



LAL BAGH

R E S T A U R A N T

Lal Bagh offers a unique sophisticated dining experience for those who are passionate about their food. It gives us the perfect opportunity to share our knowledge of flavours and spices with you. All dishes are prepared with fresh herbs and spices, and each dish will have its own distinctive flavour and aroma.

Our service is very important to us as it is essential for all our customers to feel at home.

Our building dates as far back as into the early 14th century. The building is exquisite and is surrounded by the beauty of the natural countryside and touches the heart of history. The small village of Weobley is renowned for its timber framed houses.

Our highly trained award winning chef, Mr Salam's love for cooking started when he was very young spending quality time in his mother's kitchen. His art of cooking was greatly inspired and motivated from his mother. Mesmerized with deep passion he wanted to be a chef from a young age. Over the years he has cooked for some of the finest prestigious restaurants where his expertise has been greatly recognised and appreciated by food lovers.

Lal Bagh is much more than just a restaurant, it's a wonderfully exotic culinary experience. With our high standards of food and stylish service there are very few that can compete.

Appetisers

Papadom (Plain or Spiced) 0.80

Condiments

2.50



Starters

VEGETARIAN SELECTION

Onion Bhaji	4.50	Spicy Kachuri	4.50
Crispy onions seasoned & deep fried with gram flour until golden brown		A popular South Indian savoury with a filling of spicy lentils & peas	
Samosas (Home-Made Recipe)	4.50	Stuffed Mushrooms	4.95
Traditional triangular Indian savoury pastries with vegetable stuffing		Mushrooms stuffed with garlic & cheese, wrapped in bread crumbs then deep fried	
Garlic Mushrooms & Spicy Potato	4.50	Aloo Chops	4.50
Sliced mushrooms and potatoes with garlic and herbs.		Seasoned mashed potatoes covered in bread crumbs and deep fried.	
Paneer Tikka	4.50	Paneer Pavlova	4.95
Indian cottage cheese seasoned with spices, cooked in the clay oven then sizzled on a pan with fried onions		Paneer cooked in a exotic sauce with pineapple peppers and topped with mozzarella cheese.	
Aloo Singara	4.50	Vegetable Platter (For 2 People)	9.95
A Punjabi style pastry filled with spiced potatoes, deep fried till golden brown.		A selection of onion bhaji, samosas & spicy kachuri	

TANDOORI SELECTION

Samosas (Home-Made Recipe)	4.95	Mudhoo De Hash	5.95
Seasoned chicken or minced lamb in traditional Indian savouries		Duck tikka stirred with honey and sesame seeds	
Chicken or Lamb Tikka	4.95	Imli Lamb Chops	5.95
Succulent pieces of chicken or lamb marinated with herbs & spices & cooked in the tandoor		Lamb chops cooked in garlic sweet & sour sauce infused with fennel & mustard seeds	
Sheek Kebab	4.95	Nargis Kebab	5.50
Traditional skewered minced lamb, distinctively flavoured with herbs & spices		Indian style scotch egg wrapped in minced lamb & served with an omelette on top	
Tandoori Mixed Kebab	5.95	Chicken or Lamb Shashlik	5.50
A combination of chicken tikka, lamb tikka & sheek kebab		Succulent pieces of marinated chicken or lamb tikka barbecued with onion, peppers & tomatoes	
Tandoori Chicken	4.95	Chilli Chicken Pakoras	5.95
Marinated chicken cooked in tandoori spices & char grilled		Unique chicken pakoras addressed with a tantalising stir-fry of onions, red peppers & bullet chillies	
Desi Roast (Home-Made Recipe)	4.95	Tikka Platter (For 2 People)	11.95
Chicken cooked in an array of Bangladeshi herbs & spices with caramelised onions		A selection of chicken tikka, sheek kebab, tandoori chicken & lamb chops	
Naga Wings	4.95		
hot marinated wings cooked in the tandoori oven, infused with naga chilli pickle.			

SEAFOOD SELECTION

Sardine Fish Cakes	5.95	Tandoori King Prawns	6.95
Sardines finely seasoned in delicate herbs and spices and deep fried in battered bread crumbs		King prawns marinated with fresh herbs & spices then cooked in the tandoor	
Prawn Cocktail	4.95	Garlic King Prawns	6.95
Prawns coated with prawn cocktail sauce over a bed of fresh mixed salad		Tempered wild king prawns pan fried in butter, garlic, spiced with paprika & turmeric	
Masalla Fish	5.95	Sea Bass	6.95
Telaphia fillet marinated in tandoori masalla shallow fried until crispy.		Sea bass fillet shallow fried in chef's special spices.	
Prawn Puree	5.95	Fish Tikka	5.95
Prawn bhuna served on shallow fried bread		salmon in a rich spicy marinade of dill, fennel, ginger and a trace of mustard, then gently grilled	
King Prawn Mudhoo	6.95	Seafood Platter (For 2 People)	12.95
King prawns cooked in a sweet & sour sauce served on a shallow fried bread		A selection of samosas, tandoori king prawns, fish tikka & masala fish.	



House Specials

Served with minced lamb sauce, special pilau rice & nan bread (24 hour notice required)

Kurzi Murgh (For 2 People)

29.95

Whole chicken marinated in carefully selected spices overnight & slow cooked in the oven for a flavoursome dish

Kurzi Lamb (For 2 People)

49.95

Lamb leg marinated in mouth watering spices overnight then slow cooked in the oven to produce a magical experience

Thali Dishes

A selection of small sample dishes, served on a thali with pilau rice and nan bread.

Thakur Thali

14.95

Vegetable Dishes served on a thali dish

Nawabi Thali

16.95

Chicken & Lamb dishes served on a thali dish

Desi Thali

17.95

Chicken, lamb, prawn & vegetables, served on a banana leaf with rice & chapati

Tandoori Specials

All served with fresh salad

Chicken or Lamb Tikka

8.95

Succulent pieces of marinated chicken or lamb marinated in delicate herbs & spices then roasted in the tandoor

Tandoori Chicken

8.95

Half spring chicken with herbs & spices, skewered & gently cooked in the tandoor

Chicken or Lamb Shashlick

9.95

Succulent pieces of marinated chicken or lamb infused with spices then barbecued with onion, peppers & tomatoes

Lamb Chops

11.95

Seasoned with herbs & spices then slowly char grilled served with salad

Vegetable Shashlick

9.95

Indian cheese (paneer), mushrooms & sweet potatoes char grilled with onions & mixed peppers in classic tandoori masalla

Desi Roast (Home-Made Recipe)

9.95

Half spring chicken cooked in an array of Bangladeshi herbs, spices with caramelised onions

Tandoori King Prawns

11.95

King prawns marinated with fresh herbs & spices then cooked in the tandoor

Fish Tikka

9.95

Chunks of salmon matured in a rich spicy marinade of dill, fennel, ginger & a trace of mustard oil then gently grilled

Tandoori Big Combo

12.95

A variety of succulent pieces of chicken tikka, lamb tikka, sheek kebab, tandoori chicken & tandoori king prawn served with nan bread

Home Style Cooking

All home style dishes are authentically cooked in the same method in which we would cook them at home. Each dish is distinctively cooked & spiced for sharp flavours

Staff Curry (Chicken or Lamb) Cooked on the "bone" in a traditional handi in Bangladeshi's most authentic home style cooking. A hot and spicy dish with exotic flavours. (Please ask staff for more details)	11.95
Desi Lamb Chops Lamb Chops infused with fried garlic & ginger cooked with green chillies, tomatoes in chefs unique spices	11.95
Khobi Gust Chicken or Lamb cooked with cabbage in Bangladeshi spices in our complete home style method	9.95
Lentil Khazana Chicken or Lamb garnished with dry cooked lentils in our chefs special spices	9.95
Keema & Khobi Minced Lamb cooked with cabbage in light spices & infused with Bangladeshi Achar for a more flavoursome taste	9.95
King Prawn Khazana King Prawns garnished with dry cooked lentils & Bangladeshi shatkora in our chefs special spices	12.95
Mass Salom Bangladeshi white fish cooked in a rich flavoured Bangladeshi sauce with potatoes	11.95
Desi Korai (Chicken or Lamb) Meat on the bone cooked with in a iron wok with garlic, ginger, bullet chillies, garam masalla and a hint of butter	11.95

Chef Specials

All dishes are accompanied with rice

Lal Bagh Special A combination of chicken, lamb & prawns cooked with onions, peppers, mushrooms in chefs special sauce.	12.95
Tandoori Murgh Delight (on the bone) Tandoori grilled breast and egg cooked with minced lamb in chefs masalla spices	12.95
Bombay Palak Strips of tandoori chicken cooked with potatoes and spinach, in tandoori spices with onions and peppers	12.95
Chef Special Shenaazi A combination of chicken & lamb cooked with onions, peppers complimented with spinach in selective spices	12.95
Hyderabadi Masalla Asamki Marinated chicken or lamb garnished with onions & peppers in a dual of balti & masalla flavours	12.95
Chennai Chilli Chicken or lamb cooked with onions, peppers, garlic cloves and diced chillies.	12.95
Sylheti Jalfrezi Asamki A variation of the traditional Jalfrezi infused with the hot Bangladeshi naga chilli	12.95
Rajasthani Dalchini Chicken or lamb cooked in herbs & spices, garnished with cinnamon & bay leaves for a more flavoursome dish	12.95
Gujrati Meeta Khodu Chicken or lamb presented with cubes of sweet butternut squash in a thick sauce, seasoned with spices & a touch of lentils	12.95
Mumbai Zeera Chicken or lamb cooked in a semi dry sauce with cumin, cherry tomatoes and Mumbai spices	12.95
Redfort Delicacy Minced lamb garnished with fresh herbs then slow cooked with potatoes & peppers	12.95
Bombay Begun Chicken or Lamb cooked with baby aubergine in a sweet, sour and hot sauce	12.95
Salmon Bihari Chunks of marinated salmon prepared with onions, peppers, fenugreek & fresh herbs	13.95
Jhinga Zafroni Tandoori king prawns & salmon tikka slow cooked in onions, bay leaves & tomatoes	13.95
Jhinga Paneer Tandoori king prawns cooked in delicate spices & fresh herbs with Indian cheese & baby spinach leaves	13.95



Signatures

Imli Stir Fry	9.95
Marinated chicken or lamb stir fried with roasted garlic, tamarind & black pepper in our chefs unique formula	
Kofta Curry	9.95
Meat balls and potatoes cooked with bay leaves, selection of spices, in a medium hot sauce.	
Beef Shatkora	9.95
Beef strips cooked with fresh herbs & spices with Bangladeshi citrus fruit and potatoes.	
Beef Jalfrezi	9.95
Cooked in ginger & garlic with onions, peppers & green chillies resulting in a slightly hot & spicy dish	
Tikka Garlic Fry	9.95
Chicken or lamb tikka cooked with onions, peppers in a garlic and spicy based sauce	
Lamb Shank	12.95
Lamb shank slow cooked in a spicy casserole to give you tender flavoursome lamb	
Duck Kashmiri	12.95
Pieces of succulent duck cooked in a special medium sauce consisting of onions, peppers, garlic, ginger & curry leaves	
Duck Chilli Garlic	12.95
Hot and spicy dish in a hot spicy chilli sauce garnished with coriander.	
Shashlik Special	9.95
Tandoori cooked shashlik cooked in a slightly hot sauce with a hint of cardamom.	
Mango Delight	9.95
Chicken or lamb cooked with ringed onions and peppers in a mango sauce with a hint of chilli	
Sea Bass Tawa (Contains bones)	13.95
Whole Sea Bass matured in herbs, spices & shallow fried, served on a sizzling pan with abed of onions	
Sea Bass Special (Contains bones)	14.95
Whole sea bass textured with dill, fennel & mustard seeds with onions & peppers wrapped in banana leaf & slowly grilled (Served with Rice) (Banana leaf due to availability)	
King Prawn Imli Stir Fry	13.95
King Prawns stir fried with roasted garlic, tamarind & black pepper in our chefs unique formula	
King Prawn Shobta	13.95
King Prawns pan cooked in various herbs & spices with onions, peppers, tomatoes & baby spinach leaves infused with a Bangladeshi citrus fruit	
Goan King Prawns	13.95
King prawns cooked in delicate herbs and spices, with coconut and mustard seeds	

Diriyani Dishes

Steamed pilau rice seasoned & spiced together with, chicken, lamb, prawn or vegetables served with a side of vegetable curry sauce.

Vegetable	8.95
Chicken, Lamb or Prawn	9.95
Chicken or Lamb Tikka	10.95
King Prawn	13.95
Lal Bagh Special	11.95
Cooked with tandoori chicken, keema and prawns.	

Traditional

BHUNA

A semi dry dish prepared with caramelised onions, peppers, ginger & garlic

JALFREZI

Cooked in ginger & garlic with onions, peppers & green chillies resulting in a slightly hot & spicy dish

MASALLA

This famous and popular dish is cooked beautifully with cream and herbs in our chefs own recipe

PATHIA

A traditional hot, sweet and sour dish prepared with garlic, onions & peppers

SAGWALLA

Cooked with herbs & spices complemented by fresh spinach

BALTI

Probably the most authentic dish recognised in the UK. The main ingredients are marinated in a sauce and tailored to perfection in an Indian style wok with onions, peppers & coriander.

(Add potatoes, mushrooms or spinach to your balti for an additional 95p)

MADRAS

Traditional favourite infused with garlic & lemon

Vegetable	7.95
Chicken, Lamb or Prawn	8.50
Chicken Tikka	8.95



KORAI

Cooked with onions, peppers, various herbs & spices. Rich in both colour & taste

ROGAN JOSH

Medium spiced with a topping of fresh tomatoes

KURMA

A very mild delicate preparation of curd, cream & spices, producing a very mild flavour

DUPIAZA

A dish prepared with onions, garlic & ginger in chefs own recipe

NORTH INDIAN GARLIC CHILLI

A hot & spicy dish in a hot garlic chilli sauce, garnished with coriander

DHANSAK

A very tasty sweet and sour dish cooked with lentils & pineapple

Lamb Tikka	8.95
King Prawn	12.95
Tandoori King Prawns	13.95

PLEASE NOTE: SOME DISHES ARE TRADITIONALLY COOKED WITH CHICKEN OR LAMB TIKKA

Regional Favorites

Achari Chicken or lamb cooked in fresh spices flavoured with a traditional Bangladeshi mixed pickle	9.95
Rezalla Chicken or Lamb cooked with strips of onions, peppers & green chillies infused with cardamom for an aromatic experience	9.95
Tawa Chicken or lamb cooked dry with onions, peppers & bullet chillies served on a sizzling pan with a hint of garam masalla	9.95
Shatkora A traditional dish of chicken or lamb cooked with fresh herbs & spices with Bangladeshi citrus fruit	9.95
Roshuni Chicken or lamb cooked in fresh herbs and spices with caramelised onions & garlic cloves	9.95
Naga-walla Chicken or lamb prepared in Bangladeshi very hot naga chilli based sauce, aromatic and mouthwatering.	9.95

The above dishes can be cooked with king prawn for an additional £3.00

Mild & Creamy

Chasni Marinated chicken or lamb prepared with almonds, yoghurt & mango chutney for a sweet mild taste	9.95
Makhani Prepared in a rich and creamy butter sauce with peeled tomatoes & mild spices	9.95
Butter Chicken A mild dish flavoured with cream and rich butter, and a hint of delicate spices	9.95
Passanda Mild and creamy prepared with cashew nuts and almonds	9.95
Labbabdar Chicken or lamb cooked in cream and medium spices with onions peppers and cheese.	9.95

The above dishes can be cooked with king prawn for an additional £3.00



English Meals

All served with salad & home cut chips

Scampi	7.95
Chicken Nuggets	7.95
Fish Fingers	7.95

Sides

Sardine Bhaji (Home-Made Recipe) Sardines finely diced & seasoned in delicate herbs & spices	4.50	Mushroom Bhaji Sliced mushrooms in garlic, ginger & medium spices	4.50
Tomato Satni (Home-Made Recipe) A traditional Bangladeshi cooked salad with barbecued tomatoes & garlic, garnished with coriander & green chillies	4.50	Tarka Dhall Lentils cooked in roasted garlic, ginger garnished fresh coriander	4.50
Spicy Potatoes (Home-Made Recipe) Dry potatoes tossed in roasted garlic & fenugreek with onions & peppers, lightly spiced	4.50	Bhindi Bhaji Okra cooked in medium spices & fenugreek	4.50
Aloo Bhindi (Home-Made Recipe) A combination of okra & potatoes prepared to our home made method	4.50	Begun Bhaji Aubergine's delicately cooked with onions & tomatoes	4.50
Dhall Sag Combination of spinach & lentils, presented beautifully with spices	4.50	Sag Aloo Fresh spinach tossed in lightly spiced onions & potatoes	4.50
Shabzi Bhaji A selection of vegetables in herbs & spices	4.50	Chana Bhaji Chick peas cooked with finely chopped onions, garlic and ginger.	4.50
Sag Bhaji Fresh spinach in caramelised onions & light spices	4.50	Sag Paneer Spinach & Indian cheese combined in spice & herbs	4.50
Bombay Aloo Spiced & flavoured potatoes	4.50	Aloo Gobi Potatoes & cauliflower combined in medium spices	4.50
Paneer Bhaji Indian Cottage Cheese in garlic, ginger & medium spices	4.50	Dim Bhuna Boiled eggs and potatoes cooked in a rich Bangladeshi sauce.	4.50

Rice

Plain Rice	Basmati fluffy boiled rice	2.95
Pilau Rice	Basmati rice cooked with fresh herbs	2.95
Fried Rice	Basmati fluffy rice cooked with fried onions	2.95
Garlic Fried Rice	Basmati rice fried with garlic, peppers & hint of turmeric	2.95
Lemon Fried Rice	Basmati rice fried with lemon strips	2.95
Egg Fried Rice	Basmati fluffy rice cooked with onions & egg	3.25
Coconut Pilau Rice	Sweet pilau rice flavoured with coconut	3.25
Mushroom Pilau Rice	Basmati rice spiced with mushrooms	3.25
Lal Bagh Special Rice	Basmati rice cooked with mushrooms & peas flavoured with tamarind	3.25

Dreads

Plain Nan	Classical Indian bread cooked in the tandoor	2.95
Keema Nan	Nan bread stuffed with minced lamb	3.25
Peshwari Nan	Nan Bread infused with sultanas, pistachios & coconut powder glazed with golden syrup	3.25
Garlic Nan	Nan bread coated in freshly diced garlic	3.25
Garlic & Coriander Nan	Nan coated in freshly diced garlic & coriander	3.25
Cheese Nan	Nan bread infused with cheese	3.25
Lal Bagh Special Nan	Nan bread stuffed with keema, garlic, coriander & green chillies.	3.25
Paratha	An exotic multi layered bread enriched with butter & baked on a tawa	2.95
Stuffed Paratha	Stuffed with vegetables	3.25
Roti	Tandoori Chapatti	2.50
Chapatti		1.95

Extras

Chips (Home-Made)	2.95
Cucumber Raita	2.95
Fresh Salad	2.95

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when placing your order. Some dishes contain nuts, dairy, seafood, seafood shells, fish bones, gluten, eggs, celery, onions, vegetables, oils or ghee.

