

Dorrington Old Hall Persian Cuisine

- A la carte Menu -



“Mazeh” - Appetizers

Homous (V) £5.85

Creamed chick peas, tahini, garlic, fresh lime juice, salt & extra virgin olive oil

Mast-o-Bademjan (V) £5.50

Roasted aubergines, garlic, cumin, salt & cracked black pepper folded in yoghurt

Salad Shirazi (V) (GF) £6.75

Tomato, cucumber, onion with mint, fresh lime juice & extra virgin olive oil

Mast-o-Khiyar (V) (GF) £6.95

Ribbons of cucumber and fresh herbs folded in homemade yoghurt

Salad Olivieh (GF) £7.90

Chicken, chopped egg, fresh fruit and pickled cucumber folded in mayonnaise and extra virgin olive oil

Kobeideh Kabab £8.95

Persian style kabab, prepared with minced chicken, onion, garlic, cracked black pepper and salt; can be available in lamb, please ask for availability!

Mahi Biryani £8.50

River Cobbler (Asian fresh water fish), onion & carom seeds in tempura batter - deep fried

Khumb Kali Mirch (V) (GF) £7.95

(North Indian Selection)

Fresh mushrooms fried in olive spread with garlic and cracked black pepper

Hot Aubergine and tomato saucy thing! (V) (GF) £7.75

Roasted aubergine and fresh tomato sautéed in butter there and then with just fresh green chilli, cracked black pepper and salt; served with our famous flat bread

Please note that although most names are still Persian, these are all my own recipes and not Iranian!

(V) Suitable for vegetarians; (GF) Suitable for gluten free diet

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“Khoraak-e-Asli” - Main courses



Khoresht-e-Gheimeh (V) £10.95

Persian split-pea stew! Yellow split peas, cooked with fried onions, tomatoes, sundried lime, turmeric and salt giving it the lip-smacking taste!

Ghormeh Sabzi (V) (GF) £11.95

Some consider it as Persian national dish; deliciously savoury and loaded with the flavours of green herbs: Rose coco beans, spinach, onions, fenugreek, parsley & sundried limes (Also available with lamb; will only cost another pound!)

Murgh Kabab (boneless chicken) £ 13.90

Succulent cubes of chicken breast marinated in grated onion, saffron, salt, black pepper, extra virgin olive oil and lemon

Maahi-e-Biryani (GF) £15.90

Fried fillet of River Cobbler marinated in garlic, fresh lime, fractured pepper corns & extra virgin olive oil - served with fresh cucumber & Radish salad

Fesenjan (GF) £12.90

This traditional **khoresht** (Stew) originated in the province of Gilan, on the shores of the Caspian Sea, its swamps the nesting place of delicious wild ducks. Equally delicious with chicken! Delightful, sweet and sour taste, using only natural ingredients. Recreated by me with a slant!

Boneless chicken breast cooked with onion, tomatoes in pomegranate juice, cashew nuts, almonds, olive oil and salt

Gosht-e-Akbari (GF) £12.95

(Fusion of Persian and Indian!)

Rich with whole spices, a lamb curry cooked with swede, onions, tomatoes, bay leaves, cloves, cinnamon, brown cardamom pods, fresh garlic, ginger & salt

Lamb Shank (GF) £ 16.95

A delightful shank of lamb, marinated, and slow cooked for 4 hours in a delectable sauce containing butter beans, cinnamon, cumin, cardamom, cloves, bay leaves, Nigella seeds, fennel seeds, black pepper, onion, garlic and ginger.

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“Goonagoon” - Sides and accompaniments



Naan-e-Barbari £2.50

Persian leavened flat bread (*Barbari* means "of or related to Barbarians" in Persian. Barbarians are a group of people living in Khorasan near eastern borders of Iran. Perhaps, the most common style baked in Iran)

Naan-o-Zeera Sabz £2.80 Leavened bread with Cumin

Naan-o-Lemoo £2.95 Leavened bread with lime and lemon juice and zest

Like any other naans? Please ask!

Polloo £3.40 Steamed Basmati rice

Sabzi Polloo £3.90 Basmati rice steamed in fried vegetables

Tukm polloo £3.95 Egg fried basmati rice

Cauliflower and potatoes £4.95 Shallow fried in special sauce

Butter beans and potatoes 4.95 Cooked in a toothsome sauce, containing Nigella, mustard, aniseed, cumin and carom seeds!

Cous Cous £3.95 With vegetables and fruit

Gharch, Kalam, Piazz-o-Gojeh (Mushrooms, onions and cabbage) (قارچ، کلم، پیاز، گوجه فرنگی) £ 4.95 Quick fried with cumin, cracked black pepper and lemon juice – “Nice!”

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Vegans, please ask when ordering

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“Shereni” - Afters



Halva 7.50

Semolina (purified wheat middling of durum wheat), cooked in butter, oil, sugar, aniseed, raisins, almonds, coconut shavings and rose water

Sheer Birenj 6.50

Basmati rice cooked with plain whole milk, sugar, honey, rose water and almonds; (topped with our own damson preserve - seasonal)

Sheer Khurma 7.90

Another sweet dish imported by the Moughals - Persian word for Mongol is "Mughal," from which we get the English word, "mogul," meaning "tycoon".

Traditionally, this dish is served in the Indian Subcontinent on the special occasion of Eid, twice a year. It is here for you to enjoy when ever you would like to!

Made with vermicelli, plain whole milk, honey/sugar, sultanas, dates and floral extracts. Divine!

Fruit salad 5.90

Coffee and mints 2.95

Includes Complimentary top up

“Chai” - Selection of Persian Teas, with different flavours 2.50

Please ask for further details

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