Desh

A LA CARTE MENU

WELCOME TO DESH

With over 40 years of family business experience, Desh was created to bring authentic home-style Indian subcontinent cooking to the local community in a modern and welcoming environment.

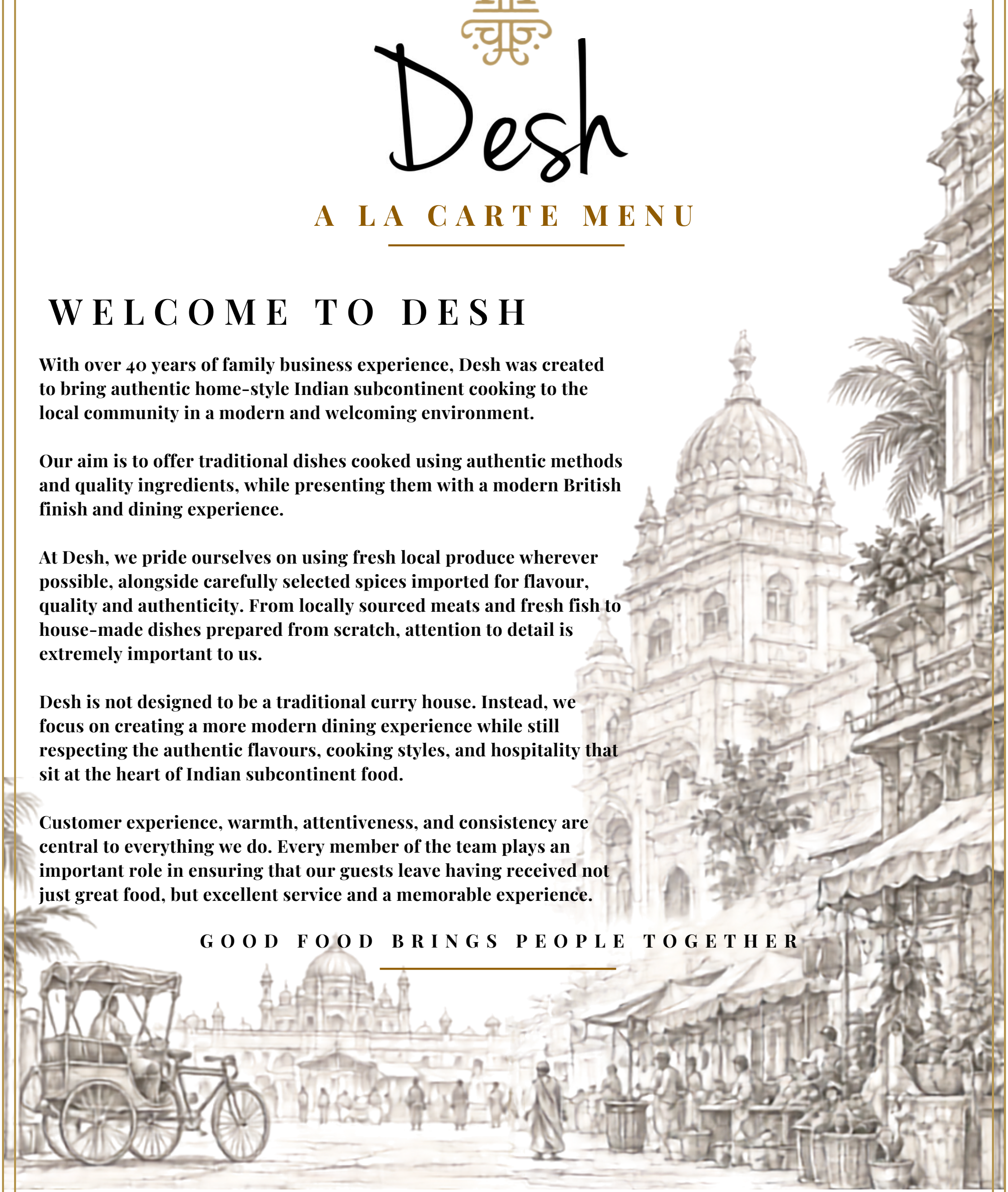
Our aim is to offer traditional dishes cooked using authentic methods and quality ingredients, while presenting them with a modern British finish and dining experience.

At Desh, we pride ourselves on using fresh local produce wherever possible, alongside carefully selected spices imported for flavour, quality and authenticity. From locally sourced meats and fresh fish to house-made dishes prepared from scratch, attention to detail is extremely important to us.

Desh is not designed to be a traditional curry house. Instead, we focus on creating a more modern dining experience while still respecting the authentic flavours, cooking styles, and hospitality that sit at the heart of Indian subcontinent food.

Customer experience, warmth, attentiveness, and consistency are central to everything we do. Every member of the team plays an important role in ensuring that our guests leave having received not just great food, but excellent service and a memorable experience.

GOOD FOOD BRINGS PEOPLE TOGETHER



AUTHENTIC

FLAVOURS ROOTED
IN TRADITION

QUALITY

FINEST INGREDIENTS
CAREFULLY SOURCED

MADE WITH LOVE

FRESHLY PREPARED
INHOUSE WITH CARE

WIFI
Desh Guest-welcomedesh

CURRIES FROM HOMELAND

Our curries are made with freshly prepared spices and carefully selected cuts of meat. Spice levels vary between dishes, so please ask our team for guidance. Most curries can also be made hotter to suit your taste.

House Special Lamb Achari £17.50
If you like your curry bold and fragrant, start here—tender lamb with pickle, garlic and warming North Indian spices

Aromatic Butter Chicken £16.50
Our Desh favourite—tandoori-spiced chicken in a rich tomato sauce with fenugreek and whole spices.

BUTTER PANEER £16.50

Bengali Style Fish Curry £19.95
Inspired by our mothers' cooking—crisp sea bass fillets resting in a delicately spiced Bengali curry.

Kadai Chicken Curry £16.50
Grilled chicken cooked with peppers, onions and our punchy house kadai masala.

Dhal Murgh £16.50
Our homestyle take on a dhansak—chicken and chickpea lentils brought together in a warm, hearty sauce.

Aubergine Masala £15.50
Aubergine, new potatoes and peas cooked with South Indian spices and coconut milk—rich, comforting and completely satisfying

Malabar King Prawn Curry £19.95
Succulent king prawns in a coconut and curry-leaf sauce, balancing gentle sweetness with the warmth of the Malabar coast.

Shahi Chicken (N) £16.50
Our royal take on the classic korma—"Shahi" means fit for a king. Rich and creamy with coconut and cashew, finished with Kashmiri chilli for a gentle tingle.

VEGETABLE (N) £15.95 / PANEER (N) £16.50

Lamb Shank Rogan Josh £24.00
A whole lamb shank slowly cooked in our rich Rogan Josh sauce until it falls effortlessly from the bone. Deeply spiced, beautifully tender and full of warmth.

TRADITIONAL PLATTER FOR TWO £40

We put this platter together because everything works beautifully side by side. One easy order, a table full of delicious food—spiced half roast chicken, Awadhi chicken biryani, Dal Makhani and two chapatis, with salad and chutneys.

SIDES

Dal Makhani £7.95
Black lentils cooked slowly with delicate spices and cream until rich, smooth and wonderfully comforting.

Chestnut Mushroom Bhaji £6.50
Chestnut mushrooms gently spiced and fried with onions—simple, savoury and full of flavour.

Saag £6.50
Spinach cooked with garlic and a delicate balance of spices.

Saag Paneer £7.50
Spinach with marinated paneer – a comforting classic.

Onion Bhaji £6.00
The classic for a reason—crisp onion bhajis finished with a light dusting of chaat masala.

Deshi Aloo £6.50
Potatoes cooked Bengali-style in mustard oil with red chilli, whole spices and crisp onions.

Saag with Aloo £7.00
Tender potatoes folded through lightly spiced spinach. A simple combination that always works.

Gobi Bhaji £6.50
Cauliflower, but much more exciting—delicately marinated with onion and warming spices.

Masala Coated Chips £5.50
Crisp chips tossed in our house chilli salt. Not your usual curry accompaniment—but they're darn good.

Kachumber Salad £4.00
Fresh cucumber, tomato and onion with lemon and coriander—bright, crisp and perfect alongside the spice.

Curry Sauce £7.00
Because sometimes you just need a little more sauce. Choose from Butter or Shahi.

RICE & TANDOORI

Pilau Rice	£4.50
Mushroom Rice	£4.95
Steamed Rice	£3.95
Chapati / Buttered	£2.50/£3
Plain Naan	£4.00
Garlic Naan	£4.50
Chilli Naan	£4.95
Side Salad	£3.50

CHUTNEYS

Raita, Green Chutney, Mango Chutney or Chilli Chutney -£1.50

TO BEGIN

POPPADOMS & HOUSE CHUTNEYS £6.50

The only proper way to start—crisp poppadoms served with our homemade mango, green and tomato chutney.

SMALL PLATES

Aloo Tikki Chaat **£8.50**
Indian street food at its best—a crisp, spiced potato patty layered with yoghurt and flavourful chutneys.

Fried Fish Chaat **£9.00**
Crisp, fragrantly spiced fish with cooling yoghurt, green and tamarind chutneys, finished with crunchy chickpea vermicelli.

Naga Wings (Spicy) **£9.95**
Chicken wings coated in our fiery Naga chilli sauce—smoky, punchy and definitely not for the faint-hearted.

Dali Bora **£7.50**
Little lentil patties packed with ginger, garlic and smoked chilli, fried until crisp and served with chilli chutney.

Lamb Samosa **£7.50**
Delicate filo pastry filled with lightly spiced minced lamb—crisp on the outside and full of flavour inside.

Punjabi Vegetable Samosa **£7.50**
Crisp, flaky pastry filled with gently spiced potato and peas—the Indian snack everyone knows and loves.

MAKE IT A SINGHARA CHAAT £9.50
We'll load it with our colourful chaat toppings for something a little more indulgent.

Koliwada Bombay Fried Fish **£9.00**
Tilapia strips in a light, crisp batter, seasoned with fragrant spices, garlic and chilli, with our Indian take on tartare sauce.

Chilli Chicken **£9.95**
Sweet, spicy and seriously moreish—Indo-Chinese chicken bites finished with sesame seeds.

Lamb Chops **£12.00**
Juicy, fire-roasted lamb chops marinated with country spices and finished with coriander raita.

Chargrilled King Prawns **£12.00**
Flame-grilled King prawns served in their shells, marinated Bengali-style with smoked garlic, dill and chilli.

FROM THE CLAY OVEN

SMALL PLATE / MAIN

Jungli Chicken Tikka **£9.50 / £14.50**
Tender chicken marinated in bold, rustic red spices and seared over the grill for that unmistakable char.

Lamb Tikka Boti **£10.50 /£15.50**
Tender pieces of lamb leg soaked in fragrant spiced yoghurt, then grilled for a deep, smoky finish.

Lahori Lamb Seekh **£9.00/14.00**
Minced lamb seasoned with traditional spices, grilled until beautifully charred and served with cooling raita.

Lamb Chops & Saag **£25.00**
Our country-spiced lamb chops, locally sourced, served over garlic saag—a pairing that simply works.

Narikela Salmon **£12.50 /£18.50**
Salmon with a Bengali twist—marinated in coconut, mustard and traditional spices, with mustard mayonnaise alongside.

Deshi Paneer Shashlik **£9.00 /£14.00**
Paneer coated in fragrant spices and grilled with peppers—colourful, smoky and anything but ordinary.

Dak Bangla **£15.00**
Half a chicken on the bone, marinated in earthy spices and slowly roasted, with homemade raita on the side.

SIGNATURE GRILLS

The Malling Grill **£22.00**
A little bit of everything—paneer, salmon, Jungli chicken tikka and lamb seekh, served with chutneys.

The Desh Special Grill **£25.00**
Fresh assortment of Jungli chicken tikka, quarter spiced roast chicken, lamb seekh & lamb chop.

AWADHI CHICKEN BIRYANI £15.95

ADD DAL MAKHANI £7.50

Fragrant rice with chicken and delicate whole spices. Served Fragrant rice layered with marinated chicken and aromatic spices—a complete dish that is wonderfully balanced on its own.with Raita and Salad.

SIZZLING PLATTER (IDEAL FOR SHARING) £50

Bring the whole grill selection to the table—king prawns, chicken tikka, lamb tikka, lamb chops, seekh kebab and Bombay fried fish, all served over sizzling onions.