

SOFT DRINKS

Cola	2.95	Orange Juice	2.95
Diet Cola	2.95	Apple Juice	2.95
Lemonade	2.95	Mango Juice	2.95
Orangeade	2.95	Pineapple Juice	2.95
J2O	3.95	Cranberry Juice	2.95
Ginger Beer	3.95	Tonic / Soda Water	2.95
Appletiser	3.95	Mineral Water Still / Sparkling	3.50

COFFEE & TEA

Americano	3.50	Green Mint Tea	2.95
Cappuccino	3.50	English Tea	2.95
Latte	3.50	Coffee	2.95
Mocha	3.50	Indian Chai	3.50

DESSERTS N

Gulab Jamon	5.95	Vanilla Cheesecake Slice	5.95
Indian Classic milk reduction dumplings, served hot with vanilla ice cream.			



Chocolate Fudge Cake Slice	5.95	Trio Scoop Ice Cream	4.95
Double Chocolate layered cake. (Strawberry, chocolate, vanilla)			



Carrot Cake Slice	5.95	Churros	5.95
Moist, creamy carrot cake, a delicious sponge, infused with carrot and cinnamon, a double layer of cream cheese running through the centre. Indulgent churro loops – a popular snack or dessert. Best served dusted with sugar, alongside a chocolate dipping sauce.			



Soft drinks are available in the premises and must be purchased from the restaurant. Please note that a charge will apply for any soft drinks brought from outside.



RADHUNI
CUISINE OF INDIA

Welcome to

RADHUNI

CUISINE OF INDIA

Where timeless culinary heritage meets contemporary elegance.

Our vision is to celebrate the rich and diverse traditions of Indian and Bangladeshi cuisine, thoughtfully reimagined with a modern culinary perspective. Set within an atmosphere of warmth and understated sophistication, Radhuni offers an experience defined by gracious, attentive hospitality.

Our exquisitely curated menu is the creation of our Executive Chef, whose distinguished expertise in both culinary artistry and hospitality is evident in every detail. Each dish is freshly prepared using the finest ingredients and authentic spices, resulting in bold, harmonious flavors that are both refined and memorable.

It is our privilege to welcome you, and we sincerely hope your dining experience at Radhuni is nothing short of exceptional.

With our warmest regards,
The Management & Team at Radhuni

RADHUNI SIGNATURE STARTERS

Cheesana Paprika 🍲	6.95
Char-grilled bell pepper, stuffed with tender chicken, infused with aromatic herbs and spices, and finished with a rich cheese topping.	
Dynamite Prawns 🍤	6.95
Crispy, deep-fried prawns coated in a creamy, spicy, & slightly sweet mayonnaise-based sauce.	
Fish Pakoras 🍲 🍳	6.95
Boneless fish fried in a chilli, cumin, chatt Masala batter mix.	
Shahi Salmon Tikka 🍲 🍲	7.50
Scottish Line caught salmon delicately spiced in mixed herbs, grilled in the tandoor.	
Grilled Seabass 🍲	7.50
Seabass fillet delicately spiced in mixed herbs, pan fried.	
Roshni Jhinga 🍲	7.50
Radhuni king prawns fried with diced onions and fresh garlic, hint of savoury garlic sauce.	
Adraki Lamb Chops 🍲	6.95
Marinated lamb chops in tandoor spices and Kashmiri chilli paste, slow grilled.	
Gunpowder Chicken 🍲	5.95
Spicy street food bites of coated and shallow fried chicken tossed in a sweet chilli and garlic infused sauce, spicy with every bite!	
Sizzling Kebab 🍲	6.95
Sheek kebab or chicken tikka, moderately stir fried with chunks on onions & peppers	
Buffalo Wings 🍲	5.95
South-asian inspired sriracha wings with a marinate of tandoor spices, grilled until crispy.	
Roshni Melted Chicken 🍲	6.95
Stir fried chicken onions and mix peppers with garlic and coriander with a hint of house spice, topped with melted on cheese.	
Murgh Malai Tikka 🍲	6.95
Succulent pieces of boneless chicken marinated in a creamy, mildly spiced mixture & then grilled.	
Fish Amritsari 🍲 (Boneless fish)	6.95
White fillet fish pan fried & lightly spiced, served with caremelised onions.	

OLD FAVOURITES

Korma 🍲 🍲		Sagwalla Curry		Pathia Madras Vindaloo	
Bhuna Dupiaza		Balti			
Rogan Josh		Dhansak			
Vegetables 🍲	9.95	Quorn 🍲	10.95		
Paneer 🍲	10.95	Prawn 🍲	10.95		
Chicken	10.95	Fish 🍲	12.95		
Chicken Tikka 🍲	11.95	Beef	13.95		
Lamb	13.95	King Prawn 🍲	14.50		
EXTRA ADDITIONS TO YOUR DISH					
Mixed Vegetables, Potatoes, Spinach, Chana Or Cauliflower 🍲	2.00	Prawn 🍲	3.00		
Chicken/Lamb	3.00	King Prawn 🍲	4.00		
		Mild, Madras or Vindaloo	0.50		

RICE

Boiled Rice	3.95	Keema Pilau Rice 🍲	6.50
Pilau Rice 🍲	4.50	Saag Rice (Spinach)	6.50
Garlic Fried Rice	5.50	Garlic Chicken Fried Rice 🍲	6.50
Mushroom Pilau Rice 🍲	5.50	Bengal Special Rice 🍲 🍲	7.50
Egg Fried Rice 🍲	5.50	Consists of chicken, lamb & prawns.	
Coconut Rice 🍲	5.50	Sizzling Rice	6.50
Lemon Chilli Rice	5.50	Grated cauliflower and spring onions infused with liquid seasoning	
Special Pilau Rice 🍲	5.50		

NANS

Plain Nan 🍲 🍲	3.95	Garlic & Cheese Nan 🍲 🍲	5.50
Peshwari Nan 🍲 🍲 🍲 🍲	4.50	Garlic & Coriander Nan 🍲 🍲	5.50
Garlic Nan 🍲 🍲	4.50	Special Nan 🍲 🍲	6.50
Cheese Nan 🍲 🍲	4.50	Cheese, chilli, garlic & keema	
Keema Nan 🍲 🍲	5.50	Chapati 🍲 🍲 🍲	2.95
Keema & Cheese Nan 🍲 🍲	5.50	Tandoori Roti 🍲 🍲 🍲	3.50
Muglai Nan 🍲 🍲	5.50	Lacha Paratha 🍲 🍲	4.50
Cheese, onion & green chillies		(Layered Flat Bread)	
Chicken Tikka Nanwich 🍲 🍲	10.95	Aloo Paratha 🍲 🍲 (potatoes)	5.50
Chicken tikka wrapped in a nan with salad & sauce.		Battura 🍲 🍲 🍲 🍲 (Unleavened bread)	3.50

OTHERS

Papadom	1.20	Gunpowder Chips	6.95
Spiced Papadom	1.30	Dusted with peri peri seasoning	
Smoked Papadom	1.30	Loaded Chips	10.95
Chutney Tray 🍲	2.95	Topped with minced meat, chillies and melted cheese.	
Chips	3.95	Green Salad 🍲	3.95
Cheesy Chips 🍲	6.95	Chole Salad 🍲 🍲 (Chickpeas)	6.95

ENGLISH DISHES

Served with chips and salad

Sizzling Steak	21.95	Southern Fried Chicken Bites	12.95
Beef fillet steak, served with onions and mushrooms on a sizzler		Omelette	11.95
Fish Bites 🍲	13.95	(Plain, Cheese, Prawn or Chicken)	

KIDS OPTIONS

Mini Curry & Rice (mild)	9.95	Chicken Tikka & Chips	9.95
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TANDOORI DISHES

Chicken Tikka D	10.95	King Prawn Shaslick S D	16.95
Achari Paneer Tikka D V	10.95	Shahi Salmon Tikka S D	16.95
Tandoori Chicken (½) D	10.95	Curry Club Special D	13.95
Paneer Shaslick D V	11.95	Tender chicken marinated in fiery Naga sauce and grilled in a clay oven.	
Chicken Shaslick D	12.95	Tandoori Mixed Grill S D	19.95
Adraki Lamb Chops D	14.95	Chicken tikka, tandoori chicken, lamb chop, tandoori wings, sheek kebab and tandoori jhinga.	

BIRYANI DISHES

Aromatic basmati rice stir-fried with your choice of meat or vegetables, accompanied by a house made vegetable curry sauce.

Mixed Vegetable Biryani V	11.95	Samundar Ka Biryani S	16.95
Chicken Biryani	12.95	Boneless fish, king prawns & prawns	
Lamb Biryani	13.95	Dum Lamb Shank Biryani	29.95
Chicken Tikka Biryani D	13.95	Succulent lamb shank slow-cooked in a rich, aromatic masala, delicately layered with fragrant, partially cooked basmati rice and sealed for gentle dum cooking until perfectly tender and infused with flavour.	
King Prawn Biryani S	16.95		
Radhuni Mixed Biryani S	15.95		
Chicken, lamb, prawn and omelette			

VEGETARIAN SELECTION

Paneer Tikka Masala V D N	11.95
A firm favourite of the nation, with julienne of panner in a mild creamy sauce.	
Paneer Lahori Korai V D	11.95
A spicy, dry curry made with paneer, capsicum, onion and a mixture of garam masala, ginger and garlic.	
Paneer Jalfrezi V D	11.95
A hot dish cooked with onions, peppers, green chillies, garlic, ginger and an array of spices, cooked in a house special sauce.	
Tofu Tikka Masala V D N	11.95
A firm favourite of the nation, cooked with tofu in a mild creamy sauce.	
Tofu Lahori Korai V D	11.95
Cooked with tofu, mixed peppers & onions in a sauce made of earthy herbal notes.	
Tofu Jalfrezi V D	11.95
A hot dish cooked with onions, peppers, garlic, ginger and an array of spices, chillies, cooked in a house special sauce.	

ACCOMPANIED SIDES DISHES

ALSO AVAILABLE AS A MAIN DISH 10.95

Bombay Aloo V (spiced potatoes)	5.95	Brinjal Bhorta V (aubergine)	5.95
Aloo Gobi V (potatoes & cauliflower)	5.95	Nawabi Vegetables V D	5.95
Saag Bhaji V (spinach)	5.95	Semi dry veg topped with melted cheese	
Saag Aloo V (spinach & potatoes)	5.95	Saag Paneer V D	5.95
Mushroom Bhaji V	5.95	(Spinach & Indian cheese)	
Chole Masala V (chick peas)	5.95	Matter Paneer V D	5.95
Tarka Dhall V (lentils)	5.95	(Peas & Indian cheese)	
Bindi Bhaji V (okra)	5.95	Niramish V	5.95
		Mixed veg cooked in a semi-dry sauce	

STARTERS

All starters are served with salad

TRADITIONAL STARTERS

Chicken Tikka D	5.95
Diced spring chicken marinated in yoghurt and light ground spices, herbs, barbecued in tandoori oven.	
Tandoori Chicken D	5.95
Spring chicken (1/4) marinated with spices blended together with yoghurt. Served on the bone.	
Chicken Tikka Pakora D	5.95
Chicken deep fried in house batter mix.	
Gilafi Sheek Kebab	5.95
Minced lamb mixed together with garlic, herbs and spices, skewered in the tandoor.	
Nargis Kebab	5.95
A royal pashtun style boiled egg wrapped in minced meat kebab, popular in Lucknow and Bhopal, topped with omelette.	
Trio Somosa	5.95
Parcels of filo pastry deep fried in oil: chicken, lamb and mixed vegetable.	
Puri Chicken/Lamb/Prawn D S	5.95
Spiced tomato and onion masala, served on a freshly fried puffed puri bread.	
Chicken 65 D	6.50
Chicken tikka stir-fried with green chillies & onions.	
King Prawn Puri D S	6.95
Radhuni king prawns cooked in a thick spicy sauce garnished with tomatoes and served with a puffy bread.	
Tandoori King Prawn D S	7.50
King prawn marinated with ginger, garlic, yoghurt, turmeric, garam Masala and then roasted gently in the tandoor.	
Mixed Kebab D	6.95
A sizzling selection of our finest kebabs, marinated in aromatic spices & grilled to perfection.	
Punjabi Paneer Chilli V D	5.95
Julienne of paneer, peppers, spring onions binded together with sweet chilli sauce and green chilies.	

VEGETARIAN STARTERS

Onion Bhaji V G	4.95
Sliced onion and lentils mixed with eggs and gram flour, deep fried in vegetable oil.	
Chana Aloo Chatt V	5.95
Spiced chick peas and potatoes, selected spices, wrapped in a puffy bread.	
Roshni Mushrooms V	4.95
Mushrooms fried with garlic and selected herbs, dressed with a savory garlic sauce.	
Mushroom Pakora V G	4.95
Crispy fritters made with mushroom, mixed with gram flour and spices, then deep fried.	
Samosa Chatt V	5.95
Samosa crumbled & layered with spiced chickpeas, tangy tamarind chutney and a medley of fresh herbs.	
Shingara V	4.95
Deep fried pastry with a crispy, flaky outer shell, filled with a mashed potatoes and peas.	
Aloo Tikki/Puri V	4.95
Potato and chick peas mashed together with onion, ground spiced & then shallow fried.	
Vegetable Samosa V	4.95
Triangular pastry stuffed with vegetables.	
Achari Paneer Tikka V D	5.95
Cubes of cottage cheese marinated in spiced yoghurt and herbs, then barbecued in a tandoori oven.	

STARTER PLATTERS (For 2)

Samundar Ka Platter S D	16.95
A combination of grilled salmon, Radhuni king prawns & fish pakoras.	
Radhuni Royal Platter D	14.95
A combination of lamb chops, sheek kebab & chicken tikka	
Royal Rani Platter V D	14.95
Delightful combination of aloo tikki, onion bhaji & samosa	
Sultani Vegan Platter V D	14.95
A combination of shingara, aloo tikki & mushroom pakora	

HOUSE SPECIALITY DISHES

Tikka Masala 🍗 🍖	Chicken 10.95 / Lamb 11.95
Choice of chicken or Lamb. A firm favourite of the nation. Cooked in a mild & creamy sauce.	
Butter Chicken 🍗 🍖	10.95
Juliennes of chicken cooked in mild ground spices, nutmeg, with caramelised onions. Simmered with the addition of coconut milk and fresh cream.	
Jalfrezi 🍗	Chicken 10.95 / Lamb 11.95
Choice of chicken or Lamb. A hot dish cooked with onions, peppers, garlic, ginger, chillies and an array of spices, cooked in a house special sauce.	
Deshi Garlic Bahar	Chicken 10.95 / Lamb 11.95
Chicken or lamb smothered in a rich, fiery sauce bursting with bold garlic and fresh green chilli heat.	
Murgh Masala 🍗	14.95
Tandoori chicken off the bone, garlic, ginger, tumeric and mince meat. cooked with a boiled egg, a wonderful dish.	
Jaly Piazza 🍗	12.95
Grilled chicken wings cooked with mix peppers, onions & chilli flakes in a hot, luscious sauce.	
Jhall Masala 🍗	Chicken 10.95 / Lamb 11.95
Where East meets West a combination of traditional madras and tikka masala, slightly hot.	
Lahori Korai 🍗	Chicken 11.95 / Lamb 12.95
Chicken or Lamb tikka cooked with fresh ginger, peppers & onions, cooked in a medium sauce.	
Paspuran Kari 🍗 🐚	14.95
Chicken, lamb, prawn, king prawn and mushroom cooked with onions a texture balanced curry full or rich flavour.	
Modhu Minty Lamb	14.95
Tender chunks of lamb infused with honey, sweet mango & fresh garden mint, then slowly cooked with potatoes in a delectable thick sauce. Very popular	
Bengal Naga 🍗	Chicken 12.95 / Lamb 13.95
Tender lamb or chicken simmered in a rich, spicy Naga sauce with blend of fresh spices.	
Tandoori Mixed Tawa 🍗	13.95
A sizzling selection of our finest kebabs, marinated in aromatic spices and grilled to perfection, served sizzling.	

SEAFOOD DISHES

Rongila Machli 🍗 🐚 🦞	19.95
Lightly Battered Tilapia fillets gently cooked with garlic, green chillies, spinach, and Naga sauce, finished with delicate spices and fresh coriander.	
Jhinga Limbu Mirchi 🍗 🐚 🦞	19.95
Radhuni king prawns cooked with fresh garlic, chilli, lemon skin and mixed spices. Finished with curry leaves in a tomato and onion reduction.	
Bihari Machli Jhull 🍗 🐚 🦞	19.95
A traditional boneless fish dish from Bihar in India, a dish cooked using potatoes and mustard based spices which are hall marked of Bihari cuisine.	
Golda Chingri Begoni 🍗 🐚 🦞	19.95
Medium spiced king prawn cooked with sliced aubergine,with chef unique blend of herbs and spices.	
Ghobi Machli 🍗 🐚 🦞	19.95
Filleted seabass lightly spiced and pan fried with garlic, served on a bed of cauliflower.	
Machli Salmon Bhuna 🍗 🐚 🦞	19.95
Rich, spiced flavour of salmon tikka with the dry, concentrated sauce of a bhuna-style curry	

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 or ghee. If there is a dish not mention on the menu, please ask a member of staff and we will be happy to prepare it for you. Subject to availability.

KEY: 🍗 Nuts 🍗 Gluten 🍗 Dairy 🍗 Seafood 🍗 Vegetarian 🍗 Vegan

RADHUNI EXCLUSIVE DISHES

CHICKEN DISHES

Cheesana Palok 🍗	14.95
Tender chicken and paneer in a creamy, cheese, garlic and vibrant spinach sauce. A dish full of flavours.	
Murgh Dhall 🍗	12.95
Chicken tikka & chick pea lentils cooked with chilli, garlic & onions. Slightly spicy.	
Tawa Murgh 🍗	12.95
Fillet of chicken tikka generously cooked with garlic & diced onions, simmered to perfection served on sizzler.	
Murgh Jhul Kari 🍗	12.95
Chicken cooked bhuna style with diced onions and cumin. Finished off with the addition of potatoes.	
Shashlik Bhuna 🍗	12.95
Chunks of chicken baked in a clay oven with onions, peppers and tomatoes, then cooked in a reduced medium sauce.	

BEEF DISHES

Kali Bhuna Beef 🍗	13.95
A spicy fiery Bengal flavoursome curry, succulent tender cuts of topside beef, simmered in crushed garlic, red chillies and black pepeers reduced in a onion gravy. An extremely unique beef presentation.	
Shatkora Beef 🍗	13.95
Tender chunks of beef, in a smooth sauce consisting of mixed spices and fenugreek, finished off with coriander and pickling archar.	
Jhul Kari Beef 🍗	14.95
Beef cooked bhuna style with diced onions and cumin. Finished off with the addition on baby potato.	
Dhall Gosht Beef	14.95
Beef & chick pea lentils cooked with whole chilli, garlic and diced onions. Slightly spicy, very more-ish.	

LAMB DISHES

Railway Lamb 🍗	12.95
A dish with history dating back to the days of the Raj, cubed lamb & potato's with garlic and herbs in a smooth thick sauce.	
Lamb Laal Mirch 🍗	12.95
A popular Rajastani dish cooked with lamb, sun dried red chilies, whole spices and garam Masala.	
Akbari Lamb 🍗	12.95
Tender chunks of lamb, in a smooth sauce consisting of mixed spices and fenugreek, finished off with coriander and pickling archar.	
Lamb Shank Nihari 🍗	19.95
Whole lamb shank slow-cooked in a jus of whole spices, minced meat and peas, ajwain, bayleaf and hint of special house spice blend.	
Khybari Lamb Kari 🍗	13.95
Diced spring lamb cooked with onions, cayenne, fresh garlic, ginger and cumin. It is then cooked with spiced minced meat. Served Sizzling.	
Khashi Bindi 🍗	13.95
A traditional, hearty dish with okra (bhindi) in a spiced gravy. It is known for its rich flavor, combining succulent, tender lamb.	

VEGAN SPECIALTIES

All vegan dishes can be prepared with Tofu or Quorn upon request.

Zucchini Chana Ni Dal 🍗	11.95
Courgettes, chick peas lentils, flavoured with mustard seed, curry leaves and tumeric.	
Lahori Chole Masala 🍗	11.95
Kidney beans and chick peas cooked with spiced onion gravy, garam Masala, a hearty and protein rich dish bursting with flavours.	
Roshuni Palak Nawabi 🍗	11.95
Spinach & mushrooms cooked with garlic, chillies, cumin and shahi jeera. Finished off with a ginger.	
Chole Palak Rasoi 🍗	11.95
Cooked with chick pea, lentils, spinach with fresh garlic, mixed spices & herbs in a medium sauce.	