



Currys

Curries That Carry You Away

Served with choice of Naan / Rice and Yogurt/Green Salad

Rajasthani Lal Maas £18

A savory recipe with a modern twist – Fiery, yet flavorful mutton (lamb) curry cooked with rustic flavors, fragrant spices & yogurt.

Old Delhi Butter Chicken £17

Beloved North Indian dish made with char grilled chicken pieces simmered in silky, buttery and mildly spiced gravy and with a kiss of cream that even your soul gets a hug.

Cream Chicken £17

Tender pieces of chicken simmered in mild spicy, silky cream-based gravy, infused with black pepper and other aromatic spices, fresh cream, and a touch of yogurt.

Punjabi Paneer Butter Masala (V) £16

Melt-in-your mouth paneer nestled in a velvety blended gravy made with tomatoes, butter and aromatic Indian spices.

Paneer Jaipuri (V) £16

Where fire meets flavor – Sizzling paneer and crisp bell peppers stir fried and enveloped in a rich, smoky tomato gray and bold hand crushed spices.

Mushroom Pepper Fry Curry (V, VG) £16

Tender mushrooms, stir fried to perfection in a peppery blend of garlic and roasted spices making it bold, aromatic and full of earthy heat.

Kerala Style Seafood Molly £19

From the shores of Kerala comes a gentle curry with a bold soul and a North Indian twist– delicate seafood simmered in a fragrant coconut milk curry gently spiced and beautifully balanced.

Cauliflower Molly (V, VG) £15

Golden cauliflower blooms in a creamy coconut curry, infused with a hint of spice making it comforting, smooth and creamy.

Amritsari Cholle (V, VG) £15

Earthy chickpeas steeped in a medley of dark, roasted spices capturing the soul of North Indian street fare with its rich aroma, tangy bite and minimalistic brilliance.

Sides

Crunchy Broccoli Slaw (V, VG) £5

Broccoli never looked this good – Crisp broccoli mini florets tossed with crunchy roasted seeds, fresh veggies and a tangy dressing making it light, refreshing and nutrient packed salad.

Flame Kissed Tender Stem (V, VG) £5

Tender texture, mild sweetness and delicate flavor this vibrant green vegetable is perfect and flavourful.

Dal Makhani (V, VG) £8.5

Rich and creamy North Indian Lentil dish prepared by slowly cooking lentils to give a smooth texture and comforting flavor – pure indulgence in every spoon.

Steam Rice (V, VG) £4.9

Fluffy, fragrant grains of long basmati rice.

Raita (V, VG) £4

A refreshing yogurt made with chilled yogurt, finely chopped vegetables and a blend of aromatic spices.

Dal Fry (V, VG) £7

A hearty and aromatic dish made from yellow lentils, cooked to perfection and then tempered with rich blend of spice.

Breads

Plain Naan £3

Garlic Naan £3

Peshwari Naan £4.5

Kids Meal £7

(With a Choice of Juice)

Chicken Nuggets & Chips

Kids Chicken Curry with Rice

Royal Murgh Malai Tikka with Rice / Chips

V – Vegetarian / VG – Vegan

ALLERGY ADVICE: For information about food allergies and intolerances, please ask a member of staff.





Starters

Begin Your Journey Today - With Us By Your Side

Poppadoms ^(V) £4

Four roasted and fried poppadoms with 3 dips

Chakhna ^(V, VG) £3.5

Addictive combination of crunchy roasted peanuts, lime & vegetables making it tangy, delicious and exquisite, taking you on a journey to India!

Onion Bhaji ^(V, VG) £6.5

Delicately spiced strands of onion, lightly bound in a gram flour batter and fried until crisp. Served with a mint chutney, offering a refined take on this beloved Indian classic

Fire Kissed Chips ^(V, VG) £6.5

Crispy French fries tossed with our very own hot and spicy chili kick sauce making it an amazing appetizer – Pure Bliss!

Dilli Chilli Chicken £7.5

An explosion of sticky, savoury Indian flavours – Marinated and fried boneless chicken pieces tossed in a rich, flavourful and slightly sweet sauce making them juicy, tender luscious

Punjabi Tandoori Chicken Tikka £8.5

Succulent and authentic tandoori chicken tikka sure to become everyone's favourite. Chicken chunks marinated in yogurt and spices, then grilled in a clay oven to create a delicious tikka dish. Served with green herb chutney

TGP Special Fries ^(V, VG) £6.5

Unbelievably delicious crunchy **okra** covered in a light sprinkling of spices, gram flour and topped with The Golden Peacock Magic Masala (blend of aromatic spices herbs)

Royal Murg Malai Tikka £8.5

Melt-in-the-mouth chunks of boneless chicken marinated in a mildly flavoured cream sauce (made with fresh herbs) & grilled in a clay oven, wonderfully simple yet heavenly. Served with coriander mint dip

Delhi Style Tangy Spinach Crunch ^(V, VG) £6.5

Crispy fried spinach fritters topped with slightly spicy green chutney, tangy and sweet tamarind chutney and yogurt creating a symphony of tastes that dance on your tongue

Veg Samosa Chaat ^(V, VG) £6

Popular street food of North India. Triangular fried, flaky & crunchy parcel filled with unbeatable potato & peas masala topped with tamarind chutney, yogurt & coriander chutney

Lamb Samosa £7.5

Delectable mixture of lamb mince (keema), peas, & aromatic spices, encased in a crispy pastry shell creating an irresistible taste in every bite, served with tangy & sweet mint chutney

Crunchy Broccoli Slaw ^(V, VG) £5

Broccoli never looked this good. Crisp broccoli mini florets tossed with crunchy roasted seeds, fresh veggies & tangy dressing making it light, refreshing & nutrient packed salad

Flame Kissed Tender Stem ^(V, VG) £7

Tender texture, mild sweetness and delicate flavor Infused in baby broccoli this vibrant green vegetable is perfect & flavourful

Lamb Chops (3 pieces) £17

Seasoned with garlic and rosemary, roasted in clay oven & always turn out flavoursome, perfectly juicy and tender. Pure indulgence in every bite

Chicken Wings £7.5

Buffalo wings typically deep fried and tossed in our signature aromatic sauce making it juicy and mouth-watering, An absolute stunner!

Tandoori Paneer Delight ^(V) £7.5

Chunks of Indian cottage cheese marinated in a spiced & then char-grilled in a clay oven for a smoky, flavorful finish. Served with mint chutney

Golgappe £6.5

Crispy hollow balls filled with potato and chickpea stuffing, served with tangy mint and tamarind-flavored water for a burst of crunch and flavor in every bite

Dessert

**Culminate Your Journey Today With Our
Deliquescent Desserts For A Beautiful Tomorrow**

Gulab Jamun ^(V) £4

Melt-in-the-mouth milk balls in warm, sweet cardamom syrup

Royal Jamun Fusion ^(V) £5.5

A timeless duo of hot milk balls and cold ice cream topped with nuts and syrup

Kulfi (Pistachio/Malai) ^(V) £4.5

Pistachio Kulfi – A luxe twist on tradition – pistachio-infused delight with aromatic flavours
Malai Kulfi – Frozen indulgence crafted with pure milk and delicate flavours

Chocolate Brownie with Ice Cream ^(V) £5.5

Warm, fudgy brownie paired with creamy vanilla ice cream

Kheer ^(V) £5

A luscious and creamy milk rice pudding enriched with saffron and rose syrup

Mango/ Raspberry Sorbet ^(V, VG) £4.5

Light, refreshing sorbet with the perfect balance of tropical and tangy.

Churros with Saffron Ice Cream ^(V) £5.5

Golden churros dipped in indulgence, with saffron-kissed ice cream

Velvety Berry Coconut Dream ^(VG) £5.5

Silky coconut pudding crowned with tangy blueberry sauce

V – Vegetarian / VG – Vegan

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