

★★★★★
Dog and Crook
PUB | RESTAURANT | HOTEL

TAKEAWAY MENU
MENU





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Dietary & Allergy Information

Welcome to our restaurant, where we strive to cater to various dietary requirements and preferences. Please see below for important information about our offerings:

Vegan/Vegetarian Options: We offer a diverse selection of dishes made without animal products. Look for the **[V] [VG]** symbol next to menu items.

Gluten-Free Choices: For our guests with gluten sensitivities or celiac disease, our menu features gluten-free options. These dishes are indicated by the **[GF]** symbol.

Allergy Awareness: We take allergies seriously. While we do our best to prevent cross-contamination, please note our kitchen handles common allergens including dairy, nuts **(N)**, & shellfish.

If you let us know about your food allergy during order , we can offer safe alternatives to our popular dishes.

WWW.DOGANDCROOK.CO.UK

Dog & Crook, Crook Hill, Braishfield, Romsey SO51 0QB

Indian Menu

Served from Tuesday - Sunday

Experience the true essence of Indian cuisine with our authentic, homemade curries and dishes. Each recipe has been carefully curated to bring the vibrant flavors and aromatic spices of India right to your table. Our chefs use only the finest ingredients to ensure that every meal is not only delicious but also deeply rooted in traditional culinary practices. From the rich, creamy textures of our curries to the perfectly balanced spices that dance on your palate, dining with us is more than just a meal—it's a journey through the diverse regions of India, celebrating its rich heritage and culture.

Indian Starter

Indian Platter (Non Veg) 11.9 Serve Two

Selection of Chicken Tikka, Seekh Kebab, Garlic Chilli Prawns, served with tamarind sauce, mint sauce and salad.

Indian Veg Platter (V) 9.9 Serve Two

Selection of Paneer Tikka, Onion Bhaji, Vegetable Samosa and Aloo Tikki. Served with mango and mint sauce and salad.

Pani Puri or Dahi Puri (V) 4.9

Pani or Dahi Puri is an Indian street food snack that is highly relished. Served with sweet yoghurt and tamarind sauce.

Onion Bhaji (V) (GF) (VG) 4.5

Sliced onions mixed with spices, gram flour then deep fried served with mint sauce & salad.

Samosa (V) 4.5

Traditional Indian snack, Fillo pastry stuffed with lightly spiced mixed vegetable and deep fried. Served with salad & mint sauce.

Aloo Tikki (V) 5.5 Please ask for vegan options.

Lightly spiced deep fried potato cake. served with chopped onion, yoghurt and with spices topped.

Fish Amritsari 7.9

Named after the city where it originated, Amritsar, Punjab, Basa fillet marinated with lemon juice, caraway seeds, fenugreek and turmeric, coated with a batter of gram flour and deep fried. Served with salad and mint sauce.

Chicken or Paneer Kathi Roll 7.9

Kathi roll is a street food - originated from Kolkata, India. Chicken or paneer strips stuffed in shallow-fried parantha. Served with baby leaf salad.

Garlic Chilli Prawns 6.9

Batter fried king prawns tossed in a spicy garlic sauce with bell peppers and onions.

Chilli Paneer (V) (VG) 5.9

Batter fried cottage cheese tossed with garlic, chilli sauce and Juliane Bell Peppers. Served with salad.

Chilli Chicken 6.9

Batter fried chicken tikka tossed in garlic chilli sauce.

Paneer Fries (V) (GF) 6.5

Lightly spiced deep fried Indian cheese served with spiced yogurt dip

Tandoori Starter

Paneer Tikka (V) 6.5

Diced cottage cheese marinated with roasted gram flour, curd, skewered with diced peppers and onions roasted over charcoal in clay oven.

Chicken Tikka 6.9

Diced chicken breast marinated with yoghurt and home made spices then cooked over charcoal.

Seekh Kebab (GF) (VG) 8.5

Lamb mince marinated with fresh green chillies, ginger, garlic and spices and cooked over the charcoal served with mint sauce and salad.

Tandoori King Prawns 7.9

King prawns marinated in a home made tandoori masala, cooked over charcoal.

Chicken Malai Tikka (N) 6.5

Diced chicken breast marinated with soft cheese and cream, cooked in the tandoor and served with salad and mint sauce.

Soya Chap Tandoori (V) 6.5

Soya champs marinated with yoghurt and spices, cooked in a clay oven, served with salad and green chutney.

Indian Traditionals

Embark on a culinary adventure with our tantalizing array of Indian main dishes, each a celebration of vibrant spices, rich flavors, and diverse regional influences, promising an unforgettable dining experience.

CHICKEN DISHES

Immerse yourself in the richness of our Tandoori Masala creations, with mix of spices and marinated to perfection.

Chicken Tikka Masala (GF) Curry 10.9, Meal 14.9

Marinated chicken, then cooked in a masala sauce. Mild.

Chicken Tikka Madras (GF) Curry 10.9, Meal 14.9

Marinated chicken cooked in a hot masala sauce. Hot.

Punjabi Butter Chicken (N) (GF) Curry 9.9, Meal 13.9

Tandoor roasted chicken tikka simmered in a sweet and tangy tomato and cashew nut gravy.

Desi Chicken Curry (N) (GF) Curry 9.9, Meal 13.9

Traditional home made chicken curry. Chicken on the bone, cooked in a pot with its own stock and whole spices.

Chicken Kali Mirchi (N) (GF) Curry 10.9, Meal 14.9

Chicken on the bone cooked in a traditional of brown onion rich sauce in ground black peppercorns.

Methi Chicken (N) (GF) Curry 9.9, Meal 13.9

A Hyderabadi delicacy of chicken. Chicken breast simmered in fresh fenugreek leaves, finished with a touch of cream.

Chicken Korma (N) Curry 10.9, Meal 14.9

Chicken cooked in traditional and very popular dish made with coconut, almond and cashew nuts and finished with cream.

LAMB DISHES

Enjoy our delectable lamb creations: tender lamb cuts combined with a medley of aromatic spices, an authentic taste of India, prepared with care & precision.

Lamb Curry Masala (GF) Curry 10.9, Meal 14.9

Lamb cooked in a fairly curry sauce with ginger and garlic. *Authentically cooked may contain bone.*

Lamb Curry Madras (GF) Curry 10.9, Meal 14.9

Lamb cooked in a fairly hot curry sauce with ginger and garlic. *Authentically cooked may contain bone.*

Rajasthani Lal Maans (GF) Curry 10.9, Meal 14.9

Lai Maas is a fiery Rajasthani meat curry. Lamb cooked in a variety of masalas with a burst of red chillies. *Authentically cooked may contain bone.*

ALL MEAL DISHES ARE SERVED WITH PLAIN RICE AND NAAN BREAD.

Indian Vegetarian

Paneer Taka Tak (V) (GF) Curry 8.9, Meal 12.9

Indian cottage cheese cooked with tomatoes, peppers and onions in our special blended curry sauce.

Punjabi Paneer Masala (V) (GF) (N) Curry 8.9, Meal 12.9

Diced cottage cheese simmered in a sweet and tangy tomato and cashew nut sauce.

Dal Tadka (V)(GF) (VG) Curry 6.9, Meal 10.9

Yellow lentils tempered with chopped garlic and cumin seeds.

Bombay Aaloo (V)(GF)(VG) Curry 8.9, Meal 12.9

Potatoes cooked with onion & tomato masala, tempered with black onion seeds.

Saag Aaloo (V)(GF)(VG) Curry 8.9, Meal 12.9

Spinach sautéed with garlic, diced onion and peppers.

Palak Paneer (V) Curry 7.9, Meal 11.9

Cottage cheese simmered in spinach.

Soya Chap Curry (V) Curry 7.9, Meal 11.9

Mock meat is cooked with bell peppers and traditional masala.

Dal Makhani (V) Curry 8.9, Meal 12.9

Dal Makhani is a staple food originating from the Punjab region of the Indian sub continent. Black lentil, kidney beans and split chick peas cooked overnight on a slow flame finished with cream and butter.

Baingan Lababdar (Eggplant Curry) (V) Curry 8.9, Meal 12.9

Eggplant is cooked with traditional masala.

Kadai Mushroom (V) Curry 8.9, Meal 12.9

Mushroom is cooked with bell peppers , onion and traditional masala.

ALL MEALS DISHES ARE SERVED WITH PLAIN RICE AND NAAN BREAD.

Side Dishes

Dal Tadka (V)(GF) 4.5

Aloo Gobhi (V)(GF) 4.5

Mixed Vegetables (V)(GF) 4.9

Bombay Aloo (V)(GF) 4.5

Saag Paneer (V)(GF) 4.9

Baigen Bharta (V)(GF) 6.9

Chana Masala (V)(GF) 3.5

Mushroom Bhaji (V)(GF) 3.9

Aloo Jeera (V)(GF) 3.9

Rice

Egg Fried Rice 5.5

Basmati rice stir fried with different spices ,eggs , garnished with coriander.

Chicken Rice 5.5

Basmati rice stir fried with chicken , mixed vegetables, spices, garnished with coriander.

Plain Rice (v) 2.9

A portion of plain boiled rice.

Zeera Rice (v) 3.5

Basmati rice stir fried with cumin seeds, spices, garnished with coriander.

Vegetable Rice (v) 5.5

Basmati rice stir fried with mixed vegetables, spices and garnished with coriander.

Breads's

Garlic Naan Naan cooked with garlic. 2.9

Chilli and Coriander Naan Tandoori cooked naan chilli and fresh coriander. 3.5

Plain Naan A classic refined flour leavened bread cooked in Tandoor. 2.5

Tandoori Roti Wheat flour bread cooked in Tandoor. 1.9

Amritsari Kulcha Stuffed with boiled patatos, mix herbs , flour bread cooked in Tandoor. 4.5

Accompaniments

Chutneys Tray A selection of home made chutney and relishes. 1.9

Garden Green Salad Sliced tomatoes, cucumber, carrots and onion served with green chillies. 2.9

Spiced Onion Chopped onions mixed with spices. 1.9

Plain Yoghurt 0.9

Poppadoms 0.6