

TANDOORI MAIN COURSE

- 45. Mix Platter** £12.95
Malai Tikka, lamb boti kebab, fish cake, gilaafi sheek kebab, shammi kebab.
- 46. Seafood Platter** £14.95
Tandoori Salmon, tandoori king prawns, fish cake, monkfish tikka.
- 47. Tandoori Mixed Vegetable Platter** £10.95
Char grilled cauliflower, mushroom and Indian cottage cheese stuffed in bell peppers.

BIRIYANI

- 50. Murgh Biryani (Hyderabad)** £10.95
Fragrant basmati rice cooked slowly with aromatic stock and chicken pieces and caramelised onion in a sealed vessel retaining all the flavours.
- 51. Kachee Biryani (Lucknow)** £10.95
Fragrant basmati rice with succulent pieces of seared lamb garnished with caramelised onion and a side stock sauce.
- 52. Dum Ki Subz Biryani (North India)** £8.95
Basmati rice with southern style crunchy vegetables and caramelised onion with a side vegetable sauce.

RICE

- 70. Steamed Basmati** £2.15
Fragrant rice from Himalayan region, simply steamed.
- 71. Vegetable Pilau** £2.95
Aromatic combination of basmati rice and vegetables.
- 72. Saffron Basmati Rice** £2.55
Rice with caramelized onion and aromatic spices.
- 73. Lemon Rice** £2.95
Basmati rice tempered with mustard seed and freshly squeezed lemon and lime juice.
- 74. Mushroom Rice** £2.95
A unique mix of wild and basmati rice with mixed mushroom.

SIDE DISHES

- 55. Bombay Potatoes** £3.55
- 56. Garlic Spinach** £3.55
- 57. Tandoori Roasted Aubergine Crush** £3.95
- 58. Cumin and Butter Tossed Broccoli** £3.55
- 59. Khumb Matar** £3.55
Mushrooms and peas in rich onion gravy.
- 60. Chana Masala** £3.55
Chick peas cooked with onion and tomato masala.
- 61. Kadhai Style Vegetables** £3.95
- 62. Dal Makhani** £3.55
A rich delicacy of slow cooked black lentils with garlic and tomatoes, finished with cream and fenugreek.
- 63. Dal Tarka** £3.55
- 64. Bhindi Bhaji** £3.55
Fresh okra tossed with onion and cumin seeds.
- 65. Rajma Masala** £3.55
(Red Kidney Beans)

BREAD

- 75. Tandoori Naan** £2.10
- 76. Garlic and Coriander Naan** £2.45
- 77. Peshwari Naan** £2.60
- 78. Cheese Naan or Cheese and Chilli Naan** £2.75
- 79. Keema Naan** £2.75
- 80. Tandoori Paratha** £2.45
- 81. Tandoori Roti** £2.25
- 82. Chapati** £1.65



“Why not celebrate your special occasion in Hox’s private function room...”



We are able to deal with all catering requirements, why not let our chef take control of the cooking for your special occasion.

For Evening Customers Free Parking Available
(50 yards from the restaurant, please ask for permit)

HB

155 Fisherton Street, Salisbury, Wiltshire SP2 7RP

Telephone **01722 341600**

www.hoxbrasserie.co.uk



Take Away Menu

HB HOX BRASSERIE

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20% Discount on
all takeaways from
5.30pm - 7.30pm

A LA CARTE MENU

- Papadom Basket** £0.65
- Chutney Selection** £0.60
- 01. Onion Bhaji** £3.25
Flavoured with cumin and ajwain, served with a sauce of tomatoes and mustard.
- 02. Potato Cakes** £4.25
Pan fried potato cake flavoured with ginger, fennel and served on a bed of chick pees, tamarind and sweet yoghurt, commonly known as 'Aloo Tikka' this is a very popular street snack in the state of Gujarat western Indian.
- 03. Goat Cheese Salad** £4.45
Goat cheese, lambs lettuce, rocket leaves, red salad, cherry tomatoes, beetroot, fresh mangoes and smoked cashew nuts.
- 04. Fish Cake** £4.90
Fresh sword and cod fish cake, flavoured with mustard and curry leaves, served with sea food raita.
- 05. Tandoori Prawns** £6.95
Tiger prawns marinated with rosemary, vinegar and exotic spices then char grilled, served on beds of garlic potato mash.
- 06. Soft Shell Crabs** £6.95
Golden fried with spices and served on a bed of sweet roast pepper, cherry tomato and local potatoes.
- 07. Stir Fried Baby Calamari Rings** £5.45
Baby calamari tossed with curry leaves, mustard seed, green chilli and fresh lime juice.
- 08. Malai Tikka** £4.95
Chicken breast tikka marinated in cheddar cheese, yoghurt, cream, green cardamom, hint of green chilli and slow roasted.
- 09. Lamb Shami Kebab** £4.95
Gently spiced minced lamb cooked with yellow lentil and flavoured with aromatic Indian herbs.
- 10. Lamb Chops** £5.50
Succulent chops of young lamb char grilled in a Rajasthani marination of fresh coriander, garlic and cardamom.
- 11. Duck Tikka** £6.95
Tikkas of Gressingham duck marinated for a number of hours in a tandoori marinade of ginger, garlic, coriander then char grilled, its a succulent meat with a fantastic gamey flavour.
- 12. Mixed Starter** £4.95
Leave it to our chef to choose.

CHEF SPECIALS

- 20. Pan Grilled Chicken** £11.95
Breast of British chicken marinated in Goan spices, pan grilled and served with aromatic sauce and pickled red onion.
- 21. Laal Maans** £12.95
Tender cubes of lamb slow cooked in a Rajasthani style, a hot curry of exotic kashmiri spices and tomatoes, served with pilau rice.
- 22. Meen Moilee** £13.95
Fresh monk fish char grilled with dry spices, served with a smooth sauce of coconut and garlic flavoured spinach, served with steam rice.
- 23. Lobster Pepper Fry** £25.95
Crispy lobster tossed with light Indian herbs, served with fresh green vegetables.
- 24. King Prawn Malai Curry** £13.95
King prawns cooked in a unique cashew and coconut east Indian style sauce, served with steamed rice.
- 25. Duck Orange Sauce** £13.95
Breast of Gressingham duck marinated with black pepper and red wine then pan grilled, in a sauce of fresh orange, fennel and cinnamon, served on a bed of garlic with creamed potato and rice.
- 26. Pan Grilled Sea Bass** £12.95
Juicy and chunky fillet of sea bass pan grilled with aromatic spices in a sauce of coconut and flavoured with coriander, Lemon grass and kaffir leave served with steamed rice.
- 27. Venison Steak** £15.25
Steak of venison marinated in dry white wine, black pepper and star anise, then pan grilled and served with green apple and apricot sauce with steamed rice, we cook this prime meat medium rare to ensure that the flavour and tenderness is retained.
- 28. Lamb Shank** £12.95
Shank of baby lamb marinated with extracts of ginger, garlic, cumin and fresh green chilli, medium spiced dish with a mouth watering gravy, the most popular dish in the house once you have tried it you will get addicted.
- 29. Lamb Rack** £14.95
Rack of british lamb marinated in a Rajasthani style fresh coriander garlic and cardamom, then char grilled and served with gravy of exotic kashmiri spices and tomatoes.
- 30. Char Grilled Pheasant** £13.95
Choice of Old Delhi or Chettinad sauce. Old delhi sauce is a close derivative of 'makhni' used to make butter chicken. Chettinad in the southern state of Tamilnadu.
- 31. Methi Chicken** £12.95
Chicken breast char grilled then cooked in a rich fenugreek and Indian herbs, served with pilau rice.
- 32. Palak Paneer** £9.25
Soft paneer cubes cooked in a smooth sauce of spinach, ginger and herbs, spinach is popular in the north Indian state of Uttar Pradesh.
- 33. Vegetable Dumpling** £9.25
Green peas, cauliflower, french beans, carrot, potatoes, garam masala and lemon juice, then deep fried, (called kofta) served with onion and tomato gravy, it is very popular in Punjab.

ACCOMPANIMENTS

- 15. Bread Selection** £2.95
Mini garlic naan, plain naan, tandoori Paratha.
- 16. Raita** £2.25
Cumin flavoured yoghurt with onion, tomato and cucumber.
- 17. Fresh Salad of the Day** £3.25
Ask your server.

SEAFOOD SPECIALS

- 40. Goa Fish Curry** £8.95
Delicious yellow curry of boneless swordfish fillet in a coconut, coriander and Goan chilli paste, with a crunchy okra garnish.
- 41. Tiger Prawn Balcho (Goa)** £11.95
Large tiger prawns cooked in a delicious hot, sweet and sour masala sauce, with fresh coriander, a classic Goan dish.
- 42. Prawn Coconut** £10.95
Black tiger prawns cooked with onion, tomato and prawn shell stock, flavoured with coconut.

TRADITIONAL MEAT COURSES

- 35. Butter Chicken** £7.95
Old Delhi style chicken in a rich tomato and butter sauce.
- 36. Chicken Tikka Masala** £7.95
Tandoori roast chicken tikka cooked in kasoori methi flavoured tomato sauce.
- 37. Saag Ghost (Northwest Frontier)** £7.95
A semi dried home style curry of succulent lamb pieces with spinach leaves, black peppers and coriander.
- 38. Lamb Rogan Josh (Kashmir)** £7.95
Aromatic flavoured lamb pieces cooked in rich red true Kashmiri chillies and onion masala sauce with mild spice saffron and cardamom.
- 39. Lamb Madras (South Indian)** £7.95
A full flavoured spicy curry of lamb pieces cooked in a coconut, poppy seed and red chilli based sauce, with a final tempering of star anise and curry leaves.
- 83. Chicken Piyaza** £7.95
Small chicken pieces with mushrooms, onions and peppers. Medium with green chillies.
- 84. Murgh Mirch Bhuna** £7.95
Chicken and green chillies in a rich spring onion sauce. (A hot dish).
- 85. Garlic Chicken** £7.95
Chicken cooked in a garlic sauce and mixed with peppers and spring onions, then garnished with fresh coriander.
- 86. Modho Murgh** £7.95
Pieces of tender chicken breast with honey and coconut in mild spices with a touch of cream. For all mild curry fans.
- 87. Chicken or Lamb Balti** £8.95
Exotic dishes, aromatically spiced, freshly cooked from the balti pan. Served with nan bread.
- 88. Chicken or Lamb Jalfrezi** £7.95
Stir fried pieces of meat or poultry, well spiced with fresh green chillies, a hot and tasty dish.
- 89. Lamb Badam Passanda** £7.95
Barbecued lamb pieces cooked with ground almond, fresh mango and served in a rich creamy sauce.
- 90. King Prawn Balti** £11.95
Exotic dishes, aromatically spiced, freshly cooked from the balti pan. Served with nan bread.

Our chef will be happy to prepare any dish not listed on the menu.