

Appetisers

Popadums	£0.85 each
Chutney Tray	£1.85
<i>Mango chutney, lime pickle, mint sauce and onion salad.</i>	
Cucumber Raita	£1.75
<i>Cucumber in a yoghurt sauce.</i>	

Starters

Vegetable Platter for 1 or 2	£4.95/£8.95	Suka King Prawn	£6.95
<i>Aloo tikki, onion bhaji, paneer tikka and vegetable samosa served with fresh salad.</i>		<i>King Prawns lightly spiced, cooked with tamarind and curry leaves with a sweet sauce.</i>	
Meat Platter for 1 or 2	£5.95/£9.95	Chicken Chat	£4.50
<i>Chicken tikka, sheek kebab, meat samosa and murgh malai tikka served with fresh salad.</i>		<i>Diced chicken tikka cooked with light mixed spice, chat masala, cucumber.</i>	
Onion Bhaji	£3.95	Prawn Puree	£4.95
<i>Finely sliced onions mixed with chickpeas flour and spices then deep fried.</i>		<i>Prawns cooked in sweet, sour and hot sauce and served with fried Indian bread.</i>	
Samosa	£3.75	King Prawn Puree	£5.95
<i>Pastry stuffed with minced lamb or vegetables with onion and spices.</i>		<i>King prawn cooked in sweet, sour and hot sauce and served with fried Indian bread.</i>	
Chicken Tikka	£4.75	Tandoori Chicken	£4.50
<i>Chicken pieces spiced and grilled in the tandoor.</i>		<i>Chicken on the bone slightly spiced and grilled in the tandoor.</i>	
Murgh Malai Tikka	£4.50	Tandoori King Prawn	£5.95
<i>Chicken marinated in cheese, garlic, chilli and coriander then grilled in the tandoor.</i>		<i>Slightly spiced king prawn grilled in the tandoor.</i>	
Salmon Tikka	£6.95	Paneer Tikka	£4.25
<i>Cubes of salmon slightly spiced then grilled in the tandoor.</i>		<i>Cubes of paneer slightly spiced then grilled in the tandoor.</i>	
Sheek Kebab	£4.75	Chilli Paneer	£4.25
<i>Spiced minced lamb on skewers and cooked in the tandoor.</i>		<i>Crispy Paneer grilled in a spiced coating.</i>	
Murgh Sati	£5.50	Aloo Tikki	£3.50
<i>Diced Chicken marinated in light spices, Lime zest and tangy tamarind sauce then grilled in the Tandoor.</i>		<i>Mashed potato stuffed with green peas, coriander, green chillies, herbs and sultanas then fried.</i>	

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

A discretionary 10% service charge will be added to all bills.

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.

Butter Chicken £10.95

Rich Butter sauce with almonds & sultanas.

Chicken Lababdar (H) £10.95

Chicken pieces cooked in light spices with onion and tomato.

South Indian Garlic (HH) £10.95

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

Murgh Zafrani £11.95

Chicken pieces marinated in cheese, chilli, garlic and coriander then cooked in a sauce of coconut milk, turmeric, mustard seeds and fresh green chilli.

Satkora Lamb (H) £11.95

Lamb cooked with chopped onion, garlic ginger and Bangladeshi exotic lime.

Chicken Rezala (H) £10.95

Chicken cooked in a unique blend of spices, herbs, crushed chillies and yoghurt.

Chicken Chettinad (HHH) £10.95

Chicken in a spiced yoghurt sauce with chilli and fresh herbs.

Chicken Jaipuri (H) £10.95

Chicken Tikka cooked with chunks of onions, ginger and mushrooms in a medium hot sauce.

Chicken Karahi (H) £10.95

Chicken Tikka cooked with chunks of onions and mixed peppers in a medium dry sauce.

Hyderabadi Chicken Masala £10.95

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

Achari Gost (H) £10.95

Marinated lamb cooked in a tangy pickle masala. A speciality from Hyderabad.

Coconut and Chilli Chicken (H) £10.95

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

Coconut and Chilli King Prawn (H) £14.95

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

King Prawn Karahi (H) £13.95

King prawns cooked with garlic, ginger, onions and tomatoes with a hint of crushed coriander seeds and spices.

Tandoori King Prawn Masala £13.95

Lightly spiced king prawns in a mild masala sauce.

Fish Bhuna (H) £9.95

Traditional Bangladeshi fish cooked with onion, herbs, tomatoes and chef's special spices.

South Indian Garlic Vegetable (HH) (V) £8.95

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

Paneer Mirch Masala (HH) (V) £8.95

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

Jal Beguni (HH) (Vegan) £8.95

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

Broccoli Malai (V) £8.95

Broccoli florets cooked in a mild sauce of coconut, almonds, butter, mustard seeds and curry leaves.

(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 salad and mint sauce.

Chicken Tikka	£8.25	Tandoori Chicken	£8.95
Chicken Shashlik	£9.25	Tandoori King Prawn	£12.95
Paneer Shashlik	£7.50	Mixed Grill	£12.95
Paneer Tikka	£7.25	Salmon Tikka	£12.95

Classic Dishes

Vegetable £7.50 / **Chicken** £8.25 / **Lamb** £8.50 / **Chicken Tikka** £8.95 / **Prawn** £9.95 / **King Prawn** £12.95

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.

Dupiaza (H)

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

Rogan (H)

A medium hot dish with onion and tomato.

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 £7.75 / **Chicken** £9.25 / **Lamb** £9.50 / **Prawn** £9.95 / **King Prawn** £13.95

Tikka Masala

A mild dish of deliciously marinated meat which is grilled in the tandoor, then finished in a masala sauce.

Passanda

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**

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Accompaniments

all £3.95

Sag Aloo

Spinach cooked with potatoes.

Sag Bhaji

Spinach fried with garlic in butter.

Sag Dal

Spinach and lentils.

Tarka Dal

Red split lentils fried with garlic and butter.

Cauliflower Bhaji

Spiced cauliflower.

Cauliflower Sag

Cauliflower and spinach.

Bombay Aloo

Spiced potatoes.

Bindi Bhaji

Spiced okra.

Chana Masala

Spiced chickpeas.

Brinjal Bhaji

Spiced aubergine.

Vegetable Bhaji

Spiced vegetables.

Vegetable Curry

Mixed vegetables in a curry sauce.

Mushroom Bhaji

Spiced mushrooms.

Aloo Gobi

Garlic potatoes and cauliflower.

Matter Paneer

Paneer cheese and peas.

Sag Paneer

Paneer cheese and spinach.

Rice

Plain	£2.50
Pilau	£2.95
Mushroom	£3.50
Lemon	£3.50
Keema	£3.50
Special Fried	£3.50
Garlic	£3.50
Coconut	£3.50

Bread

Plain Nan	£2.50
Peshwari Nan	£2.95
Cheese Nan	£2.95
Garlic Nan	£2.95
Keema Nan	£2.95
Chapati	£1.95
Paratha	£2.25
Tandoori Roti	£1.95

If you have any dietary requirements
or allergies please speak to a member of staff
before placing your order.

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