



innovative, colourful, evocative, subtle....

but always with passion

Dear diner

A warm welcome to Mango Lounge Chequers, where we invest considerable time and effort to make your dining experience a memorable one. Our award-winning head chef Ashwani Kumar leads a highly skilled and experienced team of chefs who are dedicated to their profession. They prepare each and every dish with the utmost care, love and attention to detail.

Please note that some of our dishes may contain or have been in contact with nuts. These are marked with an asterisk alongside each dish.

No genetically modified ingredients are used.

We do not use any artificial colours, flavourings or preservatives.

Food Allergies and Intolerances
Before you order your food and drinks please speak to our staff if you have a food allergy or intolerance

Chef's Signature Starters

Chilli scallops

(Winner of the Best Signature Dish award in the National Curry Week Competition 2011)

Pan seared scallops with chilli, chives and coriander, served with spiced green pea mash and chilli jam. (fish)

£11.50

Tiger prawn martini

(Winner of the Best Signature Dish award in the National Curry Week Competition 2010)

Succulent warm water prawns marinated in lemon juice, ginger, garlic and anise, coated with rice flakes and deep-fried. Presented in a shot glass, layered with a trio of chutneys and topped with a dash of martini (Crustacean/egg/mustard)

£10.50

Medley of sea food

Tiger prawn martini, chilli scallop, batter-fried monkfish (Crustacean/egg/mustard/fish)

£12.95

Smoked lamb chops

Star anise smoked lamb chops marinated in yoghurt, ginger, cumin, and garam

Masala and cooked in a clay oven

£9.50

Tandoori Prawns

Marinated overnight in yoghurt, laced with cardamom, clove and garlic, then tempered with mustard oil, and grilled in the tandoor (Crustacean)

£12.50

Tandoori Guinea Fowl

Marinated in Persian spices (chilli, coriander, clove, cinnamon, ginger, garlic, apricot) and yoghurt. Served with cucumber yogurt and plum sauce

£7.50

Batter-fried monk fish

Monkfish (Star Gazer) marinated in lemon, carom seeds, ginger, green chilli and nutty gram flour (fish)

£8.50



Duck Spring Rolls

Crispy duck rolls spiced with chilli and scented with fragrant lemongrass. Served with a delicious soy and honey sauce (soy, celery)

£7.50

Sizzling Platters

Assorted platter for two (non-vegetarian)

Marinated rice crusted king prawn, cardamom chicken tikka, pickling chicken tikka, batter fried monkfish and lamb seekh kebab (crustacean /egg/ mustard seeds)

£19.50

Vegetarian Starters

Avocado and soya cutlets

Delectable cutlets made with avocado and soya mince, spiced with green chilli, red onion, coriander, garam masala and fresh rosemary

£6.25

Spinach and feta cheese samosa

Spiced with roasted cumin and chilli; raisins are added to lend a delightfully fruity note (mustard seeds)

£5.50

Delicately spiced sweet potato burger with chips

Sweet potato cake wrapped in naan bread

£6.25

Main Courses

*Chicken Hyderabadi

Breast of chicken stuffed with spinach, raisins and cashew nuts cooked in an enticing South Indian-style sauce with coconut and curry leaves (mustard seed & nuts)

£14.50

*Chettinad Chicken (Winner of the Best Traditional Dish award in the National Curry Week competition)

Fiery, but mellowed with yogurt and coconut, a black pepper infused chicken curry in an onion and tomato sauce (Mustard seeds)

£11.95

*Rose petal chicken korma

Breast of chicken in golden saffron sauce with creamy coconut and cashew nut puree and a hint of sweetness. Garnished with dried rose petals in the true Mughal tradition. (n-d)

£11.50

***Ricotta chicken**

Tender morsels of chicken supreme cooked in an Indian-style pesto with green chilli, fresh coriander leaves, fresh mint, onion tomatoes, cashew nuts, cumin, ricotta cheese, spinach and further enriched with single cream. (d) 

£14.95

***Guinea fowl kali mirch**

Originated in the Royal kitchens of Western India, guinea fowl cooked in a silky smooth cardamom-cream sauce containing yoghurt, pistachio and onion. Generously spiced with black pepper and a touch of fresh chillies  

£15.50

Bombay chicken

Chicken tikka cooked in the clay oven and simmered in a fenugreek-scented tomato sauce  

£12.50

Rabbit tikka lababdar

Tandoor- cooked rabbit, marinated in an infusion of spice-laced creamy yogurt and gently simmered in an onion and tomato based semi sauce, with fenugreek, butter and single cream  

£16.50

Pulled duck jhalfrezi

Duck slow cooked in the oven; the tender meat pulled and tossed with onion, pepper, ginger, garlic, chilli, fresh tomatoes and chilli sauce   

£16.50

Beef Rogan josh

Ribeye steak serve with pulav rice or chips  

£21.50

***Lamb Korma Nilgiri**

Named after the stunning mountain range in South India, cubes of lamb marinated in yogurt, mint and coriander and cooked in a light onion & coconut sauce with chillies, black pepper, mustard seeds and curry leaves   (mustard seeds & nuts)

Chef Ashwani Kumar's signature dish (highly commended in the semi-finals of National Chef of the Year Competition 2012)

£12.50

Lamb Shank with masala fig sauce

A new twist on this classic dish where lamb shank is simmered in a rich onion based sauce, with yoghurt to tenderise the meat, Kashmiri chilli and garam masala to add punch and fabulous figs to add an exotic touch. 

£14.25

Lamb Tagine

Slow cooked Ras el hanout spiced lamb with chickpeas and dried apricots served with steamed couscous or fresh nan bread

£15.50

***Venison Masala**

Roe deer meat bathed in a pool of superb tomato and chilli sauce with the warmth of cumin and garam masala   

£14.50

Fish and shellfish

Pan seared fillet of seabass with mustard seed and curry leaf flavoured crushed potatoes and kokum and beetroot sauce

£17.50

***Tiger prawns in spiced coconut sauce**

Tiger prawns simmered in spiced coconut milk with mustard seeds, lemon and curry leaves (mustard seeds)

£15.95

Vegetarian Main Courses

*Goat cheese and spinach kofta

With basil, pine nuts, coconut, mustard and a dash of red wine 🌶️🌶️ (nuts, mustard seeds, sulphites) £11.95

North African style vegetarian Tagine

Aubergine ,cauliflower, potatoes with sweet onion and organic veg, stock £9.50

* Vegetable biryani

A stunning array of mixed vegetables in a silky smooth sauce with subtle aromas cooked with rice and serve with cucumber raita . 🌶️🌶️ £12.50

Side Dishes

Five Lentils with Hot Oil Seasoning

Tarka Dal at its best; tempered with red chillies and cumin. 🌶️🌶️ £4.50

Spiced Potatoes with Cauliflower (dry)

Cauliflower and potatoes braised with mustard seeds, cumin, caramelized onion and green chilli 🌶️🌶️ (Mustard seeds) £4.50

Sir-fried pak choy and broccoli

Cumin spiced pak choy and broccoli with red onion ginger and chili 🌶️ £4.75

Bombay aloo

Baby potatoes cooked in yoghurt, with aniseed, red chilli, green chili, red onion and tomatoes 🌶️🌶️ £4.50

Accompaniments

Assorted papadum basket, *served with chutneys* (per head) £1.50

Spring onion, cucumber and mint raita £2.50

Rice Bowl

Steamed rice £3.50

Pulao rice £3.75

Lemon rice (peanuts) £4.00

Mushroom rice £4.00

Green peas and onion rice £4.00



Bread box

Lachha Paratha

Butter-enriched layered flat bread. £2.50

Pudina Paratha

<i>Mint flavored flat bread</i>	£2.50
Plain Naan	£2.00
Garlic naan	£2.50
Roti	
<i>Whole meal flat bread</i>	£1.50
*Peshawari naan	£2.50
Cheese and chilli naan	£2.50
Duck keema naan(Stuffed with spiced minced duck)	£3.75
Lamb keema naan(Stuffed with spiced ground lamb)	£3.25
Truffle oil and rosemary naan	£3.00

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For allergens: F=fish, D=dairy, N=nuts, C=crustaceans, V=vegetarian

* Contains nuts Mild 🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️

Note; 10% discretionary service charge will be added to your bill.

