

STARTERS

Homemade Chicken Goujons £7.95

Tender strips of chicken breast, coated in a crisp golden crumb and fried until perfectly crunchy. Served with BBQ sauce.

Halloumi Triangles (V) £6.95

Lightly spiced halloumi coated in golden panko breadcrumbs, served with a spiced mango relish.

Tempura Prawns £9.95

Succulent king prawns fried in delicate tempura batter until golden and airy, paired with a sweet chilli dipping sauce.

Black Truffle Parmesan Fries (V) £5.95

House fries with black truffle and Parmesan.

Honey Chipotle Chicken Wings £8.95

Juicy chicken wings, perfectly crisped and tossed in our signature chipotle glaze.

Calamari Rings £7.95

Hand-cut calamari rings coated in crisp panko breadcrumbs, fried until golden, and served with a sriracha mayo.

Sesame Prawn Bites £9.95

Crispy golden prawn toasts, sesame-coated and lightly fried for a delicate crunch. Served with a sweet mango chutney.

Cheese Garlic Bread (V) £5.25

Marinated Olives (V) £3.95

Loaded Nachos (V) £10.95

A generous stack of warm tortilla chips topped with melted nacho cheese, sour cream, chunky salsa, guacamole, and jalapeños for a perfect sharing starter.

Baked Camembert (V) £11.95

Whole oven-baked camembert with a velvety melt, layered with mango chutney and sweet chilli sauce. Served with Sriracha toasted ciabatta for dipping.

PIE & MASH

Traditional handmade pies served with creamy mashed potato, gravy and garden vegetables

Chicken, Ham & Leek Pie £17.95

Handcrafted pie filled with chicken, ham hock, and leeks in a creamy white sauce, topped with golden puff pastry.

Beef & Ale Pie £17.95

Slow-cooked chuck steak in a rich ale gravy encased in buttery pastry.

Homity Pie (V) £17.95

A comforting pie layered with potato, leeks, garlic, and mature cheddar in a creamy sauce.

HEARTY MAINS

Hunters Chicken £14.95

Grilled chicken breast topped with smoked bacon, smothered in Kentucky BBQ sauce, and finished with melted cheddar. Served with house salad and chunky chips.

Gammon Steak £16.95

100z gammon steak grilled to perfection, topped with your choice of fried egg or pineapple, and served with chunky chips and a garden salad.

Cod & Chips £16.95

A British classic — large beer-battered cod fillet, golden and crisp, served with chunky chips, peas, and tartare sauce.

Bombay Cod & Chips £17.95

A spiced twist on a pub classic — cod fillet in a fragrant Indian batter, served with masala chips, tartare sauce and house spicy mayo.

Scampi & Chips £15.95

Golden whole-tail scampi in crisp breadcrumbs, served with chunky chips, peas, and tartare sauce.

Rosemary & Mint Lamb Shank £21.95

Slow-braised lamb shank infused with rosemary and mint, served on creamy mash with garden vegetables and mint gravy.

Kentucky BBQ Ribs £15.95

Half rack of tender pork ribs glazed in smoky Kentucky BBQ sauce, served with mash, BBQ beans and corn on the cob.

Sausage & Mash £14.95

Cumberland sausage ring served with creamy mash, seasonal vegetables, and rich onion gravy.

Shepherd's Pie £15.95

Traditional lamb mince cooked with herbs and vegetables, topped with creamy mashed potato and baked until golden. Served with garden vegetables.

Mushroom Risotto (Vegan/GF) £14.95

Creamy risotto with cep mushrooms, finished with vegan cheese and herbs for an elegant plant-based option.

Crab & Crayfish Ravioli £16.95

Fresh pasta filled with delicate crab and crayfish served in an tomato & basil sauce.

Spinach & Ricotta Ravioli (V) £14.95

Spinach & ricotta ravioli served in an tomato & basil sauce.

Chicken Caesar Salad £13.95

Grilled chicken breast and bacon on romaine lettuce with croutons, parmesan cheese, and creamy Caesar dressing.

Santa Fe Prawn Salad £13.95

Spiced prawns served atop a crisp tortilla basket with mixed lettuce, creamy avocado and tender asparagus spears, finished with our vibrant Wakiki dressing for a refreshing tropical twist.

CHALK HARE
BOX HILL
BAR RESTAURANT BEER GARDEN

PUB GRUB

PIZZA

Burrata Wild Garden (V) £13.95

A vibrant combination of basil pesto, mozzarella, peppery rocket leaves and sun-dried tomatoes, crowned with creamy burrata for a fresh and indulgent finish

Royale Makhani Murgh £14.95

A luxurious East-meets-West creation featuring velvety makhani sauce, succulent chicken tikka, roasted peppers and mozzarella, finished with fresh coriander.

Caprese Balsamico £12.95

A classic Italian favourite topped with rich tomato sauce, sliced vine tomatoes, mozzarella and fresh basil, finished with a sweet balsamic glaze.

Add Pepperoni for £3.95

Fruitti del Mare Classico £14.95

A seafood lover's favourite topped with tomato sauce, mozzarella, king prawns, mussels and calamari, bringing together the fresh flavours of the Mediterranean coast.

INDIAN PLATTERS

Authentic Indian curries served with rice, butter naan, a poppadom & mango chutney

Butter Chicken Platter £17.95

Lamb Rogan Josh Platter £18.95

Vegetable Masala Platter (V) £16.95

BURGERS

All burgers are served with house fries on a brioche bun
Add Sweet Potato Fries for £3.00

Hare Raiser Burger £18.95

The ultimate stack — grilled chicken breast and 6oz beef patty layered with cheddar, bacon rashers, mayo, and onion rings.

Truffle Portobello Stack £20.95

Beef patty stacked with chargrilled Portobello mushrooms, melted Brie cheese and indulgent truffle mayonnaise, served in a toasted brioche bun.

Bacon & Cheese Beef Burger £14.95

6oz beef patty topped with crispy bacon, melted cheddar, and salad in a brioche bun.

Classic Chicken Burger £14.95

Grilled chicken breast topped with cheddar, salad, and creamy mayo in a toasted brioche bun.

Halloumi Burger (V) £13.95

Panko-breaded halloumi steak with salad and spicy mayo in a toasted brioche bun.

WRAPS & PANINI

Served with house fries

Chicken Tikka Wrap £11.95

Paneer Tikka Wrap (V) £11.95

Ham & Cheese Panini £11.95

Grilled Halloumi Panini (V) £11.95

SIDES

House Fries £2.95

Chunky Chips £2.95

Sweet Potato Fries £3.95

Onion Rings £3.95

Side Salad £3.95

Seasonal Vegetables £3.95

Grilled Halloumi £4.25

SUNDAY ROAST

A traditional Sunday roast served with seasonal vegetables, roast potatoes, stuffing, Yorkshire pudding & gravy

Please ask your waiter for the selection of meat

Sunday Roast £17.95

Lamb Shank Roast £22.95

Vegetarian Roast (V) £17.95

Children's Roast £9.95

Cauliflower Cheese £5.95

All our food is prepared in a kitchen where nuts, cereals, gluten and other allergens are present and menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

(V) Suitable for vegetarians.

Whilst we take care to preserve the integrity of our vegetarian product, we must advise that these products are handled in a multi-product kitchen Fish & chicken may contain small bones. We use refined vegetable oil, which is produced from genetically modified soya.



THE
PARSONS GROUP
Distinctly British, Boldly Indian, Proudly Local

STARTERS

Poppadom & Chutney (V) £4.50

Crisp poppadoms with assorted chutneys.

Lamb Seekh Kebabs £8.95

Juicy minced lamb kebabs seasoned with aromatic spices and herbs, chargrilled and served with mint yoghurt.

Tandoori Lamb Chops £13.95

Prime lamb chops marinated for 24 hours in spiced yoghurt and herbs, then grilled to smoky perfection in the tandoor.

Prawn 65 £10.95

Crispy fried prawns tossed in our bold House 65 spices, finished with curry leaves, garlic and chillies. A punchy, flavour-packed starter inspired by classic Indian street food.

Bombay Bhajis (V) £6.95

Lightly spiced onion and bell-pepper fritters fried until golden, served with our chef's signature chutney.

Chicken Tikka £7.95

Succulent chicken pieces marinated in Greek yoghurt and Indian spices, slow-cooked in the tandoor for a smoky, tender finish.

Chilli Chicken  £7.95

A popular Indo-Chinese favourite of shredded chicken breast, bell peppers, onions and garlic tossed in a bold chilli sauce with a warming hint of spice.

Tandoori Chicken Wings £8.95

Jumbo wings marinated in tandoori spices and slow-roasted for a perfect char. Served with cooling mint yoghurt.

Hari Nagar Masala Whitebait £7.95

Crispy whitebait seasoned with chaat-style spices, finished with fresh lemon. A coastal favourite with a North-Indian twist.

Punjabi Samosa £6.95

Hand-crafted golden samosas filled with your choice of **spiced vegetables** or **minced lamb**, served with chutney.

Paneer Tikka (V) £6.95

Cubes of cottage cheese marinated in pickling spices and yoghurt, grilled with peppers and onions in the tandoor.

Chilli Paneer (V)  £6.95

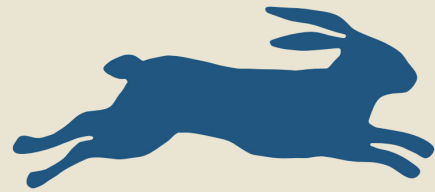
A popular Indo-Chinese favourite of diced paneer, bell peppers, onions and chillies tossed in the chef's signature chilli-soy glaze, delivering the perfect balance of sweet, savoury and spice.

Samosa Chaat (V) £7.95

Crushed vegetable samosas layered on spiced chickpea curry, drizzled with chutneys and topped with crispy sev.

Chilli Cheese Masala Fries (V) £6.95

House fries tossed with melted cheese, jalapeños, and bold Indian masala seasoning for a fiery kick.



CHALK HARE
BOX HILL
BAR RESTAURANT BEER GARDEN

INDIAN COLLECTION

TANDOOR GRILLS

Tandoori Mixed Grill £22.95

A sizzling platter featuring lamb chop, chicken tikka, seekh kebabs, tandoori wings,— the ultimate kebab feast.

Chicken Tikka Platter £18.95

A platter of traditional chicken tikka— served sizzling from the tandoor with peppers and onions.

Paneer Shashlik Platter (V) £17.95

Marinated paneer skewers grilled with bell peppers and onions, brushed with a spiced butter glaze.

CURRIES

Chicken Korma £10.95

Tender chicken simmered in a creamy coconut, nut-infused sauce with gentle spices — mild, aromatic, and comforting.

Butter Chicken £10.95

Tandoor-roasted chicken tikka simmered in a rich tomato-butter sauce, finished with fenugreek and cream.

Karahi Murgh Lahori  £11.95

Chicken tikka cooked with shredded chillies, peppers, and onions in a robust tomato and garlic masala.

Kerala Chicken Curry £11.95

Inspired by the coastal kitchens of South India — tender chicken simmered in a fragrant coconut-based curry with curry leaves, mustard seeds, and a touch of spice for a warm, aromatic finish.

Chicken Madras  £11.95

Succulent chicken simmered in a vibrant Madras curry sauce, packed with fragrant spices, chilli, garlic and tomatoes, delivering a perfectly balanced kick of heat and flavour with a touch of coconut

Lamb Rogan Josh £13.95

Classic Kashmiri lamb curry simmered in a rich tomato-onion gravy infused with fragrant spices.

Karahi Gosht  £13.95

Diced lamb tossed with peppers, onions, and chillies in a bold tomato and garlic sauce.

Lamb Pasanda £13.95

Succulent lamb pieces gently simmered in a rich, creamy sauce infused with almonds, aromatic spices, and a hint of sweetness — a Mughlai classic with a luxurious finish.

Lamb Madras  £13.95

A bold and fiery South Indian classic, featuring tender lamb slow-cooked in a rich, aromatic sauce infused with roasted spices, garlic, tomatoes and a touch of coconut for a deep, warming finish.

Lamb Shank Masala £20.95

Fall-off-the-bone lamb shank slow-cooked in aromatic spices and yoghurt gravy, finished with fresh coriander.

Coconut Salmon Curry £16.95

Succulent Scottish salmon simmered in a creamy coconut sauce infused with curry leaves & mustard seeds.

King Prawn Coconut Masala £15.95

Juicy king prawns cooked in a rich coconut and tomato masala, delicately spiced with ginger, garlic, mustard seeds and curry leaves for a fragrant coastal finish.

Karahi King Prawn  £15.95

King prawns tossed with peppers, onions, and green chillies in a bold tomato and garlic sauce, cooked in the traditional North Indian karahi style.

Malabar Seafood Curry £17.95

A luxurious medley of prawns, fish, mussels and squid gently simmered in a creamy coconut curry with traditional Malabar spices, curry leaves, and mustard seeds.

VEGETARIAN

Pineapple Curry (Vegan) £8.95

A House speciality — pineapple chunks simmered in coconut milk with mustard seed & curry leaves and gentle spices for a tropical twist.

Paneer Butter Masala (V) £9.95

Soft paneer cubes cooked in a silky tomato-butter sauce finished with cream and fenugreek for a rich, indulgent dish.

Paneer Karahi (V)  £9.95

Cottage cheese stir-fried with peppers, onions, and chillies in a spicy tomato and garlic gravy — a bold and flavourful favourite.

Malabar Veg Curry (V) £9.95

Seasonal vegetables cooked in a creamy coconut curry with curry leaves, mustard seeds, and South Indian spices.

Saag Aloo (V) £7.95

Soft potatoes simmered in a fragrant spinach and garlic sauce — a comforting North Indian classic.

Bombay Jeera Aloo (V) £7.95

Golden potatoes sautéed with roasted cumin seeds, turmeric, and fresh coriander for a bold, dry-spiced flavour.

Tadka Dal (V) £7.95

Yellow lentils slow-cooked to perfection and tempered with cumin, garlic, and ginger for a warming, homestyle finish.

BIRIYANI

Served with Vegetable Curry or Raita

Chicken Biryani £17.95

Aromatic saffron rice layered with spiced chicken curry, garnished with fried onions and coriander.

Lamb Biryani £18.95

Tender lamb curry layered with fragrant rice and traditional spices, finished with fried onions and coriander.

Seafood Biryani £20.95

A coastal delicacy — fragrant saffron basmati rice layered with a rich medley of spiced prawns, fish, mussels and squid. Slow-cooked with traditional biriyani spices, fried onions, and fresh coriander for an indulgent, aromatic feast.

Vegetable Biryani (V) £16.95

A medley of seasonal vegetables layered with saffron rice, infused with aromatic spices and fresh herbs.

ACCOMPANIMENTS

Butter Naan £2.95

Garlic Naan £3.50

Chilli Garlic Naan £3.50

Cheese Garlic Naan £5.25

Peshwari Naan £5.25

Keema Naan £5.95

Tandoori Roti £2.95

Steamed Rice £3.50

Saffron Pilau Rice £3.95

Mushroom Rice £4.50

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