

Welcome to



In Sanskrit, the word "mantra" is a sacred word or phrase, which is believed to have a spiritual power. At Red Mantra, our Mantra comes from the kitchen; it inhabits family, food and togetherness

Our recipes and methods have been passed down through many generations of our family and combined with the creativity from our highly skilled chefs. We offer traditional, as well as a contemporary Asian fusion cuisine

Our dishes are cooked fresh to order, which means that they may not always come out at the same time

For food allergens please speak to a member of staff

A discretionary service charge of 10% will be applied to all orders

Our chefs can make most dishes to order - please let us know if you want something special

Take-away & private catering services available upon request

TAPAS AND SHARING – NON-VEGETARIAN

MIXED GRILL PLATTER TANDOORI CHICKEN WINGS, SHEEKH KEBABS, LAMB TIKKA, MASALA LAMB CHOPS AND CHICKEN TIKKA (Serves 2-3 people, accompanied with naan bread & dips)	19.5
JEERA CHICKEN CHICKEN PIECES, HOUSE SPICES AND CUMIN	9/15
LAMB CHOPS GROUND SPICES	9
CRISPY CHILI CHICKEN RM SAUCE & CRUSHED RED CHILIES	7
LAMB TIKKA GINGER, GARLIC AND CHILLIES	8.5
SHEEKH KEBABS GINGER, GARLIC AND GROUND SPICES	6
HAKKA STYLE CHICKEN STRIPS GREEN CHILLIES AND CHINESE SPICES	7

CHICKEN LIVER 7
GROUND SPICES, RED AND GREEN CHILLIES

CHICKEN WINGS 7
HOT PEPPER SAUCE

MEAT SAMOSA 5.5
CRISPY PASTRY STUFFED WITH MINCED LAMB,
FRESH GINGER & CORIANDER

CHICKEN TIKKA 7
MIXED GROUND SPICES

SALT & PEPPER WINGS 7
CRACKED PEPPER GARLIC AND SPRING ONIONS

TAPAS & SHARING - FISH

RM SEAFOOD PLATTER 24.5
CHARGRILLED TANDOORI PRAWNS, COD AMRITSARI,
PAN SEARED SEABASS AND GARLIC CHILLI SQUID
(Serves 2-3 people, accompanied with naan bread & dips)

TANDOORI PRAWNS 12.5
JUMBO PRAWNS, CHEF'S OWN MASALA
AND LEMON ZEST

SAUTÉED SCALLOPS 11.5
COCONUT AND CORIANDER DHAL

FISH AMRITSARI 8.5
COD FILLET AND MASALA SAUCE

SALT & PEPPER KING PRAWNS 9.5
SOY, CHILLI, GARLIC AND SPRING ONION

SALT & PEPPER COD 9.5
SOY, CHILLI, GARLIC AND SPRING ONION

SQUID 8.5
SOY, CHILLI AND GARLIC

TAPAS AND SHARING - VEGETARIAN

RM VEGETARIAN PLATTER 14.5
ALOO TIKKI, CRISPY BHAJIA, RM CHILLI PANEER,
VEGETABLE SPRING ROLLS & SPICED MOGO
(Serves 2-3 people, accompanied with naan bread & dips)

CRISPY POTATO BHAJIA 5
GRAM FLOUR AND GROUND SPICES

MOGO CHIPS 4.5
CASSAVA

SPICED MOGO CHIPS 5.5

GARLIC AND CHILLI

VEGETABLE SAMOSA 4.5
SPICED VEGETABLE AND POTATO

VEGETABLE SPRING ROLLS 4.5
FILO PASTRY AND VEGETABLES

STIR FRIED MUSHROOMS 6
SOYA SAUCE, PEPPERS AND SPRING ONIONS

RM CHILLI PANEER 7
RM HOUSE SAUCE

HAKKA STYLE PANEER CUBES 7
GREEN CHILLIES AND CHINESE SPICES

MAINS – NON-VEGETARIAN

KARAHI CHICKEN/LAMB 9.5
MEAT COOKED IN ONIONS AND GINGER

CHICKEN TIKKA MAKANI 10
CHICKEN, YOGHURT, TOMATO AND SPICES

LAMB KEEMA 9.5
MINCED LAMB, GARDEN PEAS AND SPICY
MASALAS

CHICKEN/LAMB SAAG 10
GARLIC AND SPINACH MASALA

CHICKEN/LAMB JALFREZI 9.5
MEAT, TOMATO, SPICES AND FRESH CHILLIES

CHICKEN KORMA 9
CHICKEN, YOGHURT, LIGHT HERBS AND
SPICES

CHICKEN/LAMB BIRIYANI 9.5
MEAT, HERBS AND RM SPICES

CHICKEN/LAMB CURRY 9
GARLIC, SPICES, CORIANDER ONIONS
AND GINGER

MAINS - FISH

KARAHI MACHLI 11
COD PIECES COOKED, TOMATOES,
ONIONS & GINGER

KING PRAWN MASALA 14
JUMBO KING PRAWNS, KARAHI MASALA

MAINS - VEGETARIAN

CHANA MASALA 7.5
CHICKPEAS COOKED IN A SPICY KARAHI SAUCE

PALAK PANEER 8.5
DICED INDIAN CHEESE COOKED
WITH FRESH GARDEN SPINACH

BHINDI MASALA 7.5
OKRA STIR FRIED WITH CHOPPED ONIONS,
TOMATOES, FRESH GINGER AND GARLIC

TARKA DAAL 7
YELLOW LENTILS, GARLIC AND CUMIN

MIXED VEGETABLE 7.5
FRESH GARDEN VEGETABLES IN KARAHI SAUCE

BOMBAY ALOO 7
POTATOES, CUMIN SEEDS, CURRY LEAVES AND
CORIANDER

DAAL MAKHANI 7
BLACK LENTILS, LIGHT BUTTER AND CREAM

MUTTER PANEER 8.5
PEAS, INDIAN CHEESE, RM SAUCE HERBS
AND SPICES

PANEER TIKKA MASALA 9
INDIAN CHEESE, FRESH SPICES AND HERBS,
IN RM SAUCE

METHI MAKAI 8.5
SWEETCORN, DRY SPICES, GINGER, TOMATO
AND ONIONS

VEGETABLE BIRIYANI 7.5
FRESH GARDEN VEGETABLES, RICE HERBS
& SPICES

RM PASTA BAKE 8.5
LENTILS, GARLIC, CHERRY TOMATOES,
PEPPERS AND ONIONS

SIDES

STEAMED RICE 2.5

PILAU/JEERA RICE 3

MUSHROOM RICE	3.5
INDO-CHINESE RICE (EGGLESS)	3.5
PLAIN NAAN BREAD/ TANDOORI ROTI	2
BUTTER NAAN	2.5
GARLIC NAAN	3
PESHWARI NAAN	3
YOGHURT RAITA	1.5
FRESH GREEN/RM SALAD	3/3.5
ONION SALAD	2.5
MINI POPPADUMS WITH DIPS (for 2)	3
RM STARTER CHUTNEY TRAY	2.5
RM GRILL CHUTNEY TRAY	3.5
FRIES/ SPICY FRIES	2.5/3
CAULIFLOWER CHEESE	3.5

DESSERTS

COCONUT HEAVEN	4.75
TROPICAL FRESH FRUIT MEDLEY	3.95
HOMEMADE CHOCOLATE BROWNIE	4.50
MANGO SAFRON SHRIKAND	4.75
HOMEMADE STICKY TOFFEE PUDDING	4.50
RM BANANA SUNDAE	4.50
COCONUT KHEER PUDDING	4.25
KULFI ICE CREAM	3.95
(PISTACHIO/MANGO/MALAI)	
RM MANGO & PASSION FRUIT	
CHEESECAKE	4.95

HOT BEVERAGES

FLAT WHITE	2.75
BLACK FILTER COFFEE	2.95
ESPRESSO	2.75
AMERICANO	2.95
CAPPUCCINO	2.95
MACCHIATO	2.95
LATTE/ MOCHA	2.95
CHAI LATTE	2.75
HOT CHOCOLATE	2.50
TEA	2.50

INDIAN SUNDAY ROAST MENU

(Available 1-6pm)

ROAST CHICKEN

£14

ROAST TANDOORI LAMB

£16

MIXED VEGETABLE BAKE

£11

PANEER MASALA

£12

ALL ABOVE SERVED WITH CHEF'S OWN RM SPICE INFUSED GRAVY, ROASTED POTATOES AND PARSNIPS, CARROTS, TENDER BROCCOLI STEMS, CHAAT MASALA HERBS AND LIGHT SPICES

Pre-theatre Set Menu

(available Mon-Fri 4pm – 6pm)

1 Course - £7.95

2 Courses - £10.95

3 Courses - £14.50

MINI POPPADUMS WITH DIPS

STARTERS (1)

SHEEKH KEBAB

GINGER, GARLIC AND GROUND SPICES

CHICKEN TIKKA

MIXED GROUND SPICES

SALT & PEPPER COD

SOY, CHILLI, GARLIC AND SPRING ONION

CRISPY POTATO BHAJIA

GRAM FLOUR AND GROUND SPICES

RM CHILLI PANEER

HOUSE SPECIAL SAUCE

MAINS (2)

KARAHI CHICKEN/LAMB

MEAT COOKED IN ONIONS AND GINGER

CHICKEN/LAMB SAAG

GARLIC AND SPINACH MASALA

KARAHI MACHLI

COD PIECES COOKED, TOMATOES,
ONIONS & GINGER

CHANA MASALA

CHICKPEAS COOKED IN A SPICY KARAHI SAUCE

DAAL MAKHANI

BLACK LENTILS, LIGHT BUTTER AND CREAM

PANEER TIKKA MASALA

INDIAN CHEESE, FRESH SPICES AND HERBS IN RM SAUCE

(EACH MAIN IS SERVED WITH ANY ONE SIDE ORDER)

SIDES

NAAN

STEAMED RICE

PILAU RICE

CHEF'S OWN SALAD

DESSERTS (3)

TROPICAL FRESH FRUIT MEDLEY

COCONUT KHEER PUDDING

VANILLA ICE CREAM

GROUP PARTY SET MENU A

(4 COURSES)

Table appetizers

MINI POPADUMS & CHUTNEYS

Starters

CRISPY POTATO BHAJIA

CHICKEN WINGS

VEGETABLE SPRING ROLLS

RM CHILLI PANEER

Mains

CHOICE OF ANY 2 VEGETABLE MAIN DISHES &
ANY NON-VEGETABLE MAIN DISH

SERVED WITH

STEAMED/PILAU RICE

BUTTER NAAN/TANDOORI ROTI

CHEF'S SALAD

Deserts

CHOICE OF ANY 1 DESSERT

£18.95 PP

GROUP PARTY SET MENU B

(6 COURSES)

GLASS OF PROSECCO/MOCKTAIL

TABLE APPETIZERS

MINI POPPADUMS & CHUTNEYS

STARTERS

CHOICE OF ANY 1 VEGETABLE STARTER

CHOICE OF ANY 2 NON-VEGETABLE STARTERS

CHOICE OF ANY 1 FISH STARTER

MAIN

CHOICE OF ANY 2 VEGETABLE MAIN DISHES

CHOICE OF ANY 2 NON-VEGETABLE MAIN DISHES

CHOICE OF ANY 1 FISH MAIN DISH

SERVED WITH

CHOICE OF ANY 1 RICE

CHOICE OF ANY 1 NAAN

CHOICE OF ANY 2 RAITAS/CHUTNEYS

CHOICE OF ANY 2 CHEF'S SALAD/SIDES

DESSERTS

CHOICE OF ANY 2 DESSERTS

TEA/COFFEE

£27.95 PP