

# Starters

## Vegetarian

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- Punjabi Samosa** £3.95  
(Crispy Dough pastry stuffed with spiced potatoes)
- Onion Bhaji** £3.95  
(Onion dumplings)
- Hara Bhara Kebab** £5.50  
(spinach, potatoes and green peas patty mixed with spices)
- Crispy Bhajiya** £5.50  
(Potato fritters)
- Matar Tikki Chaat** £5.50  
(Mashed potato and peas mixed with spices and deep fried, served with chickpeas)
- Paneer Tikka Haryali** £6.25  
(Home made cottage cheese marinated with mint, yoghurt and spinach)
- Bhoj Saffroni Paneer Tikka** £6.25  
(Cubes of cottage cheese marinated with yoghurt and saffron)
- Garlic Mirch Paneer** £6.25  
(Cottage cheese cubes deep fried and tossed in Chinese spices)
- Chilli Mushroom** £5.95  
(Button mushrooms and pepper tossed in a hot wok with Chinese spices)
- Vegetable Manchurian** £5.95  
(Vegetable Dumplings tossed in a hot wok with Chinese spices)
- Veg Platter** £8.95  
(Onion bhaji, Hara bhara kebab, Crispy bhajiya and Paneer tikka)

# Starters

## Non Vegetarian

**Non Veg Platter**                    **£14.95**  
(Mixture of Chicken, Lamb and Fish tikkas)

### **Tandoori Chicken**

**Half - £ 6.95 Full - £12.95**

(Spring chicken marinated with spices, yoghurt and gram flour cooked in tandoor oven)

**Gilafi Seekh Kebab**                **£6.50**  
(Chicken mince cooked in Tandoor oven)

**Lamb Seekh Kebab**               **£6.75**  
(Minced lamb cooked in tandoor oven)

**Lamb Chops**                        **£7.95**  
(Lamb Chops marinated with traditional Indian spices, char grilled in Tandoor)

**Nawabi Chicken Tikka**       **£6.95**  
(Juicy chicken breast marinated with Kashmiri mirch, yoghurt and chef's own special masala)

**Malai Tikka**                         **£6.95**  
(Juicy chicken breast cheese, cream and chef's special masala)

**Chilli Chicken**                    **£6.95**  
(Diced chicken sautéed with spices, red and green peppers)

**Murgh Haryali Tikka**           **£6.95**  
(Juicy chicken breast marinated with mint, yoghurt, spinach, cashew nuts and chef's own special masala)

**Lasooni Chicken Tikka**       **£6.95**  
(Juicy chicken breast marinated with yoghurt, garlic, gram flour and chef's own special masala)

**Fish Tikka**                           **£7.95**  
(Succulent pieces of coley fish marinated in herbs and spices, slowly cooked in a tandoor oven)

**Fish Amritsari**                    **£7.95**  
(Tilapia fish coated in gram flour and deep fried)


**Garlic Chilli Fish**                **£7.95**  
(Fish marinated in fresh garlic, chillies, and spices and barbecued in a tandoor oven)

**Tandoori King Prawn**         **£12.50**  
(Juicy king sized prawns marinated in fresh spices, barbecued in a tandoor oven.)

**Garlic Chilli King Prawn**   **£12.50**  
(Prawns marinated in fresh garlic, chillies, and spices and barbecued in a tandoor oven.)

# Mains

## Vegetarian

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- Daal Makhani**                      **£6.75**  
(Black lentils cooked in slow fire, finished with cream and butter)
- Daal Tarka**                         **£ 5.95**  
(Yellow lentils cooked with spices, finished with cumin, chopped garlic and chilli)
- Chana Masala**                    **£5.95**  
(White chick peas cooked in a spicy sauce)
- Methi Malai Chaman**         **£6.75**  
(Fenugreek leaves mixed with green peas, cubes of cottage cheese and cooked in onion gravy with a dash of cream)
- Karahi Paneer**                    **£6.75**  
(Cottage cheese cooked with spices, tomato and capsicum in a hot karahi)
- Paneer Makhani**                 **£6.75**  
(Cottage cheese cooked with spices, finished with a dash of cream and butter)
- Paneer Lababdar**                **£6.75**  
(Cubes of cottage cheese cooked with chopped onion, tomato and finished with cream)
- Palak Paneer**                     **£6.75**  
(Cottage cheese and fresh spinach puree cooked in spices and butter)
- Malai Kofta**                        **£6.75**  
(Cottage cheese kofta in onion and cashew nut gravy) **N**
- Baigan Bhartha**                   **£6.75**  
(Eggplant pulp sautéed with chopped onion, ginger garlic, green chilli, and fresh ground spices)
- Bhindi Kurkuri (dry)**            **£6.50**  
(Okra cooked with fresh garden green spices, tomato and onion)
- Dhingri Mattar Dolma**         **£6.75**  
(Button mushrooms, cottage cheese and green peas cooked in rich tangy sauce of tomato and onion)
- Saag Corn**                         **£5.95**  
(Spinach and corn pods cooked with curry sauce, finished with a dash of cream)
- Saag Aloo**                         **£5.95**  
(Spinach and potato cooked with spices, finished with a dash of cream and butter)
- Vegetable Jalfrezi**               **£5.95**  
(Mixed vegetable dish with a little kick of spicy heat)
- Khumb Kaju Matar**               **£7.25**  
(Mushroom, peas and cashew nuts cooked with chef's special masala) **N**
- Navratan Korma**                 **£6.75**  
(Mixed vegetables in korma sauce) **N**

# Mains

## Chicken Dishes

- Methi Chicken**                      **£7.95**  
(Chicken with fenugreek leaves, cooked with spices, onion, tomato and dash of cream)
- Malabari Chicken**                      **£7.95**  
(Chicken cubes cooked with special Malabari spices)
- Chicken Chettinad**                      **£7.95**  
(Chicken cubes cooked in chettinad spices)
- Karahi Chicken**                      **£7.95**  
(Succulent chicken breast cooked with spices, tomato and capsicum in a hot pan)
- Murgh Makhani**                      **£7.95**  
(Chicken cooked in silky smooth sauce of tomato, cashew nuts, spices, finished with cream and butter)
- Saag Chicken**                      **£7.95**  
(Chicken breast cooked in spinach puree and spices, finished with a dash of cream)
- Dhaba Chicken**                      **£7.95**  
(Chicken cooked in a tangy sauce)
- Chicken Korma**                      **£7.95**  
(Chicken cooked in a smooth sauce made with cashew nuts)
- Chicken Jalfrezi**                      **£7.95**  
(A favourite national dish with a little kick of spicy heat)
- Chicken Madras**                      **£7.95**  
(Chicken cooked in medium hot gravy)
- Chicken Vindaloo**                      **£7.95**  
(Chicken cooked in very hot gravy)
- Chicken Tikka Masala**                      **£8.50**  
(Succulent chicken tikka in a rich tomatoes based sauce flavoured with hand ground Indian spices and nuts)
- Chicken Tikka Lababdar**                      **£8.50**  
(Succulent chicken tikka cooked with chopped onion, tomato and finished with cream)

# Mains

## Lamb Dishes

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- Karahi Lamb**                      **£8.95**  
(Juicy baby lamb cooked with spices, tomato and capsicum in a hot pan)
- Rara Lamb**                         **£8.95**  
(Lamb cubes and mince cooked with chopped onion, tomato and fresh spices)
- Lamb Korma**                       **£8.95**  
(Lamb cooked in a smooth sauce made with cashew nuts)
- Lamb Jalfrezi**                      **£8.95**  
(A favourite national dish with a little kick of spicy heat)
- Lamb Rogan Josh**                 **£8.95**  
(Lamb cooked with Kashmiri chillies, spices and served in a thin spicy gravy)
- Lamb Vindaloo**                    **£8.95**  
(Lamb cooked in very hot gravy)
- Lamb Madras**                      **£8.95**  
(Lamb cooked in medium hot gravy)
- Lamb Bhuna**                        **£8.95**  
(Lamb cooked with onion and tomato in spicy masala)
- Laal Maas**                         **£9.75**  
(Lamb cooked in a variety of masalas with a burst of red chillies)

# Mains

## Sea Food

- King Prawn Curry**                      **£13.00**  
(Prawn cooked in onion and tomato gravy)
- Jhinga Tawa Masala**                      **£13.00**  
(King prawn cooked with coastal Indian spices)
- Jhinga Malabari**                              **£13.00**  
(King prawn cooked in Malabari spices)
- Goan Fish Curry**                              **£8.95**  
(Fish cooked in authentic goan spices with coconut milk)
- Special Fish Masala**                              **£8.95**  
(Fish cooked in chef's special sauce)

## Side Dishes

***Only available with a main dish. (Dining in only)***

- Mushroom Bhaji**                              **£4.50**  
(Fresh mushrooms cooked in chef's special spices and tomatoes.)
- Aloo Gobi**    **£4.50**  
(Cauliflower and potato cooked in an onion and tomato masala.)
- Bhindi Masala**                                      **£4.50**  
(Okra cooked with fresh garden green spices, tomato and onion.)
- Saag Aloo**    **£4.50**  
(Spinach and potato cooked with spices, finished with a dash of cream and butter.)
- Bombay Aloo**    **£4.50**  
(Potatoes cooked in spices and tomatoes.)
- Jeera Aloo**    **£4.50**  
(Potatoes cooked in cumin seeds.)

## Rice

Steamed Rice	£2.25
Jeera Rice	£2.95
Mushroom fried Rice	£3.50
Egg fried Rice	£3.50
Kashmiri Pilau	£4.75

## Biryani (Served with raita)

Vegetable Biryani	£7.50
Hyderabadi Chicken Biryani	£8.50
Lucknowi Lamb Biryani	£9.50
King Prawn Biryani	£13.50

## Accompaniments

Papadam and dips	£1.00
Roasted Papadam and dips	£1.25
Onion Salad	£1.00
Green Salad	£2.50
Cucumber Raita	£1.50
Onion Raita	£1.50



## Naan Bread

Plain Naan	£2.00
Garlic Naan	£2.25
Coriander Naan	£2.25
Butter Naan	£2.25
Laccha Parantha	£2.75
Aloo Paratha	£3.50
Keema Naan	£3.50
Paneer Naan	£3.50
Peshwari Naan	£3.50
Tandoori Roti	£1.25
Onion Kulcha	£3.50
Methi Kulcha	£3.50
Aloo Kulcha	£3.50
Amritsari Kulcha	£3.75





# Alcohol

## Beers

Cobra	330ml	£2.95
	660ml	£4.95
Kingfisher	330ml	£3.95
	660ml	£4.95
Peroni	330ml	£2.95
	660ml	£4.95

## Ciders

Magners Cider	568ml	£3.75
Rekordling	Strawberry & Lime	£4.25
Rekordling	Passionfruit	£4.25



**LUNCH TIME THALI**

**£7.95**

**A La Carte menu  
also available**

# Alcohol

## White Wines

	Glass	Bottle
<b>Brancott Estate Sauvignon Blanc</b> New Zealand	£6.45	£18.50
<b>Jacobs Creek Chardonnay</b> Australia	£4.50	£14.50
<b>Italia Pinot Grigio</b> Italy	£5.95	£18.50

## Red Wines

	Glass	Bottle
<b>Jacobs Creek Merlot</b> Australia	£4.50	£14.50
<b>Casillero del Diablo Cabernet Sauvignon</b> Chile	£5.50	£16.50
<b>Campo Viejo Reserva Rioja</b> Spain		£18.50

## Rose

	Glass	Bottle
<b>Blossom Hill White Zinfandel</b> USA	£4.50	£14.50
<b>Mateus Rose</b> Portugal		£14.50

## Prosecco

<b>Martini Prosecco</b>		£26.00
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# Alcohol

## Spirits

Smirnoff Vodka	25ml	£2.50
Grey Goose Vodka	25ml	£2.95
Bacardi Rum	25ml	£2.50
Captain Morgan Rum	25ml	£2.50
Famous Grouse Whiskey	25ml	£2.50
Jack Daniels Whiskey	25ml	£2.75
Johnnie Walker Black Label	25ml	£2.75
Chivas Regal Whiskey	25ml	£2.75
Gordons Gin	25ml	£2.50
Bombay Sapphire Gin	25ml	£2.75
Courvoisier Brandy	25ml	£2.95
Martell VS Brandy	25ml	£2.75

## Aperitifs & Liqueurs

Archers Peach Schnapps, Baileys Irish Cream, Southern Comfort,  
Amaretto Disaronno, Malibu, Sambuca. £2.50 (25ml)

## Soft Drinks & Juices

Coca-Cola ,Diet Coke,Sprite,Fanta,Pepsi, Lemonade,

Orange Juice, Apple juice, Mango Juice, Cranberry Juice,

Pineapple Juice £2.25

J2O £2.40

Orange & Passionfruit, Apple & Mango

## Lassis

Sweet Lassi £2.25

Salted Lassi £2.25

Mango Lassi £2.75

## Mixers

Tonic Water £1.75

Bitter Lemon £1.75

## Mineral Water

Small Still / Sparkling Water £1.50

Large Still / Sparkling Water £2.50

## Hot Drinks

Espresso, Cappuccino, Latte £2.25

Mint Tea, Green Tea, English Breakfast £1.75

Masala Tea £2.00