

## **ANNORA**

**In 1207 King John, not the most equable of men, quarrelled with one of his staunchest supporters, William de Braose. He outlawed William and imprisoned his wife and their eldest son in Windsor Castle, where they were left to starve to death.**

**Their daughter, Annora, later became an anchoress here at Iffley, living in a cell attached to the church. The blocked up arch in the east end of the south wall may signify the presence of a window through which she could see the altar.**

**Henry III, John's son, and noted for piety rather than wise government, was clearly ashamed of his father's cruelty and made gifts to Annora of grain and clothing as well as firewood and building timber from his forests.**

## **STARTERS** **Continental**

**Tomato & Basil Broth** - Home made broth served with rustic garlic & parmesan cheese croutons

£4.75

**Mustard & leek compote puff** - Slow cooked leek & mustard compote served in French puff pastry on a bed of garden leaf salad with reduced balsamic vinegar.

£4.75

**Scottish Smoked Salmon** - Oak smoked Scottish salmon on blinis with crème fraiche & salmon caviar.

£5.75

**Seared Scotch Beef Carpaccio**- Hand cut Carpaccio made from Oxfordshire chateaubriand served with mushroom, rocket salad & Parmesan shavings.

£5.25

**Chicken & Bell Pepper terrine**- Home made terrine with roast tomato salsa & toasted brioche.

£4.25

**Mix leaf salad**- Garden fresh assorted salad leaves with cherry tomato, crutons, herb cress & balsamic.

£4.40

## STARTERS

### Thai

**Popia** – Vegetable spring rolls served with a sweet chilli dip (V) £3.95

**Goong Hor Par** – King Prawns wrapped in a thin sheet of filo pastry then crispy fried and served with a sweet chilli dip £5.35

**Tom Yum** – Spicy Thai soup made from either seafood or Chicken with galangal, lemongrass and lemon leaves.  
(One / two portions) £4.95 / £7.95

**Vegetable / Prawn Tempura** – Seasonal Vegetables or King Prawns coated in a light batter and fried crisp (V) £4.25 / £5.95

**Chicken Satay** – Strips of chicken marinated in traditional satay marinade. £3.95

**Tod Mann Plaa** - Deep fried patties of fish with a delicate blend of herbs served with sweetchillidip £4.25

**Prik Thai Dum Tahliy** – Stir Fried Seafood with black pepper, garlic, mushrooms and spring onions £6.25

## STARTERS

### Indian

**Lasooni Jhinga** – King prawns marinated over night & oven grilled on skewers with capsicum and red onions. £5.35

**Tandoori Fish** – Catch of the day laced with yoghurt, Indian caraway seeds and slow cooked in a Tandoor to perfection £5.25

**Mint and Coriander Tikka** – Succulent chunks of chicken marinated with cream, mint and coriander. £4.50

**Sheesh Kebab** – Delicious minced lamb flavoured with tandoori spices then grilled in the clay oven £4.70

**Traditional Chicken Tikka** – The prince of all Indian kebabs. Succulent cubes of chicken marinated overnight in yoghurt and Indian spices, placed in the tandoor and cooked to perfection £4.50

**Badshahi Aloo** – Oven grilled Potatoes stuffed with Cheese and dressed with delicate curry sauce. £3.90

**Vegetable Samosa** – Potato and pea stuffed pastry fried golden £3.95

**Paneer Salad** – Marinated Cottage cheese served on a bed of Indian salad. £3.90

## MAIN DISHES

### Continental

**Five Spice Duck** - Marinated duck leg confit slow oven cooked served with sautéed new potatoes & orange sauce.  
£10.95

**Chicken Supreme** - Tender chicken breast stuffed with Mushroom duxelle served on bed of mash, baby spinach, wild mushrooms & beans with Red wine jus.  
£9.60

**Slow braised Oxfordshire Lamb shank**  
Local lamb shank slow cooked overnight served in zesty Ham hock broth with English Mustard mash.  
£10.90

**Grilled Catch of the Day** - Fresh catch of the day hand filleted by our chefs and oven grilled served with fondant potatoes, spinach, mushroom & red bell pepper sauce.  
£12.90

**Pan seared Sea Bass** - Freshly seared sea bass served with Pomme mousseline, pickled vegetables & creamy citrus sauce.  
£14.95

**10 oz. Sirloin Steak** – Cooked to choice with New Potatoes/Mash Potatoes or Chips, Tomato Mushroom/ Salad or Seasonal Vegetables, Choice of Red wine jus/Blue Cheese or Black Pepper Sauce.  
£12.95

**The Chef recommends at least one side portion of vegetables along with all the continental main courses.**

- ~ Creamed Spinach
- ~ Minted New Potatoes
- ~ Rocket Parmesan salad
- ~ Parsley Vegetables
- ~ French Beans and Corn

**Add any of the above for £1.50.**

## MAIN DISHES

### Thai

**Pad Kapow Gai/Neau/Thaily** – Choice of Chicken / sliced tenderloin Beef / Seafood stir-fried with basil and chillies.  
A Thai favourite £8.75/9.90/10.95

**Goong Pad Tha Khay Nam Manao**- King Prawns stir fried with lemon grass, chilli, lemon and mixed bell peppers  
£10.90

**Kaeng Kiew Warn Gai /Goong/Plaa look chin**– Thai chicken, prawn or fish balls green curry with baby corn and Thai aubergines  
£8.70/£9.50/£8.90

**Gai Phat Met Mamuang** – Another Thai favourite made of chicken stir fried with cashew nuts, onions and dry chilli.  
£8.70

**Moo Krop Khanna** – Crispy hung pork served in a delicate Thai sauce with choy sum.  
£8.75

**Ped Phad Prik** - Duck stir-fried with chilli and celery  
£8.90

### **Chef's Recommendation**

**Yaang Plaa** - Pan Grilled Fresh Sea bass served on a bed of delicate King Prawn & egg fried rice with a hot green curry sauce.  
£14.95

## MAIN DISHES

### Indian

**½ Tandoori Chicken** - Marinated with yoghurt & tandoori spices & roasted to perfection and an all time favourite, served with curry sauce. £8.70

**Goan Prawn Curry** – King Prawns marinated in freshly ground chillies and garlic, cooked in a clay pot. Served in a delicate curry sauce £10.95

**Adraki Lambchops** – Rack of Lamb Sliced and marinated over night with yoghurt and simmered in a delicately spiced ginger sauce. £10.95

**Handi Murgh** – Succulent chicken marinated and seasoned in ginger and garlic, placed in a cauldron and cooked with mint and coriander leaves, onion, green pepper and traditional spices from the Regal kitchens of Lucknow. £8.50

**Goan Chilli Pork** – A coastal speciality made from crispy pork and chillies. £8.70

**Saag Gosht/Murgh** – Succulent pieces of Lamb/Chicken cooked with spinach, cream & tomatoes £9.50/8.95

### **Chef's Recommendation**

**Tandoori Tenderloin Beef** – Overnight marinated tender cubes of steak pan grilled & served with saffron flavoured basmati rice, curry sauce and salad. £15.95

**Specialities like Balti, Madras or Tikka Masala can be made with your choice of meat.**

## MAIN DISHES

### VEGETARIAN SELECTION

**Wild Mushroom Risotto** - Deep flavour Risotto with wild mushrooms, Parmigiano Reggiano & Brown Arborio £8.90

 **Three Bean Chilli** – Chef's homemade chilli served with parsley fried rice, sour cream and Garlic bread. An explosion on a pallet! £8.50

**Dum Aloo Kashmiri** – Boiled potatoes stuffed with mashed green peas and cottage cheese fried and cooked in a Kashmiri chilli-flavoured vegetable sauce, topped with coriander leaves. £7.95

**Saagh Aloo** – Delicately spiced spinach cooked with potatoes £7.95

**Vegetable/Paneer Korma** – Diced cottage cheese cooked in a creamy yoghurt and cashew nut-based sauce. £7.95

**Pad Thai** – Seasonal vegetables cooked with rice ribbon noodles, egg and bean sprouts, garnished with ground peanuts and fresh coriander £7.20

**Kaeng Kiew Warn Pak** – Thai vegetable green curry £7.50

**Dal Makhni** – Traditional black lentils cooked in a rich tomato & cream based sauce. No meal in India is complete without this delicacy £6.90

## SIDE DISHES

**Thai Stir-Fried Vegetables** - Garden fresh vegetables sautéed with soya and fish sauce £2.95

**Aloo Gobi** – Delicious home style potatoes and cauliflower £2.75

**Chana Masala** – A cocktail of Chickpeas with Onions, Tomatoes and Indian spices. £2.75

**Bombay Aloo** – Traditional Indian style stir-fried Potatoes £2.75

**English Side Salad** - Assorted garden fresh green leafy salad £2.75

**Onion Bhaji** – Delicately spiced batter fried onions £2.95

**Indian Side Salad** – Sliced onions, tomato, cucumber and carrot with chat masala . £2.75

**Pappadum** (Each) £0.50

**Pickle Tray** £1.50

**Prawn Crackers** £1.95

## BREADS/Rice

**Cheese & Chilli Naan** – Soft oven-baked refined flour bread topped with Cheese and sliced green Chillies £2.75

**Singapore Noodles** – Vegetable fried noodles with a hint of spice £3.95

**Chilli Garlic Naan** – Soft oven-baked refined flour bread topped with Garlic and sliced green Chillies £2.50

**Cheese & Garlic Naan** – Soft oven-baked refined flour bread topped with Cheese & Garlic £2.50

**Peshwari Naan** – Soft oven-baked refined flour bread topped with raisins and nuts £2.75

**Pudina Paratha** – Oven-baked layered whole Wheat bread topped with Mint £2.75

**Keema Naan** – Soft oven-baked refined flour bread stuffed with minced lamb £2.95

**Prawn Pilau** – Basmati Rice sautéed with Prawns £3.75

**Chicken Tikka Pilau** – Basmati Rice sautéed with sliced Chicken Tikka £3.20

**Vegetable Pilau** – Basmati Rice sautéed with Vegetables £2.70

**Mint Onion Pilau** – Basmati Rice sautéed with Onions and a hint of Mint £2.70

**Thai Fried Rice** – Traditional Thai style Vegetable fried Rice £2.70

## **CHILDREN'S MENU**

**(For children up to 12 years of age)**

**Chicken Nuggets** – Pieces of chicken breast (6) deep-fried in batter with chips, baked beans or peas £4.95

**Fish Fingers** – Fish fingers and chips served with a choice of peas or beans. £4.95

**Sea Shell Pasta** – Seashell pasta with a tomato sauce £4.95

**Chicken Korma** – Chicken breast in a mild spice cream sauce served with steamed rice £4.95

**Chicken Tikka** - Chicken breast served with chips and salad £4.95

**Pad Singapore** - Singapore fried noodles with chicken, prawns, bean sprouts, carrots and spring onions and a hint of curry spices £4.95

**Egg Fried Rice** – Served with a choice of baked beans or peas £4.95

**All children's meals come with a free Cool Clown ice-cream dessert**

## **Desserts**

**Apple Crumble** - This is sure to be a favourite with both young and old. Light and fluffy, with just a touch of old-time goodness, served with a choice of Ice cream, cream or custard £3.95

**Saffron Poached Pear** - Fresh Pears poached in sugar and saffron served with vanilla ice cream. £4.75

**Home Made Cheese Cake** - Served with Caramelised sugar and fresh fruits £3.95

**Crème Brulee'** – An old classic with seasonal fresh fruits £3.95

**Casis Royal** – Frozen Ice Cream with black currant flavour £3.75

**Capricio Café** – Another wicked frozen dessert with a deadly mix of white chocolate and coffee £3.75

**Selection of Ice-Cream** - A triple scoop of either vanilla, chocolate, mint or strawberry ice-cream with chocolate or strawberry sauce and topped with chopped nuts (optional) £3.50

Your experience at the Annora Restaurant is of paramount importance to us, so to ensure the quality of all our meals, we prepare everything to order using the finest ingredients. We would ask for your understanding during busy periods.

Most of the dishes could be tailor made to your needs so please ask for your requests.

All prices are inclusive of VAT and gratuities are left at your discretion, for tables of 6 and over a discretionary 10% service charge is added

**Blue colour denotes meals suitable for vegetarians.**

N.B. Some of the food prepared in this establishment may not be suitable for people with nut allergies, please ask

All beverages served in the restaurant are priced 20p higher than the bar prices.