PUB GRUB

THE NOAH'S BAR & RESTAURANT

Starters

Crispy Coated Prawns

£6.95

Deep fried tempura coated torpedo prawns served with thai sweet chill sauce

(V) Loaded Nachos

£6.95

Warm nachos topped with sour cream, salsa, guacamole and jalapenos

Pacific Calamari Rings

£7.95

Hand cut Panko coated calamari rings served with spicy mayo

Spiced homemade chicken strips

£5.95

Crisp and tender chicken strips served with smoky BBQ sauce and sour cream

(V) Halloumi fingers

£6.95

Panko coated fingers of Halloumi, served with a homemade relish

Fresh baked Baguette,	£4.75
With Extra virgin olive oil & balsamic vinegar	
Fresh baked Baguette	£6.95
Extra virgin olive oil & balsamic with mixed olives	
Soup du jour	£6.45
Soup of the day served with fresh bread	
(V) Hummus & with Garlic naan	£4.95
(V) Cheese filled garlic bread	£4.95
(V) Marinated olives	£3.95

MAIN

Noah's Pasta Bolognaise

£12.95

British beef mince in our fresh homemade Bolognaise sauce with penne, topped with parmesan

Rosemary & mint lamb shank

£17.95

Slow cooked braised shank of lamb, served with creamy mash, garden vegetables and mint gravy

Steak, mushroom & Ale pie

£14.95

Butter enriched pastry case filled with diced beef steak, mushroom, and onion in Irish stout &ale gravy, served with gravy, mash and steamed garden vegetables

Chicken, ham & leek pie

£13.95

Butter enriched pastry case filled with diced chicken breast, leek and Wiltshire cured ham in cream sauce served with gravy, mash, and seamed garden vegetables

Sausage and mash

£12.95

Cumberland pork sausage ring grilled to perfection, served with creamy mash, seasonal vegetables and a rich gravy

Lasagne £13.95

Layered pasta filled with locally source beef, rich tomato, and parmesan cheese

Fish and chips

£13.95

Large Ale battered fillet of fresh fish served with chunky chips and peas

(V) Roasted vegetables lasagne

£11.95

Layered pasta filled with roasted vegetables, rich tomato, and cheese sauce

SIDES

Giant panko onion rings	£3.95
Sweet potato fries	£3.95
Skinny Chunky chips	£3.95

Salad	£2.95
Baked beans	£2.25
Chips	£3.45
Seasoned vegetable	£3.95

SANDWICHES

OUR SANDWICHES ARE SERVED WITH HOUSE FRIES AND SALADS

HAM & CHEESE

TUNA & MAYO

TOMATO & CHEESE

CHICKEN & MAYO

CHICKEN TIKKA

BRIOCHE BURGERS

All burgers are served with curly fries (Add sweet potato fries for £2.00 extra)

Bacon & cheese beef burgers

£12.95

6 Oz succulent beef patty, grilled and topped with mature cheddar, bacon, salad, and mayo in a large brioche bun

Big Mary chicken burger

£12.95

Panko breaded chicken breast, with mayo, topped with mature cheddar and salad

(V) Halloumi burger

£12.95

INDIAN COLLECTION

THE NOAH'S BAR & RESTAURANT

STARTERS

Tandoori Lamb chops	£7.95
Charcoal grilled lamb chops, marinated for 24 hours in ginger and garlic	
Blend with ground spices. Served with fresh mango and mint sauce	
Seekh kebab	£6.99
Minced lamb skewers rolled in exotic spice and charcoal grilled in clay	
Oven. Served with fresh mango & mint sauce	
Dill salmon tikka	£7.95
Scottish salmon marinated with fresh Dill leaves, softened cream and	
Light spices, drizzled with mustard oil in clay oven. Served with fresh mango	
& Mint sauce	
Traditional Chicken tikka	£6.95
Succulent pieces of chicken marinated in yoghurt and red spices, charcoal	
Grilled in oven. Served with fresh mango and mint sauce	

Chilly chicken	£6.95
Popular indo-chineses dish made of crispy morsels of chicken tossed with	
Onions, bell peppers and garlic finished with spring onions	
Tandoori chicken wings	£6.45
Jambo chicken wings marinated with tandoori spice mix, charcoal grilled,	
Served with fresh mango & mint sauce	
Noah's tandoori mix grill platter (sharing for 2 people)	£19.95
Sizzling barbecue platter of chicken tikka, seekh kebab, tandoori lamb	
Chops, jumbo chicken wings served with fresh mango &mint sauce	
(V) Onion bhajee	£5.45
Crispy fritters of slice onions, gram flour & fennel seed, blend with	
ground spices. Served with fresh mango & mint sauce	
(V) Delhi wali Aloo tikki	£5.95
Pan- fried potato cutlets stuffed with mashed green peas, served with	13.33
Tangy chickpeas	
(v) Vegetable Samosa	£5.95
Homemade samosa with love of my mother's recipe, potato &	
Vegetables, served with tamarind and fresh mango & mint sauce	
(V) Tandoori Paneer tikka	£6.95
Charcoal grilled cottage cheese marinated with Noah's own	
Gram masala (blend of spice) using yoghurt, ginger, chillies	

SIZZLING TANDOORI DISHES

Noah's tandoori mix grill platter (sharing for 2 people)

Sizzling barbecue platter of chicken tikka, seekh kebab, tandoori lamb

Chops, jumbo chicken wings served on hot plate with grilled onions and

Side salad

Chicken tikka shashlik

Charcoal grilled chicken tikka marinated with yoghurt & red spices

Cooked in clay oven. Served on a hot plate with grilled onions and side salad

Tandoori chicken wings

Jambo chicken wings marinated with tandoori spice mix, charcoal grilled,

Served on a hot plate with grilled onions and side salad

£13-95

Charcoal grilled cottage cheese marinated with Noah's own
Gram masala (blend of spice) using yoghurt, ginger, chillies
And freshly chopped coriander, cooked in clay oven, served with
On ahot plate with grilled onions and side salad

Tandoori Paneer tikka shashlik

NOAH'S SPECIALTIES

Chicken korma (Mild)

£10.95

Diced chicken cubes simmered in smooth mild & rich and onions, coconut sauce

Chicken tikka masala (Mild to Medium)

£10.95

Charcoal grilled chicken chunks cooked in rich creamy coconut sauce

Butter chicken (Medium)

£11.95

Charcoal grilled chicken chunks cooked in rich tomato & fenugreek onion sauce Finished with fresh coriander, butter and creme

Chicken chettinad (Medium)

£11.95

Diced chicken cooked in aromatic chettinad paste made of roasted spices
(black sesame seeds , poppy seeds, aniseed, whole black peppers) and coconut
With garlic and onions. Finished with curry leaves. A popular dish from south
India

Chicken tikka jhalfrezi (spicy)

£11.95

Charcoal grilled	chickan caakac	l with clicad	anianc h	all nannare and
Charcoal grilleu (CHICKEH COOKEC	i with siled	Ulliulis, D	eli peppers, ariu

Tomato. Finished with chillies and coriander

Sesame chilli chicken (spicy)

£11.95

A popular Indo-chinese dish of crispy chicken morsels tossed with

Onion, garlic and bell peppers on oriental sauce finished with spring onion

And sesame seeds

Kashmiri lamb Rogan josh

£12.95

A typical medium spiced lamb curry with Kashmiri red chillies onions and gram

Masala

Lamb banjara (medium)

£12.95

Lamb cooked on slow fire with roasted aubergine, potato, onions and

Tomato. Finished with fresh coriander and ginger

Chilli lamb shank (spicy)

£16.95

Shank of lamb braised with lentil a marinade of ginger, garlic chopped coriander stems,

Then cooked in homemade style special sauce from bone marrow juice, onions and

Tomato. A traditional speciality of avadh

Lamb methi malai (mild)

£12.95

Lamb cooked in fresh fenugreek and onion, tomatoes grave

Cream & butter

Kadhai goshat

£12.95

Diced lamb with green chillies, peppers, and onion in a spicy tomato garlic Curry

Prawn paanch phoren

£14.95

Fresh water Atlantic prawns simmered with five traditional whole spices
In thick smoked butter and tomato gravy. A dish that is traditionally enjoyed
At royal celebrations

Fisherman's seafood curry

£14.95

King prawns, squid, mussels and seasonal fish are cooked with ginger Garlic, curry leaves and coconut milk in our chef's special secret sauce

Salmon bay leaf curry

£14.95

Salmon fillets delicately cooked in a traditional coastal curry infused with Bay leaf and black cardamom

VEGETARIAN

Paneer butter masala

main £9.95

side £6.95

Cottage cheese cooked in rich tomato and creamy masala

Sauce

Channa masala

main £9.95 side £6.95

Chick peas cooked in onion, tomato sauce

Bombay aloo main £9.95 side £6.95

Diced potatoes cooked with cumin and fresh

Tomatoes

Saag aloo/saag paneer/ saag bhaji main£9.95 side£6.95

Fresh spinach cooked with diced potato/ cottage

Cheese finished with cream and butter

Mushroom hara pyaz main £9.95 side £6.95

Mushroom cooked with spring onion and tomatoes

Aubergine bhaji main £9.95 side£6.95

Aubergine cooked with onion and tomatoes

Tarka dal main £9.95 side£6.95

Yellow lentils cooked with cumin and fresh tomatoes

Dal makhani main£9.95 side 6.95

Black lentils cooked over night, finish with tomato cream

& butter

Curry sauce £5.95

Basic Indian curry sauce

BIRIYANI

Served with a choice of curry sauce or raita

Lamb biryani	£15.95
Marinated lamb and saffron rice simmered with whole	
Indian spice & finished with kewra water & clariid butter	
Chicken biryani	£14.95
Chicken cooked with saffron rice, herbs & spices	
Finished with kewra water and clarified butter	
Vegetable biryani	£13.95
Seasonal mixed vegetables cooked with	
Saffron rice	

ACCOMPANIMENTS

Pulao rice	£3.45
Plain rice	£3.25
Mushroom rice	£3.95
Lemon rice	£3.95

Egg fried rice	£3.95
Vegetable rice	£3.95

NAAN/BREADS

Buttered naan	£2.95
Naan	£2.75
Roti	£2.45
Garlic naan	£3.25
Cheese naan	£3.45
Chilli garlic naan	£3.45
Chilli cheese naan	£3.55
Peshwari naan	£3.55
Keema naan	£3.55
Chips	£2.95
Lacha paratha	£3.55

Salads & Yogurts

GREEN SALAD

£3.50

PLAIN YOGURT

£3.00

CUCUMBER RAITA

£3.25

Lassi sweet	£2.95
Salted or plain	£2.95
Mango lassi	£3.45

PAPADUMS £0.99
RELISH TRAY £1.99

Children's Menu

Chicken korma/rice	£6.95
Fish finger and chips	£6.95
Chicken tikka masala/rice	£6.95
Cheese & tomato pizza	£6.95
Pasta in cherry tomato sauce	£6.95

DESSERT MENU