

AT THE CURRY ROOM

EARLY EVENING MENU

Thursday to Monday 5:30pm - 6:30pm

PRE-STARTER FOR THE TABLE

POPPADUM (VGO)

Lime Pickle, Mango Chutney and Raita

JALPAAN/STARTER

LAMB SHAMI KABAB

Lamb Mince Patties, Mint & Coriander Chutney

ONION BHAJI (VG)

Finely Sliced Onions, Spiced Gram Flour Batter, Tomato Sauce

MUKHYA BHOJANAN/MAIN COURSE

All Curries served with Basmati Rice, Chef's Vegetable Side Dish and Traditional Indian Bread

LAMB PUNJABI CURRY

Traditional Style of Indian Lamb Curry
(Your choice medium or hot)

BUTTER CHICKEN

North Indian Style, Simmered in Butter, Chilli, Coriander Cream

BENGAL FISH CURRY

A Favourite Bengal Delicacy Cooked with Aubergine

KERALA PRAWN CURRY

South Indian Prawn Delicacy Simmered in a Tomato and Coconut Sauce

VEGETABLE KORMA (V)

Fried Paneer, Onions, Peas, Mushrooms in Creamy Curry Sauce

TOFU AND SEASONAL VEGETABLE CURRY (VG)

Cooked in a Delhi Style Vegan Curry Sauce

SPICY BEEF VINDALOO

Slow Cooked Beef, White Wine Vinegar, Onions, Tomato and a Combination of Goan Spices

CHEF KUMAR'S THALI (Supplement £10 on 2 & 3 course)

Three Curries of your Choice from above

MISTAAN/DESSERTS

MRS TOLLMAN'S BAKED VANILLA CHEESECAKE

Seasonal Coulis


GINGER AND ORANGE RICE PUDDING BRÛLÉE (VG)

Honey Poached Pears, Cashew Nut Ice Cream

GULAB JAMUN

Pistachio Crumble, Saffron Syrup, Vanilla Custard

SELECTION OF HOMEMADE ICE CREAM & SORBET

Ice Cream: Honeycomb , Strawberry, Vanilla, Chocolate, Espresso Martini, Whiskey Salted Carmel, Frangelico
Sorbet (VG): Limoncello, Watermelon & Belvedere Vodka, Pink Grapefruit & Chase Gin

TWO-COURSE £45 | THREE-COURSE £55

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.
Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

 A favourite signature dish of Mrs T, our Founder and President. (V) Vegetarian | (VG) Vegan | (VGO) Vegan option available