



Welcome to Madhu's at The Grove

Madhu's at The Grove stands as a paragon of fine Indian cuisine, boasting a rich legacy spanning four decades as a family-operated establishment. The restaurant's culinary repertoire is a harmonious blend of time-honoured family recipes and gourmet Punjabi fare, infused with a distinctive Kenyan influence a testament to the Anand family's culinary heritage now in its fourth generation.

The gastronomic offerings at Madhu's encompass an array of regional specialties from the Indian subcontinent, alongside innovative creations that push the boundaries of traditional Indian cuisine. This culinary journey traces its origins to Nairobi, where the esteemed Brilliant Hotel was founded by Bishan Das Anand. Inspired by their grandfather's legacy, Sanjay and Sanjeev Anand, at the remarkably young ages of 17 and 16 respectively, established Madhu's Brilliant in 1980. The moniker "Madhu's" pays homage to their father, Jagdish Kumar Anand.

Beyond its acclaimed restaurant, Madhu's has cultivated a distinguished catering division, renowned for its exceptional service at weddings, bespoke corporate functions, and high-profile events. Their clientele includes Prime Ministers, members of the Royal Family, celebrities, and other notable dignitaries. Madhu's holds the distinction of being the first Asian caterer to serve at prestigious venues such as the House of Commons, Windsor Castle, and Buckingham Palace, further cementing its status as a leader in the culinary world.

 MADHU'S

AT

THE GROVE 

“ As part of our commitment to transparent pricing, we DO NOT add a service charge on your final bill. The price you see on the Menu is the price you pay ”

NON-VEGETARIAN TASTING MENU

£85 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: Grüner Veltliner Lossterassen, 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 Sucré, Gajjar Halwa & Badam Kulfi (G) (M) (N) (E) (So)

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

Wine Pairing: Castelnau de Suduiraut, Sauternes, France

£65.00 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

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VEGETARIAN TASTING MENU

£85 PER PERSON

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

Poppadoms and dips

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

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

Paneer tikka, pickled cauliflower florets and creamed broccoli with cheese

Wine Pairing: Grüner Veltliner Lossterassen, 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 Bhartha,

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

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VEGAN TASTING MENU

£85 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: Grüner Veltliner Lossterassen, 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

Cardamom cake, Mango and Passion Cheesecake and Raspberry Tart (So) (Su)

Wine Pairing: Castelnau de Suduiraut, Sauternes, France

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APPETISERS

-  **Paani Puri** (G) (Su) £13
Spiced potatoes and chickpea served with mint and coriander flavoured water.
-  **Vegetable Samosa** (G) (Su) (Se) £13.5
A Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas. Served with tamarind chutney.
- Aloo Tikki** (G) (M) (Su) £14
Potato patties filled with garden peas and served with tangy chickpeas, yoghurt, mint and tamarind chutney.
-  **Masala Mogo** (Su) £14.5
Crispy fried cassava chips tossed in roasted spices.
-  **Palak Patta Chaat** (M) (Su) £18
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) £18
 Cottage cheese marinated in ginger and garlic tossed with green chillies, onions and peppers in a wok.
-  **Mock Chilli Chicken** (G) (M) (So) (Su) £18
Rich & spicy plant based protein pieces tossed in a wok with fresh green chillies, fenugreek & a blend of spices.

Non-Vegetarian

- Chicken Samosas** (G) (Su) £15
Crisp fried triangular pastries filled with mildly spiced minced chicken.
-  **Jeera Chicken** (M) £19.5
Rich and spicy chicken, tossed in wok with fresh green chillies, fenugreek and blend of spices.
- Chilli & Garlic Prawns** (Cr) (M) (Su) (Ce) £24
King prawns stir fried with garlic, red chillies and a touch of lime.
- Kadak Calamari** (G) (Mo) (E) £24
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

-  **Achari Gobhi** (M) (Mu) (Su) **£18**
Grilled cauliflower florets marinated in Indian pickling spices.
-  **Asparagus Choma** (Su) **£18**
 British asparagus spiced with chilli and lemon, grilled on the robata.
-  **Paneer Tikka** (M) **£20**
Indian cottage cheese marinated in chilli, turmeric and yoghurt.

Non-Vegetarian

-  **Murgh Tikka** (M) (Su) **£23**
 Traditionally spiced and marinated chicken thigh, chargrilled on the robata.
- Murgh Malai** (M) **£23**
Chicken breast lightly spiced with a creamy marinade chargrilled on the robata.
- Seekh Kebabs** (M) **£23**
A delicacy of lamb mince kebab cooked on skewers.
-  **Tandoori Salmon** **£25**
Spiced marinated fillets of Scottish salmon in a dill marinade.
- Jhinga Achari** (Cr) (M) (Su) (Mu) **£26**
Butterfly king prawns marinated with pickling spices and chargrilled.
-  **Robata Chops** (M) **£26**
New Zealand lamb chops, marinated in ginger and aromatic spices.
- Jeera Scallops** (Mo) (M) (Su) **£28**
Seared king scallops served with a tangy relish.

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SHARING PLATTERS

Designed for 2 guests and served with salad and chutneys

-  **Vegan**(G) (Su) (Mu) (Se) **£48**
Achari Gobi, Asparagus Choma. Masala Mogo,
Vegetable Samosa and Palak Patta Chaat
- Vegetarian**(G) (M) (Su) (Mu) (Se) **£48**
Achari Gobi, Paneer Tikka, Masala Mogo,
Vegetable Samosa and Palak Patta Chaat
- Non-Vegetarian**(M) (Cr) (F) (Ce) (Su) **£55**
Chilli & Garlic Prawns, Tandoori Salmon, Robata Lamb Chops,
Seekh Kebabs and Murgh Tikka

MAIN COURSE

Vegetarian

-  **Madhu's Makhani Dal** **£17**
Slow cooked black lentils braised with butter and tomato,
flavoured with fenugreek and garlic, finished with cream.
-  **Channa Masala** (Su) **£17**
Chickpeas gently simmered in our unique masala blend of spices.
- Punjabi Kadi** (M) (Mu) **£21**
Vegetable dumplings simmered in a light gram flour and sour
yoghurt curry tempered with mustard seeds and curry leaves.
-  **Aloo Bhindi Masala** (Su) **£21**
Stir fried okras and potatoes with onions, tomatoes
and a touch of spice.
-  **Baingan Ka Bhartha** (Su) **£21**
 Char-smoked aubergine mash, cooked with onion,
cumin and green peas.
- Karahi Paneer** (M) (Su) **£22.5**
A classic dish of stir-fried cottage cheese with peppers and onions
in a wholesome masala sauce.
- Mock Murgh Makhani** (G) (M) (N) (So) (Su) **£26**
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) **£29**
Fillet of fish prepared in Madhu's unique masala, flavoured with roasted carom seeds.
- M Prawn Moilee Curry** (Cr) (F) (Mu) (Su) **£32**
Succulent king prawns braised in a creamy coconut curry mildly spiced with fresh turmeric, ginger, mustard seeds and curry leaves.
- Nimbuwala Nariyali Lobster** (Cr) (Su) (G) **£55**
Grilled Rock Lobster in a Lime and Coconut Sauce , served with cous -cous

Meat

- Kashmiri Rogan Josh** (M) (Su) **£32**
The classic lamb curry of Kashmir. British lamb dices, slowly braised with a multitude of spices.
- Saag Gosht** (M) (Su) (Mu) **£32**
A classic dish of slow cooked lamb leg and robust spices blended with fresh mustard and spinach leaves.
- M Boozi Bafu** (M) (Su) **£36**
Madhu's signature spring lamb chops on the bone, gently cooked with onions, tomatoes and freshly roasted ground spices.
- M Madhu's Lamb Shank** (M) (Su) **£38**
Madhu's special lamb shank braised in our signature machuzi sauce.

Poultry

- M Masaledar Kuku** (M) (Su) **£31**
) Madhu's signature chicken thigh cooked in a rich luscious sauce full of rich aromatic spices.
- Murgh Makhani** (M) (N) (Su) **£31**
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) **£31**
Chicken Sauteed dry with fresh fenugreek leaves and aromatic spices.




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ACCOMPANIMENTS

-  **Jeera Aloo** (Su) **£12.5**
Slow cooked potatoes dice tossed with roasted cumin seeds.
-  **Tarka Channa Dal** (Su) **£12.5**
Split yellow lentils with turmeric, garlic, cumin and red chilli.
- Saag Paneer** (M) (Su) (Mu) **£12.5**
Indian cottage cheese infused with fresh young spinach paste.
-  **Garlic Mushroom** (Su) **£12.5**
Button mushroom flavoured with fresh garlic sauce.


RICE

- Steamed Rice** **£7**
Mutter Pilau **£8**


BIRYANI

- Vegetable Biryani** (G) (M) (Su) **£25**
Chicken Biryani (G) (M) (Su)  **£30**
Lamb Biryani (G) (M) (Su) **£32**

RAITA & SALAD

- Cucumber and Carrot Raita** (M) **£8**
Boondi Raita (M) **£8**
Garden Salad (Su)  **£10**

BREAD

- 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**



* 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.

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