

THE KNOWLE

INDIAN BRASSERIE



WELCOME

Our small family run business was established in 1995, situated in the heart of the village of Knowle.

All our dishes are carefully prepared, with their own distinctive flavour and aromas, served with the leanest of meats and fresh produce, whilst keeping the true taste of home cooking. Not only do we specialise in Traditional Curry and Balti dishes, but we also offer a variety of healthier food choices for the more health conscious.

For the stranger to the taste of this exotic land, you may confidently place yourself in the care of our knowledgeable staff who will happily guide you through the menu, thus insuring that your meal is both enjoyable and memorable.

We hope to satisfy you with our food and service and would be glad to fulfil your curiosity about our food and culture. We welcome healthy criticism, if there is any, to improve our standards.

If you do not see the dish you like on the menu then please ask a member of staff and we will try our best to prepare it for you.



MEDIUM



FAIRLY HOT



VERY HOT



CONTAINS NUTS

ALLERGY NOTICE

We cannot guarantee our dishes are nut free. If you suffer from any allergies and have any specific dietary requirements, then please tell us before you order.



www.knowlebrasserie.co.uk

STARTERS

Served with salad and mint sauce

VEGETARIAN/NON VEGETARIAN

Stuffed Pepper £4.95

Stuffed with mildly spiced chicken, lamb, or vegetables

Samosa (meat or veg) £3.95

Stuffed triangular pastry

Onion Bhajee £3.95

Finely chopped onions and special herbs fried with lentils

Aloo Garlic Mushrooms £3.95

Paneer Tikka £4.95

Indian cheese spiced lightly with herbs and spices, then laced with cardamon and roasted gently in the tandoor.

Chicken Wings £4.95

Deep fried in hot & spicy chicken coating

Chicken Chat £4.95

Chicken spiced in tamarind sauce

Chicken Chat on Puri £5.95

With puffy bread

Shami Kebab £4.95

Finely minced lamb, shallow fried and flavoured with spices & herbs

Chicken Pakora £4.95

Tender pieces of chicken in a spicy batter and deep fried

Creamy Mushrooms £3.95

Marinated mushrooms in cream and garlic. Lightly spiced

Nargis Kebab £5.95

Mildly spice mince wrapped around a boiled egg, deep fried and covered with an omelette.

Crispy Duck Rolls £4.95

Shredded pieces of aromatic duck, with spring onion and hoisin sauce, wrapped in filo pastry

SEAFOOD STARTERS

King Prawn Bhuna Puri £6.25

Cooked in a thick sauce with tomatoes, onions and flavoured with green herbs.
Served on puffy bread

Spiced King Prawns £6.25

Golden fried and vermicelli coated

King Prawn Pathia Puri £6.25

In a sweet and sour sauce

Garlic Prawn on Puri £4.95

Prawn Bhuna on Puri £4.95

Cooked in tomato and onion sauce. Served on puffy bread

Fish Tikka £6.50

Salmon marinated with herbs & spices

TANDOORI STARTERS

Chicken Tikka £4.50

Diced chicken cooked in a clay oven

Lamb Tikka £4.95

Spiced lamb pieces cooked in a clay oven

Tandoori Chicken £4.50

Tender spring chicken marinated in spiced yoghurt and herbs. Cooked in a clay oven

Sheek Kebab £4.50

Rolled spiced minced lamb cooked in our special clay oven.

Chicken Shashlick £5.50

Prepared with chunks of tomato, green peppers and onion in the tandoor

Lamb Chops £5.95

Tender lamb chops marinated in spiced yoghurt and herbs.
Cooked in a clay oven

Tandoori Mixed Kebab £5.50

Consists of Chicken Tikka, Lamb Tikka and Sheek Kebab

PLATTERS FOR 2

Subji Platter £8.95

Vegetable Pakora, Onion Bhajee and Vegetable Samosa

Tikka Platter £10.95

Tandoori Chicken, Lamb Tikka, Chicken Tikka and Sheek Kebab

TANDOORI SPECIALITIES

Served with salad and mint sauce

Tandoori King Prawns £12.95 Mildly spiced succulent king prawns grilled on charcoal	Chicken Tikka £8.50 Tender pieces of marinated chicken cooked in a clay oven
Tandoori Fish £10.95 Whole rainbow trout marinated in special herbs and spices	Tandoori Chicken £8.50 Tender half of a spring chicken marinated in spiced yoghurts and herbs
Chicken Shashlick £9.50 Diced chicken skewered with tomato, onion and peppers	Stir Fried Chicken Tikka £9.50 Sliced chicken tikka, fried with onions, green peppers, tomatoes and touch of spices and herbs
Tandoori De-Lux £12.50 A combination of tandoori varieties comprising of chicken tikka, lamb tikka, tandoori chicken and sheek kebab.	Lamb Chops £10.95 Spiced Lamb pieces

CHEF SPECIALS

Lamb Sath-Lemon Sylheti 🌿 £8.50 Cooked in flavoured spices with sath lemon	
Methi Goth 🌿 £8.50 Lamb pieces in a hot sauce with methi herbs	
Jalfrezi 🌶️ £9.50 Cooked with spices, herbs and fresh green chillies	
Chicken Makhani 🍲 £9.50 Mildly spiced, boneless spring chicken, roasted in a special sauce made from fragrant spices, ground almond, butter and cream	
Lamb Pasanda Nawabi 🍲 £9.50 Tender sliced lamb pieces cooked in fresh cream, cultured yoghurt and mixed ground nuts. Mild	
Chicken Tikka Sylheti 🌿 £9.95 Boneless chicken with minced lamb and an egg, cooked with herbs & spices	
Garlic Karai Chicken or Lamb 🌿 £9.95 Medium hot with fried garlic, peppers and tomatoes	
Chicken or Lamb Sally 🌿 £9.95 Medium spicy with chopped crispy potato	
Asar Goth or Chicken 🌶️ £9.95 Tender pieces of lamb or chicken tikka cooked with green chillies and lime pickle, fairly hot	
Fish Bhuna Bengal Style 🌶️ £11.95 Chunks of Bengali fish in a medium sauce, herbs, spices and green chilli	
Jhinga Masala 🌿 £13.95 The dish captures the exquisite flavour of king sized prawns, roasted in the tandoor. Cooked with mild spices, cream, touch of butter, a tasteful dish.	
King Prawn Pasanda Nawabi £13.95 Cooked in mild sauces and cream	
Brasserie Special Fish Bhuna 🌿 £14.95 Salmon fish cooked with onions and tomatoes, with herbs. Medium spiced. Served with plain rice	
Thawa 🌿 All thawa dishes are cooked with onions, peppers, tomatoes and spring onions in a medium spiced, thick sauce. Chef's own special recipe	
Chicken or Prawn £8.50	Lamb £8.95
Chicken or Lamb Tikka £9.50	King Prawn £12.95
Naga Chicken or Lamb Tikka 🌶️ £9.95 Cooked with garlic, onions, tomatoes, coriander and naga paste (scotch bonnet chillies)	
Rizala Chicken or Lamb 🌶️ £7.95 Cooked with herbs. Dry and spicy	



All The Above Dishes Available In Quorn £7.95

BRASSERIE SPECIALITY

- Chameli Chicken** £14.95
Whole chicken breast cooked in special spicy sauce, slightly hot, served with pilau rice
- King Prawn Special** £14.95
Crispy whole king prawns in a thick spicy sauce, served with boiled rice.
- Fish Palok** £14.95
Salmon fish with spinach, cooked with garlic in a dry thick medium sauce with onions, tomatoes and fresh herbs & spices. Served with special rice.
- Lamb Shank** £12.95
Marinated in herbs, then cooked with chillies and peppers.
- Raan-e-Guddaz** (sweet & sour) £13.50
Marinated lamb shank slowly cooked over night in tomatoes and onion sauce, making the lamb so soft that it falls off the bone. Highly recommended
- Macher Tok** £10.95
Boneless fish cooked with fresh Bangladeshi lemon, tomatoes and fried garlic
- Machli Tikka** £14.95
Lightly spiced salmon fillet, served on a bed of cauliflower and potato. Served with salad.

BALTI DISHES

Cooked with special herbs and spices and sizzling with tomatoes and coriander. Served in a cast iron kashmiri pan known as a 'balti' with our own special blend of aromatic spices.

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| House Special Mix | £10.50 | Chicken | £8.50 |
| King Prawn Massala | £12.50 | Chicken & Mushroom ... | £8.95 |
| King Prawn Bhuna | £12.50 | Lamb | £8.95 |
| Chicken Tikka Bhuna | £8.95 | Lamb & Mushroom | £9.50 |
| Chicken Tikka Massala .. | £9.50 | Lamb & Channa | £9.50 |
| Lamb Tikka Massala | £9.95 | Navroton Vegetable | £7.95 |
| Chicken & Prawn | £9.50 | Aloo Gobi | £7.95 |
| Prawn | £8.50 | Vegetable | £7.95 |
| Prawn & Chana | £9.50 | Keema Peas | £8.95 |



All The Above Dishes Available In Quorn £7.95

BIRYANI DISHES

Special basmati rice together with choice of meat. Flavoured with saffron and complemented by a vegetable curry.

- Chicken or Meat or Prawn** 10.50
- Chicken Tikka** £10.95
- Vegetable or Mushrooms** £8.95
- King Prawn** £13.95
- Chef's Special** £11.95

TRADITIONAL DISHES

CURRY

Cooked in a medium sauce with onions, tomatoes and flavoured with green herb

BHUNA

Cooked in a thick, spicy sauce with onions, tomatoes and flavoured with green herbs

DOPIAZA

With deep fried chopped onions and green peppers

ROGAN

Cooked in a bhuna style sauce and topped with sliced sweet tomatoes

PATHIA

Hot, sweet and sour dish prepared with tomatoes, onions, lemon juice, fresh herbs and spices

KORMA

Very mildly spiced, cooked in a rich creamy sauce

DANSAK

With lentils cooked in spice and pineapple

MADRAS

Cooked in a fairly hot sauce with fresh lemon juice and a touch of garlic

VINDALOO

Cooked in a VERY hot sauce

Chicken	£7.95	Chicken Tikka	£8.50
Prawn	£7.95	Lamb Tikka	£9.50
Lamb	£8.50	King Prawn	£11.95

SAGWALLA

Cooked in a thick medium sauce with spinach, tomatoes, onions and fresh herbs

Chicken	£7.95	Chicken Tikka	£8.95
Prawn	£7.95	Lamb Tikka	£9.50
Lamb	£8.50	King Prawn	£12.50

MASSALA DISHES

Chicken Tikka Massala £8.95

Chicken tikka cooked in a sauce made with delicate blends of herbs simmered in tomatoes and cream

Lamb Tikka Massala £9.50

Succulent lamb pieces cooked in a sauce made with a delicate blend of aromatic spices and herbs simmered in fresh tomatoes, butter and cream.

Chicken Chilli Massala  £8.50

A rich and hot dish, extensively prepared with fresh green chillies

Lamb Chilli Massala  £9.50

King Prawn Chilli Massala  £12.95

Tandoori King Prawn £12.95

EUROPEAN DISHES

Omelette & Chips (Plain)	£7.95
Omelette & Chips (Chicken or Mushroom)	£8.95
Fried Chicken & Chips	£7.95
Chicken Nuggets & Chips	£7.95
Scampi & Chips	£7.95
Fish & Chips	£7.95

CHEF RECOMMENDATIONS

SET MEAL FOR ONE £16.95

Mixed Kebab
Chicken Rogan
Saag Aloo
Pilau Rice & Naan

SET MEAL FOR TWO £32.95

Chicken Tikka & Samosa
Chicken Makhani
Lamb Dupiaza & Bombay Aloo
Pilau Rice & Naan

SET MEAL FOR FOUR £54.95

Chicken Tikka / Onion Bhaji
Balti Chicken / Lamb Pasanda Nawabi
King Prawn Bhuna
Mushroom Bhaji / Bombay Aloo
Pilau Rice & Naan

VEGETABLE SIDE DISHES

Begun Bhaji	£3.95
Matar Paneer	£4.50
Sag Paneer	£4.50
Aloo Gobi	£4.50
Bhindi Bhaji	£3.95
Mushroom Bhaji	£3.95
Sag Aloo	£4.50
Channa Massala	£3.95
Bombay Aloo	£4.50
Sag Bhaji	£3.95
Sabji Bhaji	£3.95
Tarka Dall	£3.95
Mixed Vegetable Curry	£3.95
Curry Sauce	£3.50
Vegetable Sambhar	£4.50

SUNDRIES

RICE

Boiled Rice	£2.95
Pilau Rice	£3.50
Fried Rice	£3.50
Egg Fried Rice	£3.95
Garlic Fried Rice	£3.95
Keema Pilau Rice	£4.50
Mushroom Pilau Rice	£3.95
Peas Pilau Rice	£3.95
Vegetable Pilau Rice	£3.95
Special Rice	£4.50
Make Your Own Rice	£4.95

BREAD

Naan	£2.95
Keema Naan	£3.95
Peshwari Naan	£3.95
Vegetable Naan	£3.50
Garlic Naan	£3.50
Onion Naan	£3.50
Cheese Naan	£3.50
Garlic & Cheese Naan	£3.95
Create Your Own Naan	£4.95
Paratha	£3.95
Puri	£1.95
Chapati	£1.95
Tandoori Roti	£2.95

EXTRAS

Plain or Spicy Poppadom	£0.75
Chutney Tray	£2.80
Raitha	£1.95
Chips	£2.95

HOUSE SPECIALITIES

KURZI CHICKEN

Chicken marinated and cooked with freshly ground spices and prepared in a slow cooking method to bring out the most delicious taste and a completely extra special flavour

Served with sag aloo and basmati rice
(prepared at 48 hour notice)

For two people £39.95

For four people £69.95

KURZI LAMB

Leg of lamb marinated over 24 hours with special herbs and selected fresh ground spices.

Slow roasted in chef's special spices to create a mesmerising dining experience

Served with aloo gobi
and basmati rice
(prepared at 48 hour notice)

For four people £74.95



THE KNOWLE

INDIAN BRASSERIE



WINE LIST

VERY DRY, DELICATE, LIGHT WHITE

- | | 175ml | 250ml | bottle |
|--|-------------|-------------|--------------|
| 1 Marcel Hubert Dry White
Vin de France | 4.50 | 5.50 | 15.95 |

Crisp, dry, lemony aromas and apple freshness.

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| 2 Pinot Grigio di Pavia, Collezione Marchesini
Italy | | | 17.95 |
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Lovely buttery, crisp and dry style with typical pear fruit from this area of central northern Italy in the southern section of Lombardy.

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| 3 San Andres Sauvignon Blanc Chile |  | 18.95 |
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Crisp and lively with zesty citrus aromas.

Glorious fruit flavours of fresh lime, lemon and gooseberry.

Partners well with lightly spiced chicken.

DRY HERBACEOUS OR AROMATIC WHITE

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| 4 Mud House Marlborough Sauvignon Blanc
Wine of Marlborough, New Zealand | | 23.95 |
|---|--|--------------|

Beautifully aromatic notes of snow pea, nettles and guava that provide the perfect introduction to a palate of melon, citrus and grapefruit

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| 5 Pierre Brévin Sancerre
France | | 32.95 |
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Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish, from one of the finest and most dynamic producers.

JUICY, FRUIT-DRIVEN, RIPE WHITE

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| 6 The Secretary Bird Chenin Blanc
South Africa | | 16.95 |
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The Western Cape is a rich, fertile region and home to the vines of The Secretary Bird. This crisp and fruity Chenin Blanc is the perfect balance of green apple flavour and richer stone fruit.

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| 7 Hardys The Riddle Chardonnay-Semillon
SE Australia | | 16.95 |
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A popular blend, combining a soft creamy texture with lime flavours and subtle oak characters that deliver a crisp dry white wine.

Refreshing, racy, medium-sweet white

- | | 175ml | 250ml | bottle |
|---|-------------|-------------|--------------|
| 8 Marcel Hubert Medium Dry
Vin de France | 4.50 | 5.50 | 15.95 |

Clean, fruity, medium-dry palate, lemony aromas and apple freshness.

RICH, FRUITY ROSE

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| 9 Highbridge Californian White Zinfandel |  | 18.95 |
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Juicy and refreshing, this White Zinfandel is

packed with delicious strawberry, raspberry and cream flavours

- | | 175ml | 250ml | bottle |
|---|-------------|-------------|--------------|
| 10 Previata Pinot Grigio Delle Venezie | 5.95 | 6.95 | 17.95 |

Crisp and fruity with crunchy fruit, citrusy acidity and a long, refreshing finish

LIGHT, SIMPLE, DELICATE RED

- | | 175ml | 250ml | bottle |
|--|-------------|-------------|--------------|
| 11 Marcel Hubert Red Wine
Vin de France | 4.50 | 5.50 | 15.95 |
- Deliciously soft, ripe, red fruit flavour with a smooth finish.

JUICY MEDIUM-BODIED, FRUIT-LED RED

- 12 Undivided Pinot Noir** **20.95**
An outstanding wine that reveals a very intense ruby red color. It presents pleasant aromas of small red fruits, spices and vanilla. Enjoy its elegant and complex aromas with grilled meats and cheeses.
- 13 Scenic Ridge Shiraz** **17.95**
South Eastern Australia
A medium-bodied Shiraz with cherry, plum and damson fruit flavours as well as a hint of soft spice.

- 14 Don Pavral Rioja Crianza** **26.95**
Spain
- 
- Aged for 12 months in oak barrels, with layers of oak and fruit. Rich, bright and intense black and red cherry fruit complemented by soft vanilla oak and a hint of peppery spice.
A great accompaniment to lamb dishes, medium-hot spicy dishes

- 15 Châteauneuf-Du-Pape Heritage De J. M. Calvet** **34.95**
France
This garnet-red Châteauneuf-du-Pape reveals a complex nose of red fruits.

SPICY, WARMING, PEPPERY RED

- 16 Los Picos Distantes Malbec** **20.95**
Argentina
- 
- This elegant Malbec is complex with blackberry and blueberry flavours with hints of peppery spice and distinct cocoa notes. A long finish and pleasing smooth tannins make it the ideal for red meats.

CHAMPAGNE & SPARKLING WINE

- 17 Prosecco Vino Spumante Italy** **20cl 6.95** **21.95**
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- Lively style delicious Prosecco is a typical sparkling wine for any celebration, It has delicate white stone fruit and lemon flavours and fine bubbles.

- 18 Paul Langier French Brut Champagne** **34.95**
An outstanding cuvée, blended from pinot noir, pinot meunier and chardonnay grapes. This is a stylish dry wine, offering ripe fruit and a biscuity finish.

- 19 Moët & Chandon Impérial Brut Champagne** **69.95**
Vibrant, generous and alluring, the Moët Impérial style is distinguished by a bright fruitiness with notes of green apple and white flowers.

- 20 Piper-Heidsieck Rose Sauvage Brut Champagne** **59.95**
Fresh and assertive, with a distinctive fruit character showing strawberry and raspberry aromas: followed by citrus on the palate such as tangerine and blood orange and leading into spicy notes.

APERITIFS

Martini Dry / Sweet	2.95
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SPIRITS

Bacardi	2.95
Bells 8yo Scotch	2.95
Bombay Sapphire	3.50
Captain Morgan Dark Rum	2.95
Gordons Dry Gin	2.95
Glenfiddich 12yr	4.25
Jameson Whiskey	3.50
Jack Daniels Old No.7	3.75
Martell Vs *** Cognac	4.95
Remy Martin	5.50
Vsop Mat Cask	
Smirnoff Red Label	2.95

LIQUEURS

Archers Peach Schnapps	2.75
Baileys Irish Cream	3.75
Cointreau	3.50
Drambuie	3.50
Tequila Gold	2.95
Malibu Coconut Rum	2.95
Sambuca	2.95
Southern Comfort	3.25
Tia Maria	2.95
Disaronno Amaretto	3.50

SHERRY AND PORT

Harveys Bristol Cream	3.95
Croft Original Sherry	3.95
Cockburn's Fine Ruby Port	3.95

BEERS

	620ml / 330ml
Cobra bottles	5.20 3.50

BOTTLED ALES**Guest Ales**

Please Ask For Availability
£4.95

BOTTLED

Corona 330ml	3.75
Kingfisher NRB 330ml	3.75
Boddingtons can	3.50
Bulmers cider 500ml	4.95
Kopperberg mixed fruits	5.50
Mongoose 500ml	5.50

SOFT DRINKS & WATER

Orange Juice	2.50
Apple Juice	2.50
Pineapple Juice	2.50
Coke 330ml bottle	2.95
Diet Coke 330ml bottle	2.95
Appletizer	2.95
J20 Orange & Passion fruit	2.95
J20 Apple & Raspberry	2.95
Dry Ginger	1.95
Bitter Lemon	1.95
Soda Water	1.95
Tonic Water	1.95
Still Mineral Water	3.95
Sparkling Mineral Water	3.95