



Dining Menu

Indian Street Appetisers

Vegetable Pakora ve	£5.95
Mushroom Pakora ve	£4.95
Chicken Pakora	£6.95
Mix Pakora	£6.95
Vegetable, Mushroom & Chicken.	
Fish Pakora	£6.95
King Prawn Pakora	£9.95
Onion Bhaji ve	£4.95
Finely sliced onions smothered in a simple fragrantly spiced gram flour batter & fried to crispy perfection.	
Vegetable Samosa ve	£5.95
A fried pastry with a savoury filling mostly spiced potato. Served with chickpeas.	
Mince Samosa	£5.95
A fried pastry with a savoury filling of lamb mince. Served with chickpeas.	
Chilli Paneer ve	£6.95
Indo-Chinese cubes of fried crispy paneer are tossed in a spicy sauce made with soy sauce, vinegar & chillies.	

Vegetable Manchurian ve	£7.95
Indo-Chinese dish made roughly chopping deep frying vegetables & then sauteing in sauce flavoured with soy sauce.	
Chicken Manchurian	£7.95
Indo-Chinese dish made roughly chopping deep frying chicken & then sauteing in sauce flavoured with soy sauce.	
Stir Fried Chilli Chicken	£7.95
Crispy & flavourful chilli chicken marinated in Chinese sauces, fried till crispy sauteed with onions peppers & sauces.	
Stir Fried Chilli Fish	£7.95
Crispy & flavourful chilli fish marinated in Chinese sauces, fried till crispy, sauteed with onions, peppers & sauces.	
Stir Fried King Prawn	£11.95
Crispy & flavourful chilli king prawn marinated in Chinese sauces fried till crispy, sauteed with onions, peppers & sauces.	



Tandoori Appetisers

Chicken Tikka m d	£7.95
Chicken Chatt m d	£5.95
Lamb Chops m d	£10.95
Lamb Tikka m d	£10.95

Seekh Kebab	£6.95
Tandoori Mix Platter m d	£14.95
King Prawn Tandoori m d	£12.95
Paneer Tikka d ve	£5.95

Poori Selection

Poori - Light pan-fried Indian bread. (Contains Gluten) g.

Aloo Chana ve	£4.95
Mix Vegetables ve	£4.95
Garlic Mushroom ve	£4.95
Spiced Mushroom ve	£4.95

Chicken Masala	£4.95
Garlic Chicken	£4.95
Spiced Lamb Mince	£4.95

Chef's Authentic Dishes

CHICKEN DISHES • £11.95

Butter Chicken ^{N D}

Authentic in house made sauce of butter, spices, tomatoes & ginger garlic.

Chicken Tikka Masala ^{N D}

Everybody's favourite in a slightly spiced curry sauce, creamy & delicious.

Chicken Saag ^M

Authentic Indian home style curry cooked with spinach & spices.

Tawa Chicken ^{N D}

One of the specialities from North India, it is a semi dry chicken tikka curry pieces mixed with the chef special spicy gravy.

LAMB DISHES • £12.95

Methi Gosht

Fresh fenugreek mixed with spicy tomato base gravy.

Lamb Saag Madras ^M

Heavenly slow-cooked tender lamb & spinach in a madras curry sauce.

Kashmiri Rogan Josh ^{N D}

Lamb tossed with butter, red peppers and lots of Indian love. (Highly Recommended)

Rara Gosht

The real trick of cooking lamb with mince lamb. Lip-smacking!!

British Indian Classic Dishes

Curry ^{N D}

The classic you cannot go wrong.

Bhoona ^{N D}

Condensed sauce with plenty of ginger, garlic & tomato.

Dopiaza ^{N D}

An aromatic dish with oodles of onions & tomatoes.

Dhansac ^{N D}

A mild curry with a lovely thick sauce with red lentils.

Patiya ^{VG}

A tangy sweet & sour dish.

Korma Mughlai

A rich smooth, creamy sauce.

Chasni ^{N D}

A very smooth, light creamy sauce dish with a hint of sweet and sour.

Masaledar ^{VG}

A slightly spicy dish cooked with peppers, onions & chillies.

Karahi ^{N D}

Cooked in a cast iron bowl with fresh garlic and herbs and spices.

Balti ^{N D}

Karahi masala with the addition of special Balti spices & chana.

Jaipuri ^{N D}

Chopped peppers, onions with fresh garlic.

Punjabi Masala

Bhoona style dish prepared with chopped peppers & Punjabi spices.

Pardesi ^{N D}

Cooked in a bhoona sauce with fried onions, peppers, mushrooms & spinach.

Achari ^{N D}

Cooked with ground pickles for that extra bite.

Jalfrezi ^{N D}

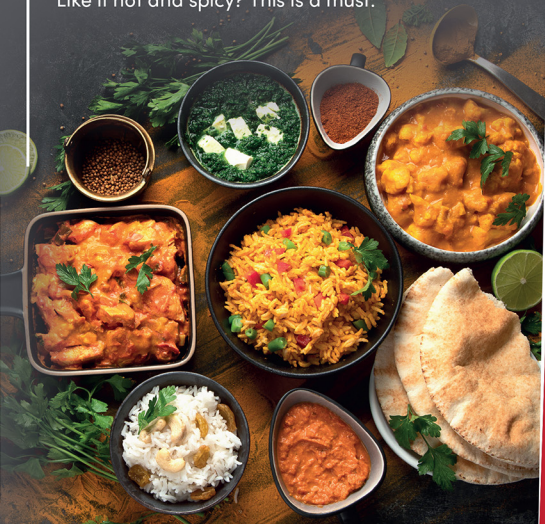
Slightly creamy, cooked with peppers, onions & powdered cashews.

South Indian Garlic Chilli ^{N D}

Like it hot and spicy? This is a must.

Most of these sauces contain Dairy & Nuts. ^{D N}
If you are vegan or have nut allergies, we can make these sauces to suit your requirements.
All the above dishes are available in:

Chicken Breast	£10.95
Chicken Tikka ^{M D}	£11.95
Tender Lamb	£12.95
King Prawn	£14.95
Vegetables	£9.95



Biryani

Savory rice cooked with your choice from below, served with a medium curry sauce & raita. The curry sauce contains Dairy & Nuts **D N**. Sauce can be made without nuts, please ask for assistance.

Chicken	£10.95
Tender Lamb	£12.95
King Prawn	£14.95
Vegetable	£9.95

Tandoori Mains

All served with rice & curry sauce. The sauce contains dairy & nuts. **D N** Sauce can be made without nuts, please ask for assistance.

Chicken Tikka M D	£13.95
Lamb Tikka M D	£16.95
Seekh Kebab	£11.95
Paneer Tikka D V	£9.95
King Prawn Jhingha M D	£18.95
Tandoori Mix Grill M D	£21.95

(Served with naan)

Breads

Naan G D	£3.95
Butter Naan G D	£3.95
Garlic Naan G D	£4.25
Garlic Chilli Naan G D	£4.45
Cheese Naan G D	£4.95
Peshwari Naan G D	£4.95
Keema Naan	£4.95
Tandoori Roti (Chapati) VC	£1.95
Poori VC	£1.75
Paratha VC	£3.25
Keema Paratha	£4.95

Vegetable Dishes

Dal Makhani D	£9.95
Karahi Paneer N D	£9.95
Paneer Butter Masala N D	£9.95
Saag Paneer D N M	£9.95

Vegan Dishes

Tarka Dal	£7.95
Punjabi Chana Masala	£7.95
Aloo Gobi	£7.95
Saag Baji	£7.95
Bombay Achari Aloo	£7.95
Mix Vegetable	£7.95
Saag Aloo	£7.95
Mushroom Baji	£7.95

Rice

Pilau Rice VC	£2.95
Boiled Rice VC	£2.95
Mushroom Rice VC	£3.95
Coconut Rice VC	£3.95
Egg Pilau V	£3.95

Sundries

Poppadom's VC	£0.95
Spiced Onions VC	£1.95
Mango Chutney VC	£1.85
Mix Pickle VC	£1.85
Raita D	£1.95

An Indian dip made with yogurt, fresh cucumbers, herbs and spices.

Chips VC	£3.25
Masala Stir Fry Chips VC	£4.95

Vegan customers can ask staff to make certain dishes to suit them.

VC Vegan Based

G Contains Gluten

D Contains Dairy

V Vegetarian Based

N Contains Nuts

M Contains Mustard

FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff about your requirements