



THE CHEQUERS

Indian Lounge

Menu

www.chequersindianlounge.co.uk



THE CHEQUERS

Indian Lounge

The Chequers brings a multi award winning lavish restaurant and lounge to the heart of Suffolk.

Relax in stunning, immersive surroundings and enjoy passionate customer service, delivering an experience unlike any other. Embark on an exotic culinary journey inspired by ancient spice routes. We aim to push culinary boundaries creating a unique and exciting dining experience.

Our high energy space creates a vibrant atmosphere where guests can enjoy the ambience of our restaurant, beer garden and ample parking spaces in our large private patron's car park. Our restaurant interiors are opulent yet intimate, creating a magical experience for our patron's. With a kitchen headed by renowned chefs bringing years of culinary experience from some of the most prestigious kitchens around the world.

Most of our dishes are seasonal and we work closely with our network of farmers to source our meats and to ensure our dishes make use of the freshest ingredients. Where possible we use the very best of Suffolk and East Anglian produce to support our local businesses.

We hope your visit to our restaurant will give you a glimpse of India, it's rich cultures and various authentic cuisines. We also have a selection of wedding packages, birthday parties, baby showers, VIP private dining rooms and function rooms to suit every need. We are available to cater for both indoor and outdoor events, whatever your special occasions may be.

If you have any questions or queries about our restaurant, our menu or any of the services we offer, please do not hesitate to consult us. Our courteous and attentive staff will be more than happy to answer any question that you may have. We hope your visit to The Chequers Indian lounge is a memorable one to share with friends and family.

FOOD ALLERGIES & INTOLERANCES

Some of our dishes contain traces of Nuts, Gluten, Crustaceans, Eggs, Fish (may contain bones), Peanuts, Soyabeans, Milk, Celery, Mustard, Sesame Seeds, Sulphur Dioxide or Sulphites, Lupin, Molluscs, Dairy products and Garlic and herbs.

Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please help us look after you by informing us if you suffer from any food allergies before placing your order.

TO BEGIN

01	Samosa (Vegetable V , Chicken or Lamb)	4.50
02	Onion Bhaji V	4.50
03	Chicken Pakora	4.50
04	Chicken or Lamb Tikka	5.50
05	Murgh Malai Tikka NEW	5.95
06	Tandoori Chicken (1 Piece)	5.50
07	Paneer Fusion NEW	5.50
08	Lamb Chops NEW (2 Pieces)	7.25
09	Lamb Shish Kebab	5.95
10	Mixed Kebab	7.95
11	Squid on Puri NEW	6.95
12	King Prawn Butterfly	7.95
13	King Prawn Puri	8.50
14	Tandoori King Prawns	8.50
15	Crispy King Prawns	6.50

TANDOORI SPECIALITIES

16	Chicken or Lamb Tikka	11.95
17	Tandoori Chicken (2 Pieces)	11.95
18	Chicken or Lamb Shashlik	13.95
19	Murgh Malai Shashlik NEW	12.95
20	Tandoori Mixed Grill	14.95
21	Tandoori King Prawn Shashlik	19.95
22	Tandoori King Prawns	18.95

Spice Guide:  Medium  Fairly Hot  Very Hot  Vegetarian  Contains Nuts

HOUSE SPECIALITIES

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|-----------|--|--------------|
| 23 | Chicken or Lamb Tikka Masala N | 12.95 |
| | <i>Simmered in a mild, creamy sauce, mixture of spices to enable that unique rich masala taste.</i> | |
| 24 | Chicken or Lamb Pasanda N | 13.95 |
| | <i>Mild and textured dish, rich in taste, cooked in a mild sauce made of coconut, yoghurt and ground almonds.</i> | |
| 25 | Butter Chicken N | 12.95 |
| | <i>Popular dish cooked in a mild and creamy sauce flavoured with butter.</i> | |
| 26 | Chicken or Lamb Pordashini N | 13.95 |
| | <i>A mild dish, chicken or lamb cooked in delicate spices, herbs and coconut.</i> | |
| 27 | Hariyali Chicken or Lamb N | 13.95 |
| | <i>Green chicken baked in a marinade of spinach, mint and coriander purée, served in a creamy sauce.</i> | |
| 28 | Chicken or Lamb Chilli 🔥🔥 | 13.95 |
| | <i>Sliced chicken or lamb fillets barbecued in tandoori oven then cooked in a sauce made of tandoori spices, fresh green chillies and various fresh herbs.</i> | |
| 29 | King Prawn Chilli 🔥🔥 | 19.95 |
| | <i>King prawns barbecued in tandoori oven then cooked in a sauce made of tandoori spices, fresh green chillies and various fresh herbs.</i> | |
| 30 | King Prawn Pordashini N | 19.95 |
| | <i>A mild dish, king prawns cooked in delicate spices, herbs and coconut.</i> | |
| 31 | Tandoori King Prawn Masala N | 19.95 |
| | <i>Marinated, grilled in the tandoori oven and simmered in a rich, sumptuous sauce.</i> | |
| 32 | King Prawn Hariyali N | 19.95 |
| | <i>Green king prawns in a marinade of spinach, mint and coriander purée, served in a creamy sauce.</i> | |



Spice Guide: 🔥 Medium 🔥🔥 Fairly Hot 🔥🔥🔥 Very Hot V Vegetarian N Contains Nuts

CHEF'S SIGNATURE DISHES

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| 33 | Tawa 🌶️ (Chicken or Lamb)
<i>Chicken or lamb pieces marinated, then roasted in clay oven, cooked in a special sauce made with spices, garam masala and tamarind. Served on a sizzling tawa.</i> | 13.95 |
| 34 | Karahi 🌶️ (Chicken or Lamb)
<i>Chicken or lamb pieces cooked in a spicy and fiery sauce infused with sliced capsicum, onions and tomatoes. Finished off with fresh coriander.</i> | 13.95 |
| 35 | Garlic 🌶️ (Chicken or Lamb)
<i>Chicken or lamb pieces cooked in a medium spiced sauce with roasted garlic, ginger, tomatoes and fresh herbs.</i> | 13.95 |
| 36 | Jalfrezi 🌶️🌶️ (Chicken or Lamb)
<i>Chicken or lamb pieces marinated and roasted in clay oven, then cooked in a hot and spicy sauce with diced onions, green peppers, fresh green chillies and coriander.</i> | 13.95 |
| 37 | Murgh Bahari 🌶️
<i>Chicken breast fillets stuffed with minced meat, marinated then roasted in clay oven, served in a special sauce.</i> | 13.95 |
| 38 | Cashew Murgh 🌶️🆕 (NEW)
<i>Mild dish, chicken breast fillets cooked slowly with suffolk produced honey and cashew nuts.</i> | 13.95 |
| 39 | Honey Chilli 🌶️🆕 (NEW) (Chicken or Lamb)
<i>Medium spiced dish marinated in tandoori sauce, grilled in the clay oven on a skewer then finished in a special sauce with a touch of suffolk produced honey and fresh green chillies.</i> | 13.95 |
| 40 | Sizzler 🌶️🆕 (NEW) (Chicken or Lamb)
<i>Medium spiced dish, cooked in special blend of home made spices, finished with coriander and a touch of soya sauce. Served on a sizzling platter.</i> | 13.95 |
| 41 | Pudina 🌶️🆕 (NEW) (Chicken or Lamb)
<i>Medium dish, cooked with coriander, green pepper, onions and touch of mint.</i> | 13.95 |
| 42 | Royal Bengal Roshni 🌶️🆕 (NEW) (Chicken or Lamb)
<i>Mild dish, flavoured with a blend of chef's special mango sauce, herbs and spices.</i> | 13.95 |
| 43 | King Prawn Salsha 🌶️
<i>Jumbo king prawns cooked with onions and tomatoes in our special made salsha sauce and finished off with fresh coriander.</i> | 19.95 |
| 44 | King Prawn Tawa 🌶️
<i>Jumbo king prawns marinated, then roasted in clay oven, cooked in a special sauce made with spices, garam masala and tamarind. Served on a sizzling tawa.</i> | 19.95 |
| 45 | King Prawn Karahi 🌶️
<i>King prawns cooked in a spicy and fiery sauce infused with sliced capsicum, onions and tomatoes. Finished off with fresh coriander.</i> | 19.95 |
| 46 | King Prawn Jalfrezi 🌶️🌶️
<i>King prawns marinated and roasted in clay oven, then cooked in a hot and spicy sauce with diced onions, green peppers, fresh green chillies and coriander.</i> | 19.95 |
| 47 | King Prawn Kofta 🌶️
<i>Jumbo king prawns cooked with minced meat in a sauce made with garlic, ginger, garam masala with medium spices and herbs.</i> | 19.95 |

Spice Guide: 🌶️ Medium 🌶️🌶️ Fairly Hot 🌶️🌶️🌶️ Very Hot 🍃 Vegetarian 🍌 Contains Nuts

AUTHENTIC BALTI DISHES

Very popular and flavoursome dish, cooked with authentic balti spices, with onions, tomatoes and fresh coriander.

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| 48 | Chicken or Lamb Balti 🌶️ | 12.95 |
| 49 | Balti Chicken or Lamb Dhansak 🌶️ | 13.95 |
| 50 | Balti Chicken or Lamb Tikka Masala 🌶️ N | 14.95 |
| 51 | Chequers Special Balti 🌶️ | 15.95 |
| 52 | King Prawn Balti 🌶️ | 19.95 |
| 53 | Vegetable Balti 🌶️ V | 11.95 |

INDIAN REGIONAL DISHES

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| 54 | Rajdani 🌶️ N (Chicken or Lamb)
<i>Lightly spiced, cooked with coconut, fresh cream in a thick sauce.</i> | 14.95 |
| 55 | Chum Chum 🌶️ (Chicken or Lamb)
<i>Cooked with medium spices, onions, garlic, fresh herbs and topped with cheese.</i> | 14.95 |
| 56 | Dum Lamb Achari 🌶️
<i>Cooked with ginger, garlic in a thick spicy sauce with green chillies and herbs.</i> | 14.95 |
| 57 | Naga 🌶️🌶️🌶️ (Chicken or Lamb)
<i>A unique and aromatic dish full of flavour, spicy and very hot to taste.
Cooked with onions, roasted garlic and finished with special naga chillies.</i> | 14.95 |
| 58 | King Prawn Naga 🌶️🌶️🌶️
<i>A unique and aromatic dish full of flavour, spicy and very hot to taste.
Cooked with onions, roasted garlic and finished with special naga chillies.</i> | 19.95 |

Spice Guide: 🌶️ Medium 🌶️🌶️ Fairly Hot 🌶️🌶️🌶️ Very Hot V Vegetarian N Contains Nuts

OLD FAVOURITES

	Chicken	Lamb	Prawn	King Prawn
59 Curry <i>Cooked with herbs and spices.</i>	10.95	11.95	12.95	16.95
60 Madras 🌶️🌶️ <i>Fairly hot with a hint of lemon.</i>	10.95	11.95	12.95	16.95
61 Vindaloo 🌶️🌶️🌶️ <i>Very hot with potato.</i>	10.95	11.95	12.95	16.95
62 Korma 🥥 <i>Mild, creamy dish cooked with coconut.</i>	10.95	11.95	12.95	16.95
63 Bhuna <i>Medium spiced with onions, tomatoes and fresh herbs.</i>	10.95	11.95	12.95	16.95
64 Dupiaza <i>Medium spiced with diced onions, green peppers in thick sauce.</i>	10.95	11.95	12.95	16.95
65 Rogon Josh <i>Medium spiced, cooked in thick sauce topped with layers of tomatoes.</i>	10.95	11.95	12.95	16.95
66 Saag <i>Medium spiced cooked with spinach, onions and garlic.</i>	10.95	11.95	12.95	16.95
67 Dhansak 🌶️ <i>Sweet and sour dish cooked with lentils with hint of lemon.</i>	10.95	11.95	12.95	16.95
68 Pathia 🌶️ <i>Cooked in a sweet and sour sauce.</i>	10.95	11.95	12.95	16.95

Any above dish with Chicken or Lamb Tikka: £1.95 extra

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BIRYANI DISHES

*Biryani is stir fried with basmati rice, with added onions, garlic, selection of spices and fresh herbs.
All Biryani dishes are served with a side order of vegetable curry.*

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| 69 | Chicken or Lamb Biryani | 12.95 |
| 70 | Chicken or Lamb Tikka Biryani | 14.95 |
| 71 | Chequers Special Biryani <i>(Chicken, Lamb and Prawn)</i> | 15.95 |
| 72 | King Prawn Biryani | 19.95 |
| 73 | Tandoori Mixed Grill Biryani
<i>Selection of chicken, lamb shish kebab first marinated and grilled in clay oven, then stir fried with basmati rice.</i> | 19.95 |

SEAFOOD DISHES

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| 74 | Karahi Fish 🌶️
<i>Fish from bay of bengal cooked in a fiery sauce infused with sliced capsicum, onions and tomatoes. Finished off with fresh coriander.</i> | 17.95 |
| 75 | Salmon Shashlik
<i>Salmon fillets marinated with tandoori spices, garlic and herbs then grilled in the clay oven with chunks of tomatoes, onions and green peppers.</i> | 18.95 |
| 76 | Sea Bass 🌶️
<i>Sea bass grilled in the tandoori, cooked with cherry tomatoes and garlic sauce.</i> | 18.95 |
| 77 | Tareko Machli 🌶️ NEW (Monkfish)
<i>Spicy cubes of fish stir fried with green chillies, onions, green peppers, garlic, ginger and chaat masala.</i> | 17.95 |
| 78 | Fish Jalfrezi 🌶️🌶️ NEW (Monkfish)
<i>Fish fillets marinated and roasted in clay oven, then cooked in a hot and spicy sauce with diced onions, green peppers, fresh green chillies and coriander.</i> | 17.95 |

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INDIAN PANEER DISHES

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|---|--|-------|
| 79 | Paneer Tikka  | 11.95 |
| <i>Indian cheese marinated and slowly cooked in the tandoori oven.</i> | | |
| 80 | Paneer Shashlik  | 12.95 |
| <i>Marinated, slow cooked in the tandoori oven with onions, tomatoes and peppers.</i> | | |
| 81 | Paneer Tikka Masala   | 12.95 |
| <i>Simmered in a creamy sauce, mixture of spices with a unique rich masala taste.</i> | | |
| 82 | Paneer Jalfrezi   | 12.95 |
| <i>Indian cheese cooked with medium spices, onions, tomatoes and fresh herbs.</i> | | |

VEGETABLE SIDES

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| 83 | Onion Bhaji  | 4.25 |
| 84 | Mumbai Aloo  <i>Lightly spiced potatoes.</i> | 5.50 |
| 85 | Saag Aloo  <i>Spinach and potatoes.</i> | 5.50 |
| 86 | Mushroom Bhaji  <i>Lightly spiced mushrooms.</i> | 5.50 |
| 87 | Bhindi Bhaji  <i>Okra.</i> | 5.50 |
| 88 | Baigan Bhaji  <i>Aubergine.</i> | 5.50 |
| 89 | Vegetable Curry  | 5.50 |
| 90 | Aloo Gobi  <i>Potato and cauliflower.</i> | 5.50 |
| 91 | Tarka Dal  <i>Lentils garnished with garlic.</i> | 5.50 |
| 92 | Chana Masala  <i>Spicy chickpeas.</i> | 5.50 |
| 93 | Saag Paneer  <i>Spinach cooked with indian cheese.</i> | 5.95 |
| 94 | Muttar Paneer  <i>Peas cooked with indian cheese.</i> | 5.95 |

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RICE

95	Plain Boiled Rice	<i>Steamed basmati rice.</i>	3.95
96	Pilau Rice	<i>Basmati rice prepared with special spices.</i>	4.50
97	Special Fried Rice	V	4.95
98	Egg Fried Rice		4.95
99	Onion Fried Rice	V	4.95
100	Garlic Fried Rice	V	4.95
101	Mushroom Rice	V	4.95
102	Vegetable Fried Rice	V	4.95
103	Coconut Rice	N V	4.95
104	Lemon Fried Rice	V	4.95
105	Keema Rice	<i>Basmati rice cooked with spicy minced lamb.</i>	4.95

BREADS

106	Plain Naan	V	3.95
107	Peshwari Naan	N V <i>Stuffed with coconut and sultanas.</i>	4.50
108	Garlic Naan	V	4.50
109	Keema Naan	<i>Filled with spicy minced lamb.</i>	4.50
110	Cheese Naan		4.50
111	Plain Paratha		3.95
112	Tandoori Roti		3.95
113	Chapati		3.50

EXTRAS

114	Popadoms	<i>Plain or spicy.</i>	1.20
115	Chutney and Relish Tray	<i>Mango chutney, mint sauce, onion salad and lime pickle.</i>	4.95
116	Raitha	<i>Plain or cucumber.</i>	2.50
117	Chips		3.95

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Ipswich, Suffolk, IP6 0LP

t: 01473 830 455

w: www.chequersindianlounge.co.uk | e: info@chequersindianlounge.co.uk

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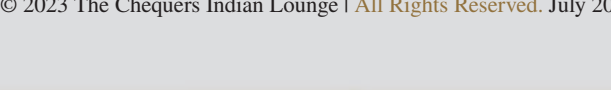


Please leave us a review



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Thank You
For choosing to dine with us

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