



## Welcome to Madhu's at The Grove

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**Four decades of hospitality as a family run business**, Madhu's at The Grove is a fine dining Indian restaurant with a passion for excellence.

**Madhu's signature dishes** include secret family recipes as well as gourmet Punjabi cuisine with a Kenyan twist which have been handed down to the fourth generation of the Anand family. The menu also includes **regional dishes from the sub-continent** as well as creations which are both innovative and progressive.

**It all started in Nairobi**, where Bishan Das Anand opened the legendary Brilliant Hotel, inspired by the work of their grandfather, Madhu's Brilliant was opened in 1980 by Sanjay and Sanjeev Anand aged 17 and 16 respectively. The name Madhu's was derived from the nickname of their father Jagdish Kumar Anand.

Madhu's has a **renowned catering division** that caters for weddings, bespoke corporate and high profile events including serving Prime Ministers, Royalty, celebrities and other dignitaries. The first Asian caterer to cater both at the House of Commons, Windsor Castle and Buckingham Palace.

All this accompanied by an eclectic wine list with an extensive choice of cocktails, mocktails and premium spirits, makes dining at Madhu's, a unique gastronomic experience.

 MADHU'S

AT

THE GROVE 

# NON-VEGETARIAN TASTING MENU

£80 PER PERSON

## Avocado & Mango Chutney (G) (Su) (Mu)

Poppadoms and dips

Wine Pairing: Laurent-Perrier La Cuvée, Champagne, France

## Jeera Scallop, Chilli & Garlic Prawn, Tandoori Salmon

### & Kuchumber Salad (F) (Cr) (M) (Su)

Cumin flavoured queen scallop, sautéed prawn and succulent grilled salmon

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

## Chicken Tikka, Seekh Kebab & Robata Chop with Pickled Salad,

### Blackberries & Mint Yoghurt (M) (Su)

Chargrilled spiced chicken and mini lamb skewers with Robata grilled tender lamb chop

Wine Pairing: Quid Pro Quo Malbec, Argentina

## Passion Fruit Sorbet

## Royal Thali: Dal Makhni, Murgh Makhni, Saag Gosht, Baingan Bhartha,

### Raita, Rice, Pickle, Salad & Mini Tandoori Naan (G) (M) (N) (Su) (Mu)

Madhu's Royal Thali was commissioned and produced for the first ever Asian catered event by Madhu's at Windsor castle for HRH King Charles

Wine Pairing: Decoy Zinfandel, Duckhorn, Sonoma County, USA

## A Dessert Trio of

## Plaisir Au Chocolat, Gajjar Halwa & Badam Kulfi (G) (M) (N) (E) (So)

Laduree's famous chocolate and hazelnut dessert served alongside warm carrot halwa and cardamom infused clotted cream Indian ice cream

Wine Pairing: Château La Rame, Ste-Croix-du-Mont, France

**£60.00** Supplement for wine pairing tasting menu

\* Tasting menu is for the entire table

*Tilda*

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) Crustacean - (So) Soya  
(Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts

Please note - a discretionary 12.5% service charge will be added to your bill.



# VEGETARIAN TASTING MENU

£80 PER PERSON

## Avocado & Mango Chutney (G) (Su) (Mu)

Poppadoms and dips

Wine Pairing: Laurent-Perrier La Cuvée, Champagne, France

## Paneer Tikka, Achari Gobhi & Malai Broccoli (M) (Mu) (Su)

Paneer tikka, pickled cauliflower florets and creamed broccoli with cheese

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

## Aloo Tikki, Chilli Paneer & Palak Patta Chaat (G) (M) (So) (Su) (Ce)

Potato patty on a bed of spiced chickpeas, chilli flavoured cottage cheese with peppers, crispy fried spinach and samphire

Wine Pairing: Quid Pro Quo Malbec, Argentina

## Passion Fruit Sorbet

## Royal Thali: Dal Makhni, Punjabi Kadhi, Saag Paneer, Baingan Bharta,

## Raita, Rice, Pickle, Salad & Mini Tandoori Naan (G) (M) (Su) (Mu)

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# VEGAN TASTING MENU

£80 PER PERSON

## Avocado & Mango Chutney (G) (Su) (Mu)

Poppadoms and dips

Wine Pairing: Laurent-Perrier La Cuvée, Champagne, France

## Shakarkandi Tikka, Achari Gobhi,

## Sakela Bhutta & Kuchumber Salad (Mu) (Su)

Sweet potato tikka, pickle flavoured cauliflower and grilled baby corn,  
served with an onion, tomato and cucumber relish

Wine Pairing: Wachau Federspiel Grüner Veltliner, Austria

## Aloo Tikki, Chilli Garlic Mushroom & Palak Patta Chaat (G) (Su)

Potato patty on a bed of spiced chickpeas, chilli flavoured baby mushrooms  
with peppers, crispy fried spinach and samphire

Wine Pairing: Quid Pro Quo Malbec, Argentina

## Passion Fruit Sorbet

## Royal Thali: Bhindi Masala, Jeera Aloo, Pindi Channa, Baingan Bhartha,

## Raita, Rice, Pickle, Salad & Mini Tandoori Roti (G) (Su) (Mu)

Madhu's Royal Thali was commissioned and produced for the first ever Asian  
catered event by Madhu's at Windsor castle for HRH King Charles

Wine Pairing: Decoy Zinfandel, Duckhorn, Sonoma County, USA

## Trio of Chocolate Torte, Mango Sorbet & Lemon Tart (G) (N)

Wine Pairing: Château La Rame, Ste-Croix-du-Mont, France

**£60.00** Supplement for wine pairing tasting menu

\* Tasting menu is for the entire table

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# APPETISERS

## Vegetarian

-  **Vegetable Samosa** (G) (Su) (Se) **£12**  
A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas. Served with tamarind chutney. (Su)
-  **Masala Mogo** (Su) **£13**  
Crispy fried cassava chips tossed in roasted spices.
- Aloo Tikki** (G) (M) (Su) **£13**  
Potato patties filled with garden peas and served with tangy chickpeas, yoghurt, mint and tamarind chutney.
-  **Palak Patta Chaat** (M) (Su) **£16**  
British marsh samphire and crispy battered baby spinach leaves with chilli, turmeric and fresh coriander, dressed with chutneys.
-  **Chilli Paneer** (G) (M) (So) (Su) (Ce) **£16**  
 Cottage cheese marinated in ginger and garlic tossed with green chillies, onions and peppers in a wok.
- Mock Chilli Chicken** (G) (M) (So) (Su) **£17**  
Rich & spicy plant based protein pieces tossed in a wok with fresh green chillies, fenugreek & a blend of spices.

## Non-Vegetarian

-  **Chilli & Garlic Prawns** (Cr) (M) (Su) (Ce) **£21**  
King prawns stir fried with garlic, red chillies and a touch of lime.
- Chicken Samosas** (G) (Su) **£14**  
Crisp fried triangular pastries filled with mildly spiced minced chicken.
-  **Jeera Chicken** (M) **£18**  
Rich and spicy chicken on the bone, tossed in a wok with fresh green chillies, fenugreek and a blend of spices
- Kadak Calamari** (G) (Mo) (E) **£22**  
Crispy fried calamari tossed with cumin and chilli.
- Poppadoms and chutneys** (G) (Su) (Mu) compliments from Madhu's


Key:  :Madhu's Signature Dish  :Vegan  :Chilli

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# FROM THE TANDOOR / ROBATA GRILL

## Vegetarian

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**Achhari Gobhi** (M) (Mu) (Su)

Grilled cauliflower florets marinated in Indian pickling spices.

£16
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**Asparagus Choma** (Su)

British asparagus spiced with chilli and lemon, grilled on the robata.

£16
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**Paneer Tikka** (M)

Indian cottage cheese marinated in chilli, turmeric and yoghurt.

£18

## Non-Vegetarian

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**Jeera Scallops** (Mo) (M) (Su)

Seared king scallops served with a tangy relish.

£25
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**Tandoori Salmon** (F) (M)

Spiced marinated fillets of Scottish salmon in a dill marinade.

£22
- Jhinga Achari** (Cr) (M) (Su) (Mu)

Butterfly king prawns marinated with pickling spices and chargrilled.

£24
- Murgh Tikka** (M) (Su)

Traditionally spiced and marinated chicken thigh, chargrilled on the robata.

£20
- Murgh Malai** (M)

Chicken breast lightly spiced with a creamy marinade chargrilled on the robata.

£20
- Seekh Kebabs** (M)

A delicacy of lamb mince kebab cooked on skewers.

£20
- 

**Robata Chops** (M)

New Zealand lamb chops, marinated in ginger and aromatic spices.

£22

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# SHARING PLATTERS


Designed for 2 guests and served with salad and chutneys

-  **Vegan** (G) (Su) (Mu) (Se) **£43**  
Achari Gobi, Asparagus Choma. Masala Mogo,  
Vegetable Samosa and Palak Patta Chaat
- Vegetarian** (G) (M) (Su) (Mu) (Se) **£43**  
Achari Gobi, Paneer Tikka, Masala Mogo,  
Vegetable Samosa and Palak Patta Chaat
- Non-Vegetarian** (M) (Cr) (F) (Ce) (Su) **£49**  
Chilli & Garlic Prawns, Tandoori Salmon, Robata Lamb Chops,  
Seekh Kebabs and Murgh Tikka

## MAIN COURSE

### Vegetarian

-  **Madhu's Makhani Dal** (M) (Su) **£15**  
Slow cooked black lentils braised with butter and tomato,  
flavoured with fenugreek and garlic, finished with cream.
-  **Channa Masala** (Su) **£15**  
Chickpeas gently simmered in our unique masala blend of spices.
- Karahi Paneer** (M) (Su) **£20**  
A classic dish of stir-fried cottage cheese with peppers and onions  
in a wholesome masala sauce.
-  **Aloo Bhindi Masala** (Su) **£19**  
Stir fried okras and potatoes with onions, tomatoes  
and a touch of spice.
-  **Baingan Ka Bhartha** (Su) **£19**
-  Char-smoked aubergine mash, cooked with onion,  
cumin and green peas.
- Punjabi Kadi** (M) (Mu) **£19**  
Vegetable dumplings simmered in a light gram flour and sour  
yoghurt curry tempered with mustard seeds and curry leaves.
- Mock Murgh Makhani** (G) (M) (N) (So) (Su) **£24**  
Our house favourite of tandoori grilled plant based protein tikkas,  
simmered in buttery fresh tomato sauce, flavoured with  
fenugreek & finished with cream.

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## MAIN COURSE

## Fish & Seafood

## Masala Fish (F) (M) (Su)

**£26**

Fillet of fish prepared in Madhu's unique masala, flavoured with roasted carom seeds.

## Prawn Moilee Curry (Cr) (F) (Mu) (Su)

**£29**

✓ Succulent king prawns braised in a creamy coconut curry mildly spiced with fresh turmeric, ginger, mustard seeds and curry leaves.

## Meat

## Kashmiri Rogan Josh (M) (Su)

**£29**

The classic lamb curry of Kashmir. British lamb dices, slowly braised with a multitude of spices.

## Saag Gosht (M) (Su) (Mu)

**£29**

A classic dish of slow cooked lamb leg and robust spices blended with fresh mustard and spinach leaves.

**Boozii Bafu** (M) (Su)

**£32**

Madhu's signature spring lamb chops on the bone, gently cooked with onions, tomatoes and freshly roasted ground spices.

**Madhu's Lamb Shank (M) (Su)**

**£34**

Madhu's special lamb shank  
braised in our signature machuzi sauce.

# Chicken

**Masaledar Kuku (M) (Su)**

**£27**

Madhu's signature chicken thigh cooked in a rich luscious sauce full of rich aromatic spices.

**Murgh Makhani** (M) (N) (Su)


**£27**

Our house favourite of tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce, flavoured with fenugreek and finished with cream.

## Methi Chicken (M) (Su)

**£27**

Chicken Sauteed dry with fresh fenugreek leaves and aromatic spices.




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# ACCOMPANIMENTS

-  **Jeera Aloo** (Su) £11  
Slow cooked potatoes dice tossed with roasted cumin seeds.
-  **Tarka Channa Dal** (Su) £11  
Split yellow lentils with turmeric, garlic, cumin and red chilli.
- Saag Paneer** (M) (Su) (Mu) £11  
Indian cottge cheese infused with fresh young spinach paste.
-  **Garlic Mushroom** (Su) £11  
Button mushroom flavoured with fresh garlic sauce.

## RICE

- Steamed Rice** £6  
**Mutter Pilau** £7
- Vegetable Biryani** (G) (M) (Su) £20  
**Chicken Biryani** (G) (M) (Su)  £24  
**Lamb Biryani** (G) (M) (Su) £28

## BIRYANI

## RAITA & SALAD

- Cucumber and Carrot Raita** (M) £7  
**Boondi Raita** (M) £7  
**Garden Salad** (Su)  £9
- Tandoori Naan** (G) (M) £7  
**Tandoori Roti** (G)  £7  
**Lachedar Paratha** (G) (M) £7  
**Garlic Naan** (G) (M) £7  
**Peshwari Naan** (G) (M) (N) £8

## BREAD

\* All dishes are medium spiced.


\* Please inform your waiter for any specific requirements.

\* Please inform your order taker of any allergy or special dietary requirements before placing your order.

\* Please note that we do work in an environment that handles numerous ingredients and allergens.

\*The price includes VAT.

\*A 12.5% discretionary service charge will be added to your final bill.

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