



PONSBOURNE

ESTD 1876

STARTERS

VEGETARIAN STARTERS

PUNJABI SAMOSA ANARDANA AND CHOLE CHAAT (available as vegan)

Crispy fried potato and pea filled samosa topped with pindi chole masala finished with creamy yogurt, mint chutney, tamarind chutney and pomegranate.

TANDOORI BROCCOLI (available as vegan)

Broccoli florets marinated in tandoori masala and cooked in a clay oven.

CHILLI MUSHROOMS

Crispy mushrooms tossed in garlic, chilli and soy sauce.

ACHARI PANEER TIKKA

Cottage cheese marinated with home ground spices cooked in a clay oven.

CHILLI PANEER

Fried cubes of cottage cheese stir fried with garlic, pepper, chilli and soy sauce.

NON VEGETARIAN STARTERS

TANDOORI CHICKEN TIKKA

Chicken pieces marinated in spices and cooked in clay oven.

SESAME HONEY CRISPY CHILLI CHICKEN

Sesame coated honey glazed marinated boneless chicken.

LAMB SAMOSAS

Crisp, light pastry parcels of spicy lamb mince.

PONSBOURNE SHAHI LAMB CHOPS

Finest spring lamb chops marinated in our chefs special blend of Indian spices and dry fenugreek leaves cooked in clay oven for perfection.

CRISPY CALAMARI SALT AND PEPPER

Sea squid rings batter fried tossed in oriental style.

JUMBO TANDOORI KING PRAWN

Jumbo king prawns rubbed with freshly ground spices and cooked in clay oven.

MAIN COURSE

NON VEGETARIAN MAINS

DESI CHICKEN

Classic Indian chicken curry with unique flavour.

BUTTER CHICKEN

Delhi style chicken tikka morsels in a creamed tomato, cashew and fenugreek sauce.

LUCKNOWI LAMB SHANK

Lamb shank slow cooked with our chefs special blend of Indian spices.

RAILWAY LAMB

Lamb slowly cooked in onion tomatoes, chilli, potatoes, cashew nuts and coconut milk..

COASTAL MONK FISH CURRY

Diced monk fish simmered in gravy made of onions, tomato and coconut milk, tempered with mustard seeds, curry leaves and whole red chillies.

KING PRAWNS MALAI CURRY

King prawns cooked south Indian style curry.

LOBSTER PONSBOURNE STYLE

Whole lobster served with lemon garlic butter sauce, spices potatoes, garlic mushrooms and salad.

VEGETARIAN MAINS

BOMBAY ALOO

All time favourite.

ALOO GOBI MASALA [V]

Cauliflower and potatoes cooked and simmered in a tomato and onion gravy.

PANEER BUTTER MASALA

Cottage cheese cooked in a tomato gravy with cream and aromatic kasoori methi.

KADAI PANEER

Simple yet amazingly flavourful dish made by cooking cottage cheese and bell peppers with fresh ground spices known as kadai masala.

MUSHROOM CHEFS STYLE

Button mushrooms sautéed in garlic, peppers, onion and Indian spices.

28 BHINDI DO PYAZA 20

Okra sautéed with onions, ginger, garlic and spices.

18 DAL MAKHANI 16

A harmonious blend of black lentil, tomatoes, garlic, ginger simmered overnight on a slow fire, finished with cream and butter.

28 LASOONI DAL TADKA 16

Yellow lentil tempered with mustard seeds, cumin, tomatoes and coriander.

BASMATI KHAZANA

All biryani served with raita

22 HYDERABADI LAMB BIRYANI 26

22 CHICKEN BIRYANI 24

22 VEGETABLE BIRYANI 22

SIDES

26 STEAMED RICE 6

26 PILAU RICE 8

26 MUSHROOM RICE 10

24 NAAN 5

Butter, Garlic, Chilli Garlic, Chilli Coriander

Cheese, Peshawari 7

24 ROTI 4

Plain 4

Butter 5

28 SALAD 5

Sliced onions, lemon, chili's 5

Mixed Salad 7

28 RAITA 5

Cucumber Raita 5

Plain Yogurt 4

Poppadom Basket 6

DESSERTS

15 VANILLA PANNACOTTA 12

Cold set pudding with khubani meetha and passion fruit gel.

18 STRAWBERRY BAVARIAN TART 12

Tart filled with strawberry jam, strawberry crème, strawberry jelly. Aero sponge.

18 BLACK FOREST GATEAUX 12

Deconstructed black forest gateau with 70% chocolate mousse, maraschino cherry, cherry gel, cardamom creme.

18 COCO CHOCOLATE TRUFFLE 12

Dark chocolate truffle with creme coconut and berry chutney.

18 MATKA KULFI 10

Traditional style home made sweetened reduced milk ice cream.

18 CELEBRATION DESSERT 25

Dark chocolate truffle with creme coconut and berry chutney.

[V] VEGAN

A discretionary 12.5% Service Charge will be added to the bill. Allergen information is available on request, if allergens are of your concern please ask our staff.
Our extensive menu is prepared using many ingredients, whilst every precaution is taken with the finest care we cannot completely eliminate the risk of allergen transfer.

@ponsbournepods



PONSBOURNE

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HOT DRINKS

SINGLE ESPRESSO	2.50	MOCHA COFFEE	4
DOUBLE ESPRESSO	3	LEMON TEA	2
AMERICANO	4	ENGLISH BREAKFAST TEA	3
MACCHIATO	4	GREEN TEA	3
CAPPUCCINO	4	FRESH MINT TEA	3
CAFFÈ LATTE	4	HOT CHOCOLATE	4.50
FLAT WHITE	4		

SOFT DRINKS

MIXER (200ML)	3.50
COKE, DIET COKE, COKE ZERO (330ML)	4
RED BULL (250ML)	5
JUICE	4
STILL/ SPARKLING WATER (750ML)	5

EXCLUSIVE COCKTAILS

THE PONSBOURNE GARDEN	16
Hendrick's Gin, Cucumber, Kiwi, Lime Juice, Apple, Elderflower	
PURPLE FLAME	16
Gin, Raspberry Puree, Chambord, Cranberry Juice	
ROSE MARTINI	16
Sloane Gin, Rose, Kwaifei, Lime	
PORNSTAR MARTINI	16
Vanila Vodka, Passoa, Passion, Lime	
MOJITO (MINT, PASSION, STRAWBERRY, RASPBERRY)	16
Havana Rum, Mint, Lime, Fruit Puree	
BELLINI (STRAWBERRY, RASPBERRY)	16
Champagne and Fruit Puree	
DAIQUIRI (STRAWBERRY, RASPBERRY)	16
Fruit Puree, White Bacardi and Triple Sec	
OLD FASHIONED	16
Bourbon, Brown Sugar Cube, Angostura Bitters	
MOCKTAILS	
PASSION HEART	11
Passion, Orange. Pineapple, Grenadine	
VIRGIN COLADA	11
Pineapple, Coconut, Cream	
BERRY SPARKLE	11
Blueberries, Vanilla, Lime, Lemon, Lemonade	
MOCKTAIL OF THE DAY	11

WHITE WINES
SAUVIGNON BLANC, 75CL (NEW ZEALAND)
GAVI DI GAVI, 75CL (ITALY)
SANCERRE, 75CL (FRANCE)
CHABLIS 1ER CRU, 75CL (FRANCE)

RED WINES

MALBEC, 75CL (ARGENTINA)
MERLOT, 75CL (FRANCE)
SHIRAZ, 75CL (AUSTRALIA)
CHATEAUNEUF-DU-PAPE (FRANCE)

ROSE WINES

PINOT GRIGIO ROSE, 75CL (ITALY)

PROSECCO

CHAMPAGNE

LAURENT-PERRIER LA CUVÉE NV (FRANCE)
LAURENT-PERRIER CUVÉE ROSÉ NV (FRANCE)

LIQUEURS

BAILEYS, KAHLÚA, COINTREAU, MIDORI,	25ML	50ML
AMARETTO, DISARONNO, ARCHERS,		6
JÄGERMEISTER, KWAI FEH LYCHEE, SOUTHERN		
COMFORT, CHAMBORD, MALIBU, TIA MARIA		

VODKA

SMIRNOFF	4	7
CIROC (REDBERRY, APPLE, PINEAPPLE)	4.50	8
GREY GOOSE	5	9

COGNAC

HENNESSY VS	4	7
COURVOISIER VSOP	4.50	8
HENNESSY XO	11	20

WHISKEY - Single Malt

GLENFIDDICH 12 Y.O.	4.50	8
TALISKER 10 Y.O.	5	9
YAMAZAKI 12 Y.O.	12	22

WHISKEY - American

JACK DANIEL'S TENNESSEE	4	7
MAKERS MARK BOURBON	4.50	8

WHISKEY - Blended

JAMESON IRISH WHISKEY	4	7
JOHNNIE WALKER BLACK LABEL	4.50	8
MONKEY SHOULDER	4.50	8
JOHNNIE WALKER BLUE LABEL	11	20

175ML	250ML	70cl
8.50	9.50	40
9	10	45
-	-	60
-	-	80

7.50	8.50	30
8.50	9.50	40
-	-	50
-	-	80

7.50	8.50	30
125ML		
9	-	40

125ML		
17		100
-		120

RUM

BACARDI CARTA BLANCA	25ML	50ML
CAPTAIN MORGAN DARK	4	7
CAPTAIN MORGAN SPICED	4	7

GIN

BOMBAY SAPPHIRE	4	7
GORDON'S PINK	4.50	8
GIN MARE	5	9
HENDRICK'S	4.50	9
CITY OF LONDON RHUBARB & ROSE	5	9
MALFY CON ARANCIA	6	11
MONKEY 47	6	11

SHOTS

EL JIMADOR TEQUILA	4
LULUXARDO WHITE SAMBUCA APPLE SOURZ	4.50
TEQUILA ROSE	5.50
JAGER BOMB	8
BABY GUINNESS	6
TEQUILA SALTED CARAMEL	5

BEER & CIDER

BOTTLE LARGER	5	
ALE, 500ML	6	
GUINNESS SURGER, 520ML	6	
NON-ALCOHOLIC BEER, 330ML	4	
REKORDERLIG STRAWBERRY & LIME, 500ML	6	
DRAUGHT BEER	HALF PINT	PINT
CARLSBERG	4	7
COBRA	4	7