

Dorrington Old Hall Persian Cuisine
- Ala carte Menu -



“Mazeh” - Appetizers

Homous (V+VE) £7.50

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

Mast-o-Bademjan (V) £7.90

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

Specially Marinated Olives (V+VE) (GF) £6.90

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

Combination of above three (for two sharing) £13.99

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

Murgh Kabab (boneless chicken breast) (GF) £8.50

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 Biryan (GF) £9.50

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

Combination of above everything above, on a platter (for two sharing) £17.99

Accompanied with our famous light & airy flatbread

Khumb Kali Mirch (V+VE) £8.95

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

Hot Aubergine and tomato thingy! (V+VE) £8.75 (Order Main course for £13.95)

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) £12.95

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

Spicy Red and White Braised lentils (V+VE) (GF) (LF) £11.95

*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/chicken at an additional cost of £2!)*

Murgh Kabab (boneless chicken breast) (GF) £14.90

Succulent cubes of chicken breast marinated in grated onion, garlic, yogurt, lime & lemon, broken cumin seeds, salt, black pepper, extra virgin olive oil and lemon

Maahi-e-Biryani (GF) £16.90

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

Chicken Pomegranate Stew (Fesenjan) (GF) (LF) £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

Shimla Chicken (GF) (LF) £13.50 Medium, hot or super-hot

Scrumptious chicken (breast boneless or bone-in) cooked with minimal onion, generous tomato, fresh peppers, garlic, fresh julienned ginger, Nigella, cumin & fennel seeds, cloves, cinnamon, touch of turmeric, salt and freshly cracked black pepper in extra virgin olive oil

Gosht-e-Akbari (GF) (LF) £13.95 Mild, medium or hot

(Fusion of Persian and Indian!)

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

Lamb Shank (GF) (LF) £ 18.95 Mild, medium or hot

A delightful shank of lamb, marinated, and slow cooked for 6 hours in a delectable sauce containing butter beans, cinnamon, cumin, brown cardamom, cloves, bay leaves, fennel seeds, black pepper, onion, garlic and ginger (Please order when reserving your table)

(V) Suitable for vegetarians; (VE) Vegans; (GF) Gluten free; (LF) Lactose free

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“Goonagoon” - Sides and accompaniments

Naan £2.90

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

Naan-o-Zeera Sabz £3.50

As above unleavened bread with Cumin

Naan-o-Lemoo £3.75

Unleavened bread with lime and lemon juice and zest

If you would like any other naan, eg, garlic, then please ask & we will prepare it for you!

Biryani style fragrant vegetable rice £4.90

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

Chickpea Pulao £4.90

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

Tukm pollo £4.95

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

Plain Steamed Basmati rice £3.90

Cauliflower and potato £7.95 (Main course £11.95)

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 7.95 (Main course £12.95)

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

Mushrooms, onions and cabbage £ 7.95 (Main course £13.95)

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

Pakorras (GF) (LF) (V) (VE) £6.95 (Main course £13.95)

Delectable, sliced onion and potato fritters in a special chickpea batter with coriander seeds, cumin, red lentils, carom seeds, nigella seeds, few chili flakes, garlic, ginger and salt, deep fried in vegetable oil.

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

“Shereni” - Afters



Halva 8.50

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 8.50

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 8.90

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 7.90

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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“Makhsoos” - Specials



Please ask which of the following are available today:

Heat/spice levels can be altered to individual taste in most of these dishes

Smoked Aubergine, Butterbeans and tomato (GF) (LF) (V) (VE) £14.95

Cooked with lots of fresh garlic and ginger, tenderised butterbeans, fresh and sundried tomatoes, nigella seeds, green chili, salt and fractured pepper, in extra virgin olive oil.

Beef or Lamb Nihari (GF) (LF) £18.95 Medium to hot

Word “nihari” comes from the root Arabic word “nahar”, meaning “day” or “morning”. This dish is called Nihari because originally, it was eaten in the morning. History suggests that it started in Old Delhi, where it was eaten by Persian Mughal nawabs and workmen to fuel them throughout the day.

Cooked with onions, garlic, ginger, chillies (dry red powder and fresh green), mace, fennel, carraway seeds, nigella seeds, cloves, cumin, large brown cardamom, cinnamon, cracked black pepper and salt, with gram flour in rapeseed oil.

Spicy Prawns with Chickpeas & Rocket (GF) (LF) £18.95

Juicy king prawns cooked with softened chickpeas green/red/yellow peppers, cherry tomatoes, fresh green chillies, fresh ginger, coriander, salt and freshly cracked black pepper in extra virgin olive oil.

Spring greens, Spinach, Fenugreek & Potato Saag (V) (VE) (GF) £15.95

Mild, medium, hot or super-hot

Slow cooked and curried with mustard seeds, coriander, cumin, salt and pepper, topped with tempering of fried garlic and fried fresh green chillies.

Biryani – Lamb or Chicken (GF) £17.95 Medium to hot

In proper biryani, meat and rice are cooked separately before being layered and cooked together for the sauce/gravy to absorb into the rice.

Lamb or chicken is cooked with onions, yoghurt, cumin, green cardamom, cinnamon, coriander, mint, floral extracts, salt and cracked black pepper, in extra virgin olive oil

Old Hall Fish Curry (GF) (LF) £18.95 Mild, medium, hot or super-hot

A special fish curry with Cod, Salmon, Dover sole and River Cobbler cooked in sauteed onions, garlic, ginger, tomato, coriander, carom seeds, salt and freshly cracked black pepper, in extra virgin olive oil.

Any of these can be ordered in advance, at the time of reserving your table.