

SMALL PLATES

Poppadoms and chutney	1
Plain or spicy	
Okra fries	4
Moorish bite sized lightly battered okra fries	
Pakorras	5
Vegetables in a gram flour batter-india's favourite snack	
Samosas	4
Vegetable or lamb Filo pastry stuffed with spiced lamb or potatoes and peas.	
Spicy chicken wings	5
Onion bhaji	4.5
The ultimate Indian snack – onions and spices fried with a chickpea flour batter	
Prawn poor	6.5
Poori with king prawns in a onion and tomato sauce	
Chili paneer	5.5
Stir fried paneer in a sweet chilli sauce with onions and peppers	
Chicken 65	5.5
Chicken deep fried in a secret spice mix.	

CURRIES

Chicken tikka masala	9.5
Britain's favourite dish	
Chicken jalfrezi	9.5
Stir fried in hot spices with lots of onions and peppers	
Chicken korma	9.5
Cooked in a mild creamy coconut and cashew nut sauce	
Chicken chilli masala	9.5
A tomato, ginger and garlic sauce with fresh green chillies	
Nilgiri murgh	9.5
Chicken in a fresh coriander, mint, garlic and ginger sauce	
Rogan josh	10.5
Lamb marinated in ginger and garlic, in a tomato and onion sauce with whole spices	
Saagwaala gosht	10.5
Spinach and lamb	
Acharia gosht	10.5
Chargrilled lamb in a spicy tomato sauce with pickling spices	
King prawn masala	14.5
King prawns in a spicy tomato sauce	
Garlic chilli prawns	12
King prawns in a chilli and garlic sauce with spring onions	
Goan fish curry	9.5
Tilapia fish in a hot, spicy coconut sauce	

GRILLS

Marinated and cooked in the tandoor

Sizzler special 13

Great to share as a starter. A selection of chicken and lamb served with a naan

Tandoori king prawns 14/7.5

Malai tikka 5.5/8

Chicken marinated in a mild cream sauce

Haryali tikka 5.5/8

Chicken marinated in green herbs and spices

Chicken saslick 5.5/8

Chicken with peppers and onions

Sheekh kebab 6/9

Minced lamb with a mixture of spices

Tandoori chicken 7

A classic. Chicken on the bone marinated with spices

Paneer saslick 5/7

Paneer served with red and green peppers and onions

DAAL

Daal makhani	5
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A Punjabi favourite for every occasion. Black lentils, kidney beans and cream simmered for over 24 hours

Tarka daal	4.5
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A comforting and warm dish of yellow lentils gently tempered with onions and spices. Perfect on its own or as aside to your favourite curry

Daal palak	
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Yellow lentils with fresh spinach

RICE

Pilau rice	3.5
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Fragrant basmati rice

Rice	3
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Steamed basmati rice

Mushroom rice	3.5
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BIRYANI

An elaborate dish of rice, with either spiced lamb, chicken, vegetables or prawns with nuts and sultanas, streaked with saffron. Served with raita or vegetable sauce

Chicken	11.5
Lamb	12
Prawn	12
Vegetable	9

SALAD & YOGHURT

Mixed salad	3
House salad	3.5
Plain yoghurt	2
Raita with cucumber and cumin	2.5

All food is prepared in an environment that may contain traces of nuts & gluten. Please speak to a member of staff if you have any food allergies

BREAD

Freshly baked in the tandoor

Naan 2.7

Garlic naan 3

Tandoori roti whole-wheat bread 2

STUFFED BREAD

Keema naan 3.5

Naan stuffed with spiced lamb mince

Peshwari naan 3.5

The king of naans. Stuffed with cashews, ground almonds and coconut

Cheese and chilli naan 3.5

Cheddar is melted inside with chillies. Or if you prefer without chillies

VEGETABLES & SIDES

Karai paneer	7
Paneer in a tomato, onion and green chilli sauce	
Bombay potatoes	4.5
With onions, tomatoes and cumin	
Channa masala	4.5
Spicy chickpeas	
Makhani saag	4.5
Spinach cooked with spices and butter	
Acharia brinjal	6
Baby aubergine cooked with aromatic pickling spices	
Saag paneer	5
Paneer and spinach	
Saag aloo	4.5
Potatoes cooked with spinach	
Gobi	
Lightly spiced cauliflower	
Masala bhindi 5	
Sautéed okra and onions	
Masala bhindi	5
Sautéed okra and onions	

10% optional service charge will be added to your bill.