

Appetisers

Papadums	£1.25 each
Chutney Tray	£2.95
<i>Mango chutney, lime pickle, mint sauce, and onion salad.</i>	
Cucumber Raita	£2.95
<i>Cucumber in a yoghurt sauce.</i>	

Starters

NEW Chicken 65	£6.75	NEW Hariyali Chicken	£6.95
<i>Hyderabad style spicy battered chicken goujons.</i>		<i>Large pieces of chicken are marinated with fresh herbs and a homemade hariyali paste, then slow roasted in the tandoori oven.</i>	
Vegetable Platter	£6.95	Chicken Chat	£6.50
<i>Aloo tikki, onion bhaji, paneer tikka, and vegetable samosa. Served with fresh salad.</i>		<i>Diced chicken tikka cooked with light mixed spice, chat masala and cucumber.</i>	
Meat Platter	£7.95	Suka King Prawn	£7.95
<i>Chicken tikka, sheek kebab, meat samosa, and murgh malai tikka. Served with fresh salad.</i>		<i>King prawns lightly spiced, cooked with tamarind and curry leaves, with a sweet sauce.</i>	
Onion bhaji	£5.95	King Prawn Puree	£7.95
<i>Finely sliced onions mixed with chickpea flour and spices, then deep fried.</i>		<i>King prawn cooked in Bhuna sauce and served with fried Indian bread.</i>	
Meat or Vegetable Samosas	£5.50	Tandoori King Prawn	£7.50
<i>Pastry stuffed with minced lamb or vegetables, with onion and spices.</i>		<i>Slightly spiced king prawn grilled in the tandoor.</i>	
Chicken Tikka	£6.50	Salmon Tikka	£7.95
<i>Chicken pieces spiced and grilled in the tandoor.</i>		<i>Cubes of salmon slightly spiced then grilled in the tandoor.</i>	
Nepali Chicken	£6.50	Paneer Tikka	£6.95
<i>Chicken marinated in garlic, ginger, yoghurt, and mango sauce, then grilled in the tandoor.</i>		<i>Cubes of paneer slightly spiced then grilled in the tandoor.</i>	
Sheek Kebab	£6.50	Aloo Tikki	£5.50
<i>Spiced minced lamb on skewers and cooked in the tandoor.</i>		<i>Mashed potato with green peas, coriander, green chillies, herbs and sultanas, then fried.</i>	

All our dishes are prepared to order with fresh, locally sourced ingredients wherever possible. Due to the preparation process, some of our dishes take slightly longer to perfect.

Please speak to a member of the team if you have any dietary requirements.

Speciality Dishes

Bangladeshi and Indian dishes designed by our Head Chef
using traditional ingredients and methods.

Every time you order a Special Dish, we will donate 20p to our nominated charities.

NEW Goan Jinga (HH) £16.95

Whole Emperor King Prawns in a spicy blend of peppers, chilli, and garlic.

NEW Shahi Jeera Chicken (H) £13.95

Chicken tikka cooked with garlic, ginger, curry leaves, and roasted whole cumin seeds (jeera), and then garnished with fried onions in a dry, medium sauce.

Hyderabadi Chicken Masala £13.95

Mildly spiced chicken in a cream sauce with mango coconut and almonds.

Punjabi Lamb Shank £16.95

Marinated overnight with mixed spices, yoghurt, garlic ginger, green chilli, and lime juice.

Butter Chicken £13.95

Shredded tandoori chicken cooked in a rich butter sauce with almond powder and coconut.

Coconut and Chilli Chicken (H) £13.95

Chicken tikka cooked in a sauce of coconut milk, mixed seeds, curry leaves and cream.

Coconut and Chilli King Prawn (H) £16.95

King prawns cooked in a sauce of coconut milk, mixed seeds, curry leaves and cream.

NEW Gurkha Chicken (HH) £13.95

Chicken tikka cooked with dry red chillies and hot sauce made with Indian herbs & spices. Madras hot.

Chicken Chom Chom (HH) £13.95

Chicken marinated in a yoghurt sauce with mint, lemon, and garam masala then grilled in the tandoori oven before cooking in sweet and hot sauce.

Chicken Monsoon (H) £13.95

Marinated chicken cooked with garlic, ginger, green chilli, mango & spinach, mild to medium.

King Prawn Monsoon (H) £16.95

Tandoori king prawns cooked with garlic, ginger, green chilli, mango, and spinach, mild to medium.

Rajasthani Lamb in Spice (H) £13.95

Lamb cooked in a spicy sauce with flavours of star anise, jovantry, fenugreek and red chilli.

South Indian Garlic (HH) £13.95

Chicken or lamb in a spicy blend of peppers, chilli and garlic.

Chicken Noorjahan (H) £13.95

Chicken tikka cooked with Chef's special homemade sauce with fennel seeds, garam masala, mild Naga paste and fresh green chilli. Medium to Madras hot.

Vegan and Vegetarian Dishes

Coconut and Chilli Tofu (H)(Vegan) £10.95

Deep fried Tofu cooked in a sauce of coconut milk, chopped onion, mixed seeds and curry leaves.

Vegetable Samba (H)(Vegan) £10.95

Mixed vegetables with chickpeas, spinach, and lentils in a medium spicy sauce.

Paneer Mirch Masala (HH)(V) £10.95

Deep fried paneer cooked in very hot spice with fenugreek, onion, Naga chilli and green chillies.

Jal Beguni (HH)(Vegan) £10.95

Large pieces of fried aubergine cooked with mustard, chilli, curry leaves and mixed spice.

South Indian Garlic Veg (HH)(Vegan) £10.95

Vegetables in a spicy blend of peppers, chilli sauce and garlic.

(H) Medium Hot – (HH) Hot – (HHH) Very Hot – (V) Vegetarian

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Tandoori Dishes

Tandoori dishes are marinated in yoghurt with garlic, green chillies, and spices, then grilled in a clay oven known as the tandoor. Served with fresh green salad.

Chicken Tikka	£10.95	Tandoori Chicken	£10.95
Chicken Shashlik	£11.95	Tandoori King Prawn	£15.95
Paneer Tikka	£11.95	Mixed Grill	£15.95
Paneer Shashlik	£12.95	Salmon Tikka	£15.95
Tofu Shashlik	£11.95		

Classic Dishes

Vegetable £9.95 – **Chicken** £10.95 – **Lamb** £11.95 – **Chicken Tikka** £11.95 – **King Prawn** £14.95

Korma

A mild dish made with coconut milk, fresh cream, and nuts, gently spiced to produce a distinctive yet mild, creamy flavour.

Bhuna (H)

A relatively dry, medium hot curry made up of green pepper, sliced onion, and tomatoes.

Rogan (H)

A medium hot dish with onion and tomato.

Dupiaza (H)

A medium hot curry of sliced onions, green peppers, selected spices, and fresh coriander.

Pathia (H)

A sweet and sour, medium hot dish.

Madras (HH)

Tomatoes and chillies are combined to make this fairly hot dish.

Dhansak (H)

A hot, sweet & sour sauce cooked with lentils.

Vindaloo (HHH)

A very hot dish made with a delicious blend of spices and of course lots of red chillies.

Premium Classic Dishes

Vegetable £10.25 – **Lamb** £12.25 – **Chicken Tikka** £12.25 – **King Prawn** £15.95

Tikka Masala

A mild dish of marinated meat which is grilled in the tandoor, then finished in a masala sauce with coconut and almond powder.

Pasanda

A mild dish made up of a creamy sauce with coconut, almonds, and sultanas.

Balti (H)

A medium hot, rich curry made from a Balti paste of a selection of herbs and spices.

Palak (H)

A medium hot dish made up of spinach, onions, and garlic.

Jalfrezi (HH)

A fairly hot dish made with peppers, diced onions, and green chillies.

(H) Medium Hot – (HH) Hot – (HHH) Very Hot – (V) Vegetarian

Accompaniments

All £5.95

Sag Aloo (Vegan)

Spinach cooked with potatoes.

Sag Bhaji (Vegan)

Spinach fried with garlic.

Sag Paneer

Paneer cheese and spinach.

Tarka Dal (Vegan)

Red lentils with fried garlic.

Cauliflower Bhaji (Vegan)

Spiced cauliflower.

Bombay Aloo (Vegan)

Spiced potatoes.

Brinjal Bhaji (Vegan)

Spiced aubergine.

Chana Masala (Vegan)

Spiced chickpeas.

Misti Kumra Bhaji (Vegan)

Spiced butternut squash.

Mushroom Bhaji (Vegan)

Spiced mushrooms.

Aloo Gobi (Vegan)

Garlic potatoes and cauliflower.

Bindi Bhaji (Vegan)

Spiced okra.

Rice

Plain	£3.50
Pilau	£3.95
Mushroom	£4.75
Special Fried	£4.75
Garlic	£4.75
Coconut	£4.75

Bread

Plain Nan	£3.75
Peshwari Nan	£3.95
Cheese Nan	£3.95
Garlic Nan	£3.95
Keema Nan	£4.50
Garlic & Chilli Nan	£4.50
Chapati	£2.75
Tandoori Roti	£2.95

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