

Appetisers

Poppadum £0.85 each

Chutney Tray £1.85

Mango chutney, Mixed pickle, Mint sauce and Onion salad.

Cucumber Raita £1.75

Cucumber in a yoghurt sauce.

Starters

Vegetable Platter for 1 or 2	£4.95/£8.95	Suka King Prawn	£6.95
Aloo tikki, onion bhaji, paneer tikka and vegetable samosa served with fresh salad.		King Prawns lightly spiced, cooked with tamarind and curry leaves with a sweet sauce.	
Meat Platter for 1 or 2	£5.95/£9.95	Chicken Chat	£4.50
Chicken tikka, sheek kebab, meat samosa and murgh malai tikka served with fresh salad.		Diced chicken tikka cooked with light mixed spice, chat masala, cucumber.	
Onion Bhaji (Vegan)	£3.95	King Prawn Puree	£6.50
Finely sliced onions mixed with chickpeas flour and spices then deep fried.		King prawn cooked in sweet, sour and hot sauce and served with fried Indian bread.	
Samosa	£3.75	Tandoori Chicken	£4.50
Pastry stuffed with minced lamb or vegetables with onion and spices.		Chicken on the bone slightly spiced and grilled in the tandoor.	
Chicken Tikka	£4.50	Tandoori King Prawn	£6.95
Chicken pieces spiced and grilled in the tandoor.		Slightly spiced king prawn grilled in the tandoor.	
Murgh Malai Tikka	£4.50	Paneer Tikka	£4.25
Chicken marinated in cheese, garlic, chilli and coriander then grilled in the tandoor.		Cubes of paneer slightly spiced then grilled in the tandoor.	
Salmon Tikka	£6.95	Chilli Paneer	£4.25
Cubes of salmon slightly spiced then grilled in the tandoor.		Crispy Paneer grilled in a spiced coating.	
Sheek Kebab	£4.50	Aloo Tikki	£3.50
Spiced minced lamb on skewers and cooked in the tandoor.		Mashed potato stuffed with green peas, coriander, green chillies, herbs and sultanas then fried.	
Nepali Chicken	£4.50		
Chicken marinated in garlic, ginger, yoghurt and mango sauce then grilled in clay tandoor.			

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.

Panjabi style Lamb Shank (H) £12.95

Marinated overnight with mixed spice, yoghurt, garlic, ginger, green chilli and lime juice then slow cooked.

Chicken Lababdar (H) £10.95

Chicken tikka cooked in light spices with onions, chopped ginger and tomato.

South Indian Garlic (HH) £11.95

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.

Chicken Bakara (H) £11.95

Chicken breast marinated for 24 hours in spiced yoghurt masala then cooked in a fairly hot thick sauce.

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.

Murgh Special (H) £11.95

Chicken tikka cooked with minced lamb and boiled egg in a thick medium hot sauce.

Chicken Monsoon (H) £11.95

Marinated Chicken cooked with garlic, ginger, green chilli, mango & spinach. Mild to Medium

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.

Rajasthani Lamb in Spice (H) £11.95

Lamb cooked in a spicy sauce with flavours of star anise, jovantry, fenugreek and red chilli.

Coconut and Chilli Chicken (H) £11.95

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

Mild to Medium

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.

King Prawn Rezala £13.95

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

Vegan and Vegetarian Dishes

South Indian Garlic Veg (HH) (Vegan) £8.95

Vegetables in a spicy blend of peppers, chilli sauce 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 (Vegan) £8.95

Broccoli florets cooked in a mild sauce of coconut, 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 fresh green salad.

Chicken Tikka	£8.25	Tandoori Chicken	£8.95
Chicken Shashlik	£9.25	Tandoori King Prawn	£12.95
Paneer Shashlik	£8.25	Mixed Grill	£12.95
Paneer Tikka	£7.95	Salmon Tikka	£12.95

Classic Dishes

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

Korma

A mild dish made with coconut powder and fresh cream, 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 tomato.

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 tomatoes.

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 £7.95 / Chicken Tikka £9.25
Lamb £9.50 / 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.

Pasanda

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 £4.25

Sag Aloo (Vegan)

Spinach cooked with potatoes.

Sag Bhaji (Vegan)

Spinach fried with garlic.

Tarka Dal (Vegan)

Red split lentils fried with garlic.

Cauliflower Bhaji (Vegan)

Spiced cauliflower.

Cauliflower Sag (Vegan)

Cauliflower and spinach.

Bombay Aloo (Vegan)

Spiced potatoes.

Misti Kumra Curry (Vegan)

Spiced butternut squash.

Broccoli Sabji (Vegan)

Spiced broccoli with onions and peppers.

Mushroom Bhaji (Vegan)

Spiced mushrooms.

Bindi Bhaji (Vegan)

Spiced okra.

Chana Masala (Vegan)

Spiced chickpeas.

Brinjal Bhaji (Vegan)

Spiced aubergine.

Vegetable Bhaji (Vegan)

Spiced vegetables.

Vegetable Curry (Vegan)

Mixed vegetables in a curry sauce.

Aloo Gobi (Vegan)

Garlic potatoes and cauliflower.

Matter Paneer

Paneer cheese and peas.

Sag Paneer

Paneer cheese and spinach.

Rice

Plain	£2.75
Pilau	£3.15
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	£3.25
Garlic & Chilli Nan	£3.25
Cheese & Chilli Nan	£3.25
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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