

STARTERS

Homemade Chicken Goujons £7.95

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

Halloumi Triangles (V) £6.95

Lightly spiced halloumi coated in golden panko breadcrumbs, served with a tangy tomato and herb relish.

Tempura Prawns £9.95

Lightly spiced halloumi coated in golden panko breadcrumbs, served with a tangy tomato and herb relish.

Black Truffle Parmesan Fries (V) £5.95

Skin-on 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 zesty garlic 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 sweet mango and tangy tomato chutney. Served with toasted ciabatta for dipping.

PIE & MASH

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

Chicken, Ham & Leek Pie £17.95

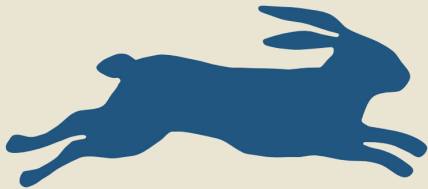
Handcrafted pie filled with chicken, ham hock, and leeks in a creamy white sauce, topped with golden puff pastry.

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



CHALK HARE
BOX HILL
BAR RESTAURANT BEER GARDEN

PUB GRUB

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

10oz 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, peas, 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.

BBQ Kentucky Ribs £15.95

Half rack of tender pork ribs glazed in smoky Kentucky BBQ sauce, served with mash 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.

Spinach & Ricotta Ravioli (V) £14.95

Spinach & ricotta ravioli served in an arrabattia sauce,

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.

Classic Chicken Burger £14.95

Grilled chicken breast topped with cheddar, salad, and creamy mayo 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.

Halloumi Burger (V) £13.95

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

SALADS

Chicken Caesar Salad £13.95

Grilled chicken breast and bacon on mixed greens with croutons, Italian cheese, and creamy Caesar dressing.

Mediterranean Salad (V) £12.95

Seasonal greens topped with feta cheese, olives, and the chef’s house dressing for a refreshing option.

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 £2.95

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 selection of meat

Sunday Roast £17.95

Lamb Shank Roast £22.95

Children’s Roast £9.95

Cauliflower Cheese £5.95

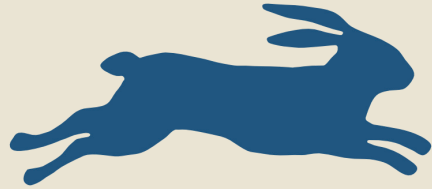
All our food is prepared in a kitchen where nuts, cereals, gluten and other allergens are present and menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

(V) Suitable for vegetarians.

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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.	
Amritsari Fish	£10.95
Tilapia fillets coated in a gram-flour batter, seasoned with traditional Amritsari spices and fried until golden.	
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
Shredded chicken breast sautéed with bell peppers, onions, and garlic in a bold chilli sauce, finished with a 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	£5.95
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
Diced paneer tossed with bell peppers, onions, and chillies in the chef's signature chilli-soy glaze.	
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
Skin-on fries tossed with melted cheese, jalapeños, and bold Indian masala seasoning for a fiery kick.	



CHALK HARE
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INDIAN COLLECTION

TANDOOR GRILLS

Tandoori Mixed Grill	£22.95
A sizzling platter featuring lamb chops, chicken tikka, seekh kebabs, tandoori wings,— the ultimate kebab feast.	
Chicken Tikka Platter	£17.95
A trio of chicken tikkas — traditional, achari, and malai — 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, 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.	
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 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, 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, and squid gently simmered in a creamy coconut curry with traditional Malabar spices, curry leaves, and mustard seeds.	

VEGETARIAN

Tadka Dal (V)	£9.95
Yellow lentils slow-cooked to perfection and tempered with cumin, garlic, and ginger for a warming, homestyle finish.	
Pineapple Curry (Vegan)	£10.95
A House speciality — pineapple chunks simmered in coconut milk with curry leaves and gentle spices for a tropical twist.	
Paneer Butter Masala (V)	£10.95
Soft paneer cubes cooked in a silky tomato-butter sauce finished with cream and fenugreek for a rich, indulgent dish.	
Paneer Karahi (V)	£11.95
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)	£8.95
Soft potatoes simmered in a fragrant spinach and garlic sauce — a comforting North Indian classic.	
Bombay Jeera Aloo (V)	£8.95
Golden potatoes sautéed with roasted cumin seeds, turmeric, and fresh coriander for a bold, dry-spiced flavour.	

BIRIYANI

Served with Vegetable Curry or Raita

Chicken Biryani	£17.95
Aromatic saffron rice layered with spiced chicken curry, garnished with caramelised 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, and squid. Slow-cooked with traditional biriyani spices, caramelised onions, and fresh coriander for an indulgent, aromatic feast.	
Veg 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 Naan	£3.50
Peshwari Naan	£5.25
Tandoori Roti	£2.95
Steamed Rice	£3.50
Saffron Pilau Rice	£3.95
Mushroom Rice	£4.50

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