

About Mani

Mani's journey into cooking began not in a professional kitchen, but at home, shaped by his mother. As a single parent who travelled often, she sparked his earliest lessons in food; what began as necessity quickly became passion. That sense of care and connection still defines his cooking today.

After formal training at The Presidency College of Hotel Management in India, Mani went on to build his experience around the world, from cruise ships to the Maldives, building a style rooted in tradition and discovery. Now Sous Chef at The Belfry, Mani's cooking reflects high standards while embracing a modern Indian perspective, guided by a strong commitment to zero-waste principles.

In May, he was awarded Gold at the UK Curry Championships on his very first attempt, a testament to both skill and creativity. Every dish Mani creates carries a story: one of heritage, ambition, and the simple belief that food is at its best when it's made with heart.



Scan scan for allergen information

Allergens Dishes May Contain

G Gluten P Peanuts N Tree Nuts SO Soya E Eggs M Milk

CEL Celery MU Mustard SE Sesame SU Sulphates

(V) Vegetarian (VG) Vegan

A 10% discretionary service charge will be added to your food and drink bill which is distributed directly to the team who serve you today and are at the heart of our award winning Belfry hospitality. We thank you for supporting our team and please do ask if you wish this to be removed.

All prices are inclusive of VAT at the current rate. Please be aware that some of our cheeses are un-pasteurised; please advise if you require pasteurised cheeses. For special dietary requirements or allergy information, please speak with the restaurant manager before ordering or visit our allergens information page on www.TheBelfry.co.uk/allergens.

Mani's

INDIAN POP UP



THE BELFRY

HOTEL & RESORT

Starters

SAMOSAS CHAAT | £8.50

Crispy samosa, spiced potato, chutney and crunchy toppings (v)

G|M|SU

CAULIFLOWER MANCHURIAN | £8.50

Crispy florets in a tangy, spicy sauce (vG)

G|SO|SU

TANDOORI MARINATED CHICKEN SKEWERS | £9.50

Juicy chicken pieces marinated in spiced yoghurt

M|SU

LAMB PEPPER FRY | £10.50

Tender lamb cooked with black pepper and curry leaves

G|N|M|MU|SE

Mains

CHANA MASALA | £14.95

Chickpeas, slow cooked in an aromatic masala of onion, tomato, and warm spices (vG)

G|N|M|U|SE|SU

KADAI PANEER | £16.50

Stir fried paneer in a bold aromatic tomato gravy, smoky, robust flavour (v)

M|SU

THE BELFRY'S BUTTER CHICKEN | £19.50

Velvet-smooth butter chicken from The Belfry's in-house spice blend

M

LAMB BALTI | £19.50

A classic Birmingham dish of lamb cooked fast with tomatoes, onions, ginger, garlic aromatic spices

G|N|M|MU|SE

BIRYANI

A flavourful aromatic rice dish cooked with spices, raitha

VEGETARIAN (v) | £18

G|N|M|MU|SE

CHICKEN | £20

G|N|M|MU|SE

Mani's Thali

AN ELEVATED EXPRESSION OF INDIAN HOME STYLE COOKING

Featuring a rotating selection of vegetable curries, dal, spiced rice, artisan breads, fresh raita, and traditional condiments, finished with a light dessert.

Thoughtfully composed for balance, comfort, and depth of flavour.

VEGETARIAN (v)

G|N|SO|M|MU|SE

NON-VEGETARIAN

G|N|SO|M|MU|SE

£32.50



Sides

DAAL TADKA | £5

Infused aromatic lentils (vG)

SU

GUN POWDER POTATO | £5

Baby potato tossed in a fiery blend of spices (vG)

MU|SU

STEAMED BASMATI RICE (vG) | £4

G

CHAPATI | £4

Unleavened flat bread cooked on a tawa (vG)

G

FLAT BREAD | £4.50

Soft, buttery flat bread, freshly baked (vG)

G|M

BHINDI BHAJI OKRA (v) | £5

Punjabi-style okra dish cooked with onions, tomatoes, ginger (v)

M

MASALA CHIPS | £5

Lightly spiced masala, balance of heat and aromatic finish (vG)

Desserts

SHAHI TUKRA, RHUBARB RABRI | £8.50

Brioche bread soaked in saffron syrup, rhubarb Rabri (v)

G|E|M|SE

CHAI PANNA COTTA ALPHONSO MANGO | £8.50

infused chai spices, mango sorbet

M|CEL|M|U|SU

WARM MASALA CHOCOLATE CAKE | £8.50

Stem ginger ice cream

G|E|M|SU