

High Chai

at

M MADHU'S

AT

THE GROVE 



HIGH CHAI MENU

NON-VEGETARIAN MENU

Amuse-bouche

Mango salsa toast (G, M, Su)

Fresh mango, pomegranate, chilli, and peppers with cream cheese on a crispy crostini toast.

Paneer & dal tartlet (G, M, Su, Mu)

A layered tart made with Indian cheese, spinach purée, and black lentils.

Savoury Delights

Tandoori salmon sandwich (F, G, M, So)

Chargrilled spiced salmon on white bread.

Murgh tikka wrap (G, M, Su)

Chicken breast, lemon iceberg lettuce, mint yoghurt, chillies, and coriander.

Lime, chilli & prawn sandwich (Cr, G, M, So)

Prawns with chilli aioli on mixed white and brown bread.

Chicken samosa (G, Su)

Spicy chicken in spring roll pastry.

Mini lamb burger (G, M, E, Su, Se, So)

Spiced lamb patty in a mini brioche bun.

Bombay sandwich (G, M, Su, So)

Spiced potatoes, tangy mint chutney, cabbage, carrot with melted cheese in a toasted sandwich.

Scones

Plain scones with raisins, served with Cornishclotted cream and strawberry preserve (G, M, E)

Sweet Delicacies

Mango cheesecake (G, M, E)

Pistachio saffron cake (G, M, E, N)

Chai Masala tart (G, M, E)

VEGETARIAN MENU

Amuse-bouche

Mango salsa toast (G, M, Su)

Fresh mango, pomegranate, chilli, and peppers with cream cheese on a crispy crostini toast.

Paneer & dal tartlet (G, M, Su, Mu)

A layered tart made with Indian cheese, spinach purée, and black lentils.

Savoury Delights

Chilli cheese sandwich (G, M, So)

Red Leicester and cheddar cheese, green & red chillies on mixed white and brown bread.

Garden vegetable wrap (G, M, So)

Toasted fresh garden vegetables and butterhead lettuce with chilli mayo.

Cucumber & cream cheese sandwich (G, M)

Dill, cucumber, and cream cheese on wholemeal bread.

Khasta pinwheel (G, Su)

Masaledar potato and green peas in puff pastry.

Vada pav (G, M, E, Su, Se, So)

Spiced potato ball with mustard seeds in a mini brioche bun.

Bombay sandwich (G, M, Su, So)

Spiced potatoes, tangy mint chutney, cabbage, carrot with melted cheese in a toasted sandwich.

Scones

Plain scones with raisins, served with Cornishclotted cream and strawberry preserve (G, M, E, Su)

Sweet Delicacies

Cherry almond tart (G, N, So)

Cardamom coconut cake (N, So)

Chocolate praline macaron (N, So)

VEGAN MENU

Amuse-bouche

Mango salsa toast (G, So)

Fresh mango, pomegranate, chilli, and peppers with cream cheese on a crispy crostini toast.

Baingan Bhartha tartlet (G, Su)

Smoked spiced aubergine tart.

Savoury Delights

Masala channa & lettuce sandwich (G, Su, So)

Spiced chickpeas using our own blend of spices, inspired by Amritsar.

Garden vegetable wrap (G, So)

Toasted fresh garden vegetables and butterhead lettuce with chilli mayo.

Cucumber & cream cheese sandwich (G, So)

Dill, cucumber, and vegan cream cheese on wholemeal bread.

Palak patta chaat (Su, So)

Crispy samphire and baby spinach leaves drizzled with sweet-spiced vegan yoghurt and tangy chutneys, offering a delightful crunch.

Aloo bonda (Mu, Su)

Spiced potato ball with mustard seeds dipped in gram flour batter and fried.

Bombay sandwich (G, So, Su)

Spiced potatoes, tangy mint chutney, cabbage, carrot with melted cheese in a toasted sandwich.

Scones

Raisin scones served with vegan cream and strawberry preserve (G, Su)

Sweet Delicacies

Cherry almond tart (G, N, So)

Cardamom coconut cake (N, So)

Chocolate praline macaron (N, So)

KIDS MENU

£28.5

Available for kids 10 years old and younger.

NON-VEGETARIAN MENU

A selection of finger sandwiches

Egg mayo sandwich (G, M, E, So)

Boiled eggs with mayonnaise
on white bread.

Chicken sandwich (G, M, So)

Cooked chicken and
mayonnaise on white bread.

Cucumber & cream cheese sandwich (G, M, So)

Dill, cucumber, cream cheese
on wholemeal bread.

Scones (G, M, E, Su)

Plain scones with raisins, served
with Cornish clotted cream
and strawberry preserve

Sweet Delicacies

Strawberry cream cup cake (G, M, E)

Mango cheesecake (G, M, E)

Chocolate caramel ball (M, E)

VEGETARIAN MENU

A selection of finger sandwiches

Cheese sandwich (G, M, So)

Red Leicester and cheddar cheese
on mixed white and brown bread.

Jam sandwich (G, M, So)

Strawberry jam and
butter on white bread.

Cucumber & cream cheese sandwich (G, M, So)

Dill, cucumber, cream cheese on
wholemeal bread.

Scones (G, M, E, Su)

Plain scones with raisins, served
with Cornish clotted cream
and strawberry preserve

Sweet Delicacies

Strawberry cream cup cake (G, M, E)

Mango cheesecake (G, M, E)

Chocolate caramel ball (M, E)



Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) Crustacean - (So) Soya
(Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts

TRADITIONAL HIGH CHAI £56

£70 with a glass of Laurent-Perrier La Cuvée Brut

£76 with a glass of Laurent-Perrier La Cuvée Rosé

£85 with a glass of Laurent-Perrier Blanc de Blanc

TEA SELECTION

M “Tandoori chai” ^(M)

Madhu's special secret mix

English breakfast

A rich amber cup with a malty aroma.

Smooth yet brisk, with hints of citrus and a prolonged, spicy after taste.

Earl grey

A bright-amber cup with a fragrant citrus aroma and smooth finish.

Balanced and full-bodied with sweet hints of bergamot.

Milk oolong ^(M)

A pale yellow-green cup made with finest

Tieguanyin oolong from China. A sweet, smooth finish and the comforting aroma of cream and caramel.

Assam

A brisk bright-amber cup, full-bodied and malty with hints of sweet honey.

Darjeeling

A light-amber cup with floral and muscatel notes, followed by a refreshing, invigorating finish.

Almond calm ^(N)

A smooth, malty cup with the distinctive nutty taste and aroma of almond. Full-bodied with a prolonged sweet aftertaste.

Tropical delight

A vibrant red cup exuding the aromas of spice and mango. Notes of hibiscus and currants with a sweet vanilla finish.

Spiced apple chai

A light-yellow cup with a spicy aroma and a balanced taste of cinnamon and baked apple.

Hibiscus red berries

Deep red in colour with a floral, fruity aroma. A balance of sweet and sour notes with a tangy finish.

Moroccan mint

A verdant green cup with a sweet, refreshing aroma. Sharply minty with a cooling finish.



If you have any allergies or dietary requirements, please speak to our member of staff prior to ordering.

In keeping with our commitment to transparent pricing, no service charge is added to the bill. All menu prices are final.

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (Cr) Crustacean - (So) Soya
(Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts