



Dine In Menu

Indian Street Appetisers

Vegetable Pakora ^{VG}	£6.95
Mushroom Pakora ^{VG}	£5.95
Chicken Pakora	£7.95
Mix Pakora	£7.95
<small>(Vegetable, Mushroom & Chicken)</small>	
Fish Pakora	£7.95
King Prawn Pakora	£9.95
Onion Bhaji ^{VG}	£5.95
<small>(Finely sliced onions smothered in a simple fragrantly spiced gram flour batter & fried to crispy perfection.)</small>	
Vegetable Samosa ^{G VG}	£5.95
<small>(A fried pastry with a savoury filling mostly spiced potato. Served with chickpeas.)</small>	
Chilli Paneer ^{D V}	£7.95
<small>(Indo-Chinese cubes of fried crispy paneer are tossed in a spicy sauce made with soy sauce, vinegar & chillies.)</small>	
Vegetable Manchurian ^{VG}	£8.95
<small>(Indo-Chinese dish made roughly chopping deep frying vegetables & then sauteing in sauce flavoured with soy sauce.)</small>	
Chicken Manchurian	£8.95
<small>(Indo-Chinese dish made roughly chopping deep frying chicken & then sauteing in sauce flavoured with soy sauce.)</small>	
Stir Fried Chilli Chicken	£8.95
<small>(Crispy & flavourful chilli chicken marinated in Chinese sauces, fried till crispy sauteed with onions peppers & sauces.)</small>	
Stir Fried Chilli Fish	£10.95
<small>(Crispy & flavourful chilli fish marinated in Chinese sauces, fried till crispy, sauteed with onions, peppers & sauces.)</small>	

Tandoori Appetisers

Chicken Tikka ^{M D}	£8.95
Chicken Chatt ^{M D}	£6.95
Lamb Chops ^{M D}	£10.95
Lamb Tikka ^{M D}	£10.95
Seekh Kebab	£7.95
Tandoori Mix Platter ^{M D}	£14.95
<small>(Mix of all above serves 2 to 3 persons)</small>	
King Prawn Tandoori ^{M D}	£10.95
Paneer Tikka ^{D V}	£8.95

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}	£14.95
Lamb Tikka ^{M D}	£16.95
Seekh Kebab	£12.95
Paneer Tikka ^{D V}	£10.95
King Prawn Jhingha ^{M D}	£16.95
Tandoori Mix Grill ^{M D}	£19.95
<small>(Served with naan)</small>	

Biryani

Savoury 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

Chef's Authentic Dishes

CHICKEN DISHES • £12.95

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 • £13.95

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 ^{N D}

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

Poori Selection

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

Aloo Chana ^{VG}	£5.95
Mix Vegetables ^{VG}	£5.95
Garlic Mushroom ^{VG}	£5.95
Spiced Mushroom ^{VG}	£5.95
Chicken Masala	£5.95
Garlic Chicken	£5.95
Spiced Lamb Mince	£5.95

Vegetable Dishes

Dal Makhani ^D	£8.95
Karahi Paneer ^{N D}	£8.95
Paneer Butter Masala ^{N D}	£8.95
Saag Paneer ^{D N M}	£8.95

British-Indian Classic Hot Dishes

The following dishes are available in a choice of Chicken, Lamb or Vegetable. These curry-based sauces can also be made for vegan customers.

Madras Curry ^{N D} £12.95

Spice Level: Hot

A fiery South Indian classic from Chennai, this bold curry features a vibrant tomato and onion base, infused with a fragrant blend of spices including chilli, cumin, coriander, and turmeric. All simmered to deliver a tangy, spicy kick. Perfect for heat lovers seeking a robust, aromatic experience.

Vindaloo Curry ^{N D} £13.95

Spice Level: Very Hot

A sizzling Goan specialty with Portuguese flair, this fiery curry blends a tangy vinegar and garlic marinade with a bold mix of red chillies, cumin, coriander, and mustard seeds. Delivering a spicy, sour punch that's not for the faint-hearted. A true heat-lover's delight!

Phal Curry ^{N D} £14.95

Spice Level: Extremely Hot

The ultimate challenge for spice enthusiasts, Phal is one of the hottest curries on the planet, originating from British-Indian cuisine. This fiery dish combines a fiery chilli-laden sauce with a robust blend of spices, including cumin, coriander and turmeric, creating an intense, mouth-searing experience. It's crafted for those who dare to conquer the heat.

Vegan Dishes

Tarka Dal	£6.95
Punjabi Chana Masala	£6.95
Aloo Gobi	£6.95
Saag Baji	£6.95
Bombay Achari Aloo	£6.95
Mix Vegetable	£6.95
Saag Aloo	£6.95
Mushroom Baji	£6.95

Sundries

Poppadom's ^{VG}	£0.95
Spiced Onions ^{VG}	£1.95
Mango Chutney ^{VG}	£1.85
Mix Pickle ^{VG}	£1.85
Raita ^D	£1.95
<small>An Indian dip made with yogurt, fresh cucumbers, herbs and spices.</small>	
Pickle Tray ^{VG}	£3.95
Chips ^{VG}	£3.25
Masala Stir Fry Chips ^{VG}	£4.95

Breads

Naan ^{G D}	£3.95
Butter Naan ^{G D}	£4.25
Garlic Naan ^{G D}	£4.45
Garlic Coriander Naan ^{G D}	£4.55
Garlic Chilli Naan ^{G D}	£4.65
Garlic Cheese Naan ^{G D}	£5.25
Cheese Naan ^{G D}	£4.95
Peshwari Naan ^{G D}	£5.25
Keema Naan ^{G D}	£5.25
Tandoori Roti (Chapati) ^{VG G}	£1.95
Poori ^{VG G}	£1.75
Paratha ^{VG G}	£3.25
Keema Paratha ^G	£4.95

Rice

Pilau Rice ^{VG}	£2.95
Boiled Rice ^{VG}	£2.95
Cumin Rice ^{VG}	£3.50
Mushroom Rice ^{VG}	£3.95
Coconut Rice ^{VG}	£3.95
Egg Pilau ^V	£3.95

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

^{VG} Vegan Based	^N Contains Nuts
^V Vegetarian Based	^D Contains Dairy
^G Contains Gluten	^M Contains Mustard

FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff about your requirements