

STARTERS



NAKED SMOKED HADDOCK & SALMON MELT FISH CAKE	£7.95
GRILLED GARLIC & BUTTER TIGER PRAWNS	£8.50
PAN FRIED SEA BASS	£8.50
HONEY & DILL MARINATED SALMON	£8.50
CHICKEN LIVER WITH GARLIC BREAD	£7.95
BBQ CHICKEN WINGS	£7.95
BREADED MOZARELLA STICK	£6.95
SALT & PEPPER SQUID	£6.95
CRISPY COATED PRAWNS	£7.50
CALAMARI RINGS	£7.50

BURGERS



(All burgers are served with chunky chips)

Classic Beef Burger	£14.50
8oz succulent beef patty grilled and topped with cheese, salad and mayo in a brioche bun.	
Big Mary Grilled Chicken Burger	£14.50
Grilled Chicken topped with cheese, salad, mayo in a brioche bun.	
Grilled Halloumi Burger	£14.50
Grilled halloumi steak topped with cheese, salad, mayo in a brioche bun.	

PIES



(All pies are served with mash potato or chunky chips, seasonal vegetables & gravy)

STEAK & ALE PIE	£15.95
CHICKEN, MUSHROOM & LEEK PIE	£15.50
VEGAN PIE WITH CAULIFLOWER & SPINACH, RED ONION WITH A DELICIOUS BALTI SAUCE	£15.95

MAINS



SALT & PEPPER BEEF FEATHER BLADES	£16.50
Served with seasonal veg & rice.	
LAMB SHANK IN RED WINE & ROSEMARY GRAVY	£16.50
Lamb shanks are cooked at a low heat for over 6 hours ensuring that by the time you come to eat, the meat is tender and falling off the bone. Its roasted then braised with red wine and rosemary, thyme and mint. Served with seasonal vegetable and mashed potato.	
SPICY PULLED BEEF CHILLI	£14.95
Slow cooked smoked beef, tomato and chilli sauce. When the Beef starts to fall apart we add the kidney beans then served with our basmati rice & seasonal vegetable for perfection.	
BEEF STROGANOFF	£14.50
A classic Russian influenced dish made with strips of lean beef sautéed, mushrooms, onions & garlic in a cream, mustard, paprika & brandy sauce. Served with rice and garden vegetables.	
SALMON FILLET IN BEARNAISE SAUCE	£15.95
A light salmon fillet grilled with honey and dill then cooked in a creamy sauce with butter, egg yolk and tarragon and finished with rosemary. Served with garden salad and rice.	
CHICKEN DELLA CASA PASTA	£15.95
Rigatoni Chicken Della Casa, cooked with aromatic spices.	
FISH & CHIPS	£14.50
Large battered cod fillet with chunky chips & peas.	
GRILLED SEABASS WITH ROASTED TOMATO AND ASPARAGUS	£16.95
Served with roasted potatoes, and lemon butter sauce.	

PLEASE ASK BEFORE YOU ORDER

- Please inform us - prior to placing your order, if you have any food-related allergies
- Our fish may contain soft bones.
- In the event of very busy times or bad weather we have right to refuse delivery
- Due to a busy kitchen, there is a small chance of cross contamination

SIDES

Onion Rings	£6.50
Sweet Potato Fries	£6.50
Peri Peri Chips	£6.50
Garlic Bread with Cheese	£6.50
Cheesy chips	£6.50

HIRE OUR BEER GARDEN FOR PRIVATE EVENTS



We cater for Parties, Corporate functions, Birthdays, Anniversaries or any other occasions. Please ask a member of staff.



Ample parking available



ORDER ONLINE FOR FASTER SERVICE

WWW.HENANDCHICKENSOUTHWATER.CO.UK



PICK THE FOOD OF YOUR CHOICE



SELECT TIME FOR DELIVERY OR COLLECTION



PAY BY CARD OR CASH

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TAKEAWAY MENU



HEN & CHICKEN

PUB AND RESTAURANT

PREMIUM BRITISH & INDIAN RESTAURANT

HOME DELIVERY - £3.00
(6 MILE RADIUS)

Minimum order £30.00

10% off orders over £20
when collecting

01403 900 200

01403 733 088

WORTHING RD, SOUTHWATER, HORSHAM RH13 9BH

KITCHEN OPENING HOURS

Mon - Sun 12pm - 9.30pm
(Including Bank Holidays)

WWW.HENANDCHICKENSOUTHWATER.CO.UK

STARTERS



PAPADAM 🌱	£1.00
CHUTNEY 🌱 Mango, Mint, Onion, Pickle	£1.00
MYSORE CHILLI PRAWN 🌶️🌶️ Tiger Prawns cooked with ginger, garlic, capsicum, spring onions & green chilli.	£7.95
HARYALI CHICKEN OR LAMB TIKKA Sliced pieces of breast - chicken or lamb with homemade spice.	£7.95
ONION, KALE & SPINACH PAKORA 🌱 Kale, spinach & red onion fritter, similar to an Onion Bhaji.	£6.50
CHICKEN 65 🌶️ Speciality of Mysore region of Karnataka state. Chicken cooked with Chef's special recipe.	£6.95
GOBI MANCHURIAN 🌱🌶️ Golden fried Cauliflower dumplings tossed with a spicy manchurian sauce. Hot and spicy. Not to be missed.	£6.95
SOFT-SHELL KEKADA (Crab) Crab marinated with fresh lemon juice, garlic and Cajun, fried in oriental butter until crispy,	£7.95
CHILLI PANEER 🌱🌶️ Indian cottage cheese cooked with onion, ginger, garlic, capsicum spring onion and green chilli. Stir-fried with Chef's signature spicy sauce.	£6.95
DILL SALMON Salmon piece marinated with dill, mustard, garlic, herbs & spices, cooked in tandoor with onion, tomato and peppers.	£7.95
FISH AMRITSARI PAKORA 🌶️ Deep fried chunk of tilapia fish marinated with carom seeds, ginger, garlic, cumin and chef's secret spices.	£6.95
LAMB CHUMP CHOPS (2 PCS)	£8.50
CHICKEN OR LAMB TIKKA	£6.50
FIRECRACKER CHICKEN WINGS 🌶️🌶️	£7.50
SEEK KEBAB	£7.50
SAMOSA VEG 🌱/LAMB (3 pieces)	£6.50



PLEASE ORDER ONLINE

WWW.HENANDCHICKENSOUTHWATER.CO.UK

BBQ AND KEBABS FROM TANDOOR

ACHARI PANEER 🌶️ Bite sized paneer, marinated with chef special pickling spices.	£13.95
HEN AND CHICKEN MIX GRILL An assortment of our signature kebabs: tandoori chicken, chicken wings, chicken tikka, lamb tikka, sheek kebab and lamb chop.	£17.95
CHICKEN OR LAMB TIKKA	£12.95
LAMB CHUMP CHOPS (5PCS)	£17.00
TANDOORI CHICKEN	£12.95
TANDOORI DILL SALMON	£14.95
CHICKEN OR LAMB SHASHLIK	£13.95

MAIN - CLASSIC CURRIES

All the dishes below can be prepared with

Vegetables 🌱	£10.50
Chicken/Lamb	£11.95
Tiger Prawn	£13.50

TIKKA MASALA | JALFREZI 🌶️🌶️ | KORMA
CURRY | DHANSAK 🌶️ | MADRAS 🌶️🌶️
BHUNA | PASSANDA | ROGAN

DOSA WORLD

(All Dosa stuffed with South-Indian style mashed potato, spice are specially home ground to give a touch of authenticity and served with coconut chutney, roasted tomato and red onion chutney and a special sweet and sour mix vegetable curry called SAMBAR).

MASALA DOSA	£13.95
CHEESE DOSA	£13.95
CHICKEN TIKKA DOSA	£14.95
LAMB AND RED ONION DOSA	£14.95
ALLEPY PRAWN DOSA	£15.95
UTHAPPAM	£13.95
Indian version of pizza, filled with onion, pepper, tomato, green chilli.	

MAIN COURSES



CHICKEN TAKA TAK 🌶️ A dry dish called taka tak where the name refers to the sound of metal implements hitting the tavas as the dish is quickly stir-fried. Chicken pieces roughly chopped on a griddle with onion, peppers mix with unique blend of spice, served on a griddle.	£13.95
ACHARI CHICKEN 🌶️ Achari Chicken is a North Indian dish made by cooking chicken with pickling spices. "Achaar" is an Hindi term, which means pickle.	£13.95
GOA SEAFOOD MEDLEY Mixed Seafood (Mussel, squid, prawn, fish) cooked in a creamy aromatic goan spice.	£16.95
CHICKEN OR LAMB CHETTINAD 🌶️ Corn-fed aromatic chicken breast or lamb in spicy masala – a dish of the Chettiar community of Tamil Nadu. Cooked with 18 ground spices.	£13.95
BUTTER CHICKEN Punjab's favourite chicken tikka, cooked in creamy fenugreek, tomato & cashew nut sauce, with a touch of honey.	£13.95
CHICKEN, LAMB OR PRAWN MALABAR 🌶️ Chicken, lamb or prawn sautéed with curry leaves, ginger, mustard seed, coconut, tamarind juice & fresh green chillies added to create a blend of sweet, sour and a hot taste.	£13.95
RARA GOSHT 🌶️🌶️ Cooked very much in the north Indian style with onions, ginger and garlic and left to bubble away until the lamb is soft and tender, then combined with mince meat to finish.	£14.95
LAMB SHANK NIHARI 🌶️ Lamb shank cooked in an aromatic Nihari sauce with spiced Kohirabi.	£17.50
DAL MAKHNI 🌱 A Punjabi speciality of black lentils slow-cooked in cream.	£12.50
BOMBAY FISH CURRY Salmon in a delicious home style curry. A Chef special recipe from his grandmother.	£15.95
CHICKEN OR LAMB MUGHLAI Diced chicken or lamb simmered in a mild onion, yoghurt and cashew gravy.	£14.95

DUM BIRYANI

CHICKEN/LAMB & VEGETABLES 🌱	£14.95
TIGER PRAWN	£15.95

An authentic rice dish cooked separately and flavoured with spices. Served with a vegetable curry.

VEGETARIAN OPTION



(Vegan option also available *)

	SIDE	MAIN
CHANA MASALA 🌱	£5.95	£9.95
PANEER BUTTER MASALA 🌱	£5.95	£9.95
SAAG MAKAI 🌱	£5.95	£9.95
SAG ALOO 🌱	£5.95	£9.95
SAG PANEER 🌱	£5.95	£9.95
KALONJI BAINGAN 🌱	£5.95	£9.95
BHINDI HARA PYAAZ 🌱	£5.95	£9.95
ALOO GOBI ADRABI 🌱	£5.95	£9.95
DAAL 🌱	£5.95	£9.95
BOMBAY ALOO 🌱	£5.95	£9.95

RICE

Rice 🌱	£3.50
Pulao Rice 🌱	£4.50
Egg Rice 🌱	£5.00
Mushroom Rice 🌱	£5.00
Keema Rice 🌱	£5.00
Special Rice 🌱	£6.50
Cooked with prawns, egg & chicken	

NAAN

Plain Naan 🌱	£4.00
Peshwari Naan 🌱	£4.50
Coconut, almond & cream filling.	
Garlic Naan 🌱	£4.50
Keema Naan	£4.75
Mince meat filling.	

🌱 Vegetarian 🌶️ Hot 🌶️🌶️ Very Hot



MENU

01403 900 200 | 01403 733 088

KITCHEN OPENING HOURS

MONDAY	12PM ~ 9.30PM
TUESDAY	12PM ~ 9.30PM
WEDNESDAY	12PM ~ 9.30PM
THURSDAY	12PM ~ 9.30PM
FRIDAY	12PM ~ 10.00PM
SATURDAY	12PM ~ 10.00PM
SUNDAY	12PM ~ 9.30PM

STARTERS

PAPADAM ✓	1
CHUTNEY TRAY (PER PERSON)	1
MYSORE CHILLI PRAWN 🌶️🌶️	8
Tiger prawns cooked with ginger, garlic, capsicum, spring onions & green chilli.	
HARYALI CHICKEN OR LAMB TIKKA	8
Sliced pieces of breast - chicken or lamb with homemade spice.	
ONION, KALE & SPINACH PAKORA ✓	7
Kale, spinach & red onion fritter, similar to an Onion Bhaji.	
CHICKEN 65 🌶️	7
Speciality of Mysore region of Karnataka a state. Chicken cooked with Chef's special recipe.	
GOBI MANCHURIAN 🌶️🌶️	7
Golden fried Cauliflower dumplings tossed with a spicy manchurian sauce. Hot and spicy. Not to be missed.	
SOFT-SHELL KEKADA (Crab)	8
Crab marinated with fresh lemon juice, garlic and Cajun, fried in oriental butter until crispy.	
CHILLI PANEER 🌶️🌶️	7
Indian cottage cheese cooked with onion, ginger, garlic, capsicum spring onion and green chilli. Stir-fried with Chef's signature spicy sauce.	
TANDOORI DILL SALMON	8
FISH AMRITSARI PAKORA 🌶️	7
Deep fried chunk of tilapia fish marinated with carom seeds, ginger, garlic, cumin and Chef's secret spices.	
LAMB CHAPLI KEBAB	8
Thin lamb patties made with aromatics and spices. Unlike your usual grilled kebabs, Chapli Kabab are fried so they're browned on the outside and tender on the inside.	
LAMB CHUMP CHOPS (2 PCS)	8.5
CHICKEN OR LAMB TIKKA	7
FIRECRACKER CHICKEN WINGS 🌶️🌶️	7.5
SEEK KEBAB	7.5
SAMOSA VEG 🌿 / LAMB (3 PIECES)	7

DUM BIRYANI

CHICKEN / LAMB / VEGETABLE 🌿	16
TIGER PRAWN	17
An authentic rice dish cooked separately and flavoured with spices. Served with a vegetable curry.	

BBQ & KEBABS FROM TANDOOR

KERELA STYLE WHOLE TANDOORI SEA BASS IN BANANA LEAF	22
Chef special spiced Sea Bass with South Indian spices, citrus and curry leaf. Covered in a banana leaf and grilled in tandoor. Served with salad, rice and pot of Chef's special sauce.	
ACHARI PANEER 🌿🌶️	14
Bite sized paneer, marinated with Chef special pickling spices.	
HEN AND CHICKEN MIX GRILL	19
An assortment of our signature kebabs: tandoori chicken, chicken wings, chicken tikka, lamb tikka, sheek kebab and lamb chop.	
CHICKEN OR LAMB TIKKA	14
LAMB CHUMP CHOPS (5PCS)	17
TANDOORI CHICKEN	14
TANDOORI DILL SALMON	15
CHICKEN OR LAMB SHASHLIK	15

MAIN - CLASSIC CURRIES

All the dishes below can be prepared with:

VEGETABLES	13
CHICKEN/LAMB	13
TIGER PRAWN	14

TIKKA MASALA | JALFREZI 🌶️🌶️ | **KORMA CURRY | DHANSAK** 🌶️ | **MADRAS** 🌶️🌶️
BHUNA | PASSANDA | ROGAN

MAIN COURSES

TAWA LOBSTER	40
Cornish whole lobster cooked in Chef special spice. Chef recommended. Served with choice of rice and salad.	
CHICKEN TAKA TAK 🌶️	16
A dry dish called taka tak where the name refers to the sound of metal implements hitting the tawas as the dish is quickly stir-fried. Chicken pieces roughly chopped on a griddle with onion, peppers mix with unique blend of spice, served on a griddle.	
ACHARI CHICKEN 🌶️	14
Achari Chicken is a North Indian dish made by cooking chicken with pickling spices. "Achaar" is an Hindi term, which means pickle.	

GOA SEAFOOD MEDLEY 18
Mixed Seafood (Mussel, squid, prawn, fish)
cooked in a creamy aromatic goan spice.

CHICKEN OR LAMB CHETTINAD 14
Corn-fed aromatic chicken breast or lamb in a
spicy masala – a dish of the Chettiar community
of Tamil Nadu. Cooked with 18 ground spices.

BUTTER CHICKEN 14
Punjab's favourite chicken tikka, cooked in
creamy fenugreek, tomato & cashew nut sauce,
with a touch of honey.

CHICKEN, LAMB OR PRAWN MALABAR 14
Chicken, lamb or prawn sautéed with curry leaves,
ginger, mustard seed, coconut, tamarind juice
& fresh green chillies added to create a blend
of sweet, sour and a hot taste.

LAMB RARA GOSHT 15
Cooked very much in the North Indian style with
onions, ginger and garlic - left to bubble away
until the lamb is soft and tender, then combined
with mince meat to finish.

LAMB SHANK NIHARI 18
Lamb shank cooked in an aromatic Nihari
sauce with spiced Kohirabi.

DAL MAKHNI 13
A Punjabi speciality of black lentils slow-cooked
in cream.

BOMBAY FISH CURRY 16
Salmon in a delicious home style curry.
A Chef's special recipe from his grandmother.

CHICKEN OR LAMB MUGHLAI 15
Diced chicken or lamb simmered in a mild onion,
yoghurt and cashew gravy.

HYDERABADI METHI CHICKEN 14
Tender chicken pieces cooked in a delicious
earthy sauce flavoured with fresh fenugreek
leaves in a creamy tomato masala base.

PUNJAB DI LAMB OR PANEER KARAH 14
A Punjab speciality of diced lamb or paneer,
tossed in an iron wok with onions and peppers
in a medium to hot flavour sauce.

VEGETARIAN OPTION

(Vegan option also available *)

	SIDE	MAIN
CHANA MASALA	6	10
PANEER BUTTER MASALA	6	10
SAAG MAKAI	6	10
SAG ALOO	6	10
SAG PANEER	6	10

KALONJI BAINGAN	6	10
BHINDI HARA PYAAZ	6	10
ALOO GOBI ADRABI	6	10
DAAL	6	10
BOMBAY ALOO	6	10

RICE

Rice	4
Pulao Rice	4.5
Egg Rice	5
Mushroom Rice	5
Keema Rice	5
Special Rice	6.5
Cooked with prawns, egg & chicken	

NAAN

Plain Naan	4
Peshwari Naan	5
Coconut, almond & cream filling.	
Garlic Naan	5
Keema Naan	6
Mince meat filling.	
Chapati	3

DOSA WORLD

(All Dosa stuffed with South-Indian style mashed
potato, spices are specially home-ground to give
a touch of authenticity and served with coconut
chutney, roasted tomato and red onion chutney and
a special sweet and sour mix vegetable curry called
SAMBAR).

MASALA DOSA	15
CHEESE DOSA	15
CHICKEN TIKKA DOSA	16
LAMB AND RED ONION DOSA	16
ALLEPY PRAWN DOSA	17
UTHAPPAM	15
Indian version of pizza, filled with onion, pepper, tomato, green chilli.	



**IF YOU HAVE A FOOD ALLERGY PLEASE INFORM
OUR STAFF BEFORE PLACING YOUR ORDER**

Vegetarian Vegan Med Hot

TRADITIONAL PUB MENU

STARTERS

NAKED SMOKED HADDOCK & SALMON MELT FISH CAKE	8
GRILLED GARLIC & BUTTER TIGER PRAWNS	8.5
PAN FRIED SEA BASS	8.5
HONEY & DILL MARINATED SALMON	8.5
CHICKEN LIVER WITH GARLIC BREAD 🌶️🌶️	8
BBQ CHICKEN WINGS	8
BREADED MOZZARELLA STICK 🌿	7
SALT & PEPPER SQUID	7
CRISPY COATED PRAWNS	7.5
CALAMARI RINGS	7.5

BURGERS

(All burgers are served with chunky chips)

CLASSIC BEEF BURGER	14.5
8oz succulent beef patty grilled and topped with cheese, salad and mayo in a brioche bun.	
BIG MARY GRILLED CHICKEN BURGER	14.5
Grilled Chicken topped with cheese, salad, mayo in a brioche bun.	
GRILLED HALLOUMI BURGER 🌿	14.5
Grilled halloumi steak topped with cheese, salad, mayo in a brioche bun.	

PIES

(All pies are served with mash potato or chunky chips, seasonal vegetables & gravy)

STEAK & ALE PIE	16
CHICKEN, MUSHROOM & LEEK PIE	16
SMOKED TOFU, SWEET POTATO, SPINACH VEGAN PIE 🌿	16

FARM SALAD

GRILL HALLOUMI SALAD 🌿	15
GRILLED CHICKEN CAESAR SALAD	15

MAINS

FISH & CHIPS	14.5
Large battered cod fillet with chunky chips & peas.	
LAMB SHANK IN RED WINE & ROSEMARY GRAVY	19
Lamb shanks are cooked at a low heat for over 6 hours ensuring that by the time you come to eat, the meat is tender and falling off the bone. Its roasted then braised with red wine and rosemary, thyme and mint. Served with seasonal vegetable and mashed potato.	
SALT & PEPPER BEEF FEATHER BLADES	17
Served with seasonal veg & rice.	
SPICY PULLED BEEF CHILLI 🌶️	17
Slow cooked smoked beef, tomato and chilli sauce. When the Beef starts to fall apart, we add the kidney beans then served with our basmati rice & seasonal vegetable for perfection.	
SMOKEY BEAN & ROASTED VEG CHILLI	16
ROASTED VEG CHILLI 🌿	
Special combination of cooked beans and grilled vegetables in a medium smoky chilli tomato sauce. Served with seasonal vegetables and rice.	
CHILLI CON CARNE PLATTER	16
A classic spicy Mexican style chilli sauce made with ground British beef mince, tomatoes and jalapeño peppers, garlic, red kidney beans and spices. Served with tortilla bread or rice, nachos, sour cream and grated cheese.	
BEEF STROGANOFF	18
A classic Russian influenced dish made with strips of lean beef sautéed, mushrooms, onions & garlic in a cream, mustard, paprika & brandy sauce. Served with rice and garden vegetables.	
SALMON FILLET IN BEARNAISE SAUCE	18
A light salmon fillet grilled with honey and dill then cooked in a creamy sauce with butter, egg yolk and tarragon and finished with rosemary. Served with garden salad and rice.	
CHICKEN DELLA CASA PASTA	16
Rigatoni Chicken Della Casa, cooked with aromatic spices.	
GRILLED SEABASS FILLET WITH ROASTED TOMATO AND ASPARAGUS	19
Served with roasted potatoes & lemon butter sauce.	

SIDES

ONION RINGS	6.5
SWEET POTATO FRIES	6.5
PERI PERI CHIPS	6.5
GARLIC BREAD WITH CHEESE	6.5
CHEESY CHIPS	6.5

INDIAN STREET FOOD

to Horsham

BHEL PURI £7.5

BOMBAY MIX £7.5

MOMO (CH or VEG) £7.5

DAHI PAPDI CHAT £7.5

KACHORI £7.5

DAHI SAMOSA CHAT £7.5

RAGDA PATIES £7.5

CHANA PURI £7.5

KOLKATA STREET
PAKORA BASKET £9.5
(2 persons)

GOBI PARATHA WITH £7.5
GREEN CHUTNEY
(2 Paratha)



INDIAN STREET FOOD

to Horsham

BHEL PURI £7.5

BOMBAY MIX £7.5

MOMO (CH or VEG) £7.5

DAHI PAPDI CHAT £7.5

KACHORI £7.5

DAHI SAMOSA CHAT £7.5

RAGDA PATIES £7.5

CHANA PURI £7.5

KOLKATA STREET
PAKORA BASKET £9.5
(2 persons)

GOBI PARATHA WITH £7.5
GREEN CHUTNEY
(2 Paratha)

