



**"Authentic and exotic Indian flavours with a Western connection
– where East meets West"**

At Holi & Bhang, our philosophy is to bring you a sensation and experience of India through authentic and traditional Indian flavours.

Our expert chefs were highly trained at the 5 star Oberoi and Taj Hotels in India, each having their own Michelin Restaurants.

They have a vast experience in select international restaurants that has allowed them to develop their innovations on authentic Indian cuisine to provide a modern and European blend of style and presentation to traditional Indian dishes.

Situated within the inspiring building and grounds of Farnley Tower Guesthouse, Durham, we wish you a very special culinary experience.

No service charge included but please tip the staff if you are happy with the staff, service, food, drinks, venue, atmosphere, experience.

Appetiser

Assorted Papadams (v) £1.95 (per person)

With relishes / pickles / spices

Soups and Salads

Green Salad 🌱 (v/vegan) £5.50

Tender salad leaves tossed with cucumber, cherry tomatoes, red onion, mixed bell peppers, pomegranate kernels with honey and mustard dressing

Nawabi Murgh (chicken) Salad 🌱 £7.50

Chicken breast with tender salad leaves tossed with cucumber, cherry tomatoes, red onion, mixed bell peppers, pomegranate kernels (when in season) with honey and mustard dressing

Dal Shorba (d) (v) £7.50

With Baby Garlic Naan

🌱 Medium 🌶️ Hot 🌶️🌶️ Extra Hot

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Piyazi 🍴 (v/vegan) £5.95

Crispy spiced onion spinach and gram flour fritters

Samosa 🍴 (v/vegan) £5.95

Pastry pyramids stuffed with spiced potatoes and green peas

Paneer Tiranga Tikka 🍴 (d) (v) £6.95

Silken Paneer marinated in spiced hung curd stuffed with sweet and sour stuffing, grilled with onions and peppers in tandoor

Gun Powder Kakra 🍴🍴 £8.95

Crispy fried Soft shell crab coated with gunpowder spices

Salmon Dilbahar 🍴 (d) £8.95

Medallion of Scottish salmon marinated in dill infused hung curd grilled to perfection

Sunehra Jhinga 🍴🍴 (d) £8.95

King prawns marinated with Lemon grass and red chilli paste finished in tandoor

Murgha Tikka 🍴🍴 (d) £7.50

Chicken tikka marinated in exotic spice concoction to tingle your taste buds

Murgh Malai 🍴 (d) £7.50

Morsels of Chicken breast marinated in mace and Cardamom infused creamy cheese.

Reshmi Kebab 🍴 £7.95

Delicately spiced chicken mince grilled in tandoor

Adraki Pasliyan 🍴 (d) £8.95

Tender French trimmed lamb chops marinated with hint of ginger and Awadhi spices cooked to perfection

Lamb Seekh Kebab 🍴 £8.50

Soft, succulent minced lamb, seasoned with ginger, garlic and green chilli

Lamb Tikka 🍴🍴 (d) £8.50

Lamb tikka marinated in exotic spice concoction to tingle your taste buds

King Prawn Bhaji 🍴🍴 £8.95

Large king prawns sliced and cooked in exotic spices, served with poori

Garlic King Prawns - Chef Tony Special 🍴 (d) £8.95

Succulent king prawns bathed in butter & special seasoning served with salad

Aloo Chaat 🍴🍴 (d) (v) £6.50

Cubes of potatoes with fresh chili, garlic & tomato puree giving a sweet & sour flavour, served with salad and tortilla chips

🍴 Medium 🍴🍴 Hot 🍴🍴🍴 Extra Hot

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Thali

A traditional Indian well balanced meal made up of different flavoured dishes including spicy, sweet, salty, sour, bitter and astringent. Served with either poori or roti or naan. Not available during busy periods.

Holi Thali (d) (v) £24.99

Vegetarian, a complete meal with chef's selection of vegetarian dishes

Bhang Thali £27.99

Non-vegetarian, a complete meal with chef's selection of non-vegetarian and vegetarian dishes

Subzi

Paneer Makhani 🌶️ (d) (v) (n) £10.95

Silky paneer tikka cooked in creamy Makhani tomato sauce

Makki Khumb Mutter 🌶️ (d) (v) £10.95

Corn kernels, garden peas and button mushrooms cooked in creamy Makhani sauce

Aloo Udaigiri 🌶️🌶️ (v/vegan) £10.95

Baby potatoes tossed with mustard seeds and curry leaves

Bhindi Bhaji 🌶️🌶️ (v/vegan) £10.95

Fresh okra cut in pieces and cooked in spicy onion sauce

Chana Masala 🌶️🌶️ (v/vegan) £10.95

Chickpeas cooked in spiced onions and tomato sauce

Paneer Karahi 🌶️ (d) (v) £11.95

Vibrant spicy fried paneer with peppers and tomatoes

Saag 🌶️ (v) £10.95

Tender spinach cooked with choice of Paneer / Mushrooms / Potatoes

Tadka Dal 🌶️ (v/vegan) £10.95

Lentils tempered with garlic, cumin and coriander

Dal Makhani 🌶️ (d) (v) £10.95

A classic Indian dish made with whole urad dal, red kidney beans, butter and spices

Vegetable Karahi 🌶️ (v/vegan) £10.95

Bhuna style peppers with coriander & spices

🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️ Extra Hot

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Gosht

Hariyali Gosht 🍴(d) £16.95

Tender lamb cooked with baby spinach

Indian Railway Lamb Curry 🍴(d) £16.95

Classic lamb curry cooked with potatoes in curry leaf scented Coconut gravy remnant of The Raj

Gosht Rogan Josh 🍴 £16.95

Traditional Kashmiri lamb dish cooked with tomatoes flavoured with fennel seeds and dry ginger

Laal Maans 🔥🔥 £16.95

Specialty from state of Rajasthan where lamb meat is cooked with fiery dry chillies and cloves

Rara Gosht 🍴🍴 £16.95

Minced lamb cooked with generous mixture of cinnamon, cloves, cardamoms, peppercorns and spicy masala sauce

Lamb Resader 🍴🍴 £16.95

Succulent tender lamb cooked in a medium sauce with mixed peppers and a special blend of spices

Murgh

Kozi Kari Chettinad 🍴🍴 £15.50

South Indian delicacy of tender chicken cooked in onions and Tellicherry peppers based spiced concoction

Murgh Makhani Masala 🍴(d)(n) £15.50

Classic North Indian chicken curry with tomato based masala sauce

Murgh Banjara 🔥🔥 £15.50

Fiery chicken curry cooked with red chillies

Murgh Badami Khurma 🍴(d)(n) £15.50

A classic Awadhi chicken preparation made with almond paste, yoghurt and saffron cream

Hariyali Murgh 🍴 £15.50

Tender chicken cooked with baby spinach

Murgh Moille 🍴(d)(n) £15.50

A rare dish from the Indian community of East Africa. A rich, medium spiced, smooth blend of chicken, cream, yoghurt, onions, garlic, coconut, tomatoes and masala

Chicken Tikka Masala - Chef Tony Special 🍴(d)(n) £15.50

Nation's favourite sweet & mild nutty mixture with a special blend of rich spices cooked in a creamy sauce

North Indian Garlic Chili Chicken 🔥🔥 £15.50

*Cooked in a caramelised spring onion sauce with red sweet peppers and spices
(can also make with lamb or king prawns £2 supplement)*

Malayan Chicken 🍴(d) £15.50

Mild dish cooked with bananas and pineapple in a smooth creamy sauce

🍴 Medium 🔥 Hot 🔥🔥 Extra Hot

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Sāmūndārī Khāzānā

Machli Jhal Jhal Bhuna 🌶️ £16.95

Bangladeshi favourite with pan grilled sea bass and a tasty sauce made with onions, tomatoes and spices

Goan Fish Curry 🌶️🌶️ £16.95

Seabass cooked in spicy coconut, onion and red chilli sauce tempered with curry leaves

Jhinga Kaali Mirch 🌶️🌶️ £16.95

King prawns cooked in mouthwatering combination of tomatoes, green chillies and mixed peppers

Malabari Jhinga 🌶️ (d) £16.95

King prawns cooked in curry leaves and mustard infused dairy milk and tomato sauce

The Classic Collection

Madras / Bhuna / Vindaloo / Jalfrezi / Dhansak / Patia / Dopiaza / Balti

Chicken £14.50 Lamb £16.50 King Prawns £16.50 Chicken Tikka £15.50

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Street Food

These dishes are only available as a pre-starter when ordered with a starter and a main dish

Samosa Chaat 🌶️ (d) (v) £7.50

The most popular Indian street-food made with crushed samosa covered with chickpeas sauce, masala, chutney, spices, creamy yoghurt, fresh coriander and pomegranate seeds (when in season)

Paneer Pakora 🌶️ (d) (v) £7.50

Great for kids and amazing during monsoons. Spicy fried battered paneer served with a coriander chutney

Murgh Chaat 🌶️🌶️ (d) £7.50

Perfect road-side snack-food made with crispy fried chicken, chilli spices, tangy tamarind, creamy yoghurt and fresh coriander

Murgh Lollipop 🌶️ £7.50

Perfect railway snack-food. Spicy, marinated fried chicken wings on the bone served with a selection of chutneys and sauces

Batata Veda 🌶️ (v/vegan) £7.50

Everyone's favourite snack-food especially with a coriander chutney. So simple and so easy. Spicy flavoured battered mashed potato ball fried and served with a selection of chutneys and sauces

Methi Pakora 🌶️ (v/vegan) £7.50

An essential delicacy for guests in the Indian State of Gujarat. Freshly chopped fenugreek leaves mixed with spices and flour, crispy fried and served with a selection of chutneys and sauces

🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️ Extra Hot

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Our Signature Dishes

Nalli Sikandari 🌶️🌶️ £24.95

Slow cooked lamb shank flavoured with roasted Cumin glazed with red wine infused sauce

Murgh Kesri Pasanda 🌶️ (d) (n) £20.95

Chicken breast stuffed with mince and nuts flavoured with Saffron

Jardaloo Ma Batak 🌶️🌶️ £21.95

Duck breast cooked with tamarind, soya sauce & sweet apricot chutney

Sarson Baata Salmon 🌶️🌶️ £21.95

Salmon fillet poached in mustard infused spiced sauce

Subzi Kofta 🌶️ (v) £15.95

Mix vegetable dumplings smothered in basil and tomato sauce

Kofta Jalfrezi 🌶️🌶️ (d) (v) £15.95

Vegetable patties cooked in a special blend of tandoori sauce, fresh ginger & chili

Hyderabadi Biryani 🌶️🌶️ (n)

Aromatic basmati rice layered with choice of:

Chicken £16.95

Lamb £18.95

King Prawns £18.95

Vegetables £14.95

served with Raita

🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️ Extra Hot

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Sides & Sundries

Steamed Basmati Rice (v/vegan) Standard Size £2.95 - Large Size £3.95

Saffron Pulao (v/vegan) Standard Size £3.95 - Large Size £4.45

Tandoori Roti (v/vegan) £3.45

Naan (d) (v) £3.45

Garlic Naan (d) (v) £3.45

Peshawari Naan (d) (v) (n) £4.25

Chilli Cheese Naan 🍷 (d) (v) £4.25

Lachha Pratha (v) £4.25

Cucumber and Mint Raita (d) (v) £1.95

Chips (v/vegan) £2.95

Masala Chips 🍷 (v/vegan) £3.50

Desserts

Gulab Jamun (d) (v) (n) £4.95

Traditional doughnuts soaked in saffron syrup served hot with vanilla ice cream

Gajarella (d) (v) (n) £4.95

Carrots, nuts & Cardamom infused dessert served hot with vanilla ice cream

Kulfi (Malai, Mango, Pistachio) (d) (v) (n) £4.95

Classic Indian frozen dessert made with evaporated milk and nuts

Rasmalai (d) (v) (n) £4.95

Melt in the mouth cottage cheese dumplings soaked in creamy reduced milk with cardamom

🍷 Medium 🍷🍷 Hot 🍷🍷🍷 Extra Hot

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