

Dorrington Old Hall Persian Cuisine

- Ala carte Menu -



“Mazeh” - Appetizers

Homous (V+VE) £6.50

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

Mast-o-Bademjan (V) £6.90

Roasted aubergine puree, garlic, lime, salt & cracked black pepper folded in yoghurt

Specially Marinated Olives (V+VE) (GF) (LF) £5.90

With onions, tomatoes, garlic, cracked black pepper, lemon juice, cumin, fennel and salt

Combination of above three (for two sharing) £12.99

All above dishes are served with our famous light & airy flatbread

Murgh Kabab (boneless chicken breast) (GF) £7.50

Succulent cubes of chicken breast marinated in grated onion, garlic, cumin, cinnamon, salt, black pepper, extra virgin olive oil and lemon; cooked in clay oven on a skewer

Mahi Biryani £8.50

River Cobbler chunks (Asian freshwater fish), onion & carom seeds, deep fried in tempura batter

Combination of above all above, on a platter (for two sharing) £16.99

Accompanied with our famous light & airy flatbread

Khumb Kali Mirch (V+VE) £7.95

Fresh mushrooms fried in olive spread with garlic and cracked black pepper, served atop our flatbread

Hot Aubergine and tomato thingy! (V+VE) £7.75

Roasted aubergine and fresh tomato sautéed in vegetable margarine with fresh green chilli, cracked black pepper and salt; served with our famous flatbread. Can be GF if ordered with rice instead of bread

(V) Suitable for vegetarians

(VE) Suitable for vegans

(GF) Suitable for gluten free diet

Our food is prepared in environment that contains nuts. If you have any special requirements or allergies, please let us know and we will happily cater to your needs.

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

“Khoraak-e-Asli” - Main courses



Ghormeh Sabzi (V+VE) (GF) (LF) £11.95

*Some consider it a Persian national dish; deliciously savoury & loaded with flavours of green herbs: Red kidney & rose coco beans, spinach, onion, fenugreek, parsley & sundried limes
(Also available with lamb at an additional cost of £2!)*

Spicy Red and White Braised lentils (V)+VE) (GF) (LF) £10.95

*Combination of red and white lentils, cooked with fried onions, tomatoes, smashed cumin, lime juice, turmeric, salt & cracked black, giving it the lip-smacking taste!
(Also available with lamb at an additional cost of £2!)*

Murgh Kabab (boneless chicken) £13.90

Succulent cubes of chicken breast marinated in grated onion, garlic, yogurt, broken cumin seeds, 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, carom seeds, fractured pepper corns & extra virgin olive oil - served with fresh leaf, cucumber & Radish salad

Fesenjan (GF) £12.90

*Delightful, sweet and sour taste, using natural ingredients. Recreated by me with a slant, omitting walnuts making it nut-free!
Boneless chicken breast cooked with onion, tomato in pomegranate juice, 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.

(V) Suitable for vegetarians (V) Suitable for vegetarians

(GF) Suitable for individuals on gluten free diet

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“Goonagoon” - Sides and accompaniments



Naan £2.50

Unleavened flat bread baked in a Tandoor (clay-oven) at a very high temperature, often reaching 480C (900F) with basic ingredients: Flour, pinch of salt and water only!

Naan-o-Zeera Sabz £2.80

As above unleavened bread with Cumin

Naan-o-Lemoo £2.95

Unleavened bread with lime and lemon juice and zest

If you would like any other naan, eg garlic, then please ask & we'll make it for you!

Biryani style fragrant vegetable rice £3.90

Basmati rice steamed in fried vegetables, with a blend of exotic spices and floral extracts

Chickpea Pulao £3.90

Long grain specially aged Sella Basmati rice steamed with chickpeas that are first cooked with fried onions, garlic, ginger, cloves, cumin, cinnamon, cardamom, bay leaves, salt and pepper.

Tukm pollo £3.95

Steamed basmati rice fried with eggs, cumin and cracked black pepper

Plain Steamed Basmati rice £3.40

Cauliflower and potato £5.95 (Main course £10.95)

Cooked with onions, tomatoes, fresh julienne ginger, garlic, shattered cloves, salt and freshly cracked black pepper, in a little olive oil.

Butter beans and potatoes 5.95 (Main course £11.95)

Cooked in a toothsome sauce, consisting of onions, garlic, tomato, with addition of Nigella, mustard, fennel, cumin and carom seeds!

Mushrooms, onions and cabbage £ 5.95 (Main course £11.95)

Sautéed with cumin, salt, cracked black pepper and lemon juice – “Nice!”

This entire selection is suitable for vegetarians. Vegans, please ask when ordering

“Shereni” - Afters



Halva 7.50

Semolina (purified wheat middling of durum wheat), cooked in butter, oil, sugar, aniseed, raisins, desiccated caramelised orange zest and rose water. Served warm

Sheer Birenj 7.50

Basmati rice cooked for long period of time with plain whole milk, sugar, honey and rose water, then allowed to set and chill. Can be served warm upon request

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 fine vermicelli, plain whole milk, honey/sugar, dates, shattered pistachios and almonds, with floral extracts (Pandanus Odorifer flower distillate). Divine!

Fruit salad 6.90

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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