

TUDOR COTTAGE 90 CHURCH STREET WARRINGTON CHESHIRE WA1 2TF
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Welcome to The Cottage...

Dedicated to authentic Indian food, cooked using the finest fresh ingredients, herbs and spices, we aim to elevate your appreciation of fine India cooking to a new level.

Our new menu is all about taking the best ingredients to create mouth-watering dishes, some familiar and some not so familiar. Give your taste buds a real treat and try some of the new dishes!

We hope that your dining experience at the Cottage is nothing less than perfect and look forward to seeing you again!

A little about the building...

The old part of this restaurant, known as Tudor Cottage is one of Warrington's oldest and most recognised buildings, made famous by Oliver Cromwell staying in it in 1648, and has been classified as a Grade II listed building. As such, we have made every effort to ensure the restoration and renovation of the building retains much of the building's original character and fittings. You can see this most clearly in the magnificent roof beams and oak paneling throughout the reception and lounge/bar areas of the restaurant. You are sitting in a truly historic building!

VISIT OUR WEBSITE AT
WWW.THECOTTAGERESTAURANT.CO.UK

Appetisers

CHICKEN CHAT

Finely sliced chicken in a spicy sauce, served on a puri.

New PAN FRIED SCALLOPS

Topped with peppers and served with tomato and onion chutney.

New LAMB KUFTA

Minced lamb in tomato and garlic pepper sauce.

CHICKEN TIKKA or LAMB TIKKA

Chicken or Lamb marinated in a yogurt and mint sauce and delicately cooked in a traditional clay oven.

GRILLED CHICKEN CHILLI

Fresh chicken fillet marinated and grilled. Served with stir fried onions and crushed chillies.

LAMB SEEK KEBAB

Spiced keema (minced lean lamb) cooked in a clay oven.

TANDOORI LAMB CHOPS

Spicy lamb chops cooked in the tandoori served with salad.

MIX STARTER

Consisting of Chicken tikka, Onion bhaji and Seek kebab.

DUCK SHASHLICK

Skewered marinated duck with roasted green and red peppers, cherry tomatoes and red onion.

DUCK BHAJI

Duck sliced and cooked with onions, cherry tomatoes and mild spices.

CHICKEN or LAMB DOSSA

Chicken or lamb sliced and cooked with onions, cherry tomatoes and mild spices served on a baked flour cake and sprinkled with cheese. Served with a chilli jam sauce.

Vegetarian Appetisers

STIR FRY GARLIC MUSHROOMS

Fresh mushrooms sliced and stir fried with onions and garlic.

AUBERGINE BHAJI

Pan seared aubergine. Served with stir fried onions and peppers.

ONION BHAJI

Very popular starter dish – made with flour, onions, herbs & Spices.

CHILLI PANEER

Indian cheese cooked with onions peppers & fresh green chillies.

Appetisers Continued

New GRILLED FISH FILLET

Fresh Indian Fish, very lightly spiced and pan fried.

SEA BASS BIRAAN

As above with Fresh Sea bass fillet.

New GRILLED JHINGA

King prawns flavored in lime and ground spices served with tamarind and mango chilli sauce .

KING PRAWN PURI

King prawns diced in a light, spicy sauce with onions, served on a puri.

LOBSTER BIRAAN

Mildly spiced Lobster grilled, then diced and cooked with red onions & cherry tomatoes.

KAKRA CHAAT

Crab meat in a spicy sauce, served on a puri.

SPICY FISH CAKES

Traditional style fish cakes served with mango chilli sauce

MASSALLA TIGER PRAWNS

Lightly Spiced Tiger Prawns stir fried with onions capsicums and cherry tomatoes.

Seafood Specialties

SEABASS BIRAAN

Fresh Sea bass fillets marinated and pan fried in light spices, served with spiced fried onions and red fried rice.

£14.25

MASS BIRAAN

Indian fish fillets marinated and pan fried in light spices and served with spiced fried onions and red fried rice.

£13.95

TANDOORI KING PRAWN KUSHBOO

Large King prawns cooked in a clay oven then stir fried with onions, capsicums, cherry tomatoes, garlic and coriander. Served with salad and a curry sauce of your choice.

£14.25

New PAN SEARED COD

Cod fillets marinated and lightly spiced. Served with seasonal vegetables

£14.25

New SEA FOOD MIX

Sea bass, Cod & Indian Fish Fillet delicately cooked on a skewer and served on a bed of mildly spiced seasonal vegetables.

£17.95

KING PRAWN DELIGHT

Large Shell less King Prawns cooked with spring onion, green peppers and garnished with tomatoes and coriander. Served with special prawn fried rice.

£14.25

Vegetarian Dishes

SHAHI VEGETABLES

Char grilled peppers, baby corn, onions, aubergine, cherry tomatoes, served with mossaalla potatoes

VEGETABLE PANEER

Diced Indian cheese cooked in a rich and spicy sauce, with seasonal vegetables.

VEGETABLE BIRYANI

Selection of fresh baby vegetables stir-fried with pilau rice, garnished with cherry tomatoes and cucumber and served with a separate sauce.

VEGETABLE THALI(MEDIUM or HOT))

Five different mini vegetable dishes: Massala Potatoes, Aubergine bhaji, Baby Vegetable Balti, Vegetable Rogan josh served with Pilau Rice.

Biriani Dishes

Medium strength can be altered to choice.

CHICKEN TIKKA or LAMB TIKKA

TANDOORI KING PRAWNS

TANDOORI MIX BIRIANI

Non Indian Dishes

CHARGRILLED CHICKEN

Grilled whole chicken breasts served with salad & a choice of vegetables or French fries.

STEAK

Lean steak fillets served with salad & a choice of vegetables or French fries.

CLEFTICO (GREEK LAMB)

Lamb slowly baked for 12-24 hours with lemon juices, thyme, oregano, black pepper sea salt and olive oil. Served with boiled rice and salad.

Signature Dishes

- New** **CHILLI CHICKEN or LAMB**
Strips of chicken/lamb stir fried with garlic, green crushed chillies, peppers, bullet chillies and ginger and red onions. A spicy hot dish.
- LOBSTER SYLHETI**
Slow cooked lobster with red onion and special blend of spices in rich medium sauce served with mildly spiced seasonal vegetables.
- New** **GRILLED DUCK JAFLONG**
Duck breast lightly spiced served with medium strength sauce. Cooked with onions and roasted peppers
- PERSIAN CHICKEN**
Chicken simmered in bay leaves, cooked with dried fruit, apricot, raisins in rich creamy mild sauce.
- DUCK BANGLA**
Duck slowly cooked with herbs and spices bhuna-style.
- CHICKEN or LAMB ASANAK**
Diced chicken breast or lamb fillets cooked with traditional south Indian spices. A medium strength dish.
- CHICKEN or LAMB NAGA**
Dish cooked with a blend of north Indian spices and naga chillies giving this dish a unique spicy hot flavor.
- CHICKEN or LAMB SHUKRIA**
Cubes of tender lamb/chicken grilled in a tandoor and then cooked in a masala sauce.
(The strength of this dish can be altered at request)
- CHICKEN or LAMB BASIGAAR**
Marinated chicken or lamb fillets cooked on a tawa and further cooked with a selection of herbs & spices in a sauce to give a distinct flavour and taste.
(The strength of this dish can be altered at request)
- New** **CHICKEN or LAMB ANDAAZ**
Chicken breast or tender lamb fillets slow cooked with traditional north Indian spices, onions, garlic ,bullet chillies and roasted tomatoes
- MINI THALI (Medium or Hot)**
Five different mini dishes, Chicken Tikka Balti, Chicken Tikka Korahi, Lamb Bhuna, & Mossalla Potatoes, served with Pilau Rice.
- MOGHAL LAMB (Highly Recommended)**
Tender lamb shanks oven baked with medium spiced, onions and tomato creamed sauce served with baby potatoes. Medium strength dish served with Massalla potatoes. (The Lamb can be served off the bone)

Tandoori Dishes

A Tandoori is a beehive shaped, top opening clay oven, fired with charcoal. In it, we grill various marinated meats, seafood & also bake breads. Tandoori foods are marinated in a mildly spiced, yogurt-based mixture.

CHICKEN TIKKA OR LAMB TIKKA

Chicken or lean lamb marinated in a yogurt, mint sauce & delicately cooked in a traditional clay oven. Served with curry sauce of your choice & Salad

TANDOORI KING PRAWN

Freshwater king prawns, lightly marinated in yogurt ,mint sauce and cooked in a clay oven. Served with curry sauce of your choice and salad.

TANDOORI LAMB CHOPS

Tender lamb chops marinated in a yogurt ,mint sauce and delicately cooked in a traditional clay oven. Served with curry sauce of your choice & salad.

New TANDOORI SUPREME

A Mixture of Chicken Tikka, Lamb Tikka, Seek Kebab and Lamb chops Served with a curry sauce of your choice and Salad.

CHICKEN or LAMB TIKKA SHASHLICK

Prepared as for Tandoori dishes but on a skewer with red & green peppers, cherry tomatoes and onions. Served with curry sauce of your choice & salad.

CHICKEN OR LAMB KUSHBU

Marinated chicken breast or lamb fillets cooked in a clay oven then stir fried with onions, capsicums cherry tomatoes garlic and coriander. Served with salad and a curry sauce of your choice.

Traditional Dishes

GARLIC BHUNA DISHES (medium)

GARLIC MASALA (medium)

MASSALLA DISHES (mild)

JALFREZI DISHES (hot)

KARAHI DISHES (medium to hot)

PATHIA DISHES (hot & slightly sour)

SOUTH INDIAN DISHES (hot)

PASANDA DISHES (mild)

The dishes above are available with the following:

CHICKEN TIKKA

LAMB TIKKA

TANDOORI MIX

TANDOORI KING PRAWNS

CHICKEN / LAMB / PRAWN

VEGETABLE

Popular Curry Dishes

All the usual suspects are available please ask for any of these dishes.

BHUNA DISHES (medium)
DUPIAZA DISHES (medium)
KORMA DISHES (very mild)
ROGAN JOSH DISHES (medium to hot)
DANSAK DISHES (sweet and sour)
SAMBER DISHES (hot)
MADRAS DISHES (hot)
VINDALOO DISHES (very hot)

The dishes above are available with the following:

CHICKEN / LAMB / PRAWN
TANDOORI MIX
TANDOORI KING PRAWNS
VEGETABLE

Rice Dishes

PILAU RICE
BOILED RICE
MUSHROOM/ LEMON /ONION /KEEMA /EGG /GARLIC PILAU RICE.
RED FRIED RICE
SPECIAL SWEET COCONUT RICE
SPECIAL PRAWN FRIED PRICE

Side Dishes

SPICY STIR-FRIED CHICK PEAS
MUSHROOM BHAJI
SAAG PANEER
BOMBAY POTATO
AUBERGINE BHAJI
SAAG ALOO
OKRA BHAJI
TARKA DHAL

Sundries

NAN
KEEMA / GARLIC/ PESHWARI / GARLIC & CORRIANDER NAN
PARATHA
CHAPATTI
FRENCH FRIES
POPADOM
LIME OR MIXED PICKLES OR OTHER DIPS
PICKLES PLATTER (ONION,CHILLI, MANGO, MINT SAUCE)