



The New Coppers by The Holy Pundit

A stylish Indian fusion restaurant & wine bar. We are sister restaurant of The Holy Pundit, Hythe, Imperial hotel. Our philosophy is to create buzz by bringing the fusion to your normal curry and bringing local fresh ingredients to your plate.

We take our food very seriously. Our well-known Indian Chef Saurav Chakraborty uses only the finest ingredients sourced locally from the most reputable butchers, fishmongers, greengrocers, and internationally from carefully sourced specialist food suppliers. He uses homemade spice paste and powder to enhance and create the most authentic and unique food from all over India.

Coppers has been in a constant state of evolution, always striving to offer you something new & unique. Dining here is more than a mere experience, so let's embark together on a complete gastronomic journey in a stylish surrounding and with a friendly and efficient service. We bring you the best of many authentic cuisines from a broad geographical territory all under one roof. Our cuisine reflects inspiration from varied Indian cultures and it is an amalgamation of many exotic ingredients.

Did you know...

No use of additives'/preservatives/ off the shelf concoctions in our kitchen. Indian food needs no artificial colourings, even though some establishments use them, however, carcinogenic food colours are strictly forbidden in our kitchen to exceed or surpass the EU Health and Hygiene requirements in our organisation. Meats and Vegetables sources from HACCP-compliant suppliers for full traceability. Use of low-cholesterol polyunsaturated oils to encourage 'Healthy Heart'

Our suppliers

Meat Watson & Neal's Butchers, Folkestone Fish Folkestone trawlers, Griggs of Hythe Fruit & vegetables Everest green grocers, Cheriton Whole spices Everest cash & carry, Cheriton Wines Rodney Fletchers vintners, Tonbridge Sprints & beers South-eastern Beer & Minerals, Tonbridge the brewery of Angels & Demons, Capel-Le-Ferne, Kent Allergens.

D=Dairy N= Nuts E=Eggs M=Mustard C=Celery S=Sulphites G= Gluten

Welcoming you to our Restaurant from the team of The Holy Pundit and The New Coppers.

The New Coppers

By The Holy Pundit

Coppers special starters: -

Katori chaat **5:50**

Crispy potato basket filled with chick Pea, red onion, tomato, pomegranate, boiled potato and Indian chutneys.

Sweet potato and goat cheese parcel (D, N) **7.50**

Sweet potato, goat cheese, pine nut, honey, garam masala, red onion marmalade.

Makhai and Mirchi kebab **5.95**

sweet corn, peppers, green chilli, carom seed, rice flour

Mangalorean chicken pakora **6.50**

Chicken thighs, curry leaves, yoghurt, chickpea flour, With garlic and tomato chutney.

Kolkata style Fish fry (G) **6.95**

Tilapia fish, mint, coriander, green chilli, bread crumb, Kasundi.

Prawn cocktail **8.50**

Tandoori prawn, chilli Mary rose sauce, iceberg, avocado.

Tilapia and crab cake (G) **8.50**

Tilapia fish, fresh crab meat, coriander, fennel, kafir lemon, with pineapple and chilli salsa.

Seabass Amritsari **7.50**

Marinated seabass, green chilli, carom seed, rock salt, chick pea flour

Garlic butter soft shell crab (G) **7.95**

Battered soft crab, garlic and chilli butter, carrot and celery slaw.

Keema stuffed vine tomato **7.50**

Lamb keema, papaya, jiggery, black pepper, green chilli, with mint sauce.

Starter from Tandoor: -

Tandoori chicken thighs (D)	7.50
Chicken thighs, Kashmiri chilli, turmeric, hung yoghurt.	
Orange chicken tikka (D)	7.50
Chicken breast, fresh orange, ginger, honey, green chilli.	
Lamb Bukhni kebab	6.95
Lamb mince smoked with mustard oil and sharp dry red chillies roasted slowly in the tandoor, mango compote.'	
Balochi Boti tikka (D)	7.95
Lamb leg chunks, papaya, jiggery, green chilli, garam masala, yoghurt cooked with tomato, onion, potato.	
Kafir lemon & pepper king prawn (D) 1prawn	6.95
2prawn	12.95
Prawn, Bengal lemon, black pepper, fennel, bhelpuri.	
Maple duck breast	7.50
Duck breast, maple syrup, ginger, clove powder, beetroot salad.	
Panner tikka hari mirch (D)	5.95
Indian cottage cheese, green chilli, coriander, ground spices, Lentil cake, date chutney.	
Meat and seafood plater (G, D)	15.95
Boti kebab, chicken tikka, fried fish, tandoori prawn, seekh kebab, Indian chutneys.	
Vegetarian plater (G)	13.95
Punjabi samosa, stuffed chilli pakora, onion bhaji, aloo bonda Indian chutneys,	
Poppadum and condiments	3.50
Onion bhaji and chutney	4.50

Main course: -

Old Delhi style Chicken Curry (D)	9.95
Chicken breast, garlic, ginger, spices, yoghurt and coriander.	
Chicken Xacuti	10.95
Xacuti is a curry prepared in Goa. chicken, white poppy seeds, grated coconut and large dried red chilies.	
Narangi Murgh Makhani (D)	10.95
Tender pieces of tandoori chicken cooked with orange zest, Tomato, cashew, butter and cream.	
Traditional Kashmiri lamb Rogan josh.	11.95
Lamb leg pieces cooked with Indian onion, rose, saffron.	
Seyal Bakhri (D)	13.95
Famous Sindhi dish, overnight marinated goat cooked with curd, ajwain Garam masala	
Mughli Kadhai Gosht (N)	12.95
Lamb cooked with peppers, shallots, cashew fresh coriander.	
Rajasthani Jungli Laal Maas	15.95
Laal Maas is a slow cooked hunter style lamb shank with rustic flavours, whole spices, yoghurt, Kashmiri chillies.	
Sorsoon Machhi	15.95
Famous dish from Kolkata. Fresh cod cooked with mustard seed, poppy seed, raw mango, green chilli.	
Moilee Monk	18.95
Monk fish cooked with white onion, ginger, chilli, coconut milk, pomegranate molasses.	
Chingri Malai curry	15.50
Fresh prawn cooked with turmeric, coconut, green chilli, coriander.	
Andhra style Samudri Bhojan	16.95
Shrimps, mussels, squid, salmon, smoked haddock, cod cooked with, onion, tomato, coconut.	
Badami Lauki Kofta (D)	10.50
Bottle gourd dumplings cooked in almond, saffron and creamy tomato gravy.	

Sides: -

Palak Panner (D) 4.95

Indian cottage cheese cooked with a puree of spinach, broccoli and green bean.

Dhungar Dall 4.95

Smoked three types lentil, garlic, cumin, tomato, coriander.

Gnocchi Matar 4.95

Potato gnocchi cooked with green peas, chilli, black pepper, tomato puree.

Chatpata Aloo 4.95

Potatoes cooked with tomato, chilli, amchur, cumin.

Subzi Korma (D, N) 5.50

Mixed vegetable cooked with, cashew, coconut, cardamom, white gravy.

Kashmiri Khatte Baingan 4.95

Baby Aubergines cooked in a tangy spicy curry with tamarind, ginger and chilli.

Punjabi Chole 4.95

Tea infused chick peas cooked with home blend Punjabi spices.

Dahi wale Bhandi (D) 4.95

Fried okra cooked with tangy and spicy yoghurt sauce.

Rice and bread: -

Steamed basmati rice: - 2.50 Tandoori roti/naan 2.50

Organic brown rice 3.50 Garlic and coriander naan 3.00

Jeera peas pulao: - 3.50 Coconut and jaggery naan 3.50

Lemon rice: - 3.50 Cheese and chilli naan 3.50

Coconut rice: - 4.50 Apricot and ginger naan 3.50

Keema naan 3.95

Mini Naan basket (4) 8.95

Cucumber and dill raita: - 3.50

Cucumber, red onion and vine tomato salad: - 3.50