

Menu & Drinks List



Welcome to The Banyan Tree

"no ordinary tree - no ordinary restaurant"

We aim to provide a simply sublime dining experience. Our menu boasts a great balance of popular offerings and a notable selection of exclusive preparations for the more seasoned diner.

All our spices, massalas, and sauces are skillfully prepared from fresh primary ingredients which naturally yield flavours that are distinct in taste and quality. Along with our unreserved hospitality, we feel confident that you will realise an unparalleled appreciation of the dining experience offered at the The Banyan.

These factors unassumingly resonate in our success and underpin our continually growing popularity since we opened our doors in January 2007.



The Banyan Tree

A local artist called Jeremy Mayes, was commissioned to produce this original idyllic portrayal of The Banyan Tree it sits as a focal point in our restaurant in high esteem to all that pass through our restaurant.

The Banyan Tree - readily found in India this is no ordinary tree as it has the ability to continually spread by putting down new roots that in turn form new trunks.

Over time one single tree can grow to the size and strength of a small forest!

Amongst people in India the Banyan is revered for its mystical properties and provides a focal point for village folk to meet, take shade and watch the day go by.

We take our inspiration from the organic yet mystical properties of this special tree and endeavour to grow our business in the same way.

The Banyan Tree Restaurant is a partnership venture between Shiraz Islam and the owners of The Monsoon Restaurant - Nanu & Runu Ahad. The Monsoon Restaurant was established in 1998 and is located in Mansfield. Monsoon is managed by Nanu Ahad and is reputed to serve excellent quality tandoori and Balti cuisine. Operationally The Banyan Tree is headed by Runu Ahad & Shiraz Islam.

Starters to Share

Mixed Platter (D)

A great sampler for two - Chicken Tikka, Haryali Tikka, Lamb Chops, Sheek Kebab, Pakhandi Kebab, & Onion Bhaji

£11.95

Vegetable Platter (V) (D)

Aachari Paneer, Onion Bhaji, Vegetable Samosa, & a selection of seasonal Shabji Pakoras (frittats).

£9.95

Special Starters

Aachari Paneer Tikka (V) (D)

Cubes of Paneer (Indian cheese) stuffed with pickling spices and grilled in the tandoor.

£4.25

Haryali Tikka (D)

Succulent pieces of chicken breast marinated in an exotic blend of fresh mint, green herbs, green chillies and yoghurt. Grilled in the tandoor to yield a delicate earthy flavour, served with green chutney.

£4.75

Paneer Shashlick Skewers (D)

Tender cubes of grilled Lamb Tikka, Chicken Tikka, Onions and Peppers with cubes of deep fried Paneer (Indian cheese) - presented on a skewer with a sweet chilli dressing.

£6.95

Aadarki Lamb Chops (D)

Lamb chops tenderised in a spicy ginger marinade with mustard oil - tandoor grilled.

Served on a sizzling platter with home made spicy pickled onions.

£6.45

Gosht Ka Sula Hot

Fillets of lamb marinated in a spicy infusion of crushed red chillies, mustard oil, and yoghurt.

Served on a sizzling platter with a drizzling of Ghee and chopped fresh coriander.

£6.45

Pantara (D)

Nice 'n' spicy kebab rolls, with fresh chilli and coriander.

£4.95

Karaki Bathuk

A delightful crispy duck preparation with spring onion fresh coriander, ground spices served with a tomato tamarind sauce.

£6.95

Roshni Jinga (2 pieces)

Tandoori spiced and grilled King Prawns laced with a garlic butter (ghee) dressing.

£7.45

Jinga Mossa (2 pieces)

Deep fried King Prawns in a fluffy tantalising spicy batter.

£7.45

Ajwainy Salmon Sizzler

Fillet of salmon in a chilli, turmeric, lemon juice and olive oil marinade, rolled in roasted Caraway Seeds then pan fried to perfection. Served on a sizzling platter.

£6.95

Fish Amritsari

Cubes of white fish dusted with chilli and turmeric, coated with a rice flower batter and deep fried. Served with tomato tamarind sauce.

£6.95

Shimla Mirch Hot

Grilled Pepper stuffed with a spicy King Prawn and Chicken filling prepared with fresh green chillies coated with a spicy massala sauce.

£7.45

Classic Starters

Onion Bhaji (3 pieces) (V) (D)

£3.25

Vegetable Samosa (V) (D) Mouth watering Indian pasties (2 pieces)

£3.25

Shabji Pakora (V) Seasonal veg deep fried in a spicy gram batter. Served with green chutney.

£3.50

Tandoori Chicken (D)

£3.95

Chicken Tikka (D)

£3.95

Lamb Tikka (D)

£4.25

Sheek Kebab (D)

£3.95

Minced Lamb with fresh green herbs, ginger, garlic and finely chopped Paneer (Indian Cheese). Skewered and grilled in the tandoor.

King Prawn Puree

£6.95

King Prawns tossed in a blend of medium herbs & spices, finished off in an unforgettable Bhuna sauce. Served on a puree (deep fried chapatti) with spring onions and fresh lemon.

Hot Meat

£4.95

Tender chunks of lamb marinated in pickling spices tossed in hot pungent spices and fresh green chilli. Served on a puree (deep fried chapatti)

(V) Suitable for Vegetarians

(D) Contains Dairy Produce

(N) Nut Allergies - [Please Discuss](#)

Banyan Tree Signature Dishes

- Peshi Moughlai Korma** Mild - An unforgettable twist on the classic Chicken Korma (N) (D) **£8.95**
Rich Korma with Chicken Tikka, ground pistachio, butter, coconut, a hint of Tandoori spice & fresh cream. Topped with coarse ground roasted pistachio.
- Murog Tikka Lababdar** Mild Butter Chicken (D) **£8.95**
Chicken Tikka cooked in a mellow buttery sauce with finely chopped onion and tomatoes.
- Raisi Murog** Mild - Medium Cardamom infused curry (D) **£8.95**
Smooth Moughlai style Chicken curry with yoghurt and cream - distinct in the use of javitri (mace) and turmeric giving rich yellow colour, finished with a pinch of ground cardamom.
- Hydrabadi Chicken** Medium (D) (N) **£8.95**
Chicken pieces dressed in a coconut and pureed spicy peel tomato sauce with browned onion - finished off with medium ground whole spice and a touch of fresh cream to yield a thick spicy delectable sauce.
- Murog Bhuna Annarosh** Medium - Chicken & Pineapple Bhuna **£8.95**
Chicken Tikka cooked by the Bhuna process with aromatic herbs & spices, fresh coriander, onions and Pineapple - providing a delicate spicy sweet and sour yet refreshing taste.
- Rashni Chilli Murog** Hot - Garlic Chilli Chicken **£8.95**
Sliced chicken breast tossed with finely chopped fried garlic and sliced green chilli with onion massala sauce, slowly simmered to yield a thick tantalising chilli & garlic infused sauce. Medium option on Request
- Lamb Parsi** Mild Sweet Creamy & Fragrant **£9.95**
Beaten medallions of Lamb cooked in a very rich Moughlai Korma style sauce with juicy sultanas. Garnished with flaked almonds and a sprig of fresh coriander.
- Lababdari Gosth** Butter Lamb Massalas **£9.95**
Chicken Tikka cooked in a mellow buttery sauce with finely chopped onion and tomatoes.
- Lal Maas** Hot - Lamb **£9.95**
Famous Rajastani dish - tender cuts of Lamb in a hot spicy sauce with chef's special garram massala.
- Aachari Palak Lamb Chops** Medium or Hot **£10.95**
Lamb chops tenderised in mustard oil and pickling spice marinade, then slow cooked in a Bhuna style sauce with spinach, garlic and pickled onions.
- Lamb Baddam Pasanda** Mild (D) **£13.95**
Fillets of lamb, tenderised in a warm spice marinade, pan grilled and then simmered off in a creamy mild almond sauce. Served complete on a bed of Pilau Rice
- Dall Mangsha** Lamb with split yellow lentils - Medium or Hot **£13.95**
Tender lamb chunks simmered in a Bhuna sauce with pungent whole spices, garram massala, split yellow lentils and fresh coriander. Hot option cooked with dried red chillies - a mouth watering spicy infusion. Served complete on a bed of Pilau Rice.
- Peppered Shashlick Massala** Medium or Hot with Fresh Green Chillies
Chicken, Lamb, or King Prawns grilled with chunks of fresh peppers, onions and tomatoes. Then tossed in butter with crushed black pepper to finish in a tandoori massala sauce. Served complete on a bed of Pilau Rice
- Chicken Peppered Shashlick Massala** **£11.95**
Lamb Peppered Shashlick Massala **£12.95**
King Prawn Peppered Shashlick Massala **£14.95**
- Mixed Grill Balti** Medium **£10.95**
Chicken Tikka, Lamb Tikka, and Sheek Kebab cooked in a Bhuna style Balti sauce with chunky onions.
- Balti Methi** Medium **£8.95**
Chicken Tikka cooked in chef's signature Balti sauce with dry Kashuri Methi (fenugreek).
- Duck Sizzler** Medium **£13.95**
Gressingham duck breast marinated in green herbs and tandoori spices, grilled in tandoor oven and served on a sizzling platter with juliennes of onions and pepper. Served with a fresh salad and a tomato tamarind dipping sauce.
- Duck Jalfri** Medium or Hot with Fresh Green Chillies **£13.95**
Specialty Jalfrazi style Duck Curry cooked with a hint of tandoori spices, fresh ginger, garlic, onions, capsicum. Thick moist sauce.
- Dhohi Maach** Mild (D) **£12.95**
Pan fried chunks of white fish, coated in turmeric, lemon juice, fresh ginger and garlic finished in a delicate mild yoghurt based sauce with fresh curry leaves.
- Goan Fish Curry** Hot & Sour **£12.95**
White fish in a hot and sour sauce with ground whole spices, coconut milk, and tamarind.
- Malabari Prawn** Medium (D) **£13.95**
King prawns infused in a unique sauce with ground mustard, fennel seeds, coconut milk and fresh curry leaves.
- Grilled Jinga Delight** Hot **£14.95**
Jumbo shell-on king prawns, rubbed with chilli, turmeric, and lemon juice. Grilled in the tandoor and Served on a sizzling skillet on a bed of stir fried fresh chillies onions & capsicum. Accompanied with fresh salad and spicy chilli dip.
- Jinga Kali-Mirch** Hot **£13.95**
Fresh water King Prawns in a hot crushed black pepper sauce of smooth consistency with coconut milk onions and finely chopped tomato's.

(V) Suitable for Vegetarians

(D) Contains Dairy Produce

(N) Nut Allergies - Please Discuss

Classic Preparations

Tandoori Grills (D)

Tandoori grill preparations entail meat that is marinated in delicate tandoori spices with yogurt and mint sauce. Cooked on skewers by grilling in the Tandoori oven. Served on a sizzling skillet on a bed of onions. Accompanied by a fresh salad and mint raita. A Very Healthy Choice!

Tandoori Chicken On the bone Chicken	£7.95
Chicken Tikka Premium fillets of chicken breast	£7.95
Lamb Tikka	£8.95
Tandoori King Prawn	£12.95
Chicken Shashlick	£9.95
Chicken fillets grilled with large pieces of tomatoes, capsicum, and onion.	
Hasina Lamb As above with Lamb	£10.95
Tandoori Mixed Grill	£13.95
Generous mixture of Tandoori Chicken, Sheek Kebab, Lamb Tikka, Chicken Tikka, Hariyali Tikka, and Tandoori King Prawn	

Massala (N) (D)

Slightly above Mild Strength Prepared with special tandoori spices, almond, coconut, a hint of garlic and ginger with cream and yoghurt to provide a rich creamy sauce. It's a fact - Tikka Massala has been recognised as the most popular dish in the UK!

Chicken Tikka Massala	£8.95	Karahi Morog (chicken)	£8.95
Lamb Tikka Massala	£9.95	Karahi Gosth (lamb)	£9.95
Tandoori King Prawn Massala	£12.95	Karahi King Prawn	£12.95
Mixed Vegetable Massala	£6.95	Mixed Vegetable or Paneer	£6.95

Karahi

Medium

Cooked with fresh ginger and garlic, fragrant herbs and spices, onions and green pepper's with roasted whole spices and chefs special garram massala.

Lal Kalia

Madras Hot - Unique Bangladeshi sour & hot dish characterised using paprika & red chillies, kalongi (onion seed), tamarind and lashings of fresh coriander

Chicken Lal Kalia	£8.95	Chicken Jalfrazi	£8.95
Lamb Lal Kalia	£9.95	Lamb Jalfrazi	£9.95
King Prawn Lal Kalia	£12.95	King Prawn Jalfrazi	£12.95
Mixed Vegetable or Paneer	£6.95	Mixed Vegetable or Paneer	£6.95

Jalfrazi

Madras Hot - Highly flavoured stir-fry style curry dish cooked with a hint of tandoori spices, fresh ginger, garlic, large onions, capsicum, and sliced fresh green chillies. Served on a cast iron skillet.

Traditional Favourites

Traditional favourites not listed can be made on request.

Bhuna Medium - Highly seasoned with spices, cooked with, onions, tomatoes, in a thick & moist sauce

Dupiaza Medium - Spiced in the same fashion as Bhuna, cooked with plenty of fried onions

Rogon Josh Medium - Highly flavoured with aromatic herbs & spices with chunks of fresh tomatoes and a fried garlic topping.

Saag Medium - Cooked in a dry medium sauce with spinach, fresh garlic and fried onions

Dansak Hot - Sweet sour and hot curry cooked with lentils and chunks of succulent pineapple

Pathia Hot - Sharp tasting dish, topped with tomatoes, green peppers & onions

Chicken	£7.95
Lamb	£8.95
Prawn	£8.95
King Prawn	£10.95
Mixed Vegetable or Paneer	£6.95

Biryani

A stir-fry style preparation using super kernel Basmati rice. Cooked with a blend of fresh herbs and spices. Served complete with a medium Curry Sauce, raitha and Carrot Cachumber (salad with carrot cucumber and onions and sprinkled chaat massala)

Chicken Biryani
Lamb Biryani
£10.95

£9.95

King Prawn Biryani
House Special Biryani

Mixture of chicken, lamb & prawn - topped with a plain omelette.

£13.95

£13.95

Vegetable Side Dishes

Vegetable Curry

£3.95

Bindi Bhaji Sautéed & lightly spiced okra

£3.95

Niramish Spiced mixed vegetable bhaji

£3.95

Brinjal Bhaji Aubergine

£3.95

Nyrkel Ramee

£3.95

Saag Bhaji Spinach, garlic and onions

£3.95

Sweet and spicy Green beans with coconut

Bombay Aloo Lightly spiced potatoes

£3.95

Saag Aloo Spinach and potato

£3.95

Aloo Gobi Potato and cauliflower

£3.95

Saag Paneer Spinach and Indian Cheese

£3.95

Mushroom Bhaji

£3.95

Tarka Dall Lentils with fried garlic topping

£3.95

Cauliflower Bhaji

£3.95

Channa Massala Spicy chick peas

£3.95

Mattar Paneer Peas with Indian cheese

£3.95

Roti Breads (V)

Chapatti

£1.25

Unleavened Bread Cooked on a cast Iron Skillet

Tandoori Roti

£2.25

Chapatti bread cooked in the Tandoor

Laccha Paratha

£2.95

A traditional layered buttery bread cooked in the Tandoor

Stuffed Paratha

£3.25

Thick buttered (ghee) unleavened bread with Vegetable filling
Cooked on a cast Iron Skillet

Nan Breads (D)

Cooked in the Tandoori Oven

Plain Nan (V)

£2.25

£2.25

Peshwari Nan (N)

£2.25

£3.25

Sweet Nan stuffed with nuts & raisins - drizzled with honey

Keema Nan

£2.95

£2.95

stuffed with spiced mince lamb

Garlic & Coriander Nan (V)

£2.95

£2.95

Garlic & Chilli Nan (V)

£2.95

£2.95

Garlic & Cheese Nan (V)

£3.25

£3.25

Rice

Boiled Rice

£2.25

Plain boiled long grain rice

Pilau Rice

£2.95

Premium Basmati rice cooked with aromatic whole spices & ghee.

Egg Fried Rice (D)

£3.25

Pilau rice stir fried egg and onion.

Mushroom Rice

£3.25

Pilau rice stir fried with mushrooms and onion.

Keema Rice

£3.25

Pilau rice stir fried with spiced mince lamb

Lemon Rice

£3.25

Great accompaniment with fish

Fruit Rice

£3.50

Pilau rice stir fried with dried fruits

A great accompaniment with mild dishes

Sundries

Chips

£2.25

£2.25

Massala Fries

£2.95

£2.95

Cucumber or onion Raitha

£1.50

£1.50

Plain or Spicy Pappadum

£0.70

£0.70

Pickles Tray (per head)

£0.70

£0.70

Lime Pickle

£0.75

£0.75

Chilli & Ginger Pickle

£0.75

£0.75

(V) Suitable for Vegetarians

(D) Contains Dairy Produce

(N) Nut Allergies - [Please Discuss](#)

Banquet Style Set Meals

A great way of sampling what we have to offer.
Banquet meal are discounted by up to 15% of our normal list price.

Two Persons

Pappadam's & Chutneys

Mixed Platters for Two

Chicken Tikka, Haryali Tikka, Lamb Chops, Sheek Kebab, Pakhandi Kebab, & Onion Bhaji.

Lal Maas

Famous Rajestani dish - tender cuts of Lamb in a hot spicy sauce with chefs special garram massala

Hydrabadi Chicken

Chicken pieces dressed in a coconut and pureed spicy peel tomato sauce with browned onion - finished off with medium ground whole spice and a touch of fresh cream to yield a thick spicy delectable sauce.

Vegetable Side of your choice

Pilau Rice

Nan Bread

Dessert of your choice

Regular Ground Coffee & Mints

£44.95

Normal Price £55.50

Four Persons

Pappadam's & Chutneys

Mixed Platter x 2

Lamb Tikka Massala Mild

Needing no intro's

Hydrabadi Chicken Medium

Chicken pieces dressed in a coconut and pureed spicy peel tomato sauce with browned onion - finished off with medium ground whole spice and a touch of fresh cream to yield a thick spicy delectable sauce.

Goan Fish Curry Hot & Sour

White fish, Ground whole spices, coconut milk, and tamarind.

Duck Sizzler Medium

Gressingham duck breast marinated in green herbs and tandoori spices, grilled in tandoor oven and served on a sizzling platter with juliennes of onions and pepper. Served with a fresh salad and Tomato tamarind dipping sauce.

Two Vegetable Side Dishes of your choice

Pilau Rice x 2

Nan Bread x 2

Regular Ground Coffee & Mints

£84.95

Normal list price £101.00

Drinks List

Spirit's, Vermouth & Port

Spirits - Gin, Vodka, Brandy, Whiskey, Bourbon etc	25 ml	£2.70
Bombay Sapphire Gin	25 ml	£3.10
Single Malt Whisky - glenmorangie scotch whisky	25 ml	£3.75
Vermouth Dry Martini, Sweet Martini, Cinzano Bianco	50 ml	£2.50
Sherry - Tio Peppe (dry) or Bristol Cream (medium)	50 ml	£2.50
Port - Cockburn's Fine Ruby	50 ml	£2.50

Mixer's

Spirit Mixer - Gin & Tonic, Vodka Tonic etc	£3.50
Vermouth Mixer - Dry Martini & Lemonade etc.	£3.50
White Wine Spritzer	£3.75

Draught Beers

	½ pint	Pint
Kingfisher Premium Indian Beer	£1.75	£3.15
Tetley's Smooth Flow	£1.50	£2.85

Bottled Beers

King Cobra 8% vol. Double Fermented Premium Indian Lager Beer	750 ml bottle	£8.95
Cobra Premium Indian Lager Beer 5% vol.	330 ml bottle	£2.95
Kingfisher Premium Indian Lager Beer 4.8% vol.	330 ml bottle	£2.95
Budweiser 5% vol.	330 ml bottle	£2.95
Stella Beer 4% vol.	330 ml bottle	£2.95
Cobra non-alcoholic beer	330 ml bottle	£2.95

Cider and Bottled Drinks

Magners Irish Cider	275ml bottle	£2.95
Strongbow Dry Cider	275ml bottle	£2.75
Woodpecker Sweet Cider	275ml bottle	£2.75

Soft Drinks & Minerals

Coke	£1.75
Diet Coke	£1.75
Lemonade	£1.75
Soda Water	£1.75
Tonic Water	£1.75
Slimline Tonic Water	£1.75
Bitter Lemon	£1.75
Ginger Ale	£1.75

Orange Juice or Orange & Lemonade	£2.25
Pineapple Juice	£2.25
Tomato Juice	£2.25
J2O Orange & Passion Fruit, Apple & Mango, or Orange and Pomegranate	£2.50
Appletizer	£2.50

Hildon's Still Mineral Water	330ml	£1.75	750ml bottle	£3.95
Hildon's Delicately Sparkling Mineral Water	330ml	£1.75	750ml bottle	£3.95