dish with ground almond.

Murgh Bhoona Korahi £11.95
Punjabi style dish cooked with chicken, chopped onions, capsicum, green chillies. Served in a sizzling wok.

Jalfrezi ..... Chicken £11.95 Lamb £13.95
Chicken or lamb marinated in the Tandoor, cooked with onions, capsicum, garlic, fresh tomatoes, coriander & fresh green chillies (hot).

Adraki ..... Chicken £11.95 Lamb £13.95
Tender lamb or succulent chicken tikka cooked with onions, tomatoes, peppers in medium spices and slivers of fresh root ginger.

Bhindi ..... Chicken £11.95 Lamb £13.95
An East Indian dish consisting of chicken breast pieces or tender lamb, lightly spiced, and cooked with fresh tomato, coriander and okra (bhindi).

Pasanda ..... Chicken £11.95 Lamb £13.95
A smooth mild dish with pistachio nuts and cream giving a rich creamy taste.

Korahi Gosht £13.95
Punjabi style dish cooked with lamb, chopped onions, capsicum and green chillies. Served in a sizzling wok.

King Prawn Korahi £17.95
Punjabi style dish cooked with king prawn, chopped onions, capsicum and green chillies. Served in a sizzling wok.

FISH SPECIALS

Masli Tandoori £16.50
Cod marinated with various spices, ginger, garlic, lemon juice, mustard oil. Slightly spicy.

Tilapia Tenga £16.50
Tilapia cubes (boneless white fish) lightly spiced in traditional Bengali style 'tenga' (sour curry). Garlic, onion, lemon juice and curry leaves garnished with prunes. Highly recommended fish dish!

Chingri Bhoona £16.50
Tiger prawns cooked in a tomato and onion bhoona style sauce.

Shatkora Cod £16.50
An authentic fish dish cooked with cod pieces, broth style with fresh garlic, fresh coriander and a unique Bangladeshi lime (shatkora).

King Prawn Manchurian £17.95
Jumbo king prawns, onions, julienne peppers and fresh coriander cooked with selective tandoori masalla spices giving a medium strength dish.

Tandoori King Prawn Masalla £17.95
A blend of yoghurt & masalla sauce, a mild, creamy, smooth dish & ground almond.

Sea Bass £18.95
Lightly spiced fillet of seabass pan fried with onions & lemon juice and garnished with spinach & potatoes.

Salmon Jhulli £20.95
Scottish salmon fillets marinated with turmeric, lemon juice, ginger and mild spices. Pan fried then simmered in an onion and tomato sauce.

Jhinga Masalla £20.95
Served with jumbo tandoori king prawns cooked with a special medium sauce.

ALTHOUGH EVERY CARE IS TAKEN TO REMOVE ALL BONES FROM FISH, PLEASE BE AWARE THAT SOME SMALL BONES MAY REMAIN.

CHEF'S SIGNATURE

Handhi £14.50
Chicken tikka pieces cooked in a small traditional handhi with onions, fresh garlic, coriander, garam masalla, selective herbs and spices to create a special flavour.

Murgh Manchurian £14.50
Tender chicken strips, onions, julienne peppers and fresh coriander cooked with selective tandoori masalla spices giving a medium strength dish.

Achari Gosht or Murgh £14.50
Speciality dish from Hyderabad. Marinated chicken or tender lamb pieces cooked with tantalising mix pickle masalla with added green chillies.

Chicken Chilli Masalla £14.50
Marinated spring chicken cooked in spicy minced lamb, garnished with garlic, fresh herbs and spices and fresh green chillies.

Murgh or Gosht Hindustani £14.50
Chicken or lamb cooked with roasted garlic, fresh coriander and tomatoes in a medium sauce.

Tawah £14.50
Lamb or chicken pan fried on the Tawah with spring onion, olive oil, a touch of green chilli and garnished with garlic.

Lamb Hyderabadi £14.50
Tender lamb pieces cooked with chopped onions, mustard seeds, onion seeds and whole red chillies in a slightly hot and tangy sauce, garnished with fried onion, red pepper julienne and garlic.

Naga Gosht or Murgh £14.50
Chopped onions, tomato, peppers, coriander and naga chilli (officially the hottest chilli in the world!) toned down to give a distinctive aromatic flavour.

Sylheti Murgh or Gosht £14.50
Off the bone chicken or lamb cooked in the tandoor then pan fried with roasted garlic, ginger, Sylheti spices and shatkora, a citrus cooking vegetable from the Sylhet region of Bangladesh. A medium spiced dish.

Mango Butter Chicken £14.50
Mild curry cooked with pureed mango, ground almonds, ground coconut, condensed milk and butter in a rich, creamy, sweet dish.

Khodu Gosht £14.50
Chunks of prime beef, cooked with medium spices and butternut squash. Flavoured with star anise and curry leaves. A classic Bangladeshi beef dish.

Norathon Bhoona £15.95
Tandoori king prawns, chicken and lamb tikka cooked in medium strength spices with fresh herbs.

Windsor Tiffin Special Bhoona £15.95
Fillet of chicken stuffed with minced lamb, roasted in a clay oven and served in a bhoona style sauce.

Lamb Shank Nihari £20.95
Slow cooked, succulent lamb shank cooked with onions, tomatoes and flavoured with mace, cardamom and star anise. A traditional Pakistani dish.

BALTI DISHES

These popular dishes are individually prepared with combinations of spices, ginger, garlic and fresh herbs to give the unique Windsor Tiffin taste.

Vegetable or Mushroom Balti V £9.95
Chicken Balti £10.95
Garlic Chilli Murgh Balti £11.95
Chicken & Mushroom Balti £11.95
Chicken Tikka Balti £11.95
Tandoori Chicken Balti £11.95
Chicken Palak Balti (Chicken & Spinach) £12.50
Lemon Tikka Balti £12.50
Keema Peas Balti £13.95
Lamb Balti £13.95
Beef Balti £13.95
Prawn Balti £13.95
Windsor Tiffin Special Balti £16.95
King Prawn Balti £16.95
Chicken & King Prawn Balti £17.95

TANDOORI SPECIALITIES

Poultry, meat or seafood thoroughly marinated before cooking in the tandoor. All the dishes are served with salad.

Chicken Tikka £12.50
Tandoori Chicken £12.50
Paneer Tikka V £13.50
Chicken Shashlick £15.95
Lamb Tikka £16.50
Lamb Shashlick £17.95
Tandoori Mix (with Nan) £17.95
Tandoori King Prawn £18.95

BIRYANI DISHES

A special preparation of Saffron Rice with your choice of dish, prepared with selected herbs and spices, dressed with tomato, cucumber and lemon. Served with a separate vegetable curry sauce.

Vegetable or Mushroom Biryani V £12.95
Chicken Biryani £13.95
Chicken Tikka Biryani £14.95
Tandoori Chicken Biryani £14.95
Prawn Biryani £14.95
Lamb or Beef Biryani £16.95
Mixed Biryani £16.95
King Prawn Tikka Biryani £18.95
Tandoor Special Mix Biryani £18.95

BALTI SAG PANEER MASSALA

Cooked with spinach & cottage cheese, a medium dish.

Vegetable V £10.50
Chicken £12.50
Tandoori Chicken £13.50
Chicken Tikka £13.50
Prawn £13.95
Lamb or Beef £14.50
Chef's Special £15.50
Tandoori Special Mix £16.50
King Prawn £17.50

THE WINDSOR TIFFIN

Weekday Promotion

EVERY MONDAY AND TUESDAY - DINING IN ONLY

2FOR1

BUY ONE GET ONE FREE - BOOKINGS ADVISABLE

Conditions: Offer does not apply on takeaways. Offer applies to main meals only. Only one main meal per person can be purchased. Maximum discount of 6 main courses per party. Not to be combined with any other offers or promotions. Offer not valid on Valentines Night and between 16th December to 5th January. EXCLUDES ALL BANK HOLIDAYS. BILLS CANNOT BE SEPARATED FOR PARTIES.