

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. A 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

English

Soup of the Day – Chef's homemade soup served with crusty white bread
£3.75

Prawns Alabama – A twist on traditional Prawn Cocktail. Atlantic prawns in a tangy tomato, horseradish and garlic sauce served on a bed of crisp iceberg lettuce
£5.25

Parma Ham & Melon – An unrivalled sweet and silky-textured Parma ham with juicy Honeydew melon
£4.95

Field Mushrooms & Boursin – Two giant field mushrooms baked with garlic and herb cheese served with crusty white bread (V)
£4.25

Smoked Salmon – Finest Scottish smoked salmon served with a sweet mustard and dill sauce
£5.95

Indian

- Jhinga Hasina** - King prawns marinated then grilled on skewers with capsicum and onions £5.15
- Tandoori Salmon** – Salmon laced with yoghurt, caraway seeds and then cooked to perfection £4.75
- Nawabi Kebab** – Lamb chops spiced the Indian way £4.80
- Sheesh Kebab** – Delicious minced lamb flavoured with tandoori spices then grilled in the clay oven £3.25
- 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 £3.95
- Vegetable Samosa** – Potato and pea stuffed pastry fried until golden (V) £3.10
- Keema Samosa** – Minced Lamb stuffed pastry fried until golden £3.40
- Sangam Pakora** – Mixed vegetable fritters fried in gram flour batter (V) £2.90
- Paneer Tikka** – Cottage cheese, bell peppers, onions and tomatoes grilled in the tandoor (V) £3.60

Thai

- Kanom Pang Naa Moo** – Seasoned minced pork on toast, deep-fried with a sweet chilli dip £3.95
- Popia** – Vegetable spring rolls served with a sweet chilli dip (V) £3.95
- Gai Hor Bai Toey** – Marinated chicken wrapped in Pandan leaves served with a sweet and sour dip £3.95
- Goong Hor Par** – King Prawns wrapped in a thin sheet of filo pastry then crispy fried and served with a sweet and sour dip £5.25
- Tom Yam** – Seafood or Chicken spicy Thai soup with coconut, ginger and lemongrass flavours £4.95
- Ceek Kong Moo** – Spare ribs coated with a barbecue hoisin sauce £3.95
- Tempura** – Seasonal vegetables coated in a light batter and served with a sweet chilli sauce (V) £4.10

MAIN DISHES

English

Calves Liver – Pan fried calves liver, bacon & onions in a red wine and mushroom sauce served on a bed of mashed potato, accompanied by a selection of seasonal vegetables £11.50

Warm Chicken Salad – Succulent chicken breast nestled on a selection of salad leaves, cherry tomatoes, sweet peppers and red onion rings. Choice of French, balsamic, blue cheese or thousand island dressing £7.50

Salmon – Served in a cream and white wine sauce with sautéed, new or jacket potatoes, salad or seasonal vegetables £10.50

Steak & Mushroom Pie – Steak and field mushrooms in a Port and Guinness gravy topped with puff pastry. Served with new or jacket potatoes and seasonal vegetables £9.50

Veal – Veal escalope flambéed in brandy with onions, button mushrooms and double cream. Served with choice of new or jacket potatoes, salad or seasonal vegetables £12.00

Chicken in Balsamic and Orange sauce – Succulent breast of chicken cooked in a dark, rich gravy of balsamic vinegar, orange juice and fresh rosemary. Served with jacket or new potatoes, salad or seasonal vegetables £10.50

10oz Sirloin Steak – An old favourite. Finest quality Aberdeen Angus beef. Served with a choice of chips, new or jacket potatoes, salad or seasonal vegetables. Choice of Sauces au poivre and blue cheese £12.90

scroll down...

Indian

Chicken Balti /Lamb Balti– Prepared by Chef in a rich sauce of spices, green peppers, onions and mushrooms. £7.50

Jhinga Lazeezi – King Prawns marinated in Chef’s special herbs and cooked in a clay oven. Served in a creamy curry sauce £10.95

Lamb Hasina – Chunks of Lamb Tikka with onions, capsicums and mushrooms, finished with a hint of lemon £7.50

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 £7.50

Chef’s Special Cocktail – Quarter Tandoori chicken, chicken tikka, lamb tikka and sheesh kebab prepared in a cream sauce £9.50

Lamb/Chicken Tikka Massala – Lamb Tikka prepared by Chef in a creamy sauce consisting of nuts, almonds and coconut £9.50

Lamb/Chicken Biryani – Rice prepared with succulent chunks of lamb or chicken served with a curry sauce £8.50

Thai

Pad Singapore – Singapore fried noodles with chicken, prawns, bean sprouts, carrots and spring onions and a hint of curry spices £8.10

Pad Kapow – Chicken stir-fried with basil and chillies £8.75

Goong Pad Hed – King Prawns stir-fried with mushrooms and soya sauce £9.50

Kaeng Kiew Warn Gai – Thai chicken green curry £7.90

Moo Pad Khing - Shredded pork marinated in soya sauce and spices, stir-fried with ginger and celery £7.50

Neau Pad Prig Ka Pow – Beef stir-fried with chilli and sweet basil £7.80

Kaeng Kiew Warn Goong – Thai king prawn green curry £9.50

Ped Pad Prik - Duck stir-fried with chilli and celery £7.80

Kaeng Dang Gai/Moo/Goo - Thai red curry with a choice of Chicken, Pork or Prawn £7.90

Par Peawn Warn – Deep fried fish with a sweet and sour sauce £8.50

VEGETARIAN SELECTION

Hungarian Potato & Mushroom Stew – Baby new potatoes and wild mushrooms in a colourful and tasty stew with a swirl of soured cream served with wild rice and crusty bread £8.50

Three Bean Chilli – Chef's homemade chilli served with wild rice, tortillas and soured cream. An explosion on a plate! (Hot) £8.50

Linguine with Tomato & Basil Sauce – Delicate strands of pasta served with a homemade tomato and basil sauce, mixed salad and garlic bread £7.90

Dum Alloo 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

Paneer Korma – Diced cottage cheese cooked in a creamy yoghurt, cucumber 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

SIDE DISHES

Thai stir-fried Vegetables - Garden fresh vegetables sautéed with Soya and fish sauce £3.25

Paneer Kebab – Soft Cottage Cheese marinated with Yoghurt and cooked in the Tandoor £2.75

Aloo Gobi – A delicious every day vegetable made from Potatoes and Cauliflower £3.50

Onion Bhaji – Delicately spiced batter fried Onions £2.75

Mushroom Bhaji – Delicately spiced crunchy batter fried Mushrooms £2.95

Chana Massala – A cocktail of Chickpeas with Onions, Tomatoes and Indian spices £2.75

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

Badshahi Tandoori Aloo – Potatoes stuffed with Cheese and cooked in the Tandoor £2.75

Sangam Pakora – Crisp batter fried vegetables £2.75

English Side Salad £2.75

INDIAN BREADS

Cheese & Chilli Naan – Soft oven-baked refined flour bread topped with Cheese and sliced green Chillies	£2.75
Pudina Naan – Soft oven-baked refined flour bread topped with Mint leaves	£2.50
Chilli Garlic Naan – Soft oven-baked refined flour bread topped with Garlic and sliced green Chillies	£2.50
Plain Naan – Soft oven-baked refined flour bread	£1.95
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
Tandoori Roti – Oven-baked whole Wheat bread	£1.95
Tandoori Paratha – Oven-baked layered whole Wheat bread	£2.50
Pudina Paratha – Oven-baked layered whole Wheat bread topped with Mint	£2.75

RICE

Saffron Pilau – Basmati Rice mildly flavoured with Saffron	£2.25
Vegetable Pilau – Basmati Rice sautéed with Vegetables and Butter	£2.55
Chicken Tikka Pilau – Basmati Rice sautéed with sliced Chicken Tikka	£3.20
Prawn Pilau – Basmati Rice sautéed with Prawns	£3.75
Jeera Pilau - Basmati Rice sautéed with Cumin seeds	£2.55
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
Steamed Jasmine Rice – Plain steamed Thai Jasmine Rice	£2.25

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 – Served with chips, baked beans or peas	£4.95
Messy Moo – Spare ribs coated with a barbeque hoisin sauce (4)	£4.95
Sea Shell Pasta – Conchiglie pasta with a tomato sauce and garlic bread	£4.95
Chicken Korma – Chicken breast in a mild spice cream sauce	£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

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

DESSERTS

Please choose from a selection on the Dessert Trolley

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.

All prices are inclusive of VAT and gratuities are left at your discretion.

(V) 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