



Banyan on the Thames



Banyan on the Thames
Dinner Menu

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Food Allergies and Intolerances, before ordering please speak to our staff about your requirements.

Soup

Tomato £5

Fresh tomatoes, herbs, seasoning

Mushroom £6

Button mushroom, garlic veg broth, seasoning

Starters

Sweet Chilli Paneer £7

Indian cheese, peppers, scallions, garlic sweet chilli sauce

Chicken Tikka £7

Chicken marinated with yogurt, ginger, garlic, roasted spices

Chicken Wings £9

Chicken wings, ginger, garlic, roasted spices, saffron

Crispy Peking Duck Pancake £9

Duck breast served with scallions, cucumber and hoisin sauce

Cromer Crab £8

Lump Crab meat, mango, red onions, fresh coriander, served with prawn and mango sauce

Garlic Prawns £8

Pan seared Tiger prawns served with creamy garlic sauce

King Scallop £9

Pan seared King Sea Scallop, served with bacon, mushroom and parsnip sauce

Beef Boti Kabab £9

Beef marinated with roasted spices, ginger, mint, hung yogurt, mango chutney

Salad

Goat Cheese £6

Aubergine, asparagus, rocket leaves, peppers and apple topped with Goat cheese

Deep fried Brie £7

Avocado, cucumber, sweet pepper, walnut, roasted garlic dressing

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Entrée (Premium)

"Rib eye steak" £23.00

Served with garlic butter, wine tomato, green vegetable and roasted potato

Tandoor Chaampe £20

Lamb chops marinated in yogurt, cardamom, garlic, nutmeg, spice potato cake, pear chutney

"Aberdeen Fillet Mignon" £24.00

Served with roasted potatoes, asparagus, green beans and peppercorn sauce

Duck Roast £20

Roasted duck breast served with parsnip, sweet potato cake, butternut and red wine reduction sauce

Poultry

Suffolk Roast Chicken £15

Herb new potato, pok choy, served with creamy garlic sauce

Banyan Style Jerk Chicken £14

Chicken marinated with Jamaican jerk spice, scotch Bonnet, served with pineapple, potato wedges and rice

Seafood

(We try to ensure that all the bones are removed from our fish dishes, but we cannot guarantee it)

Fish and Chips £14

Banyan style haddock fried in beer batter and served with chips and homemade tartare sauce

Baked Honey Glazed Sea Bream £15

Whole broiled fish glazed with honey, served with roast potatoes, Pak choy **(with Bone)**

Cod Fillet £16

Cognac infused code served with spinach and creamy sauce

Indian

Chicken Tikka Masala £13

Chicken marinated with yogurt, roasted spices, ginger, and garlic

Kadai Fish £12

Seasonal fish, coarsely ground spices, bell pepper, onions, tomato, fresh coriander

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Peshawari Kadai Lamb £14

Slow cooked lamb with onions, tomato, bell pepper, roasted spices

Banyan Biryani

Authentic style Biryani with the choice of Vegetables (V) £13.00
Chicken £14.00
Or Prawns £15.00

Asian Chinese / Thai

Banyan Sweet chili

Authentic Cantonese Cuisine

Pan fried with fresh bell peppers, spring onion and tomato served with egg fried rice

Chilli infused chicken £14.00

Prawns £15.00

Mongolian Lamb £14

Slow cooked lamb in a clay pot and served with basmati rice

"Thai Red beef curry" £14.00

Tender strips of Angus beef marinated in coconut flavoured curry with garlic, lemongrass and ginger
Served with rice

"Thai Green Chicken curry" £13.00

Coconut flavoured curry with garlic, lemongrass, ginger served with rice
(Available in vegetarian option £12.00)

Indian Breads

Choice of Naan Plain, Garlic, and cheese £4

Sides

Chunky Chips £4

Roasted Potatoes £4

Pan Seared Vegetable Medley £4

Dal Bukhara £4

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Desserts

Crème Brûlée £6

Served with fresh raspberry and lemon ice cream

Chocolate and Mango layer cake £6

Almond and cacao biscuit layers spread through cream of mango and passion fruit

New York Cheese Cake £6

Served with chocolate and blueberry sauce

Apple Tart £6

Served with honey comb ice cream salt caramel sauce

Truffle Torte with a Gold profiterole £6

Rich chocolate mousse with a toffee centre, served with vanilla ice cream

English / Continental Cheese Board with Chutney £7

Ice cream Honey comb, Strawberry, Vanilla, Milk Chocolate £3

Sorbet – Lychee, mango £3

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