

appetizers

Poppadom	£1.00	Mango Chutney	£1.50	Pickle	£1.50
Spiced Onions	£1.50	Raita	£1.50		

starters

Vegetable Pakora Mild GF	£4.95	Machi Tikki Medium	£5.75	Chilli Paneer Hot GF	£5.25
Spicy vegetables deep fried to perfection with gram flour to produce a delicate spicy Indian batter		Indian style fish cakes with spiced mashed potato and fresh haddock		Spicy Indian Cottage Cheese pan fried with a host of spices, onions and tomatoes	
Chicken Pakora Mild	£5.25	Onion Rings Mild GF	£4.95	Vegetable Samosa Mild	£5.50
Chicken deep fried to perfection with gram flour & refine flour to produce a delicate Indian batter		The all-time classic Indian starter. A popular favourite		Savoury Indian pasty with Chana (spicy chickpeas)	
Haggis Pakora Mild GF	£5.25	Chilli Chicken Wings Hot GF	£5.25	Butterfly King Prawn Medium GF	£6.95
Haggis deep fried to perfection with gram flour to produce a delicate spicy Indian batter – Highly Recommended		Chicken wings dipped in flour with a host of spices, deep fried to crispy perfection and served with a tangy sauce		King prawns marinated with garlic and chili drizzled with a lemon and coriander butter sauce	
Fish Pakora Mild GF	£5.25	Poori Medium	£5.25	Starter Platter To Share Medium	£13.95
Fish deep fried to perfection with gram flour to produce a delicate spicy Indian batter – Highly Recommended		Light fluffy Indian pancakes topped with any of the Choices below * Chicken Masala * Spicy Prawn * Aloo Chana (Potatoes and chickpeas) * Garlic Mushrooms		Vegetable option available. Combo of Mixed Pakora, Chicken wings, Seekh Kebab, Veg Samosa, Chicken Tikka. (Minimum For Two People)	

tandoori selection

(Served with rice, Traditional curry sauce and salad)

Chicken Tikka Mild GF	£14.95	Tandoori Mixed Platter Mild GF	£17.95	Tandoori Chicken (On The Bone) Mild GF	£15.95
Chicken marinated to perfection in the charcoal tandoori oven		A mouth-watering medley of tandoori chicken on the bone, chicken tikka, chicken wings, lamb tikka and king prawn – Highly Recommended		Succulent chicken on the bone, given the tandoori treatment for an unrivalled taste experience. Chef's Special	
Shaslik Mild GF	£14.95	Lamb Tikka Main Mild GF	£14.95	Tandoori King Prawn Mild GF	£16.95
Chicken tikka pieces skewered with onions and peppers cooked in the tandoori oven to perfection		Lamb marinated to perfection and cooked in the charcoal tandoori oven		Spiced king prawns barbecued to perfection for melt in the mouth precision – Highly Recommended	

लाने वीहेडे

MAIN DISHES ARE AVAILABLE IN THE FOLLOWING

Pan Fried Chicken Breast **£10.95** • Chicken Tikka Breast **£10.95** • Lamb **£10.95** • Prawn **£10.95** • Pacific King Prawn **£14.95** • Vegetable **£8.95** • Paneer **£8.95**

Korma (Kashmiri, Muglai Or Ceylonese) Mild		Rogan Josh Mild CONTAINS NUTS		South Indian Garlic Chilli Hot	
Classic mild Indian experience available in three variations, for the more delicate palate, ask your server for details		A flavoursome fusion of tomatoes, paprika and a host of spices create this immensely popular dish		Hot and spicy with a saucy twist of sweet 'n' sour... wow – Highly Recommended	
Chasni Mild		Karahi Bhoona Medium		Jalandhri Hot	
A light smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate		A host of spices sautéed in a rich tarka base with an abundance of capsicums and onion		Slightly spicy sauce infused with ginger, garlic, green chillies and peppers, finished with a flourish of coconut cream – Chef's Special	
Butter Chicken Mild CONTAINS NUTS		Bhoona Medium		Himalayan Hot Pot Medium	
Whole pieces of chicken tikka simmered in tomato, honey and lashings of cream and spices – Chef's Special		A rich, flavoursome condensed sauce with ginger, garlic and tomatoes – Chef's Special		Cooked in a spicy sauce with garlic, ginger, mushrooms, peppers, spring onions and carrots – Highly Recommended	
Creamy Jalfrezi Mild CONTAINS NUTS		Kerela Chilli Medium		Desi Lamb Medium	
A delicately spiced combination of crunchy almonds, cashews, sultanas and a flourish of fresh cream and coconut cream		A piquant patia base, kali mirch (black pepper) and a touch of coconut cream... with a kick from some wicked green chillies with fresh coriander		A real taste of Indian style lamb cooked on the bone with onions, tomatoes, green chillies, ginger, garlic and fresh coriander – Highly Recommended	
Pasanda Mild CONTAINS NUTS		Jaipuri Medium		Ashoka Malwa Medium	
Peanut, cashew and almond powder, cooked in cream and yoghurt with the addition of korma sauce		A potent fusion of peppers, onions, ginger, garlic, green chillies and a touch of coconut simmered in exotic Jaipuri spices – Highly Recommended		A mouth watering spicy dish with a sautee of mix peppers, spinach leaves, onions, sliced ginger, garam masala & a flourish of fresh coriander	
Patia Mild		Spicy Jalfrezi Medium		Satrangi Medium	
A tangy sweet 'n' sour Indian curry experience		Diced peppers, onions, Mushrooms and fresh green chillies simmered to a thick sauce, blended with a host of Indian spices – Highly Recommended		A rich Bhoona style dish with an abundance of sliced mixed peppers, mixed pickle, cherry tomatoes, red onions and a soupçon of spring onions and coriander	
Traditional Curry Medium		Pardesi Medium		Sharab Masti Hot	
The original classic on which the Ashoka Empire was born		Succulent spinach, shallow fried onions and mushrooms. Simmered in a rich ginger and garlic tarka		Cooked in a garlic and ginger tarka, with the addition of sliced peppers, onion, green chilli, tandoori paste and a generous dash of red wine – Highly Recommended	
Biryani Mild		Malaidar Hot		Bengali King Prawn Curry Medium	
Your choice of chicken, lamb, prawns or vegetables simmered in savoury rice and served with a separate curry sauce (£1.25 extra)		Spinach puree simmered with lashings of green chilli and garlic with a dash of fresh cream – Highly Recommended		Pacific king prawns in a mouth-watering mix of green chillies, ginger, onions, turmeric, cardamom and coconut – Highly Recommended	
Shakuti Medium		Balti Hot		House Fish Curry Hot	
Sumptuously creamy and coconuty with a hint of wicked green chillies!		Tantalizing tandoori spices, tangy chickpeas, a flourish of fresh creamy yoghurt and a soupçon of achar (mixed pickle) for that extra bite		Fresh Salmon in a mouth-watering mix of green chillies, ginger with in-house whole spices	
Masala Medium					
A mouth-watering marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums and onions, simmered in a home-made yoghurt sauce					

ਵਧੂਤਾਰੀਯ ਵੀਏਏ

Bombay Aloo Medium		Aloo Chana Kumba Medium		Tarka Daal Mild	
Baby potatoes sautéed in our chef's piquant tomato gravy		Potato, chickpeas and mushrooms cooked in traditional Punjab spices and flavoured with fenugreek – Highly Recommended		Wholesome lentils, fried onions and tomatoes cooked together and tempered with red chilli and asafoetida	
Chana Masala Hot		Aloo Saag Medium		Baingan Aloo Medium	
Chickpeas cooked with tomatoes and chef's special garam masala		Diced potato, cooked with spinach and flavoured with coriander		A potent fusion of potatoes and aubergines simmered in a flavoursome curry sauce	
Mushroom Bhaji Medium		Bhindi Dopiazza Mild		Shahi Paneer Mild CONTAINS NUTS	
Mouth-watering mushrooms sautéed in a flavoursome curry sauce		Okra cooked with onions and tossed with fresh ginger and garlic – Chef's Special		Indian cottage cheese sautéed with almond powder, cream and tomatoes – Chef's Special	
Paneer Saag Medium					
Diced Indian cottage cheese, cooked with spinach and flavoured with coriander					

ਰੋਟੇ

Pilau Rice	£3.50	Keema Rice	£3.95	Plain Nan	2.95	Keema Nan	3.95
Boiled Rice	£3.20	Vegetable Rice	£3.75	Cheese Nan	3.95	Plain Paratha	3.50
Mushroom Rice	£3.75			Garlic coriander Nan	3.95	Vegetable Paratha	3.95

bread

Peshwari Nan	3.75	Chappati	1.25
Garlic Nan	3.75	Tandoori Roti	1.75