

British Curry Awards

2009	2012
2010	2013
2011	2015

Denley's
essence of india

Contemporary Indian Cuisine

Denley's

essence of india

Welcome...

We at Denley's specialise in the most sophisticated form of Indian cuisine, that of the Kashmiri region. These dishes are prepared using gentler, subtler spices and if you are a newcomer to us, try a Tava dish for a unique experience of this style of cooking.

Another common misconception with Indian cooking is that it is oily and unhealthy and indeed, this can sometimes be the case.

Our chefs at Denley's, however, take great care in minimising oil and fat content in all dishes.

In addition to our extensive range of contemporary Indian cuisine, we also have a comprehensive range of wines & beers. A drink to satisfy every palate and complement every dish on the menu.

We trust you will enjoy the food from Denley's and hope it is not long before we see you again.

Bon Appetit!

All our meals are freshly cooked, so during busy periods please be patient as attention to detail is our profession, which does take time!

Officially the best Curry House in Devon and one of the top 100 in the country as voted November 2015

Customer Information

Please note that our dishes may contain one or more of the following allergens:

Cereal, Peanuts, Nuts, Fish, Shellfish, Sesame seeds, Eggs, Milk, Soya, Celery and Celeriac, Mustard, Sulphur dioxide and sulphites.
If in doubt please ask a member of staff

A 10% service charge will be levied on bills for groups of 6 and over - We take all major credit cards
Gratuities at your discretion

The management reserve the right to refuse any person or reservation Denley's adheres to policy of a minimum charge of £8.95 per person

Rice

EGG & PEAS FRIED RICE	£3.95
Egg, peas & onions	
ONION FRIED RICE	£3.95
Fried with onions	
MUSHROOM RICE	£3.95
Mushroom & onions	
PILAU RICE	£3.50
Cooked with aromatic spices	
BOILED RICE	£2.95

Bread

KEEMA NAN	£3.95
Minced lamb	
KULCHA NAN	£3.95
Onion & garlic	
PESHWARI NAN	£3.95
Nuts & sultanas	
GARLIC NAN	£3.95
Fresh garlic	
CHILLI NAN	£3.95
Green chillies	
NAN	£2.95

Miscellaneous

PAPADOM	£1.50
Including chutneys & pickles	
4 PAPADOMS	£4.00
Including chutneys & pickles	
10 PAPADOMS	£8.00
Including chutneys & pickles	
SPICY PAPADOM	£1.50
Including chutneys & pickle	
CHUTNEY REFILL	£0.75
CHIPS	£2.95



Traditional Dishes

As with our speciality dishes all of our traditional curries have been slightly adapted by our chefs. These dishes exclude rice and bread & can be ordered cooked with Chicken, Lamb, Prawns or King Prawns

MADRAS 🌶️🌶️ fairly hot	£10.95	DUPIAZA 🌶️ with lots of onions & peppers	£10.95
VINDALOO 🌶️🌶️	£10.95	ROGAN 🌶️ with lots of tomatoes	£10.95
DANSAK 🌶️🌶️ with lentils (sweet & sour)	£10.95	PALAK 🌶️ with spinach	£10.95
PATIA 🌶️ with onions (sweet & sour)	£10.95	BHUNA 🌶️ with onions	£10.95
KURMA M mild & creamy	£11.95		

FRESHWATER KING PRAWNS
Please add **£3** per dish

FRESHWATER PRAWNS
Please add **£1** per dish

LAMB
Please add **£1** per dish

Vegetable Dishes

PALAK PANIR 🌶️ V Spinach with cheese	£4.95
ONION BHAJI 🌶️ V Spicy fried onion ball	£3.50
CHANA BHAJI 🌶️ V Chickpeas with onions	£4.95
PALAK BHAJI 🌶️ V Spinach with onions	£4.95
MATTER PANEER 🌶️ V Cured cheese with peas	£4.95
VEGETABLE CURRY 🌶️ V Potatoes, cauliflower, peas & beans	£4.95
CUCUMBER RAITHA M V Cucumber in yoghurt	£2.95
DRY VEGETABLES 🌶️ V Potatoes, cauliflower, peas & beans	£4.95
BOMBAY POTATOES 🌶️ V Spicy potatoes	£4.95
MUSHROOM BHAJI 🌶️ V Mushroom cooked with onions	£4.95
CAULIFLOWER BHAJI 🌶️ V Cauliflower cooked with onions	£4.95
ALU PALAK BHAJI 🌶️ V Potatoes & spinach	£4.95
ALU GOBI BHAJI 🌶️ V Potatoes & cauliflower	£4.95
DALL TARKA 🌶️ V Lentils spiced with garlic	£4.95



Set Menus

FOR ONE

Vegetable Samosa
Chicken Tikka Bhuna Balti
Bombay Aloo
Choice of Pilau Rice or Nan
Dessert
£19.95

Save £10.00

FOR TWO

Vegetable Samosa, Onion Bhaji
Chicken Tikka Bhuna Balti, Tava Lamb,
Aloo Gobi, Vegetable Curry
2x Pilau Rices & Nan
Dessert
£39.95

Save £20.00

VEGETARIAN FOR ONE V

Vegetable Samosa, Sabji Balti, Tarka Dall
Choice of
Pilau Rice or Nan
Dessert
£18.95

Save £10.00

FOR FOUR

2x Vegetable Samosa
2x Onion Bhaji
Chicken Tikka Massala, Chicken Tikka Bhuna Balti
Chicken Jalferazi, Tava Lamb,
Aloo Gobi, Vegetable Curry
4x Pilau Rices & Nan
Dessert
£79.95

Save £40.00

SPECIAL SET MENU OFFER (FROM CHEF'S SIGNATURE MENU ONLY)

Any starter, A
ny main course, pilau rice
& slices of nan and dessert
£22.95

Save up to £7.90

Please mention when ordering.
All set menus are excluded from any other offers.

Chef's Signature Appetisers

HARYALI PIAZEE MUSSELS – (FROM GOA) 🌶️ Fresh mussels with spring onions & aromatic spices cooked with a white wine sauce	£7.95
RARAH PATTIES - (FROM DELHI) 🌶️ V Potato cakes mixed with roasted cumin and coriander, pan fried with Chat Masala and served on a bed of mashed potato and chick peas. Highly recommended	£7.95
CHICKEN ARCHARI TIKKA – (FROM GOA) 🌶️ Marinated chicken cooked in the Tandoori oven, flavoured with pickled spices. A tangy and savoury taste	£6.95
LAMB ARCHARI TIKKA Marinated lamb, cooked in the Tandoori oven, flavoured with pickled spices. A tangy and savoury taste	£7.95
CHICKEN BHARZULE - (SOUTH INDIAN) 🌶️ Strips of chicken tikka marinated and then cooked in the Tandoori oven and cooked again in a traditional South Indian spicy, sweet and sour sauce	£6.95
LAMB BHARZULE - (SOUTH INDIAN) 🌶️ Strips of lamb tikka marinated and then cooked in the Tandoori oven and cooked again in a traditional South Indian spicy, sweet and sour sauce	£7.95
ROSHINI MUSHROOM 🌶️ V Garlic and mushrooms lightly spiced and cooked in a creamy sauce	£6.95

V
Suitable
for
Vegetarians

M
Mild

Medium

Hot

Very
Hot

Appetisers

- CHICKEN CHAT** 🍴 Spiced chicken served in a tangy sauce **£5.95**
CHICKEN TIKKA 🍴 Chicken cooked over charcoal **£5.95**
LAMB TIKKA 🍴 Lamb cooked over charcoal **£5.95**
SHEEK KEBAB 🍴 Spiced minced lamb cooked on skewer **£5.95**
MEAT SAMOSA 🍴 Pastry stuffed with lamb **£5.50**
PRAWNS & PUREE 🍴 Spicy prawns on fried bread **£6.95**
KING PRAWNS & PUREE 🍴 Spicy king prawns on fried bread **£7.95**



Vegetarian Appetisers

- AIOO CHAT** 🍴 🌱 Spicy potato cooked in tamarind sauce **£5.50**
ONION BHAJI 🍴 🌱 Spicy fried onion ball **£4.95**
VEGETABLE SAMOSA 🍴 🌱 Pastry stuffed with vegetables **£5.50**



Balti

Balti derives its name from the fascinating cooking utensil which infuses the flavour of its cooking contents. Generally food is eaten directly out of the Balti, without changing to dinner plates, thus ensuring no flavours are lost.

The traditional style of cuisine is more prevalent in the North West frontier of the Kashmiri valley and it is said that the cast iron skillet utilised in the preparation of these dishes lends its name to the style.

Freshly ground spices, herbs, plentiful garlic and ghee compliment the exotic flavours and our chefs are able to individually prepare these dishes to satisfy your palate - be sure when ordering to indicate how strong you prefer your food!

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|------------------------------------|---------------|--|---------------|
| CHICKEN BALTI 🍴 | £10.95 | KING PRAWN BALTI 🍴 | £17.95 |
| LAMB BALTI 🍴 | £11.95 | CHICKEN CHILLI MASSALA BALTI 🍴🍴 | £12.95 |
| SABJI BALTI 🍴 🌱 | £10.95 | LAMB CHILLI MASSALA BALTI 🍴🍴 | £13.95 |
| CHICKEN TIKKA BHUNA BALTI 🍴 | £11.95 | CHICKEN TIKKA MASSALA BALTI 🍴 | £12.95 |
| LAMB TIKKA BHUNA BALTI 🍴 | £12.95 | LAMB TIKKA MASSALA BALTI 🍴 | £13.95 |
| PRAWN BALTI 🍴 | £12.95 | | |

Tava

As with the previous section, our Tava dishes originate from the North West frontier of the Kashmiri valley, yet they have a completely unique taste and flavour.

They are cooked with whole aromatic spices and vary in heat as the basis of the sauce is made from coriander and green chilli puree - they can be fairly hot, so beware if you prefer milder dishes!

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|---|---------------|
| TAVA LAMB 🍴 | £12.95 |
| Cooked with Kashmiri spices | |
| TAVA CHICKEN 🍴 | £11.95 |
| Cooked with Kashmiri spices | |
| TAVA MUCHLEY 🍴 | £12.95 |
| Marinated fish cooked with Kashmiri spices | |
| TAVA KING PRAWN 🍴 | £18.95 |
| Barbecued king prawns cooked with Kashmiri spices | |
| TAVA PRAWN 🍴 | £12.95 |
| Cooked with Kashmiri spices | |
| TAVA SABJI 🍴 🌱 | £11.95 |
| Sliced vegetables cooked with Kashmiri spices | |

Please Note:

If you are allergic to nuts, dairy, gluten or any other allergies, then please let us know before placing your order.

🌱 Suitable for Vegetarians

🍃 Mild

🔥 Medium

🔥🔥 Hot

🔥🔥🔥 Very Hot

Specialities

All our speciality dishes have been slightly adapted by our chefs, who specialise in the Kashmiri style of Indian Cuisine. You will find that their use of subtle spices result in a sophisticated blend of flavours that will be guaranteed to leave their imprint on your memory! These dishes exclude rice.

KING PRAWN JALFERAZI 🌶️🌶️ Cooked with ginger, green chillies, onions & peppers	£18.95	PRAWN JALFERAZI 🌶️🌶️ Prawns cooked with ginger, green chillies, onions & peppers	£12.95
CHICKEN JALFERAZI 🌶️🌶️ Cooked with ginger & green chillies, onions & peppers	£11.95	CHICKEN CHAT MASSALA 🌶️ Barbecued & cooked in a tangy sauce	£11.95
LAMB JALFERAZI 🌶️🌶️ Cooked with ginger & green chillies, onions & peppers	£12.95	LAMB CHAT MASSALA 🌶️ Barbecued & cooked in a tangy sauce	£12.95
CHICKEN KHORAI 🌶️ Cooked with tomatoes, onions & peppers	£11.95	CHICKEN TIKKA MASSALA M Barbecued & cooked in a fruity sauce	£11.95
LAMB KHORAI 🌶️ Cooked with tomatoes, onions & peppers	£12.95	LAMB TIKKA MASSALA M Barbecued & cooked in a fruity sauce	£12.95
CHICKEN CHILLI MASSALA 🌶️🌶️ With green chillies in a tangy sauce	£11.95	PESHWARI CHICKEN Cooked with coconut & almonds	£11.95
LAMB CHILLI MASSALA 🌶️🌶️ With green chillies in a tangy sauce	£12.95	PESHWARI LAMB M Cooked with coconut & almonds	£12.95
MACHLEY JHOL 🌶️ Spicy fish curry with tomatoes & onions	£12.95	KING PRAWN MASSALA M Barbecued king prawns cooked in a fruity sauce	£18.95



Vegetarian Specialities

RARAH PATTIES - (FROM DELHI) 🌶️ V Potato cakes mixed with roasted cumin and coriander, pan fried with Chat Masala and served on a bed of mashed potato and chick peas. Highly recommended	£12.95
VEGETABLE MASSALA V M Seasonal mixed vegetables in a fruity sauce, cooked in fresh cream sauce with assorted ground nuts	£10.95
SABJI JALFRAZI 🌶️🌶️ V Assorted vegetables cooked with sliced green chilli. Highly flavoured with ginger & coriander	£10.95
SAMBAR 🌶️ V Vegetables with a thick lentil sauce. A savoury curry prepared with Tamarind sauce	£10.95

Chef's Signature Main Courses

ALL SERVED WITH PILAU RICE AND SLICES OF NAN

TAMARIND CHICKEN OR LAMB M Chicken or lamb marinated in a spicy yoghurt sauce cooked in a Tandoori clay oven, then cooked again with onions, tomatoes and a garlic Tamarind paste Can be cooked medium if requested	£17.95
BALTI TIKKA SAGAWALA 🌶️ Chicken or lamb barbecued in a Tandoori clay oven, then cooked with fresh spinach and Balti ingredients, topped with garlic	£17.95
GREEN HANDI HARYARLI CURRY 🌶️ Chicken or lamb with plentiful fresh coriander, green chillies, garlic and ginger marinated and blended together and cooked to perfection For the more authentic Indian cuisine lover	£17.95
SHATKORA BHUNA MASALA 🌶️ Shatkora is a unique citrus fruit from Bangladesh - it has a flavour which is like no other. Choice of Chicken or lamb It is used in the staff curry quite frequently as it subtle yet has sublime flavours Can be cooked hot if requested	£17.95



V
Suitable
for
Vegetarians

M
Mild

Medium

Hot

Very
Hot

Chef's Signature Main Courses Continued...

ALL SERVED WITH PILAU RICE AND SLICES OF NAN

GOAN FISH CURRY (FROM GOA)

Fillet of haddock marinated in a blend of Goan roasted spices, cooked in a sauce with a hint of coconut milk and tamarind. Served with boiled rice

£17.95

AMRASI PARTLE MURGHI (FROM UTTAR PARDESH) **M**

Roasted chicken breast stuffed with a mixture of dry mango, cherries and minced chicken. Cooked in a sauce with a hint of mango pulp and in creamy butter sauce

£17.95

RARAH GHOSHT (MUMBAI STYLE)

Tender pieces of lamb, cooked in a special curry sauce, cooked with marinated minced lamb with a hint of mint and fennel seeds. Can be cooked hot if requested

£17.95

BAHARI MURGHI (FROM PUNJAB)

Marinated chicken tikka and minced chicken cooked in a traditional Punjabi style onion and tomato curry sauce. Can be cooked hot if requested

£17.95

DHABA MURGHI (FROM INDIA)

Classical Indian roadside chicken curry cooked in a traditional way, on the bone and with plentiful whole garam masala, coriander, garlic and ginger. Can be cooked hot if requested

£17.95



Tandoori

The Tandoori method of cooking derives its name from the traditional Indian oven, known as the Tandoori in which these dishes are cooked. All these dishes are marinated in yoghurt, fresh herbs and selected spices and then barbecued in the Tandoori, imparting the full and fresh flavours associated with this signature style of Indian cuisine.

Please order salad if required - **£2.50**

TANDOORI CHICKEN

Spring Chicken marinated in delicately herbed, medium spiced, aromated yoghurt sauce & skewered

£10.95

CHICKEN TIKKA

Selected cuts of chicken marinated in herbed yoghurt along with crushed ginger & garlic

£10.95

LAMB TIKKA

Selected cuts of lamb marinated in herbed yoghurt along with crushed ginger & garlic

£11.95

CHICKEN SHASLIK

Chicken marinated with yoghurt and herbs, cooked with garlic, ginger, onions & green peppers

£12.95

LAMB SHASLIK

Lamb marinated with yoghurt and herbs, cooked with garlic, ginger, onions & green peppers

£13.95

TANDOORI MIX PLATTER

A concoction of tandoori chicken, king prawn, chicken & lamb tikka with a sheek kebab barbecue, served with Nan

£17.95

TANDOORI KING PRAWNS

Popular amongst Bay of Bengal dwellers. King Prawns blanched and seasoned, then marinated in a special chilled sauce

£15.95



V
Suitable
for
Vegetarians

M
Mild


Medium


Hot


Very
Hot