



STARTERS

Plain Poppadum	£1.00
Pickle Tray (<i>Spiced Onion, Mango Chutney, Raita</i>) (per person)	£1.00
Vegetable Pakora	£5.25
<i>Deep fried fritter consisting of thinly sliced potatoes and onion.</i>	
Onion Bhaji	£5.95
<i>Golden fried onion fritters seasoned with aromatic spices.</i>	
Chicken Pakora	£6.75
<i>Tender chicken strips coated in a lightly spiced and crispy batter.</i>	
Aloo Tikka	£5.25
<i>Potato, Lightly Spiced and fried.</i>	
Samosa Chaat	£6.95
<i>Crispy Vegetable Samosa Topped with a Spiced Chickpea Mixture and Served with a Cool Mint Yoghurt</i>	
Mix Pakora	£6.95
<i>Chicken, Vegetable, Aloo Tikka.</i>	
King Prawn Pakora	£9.50
<i>Succulent king prawns coated in a lightly spiced and crispy batter.</i>	
Mix Platter	£7.95
<i>Chicken Pakora, Vegetable, Aloo Tikka, Sheekh Kebab and Chicken Tikka, Malai Tikka.</i>	
Mix Platter for 2	£15.00
Seekh Kebab	£7.50
<i>Minced Lamb Seasoned with a Homemade Blend of Spices (Gf)</i>	
Malai Tikka	£6.75
<i>Bite Sized Pieces of Chicken Coated in a Creamy Yet Spicy Marinade (Gf)</i>	
Chicken Tikka	£6.75
<i>Chicken Pieces off the Bone, Marinated in Herbs and Spices (Gf)</i>	

Allergies- Some items may contain traces of nuts, please ask for more information.

MAINS



CHOOSE YOUR SAUCE AND MEAT OPTIONS BELOW

MILD

Chashni

Cooked in sweet & sour creamy sauce.

Mara

Cooked with chef's special sauce, honey, cream & coriander. (GF)

Chandani

Luxurious sauce prepared with fresh cream, honey and coconut, forming a mild but beautifully fragrant dish. (GF)

Kashmiri Masala

Cream, fruit and light spices giving a distinct rich sauce. (GF)

Korma

Prepared In A Rich Cream Sauce. (GF)

MEDIUM

Balti

Cooked with fresh chopped ginger, fresh coriander, green pepper, onion, tomatoes, fresh herbs and spices. (GF)

Punjabi Masala

Cooked with capsicum and pure Punjabi Spices, served in a tasty thick sauce. (GF)

Masala

Cooked in a medium strength sauce with green peppers, onions, ginger and garlic (GF)

Bhoona

A popular dish, cooked with tomatoes and coriander. (GF)

Garlic

Cooked with fresh garlic & coriander. (GF)

Rogan Josh

A popular dish cooked in masala sauce. (GF)

Murgh Khan Puri

Fried onions and a touch of sweet and sour sauce.

Basanti

Cooked in a special tomato based curry sauce topped with onions, green peppers, a touch of achari masala. (GF)

Pardesi

Hugely popular punjabi dish created with mushrooms and Indian spinach (GF)

Methi Ghosht

Lamb cooked with ginger, garlic with an aromatic blend of fenugreek, herbs and spices. garnished with fresh coriander (only available with lamb) (GF)

MEDIUM - HOT

Karachi

With green chilli and fresh green coriander. Chef's own speciality herbs. (GF)

Manchoorian

Cooked in Hot Sweet and Sour Sauce.

Garlic Chilli

a hot and slightly sweet dish cooked with ginger, garlic and a secret blend of spices. (GF)

Qandari

Ground green chillies, cumin seeds, mint, fresh ginger and garlic, spring onions and red peppers. (GF)

Butter Masala

Lightly buttered with fresh tomatoes, green chillies and cool yoghurt. (GF)

Jallandar

Cooked with ginger and garlic, spinach, tomato, green chilli, cubed ginger and fresh coriander (GF)

Chilli Bhoona

A popular dish in Punjab, cooked with green chilli, tomatoes and coriander. (GF)

Mirchi Garam Masala

Prepared in smooth sauce with chillies, mushrooms and fresh coriander. (GF)

Desi

Cooked with ginger, garlic, fresh tomatoes, chillies a touch of yogurt and fresh coriander. A homemade traditional dish (GF)

South Indian Garlic Chilli

Garlic, chilli and a rare mix of indian herbs and spices. (GF)

DAIRY FREE OPTION AVAILABLE

Chicken Tikka £12.50

Lamb £14.50

King Prawn £16.95

Vegetable £10.50

Paneer £11.95

(indian cheese)

Ask for more information for dairy and gluten free option.

TANDOORI MAINS



ALL SERVED WITH RICE & CURRY SAUCE

Chicken Tikka	£14.95
<i>Chicken pieces off the bone, marinated in herbs and spices (GF)</i>	
Qismat Mix (served with plain nan)	£19.95
<i>Chicken Tikka, Sheekh Kebab, chicken tandoori s and Malai Tikka (GF)</i>	
King Prawn Tandoori	£18.95
<i>King prawn pieces, marinated in herbs and spices and barbecued in Tandoor (GF)</i>	
Malai Tikka	£14.95
<i>Bite sized peices of chicken coated in a creamy yet spicy marinade (GF)</i>	
Lamb Tikka	£16.95
<i>Lamb pieces off the bone, marinated in herbs and spices (GF)</i>	
Chicken Tandoori	£15.95
<i>Chicken on the bone, marinated in herbs and spices and barbecued in Tandoor (GF)</i>	

BURRYANIE DISHES



SERVED WITH CURRY SAUCE

Chicken Tikka Burryannie (GF)	£14.95
Lamb Burryannie (GF)	£16.95

CHILDREN'S CORNER



ALL MEALS SERVED WITH RICE OR CHIPS

Chicken Curry or Korma	£8.95
Chicken Tikka Masala	£8.95
Chicken Chandani <i>With honey and coconut</i>	£8.95
Chicken Chashni Tikka	£8.95
Chicken Tikka <i>Served with rice, salad and curry sauce</i>	£8.95
Chicken Nuggets and French Fries	£8.95

SIDE DISHES

Saag Paneer <i>Spinach and Indian cheese</i>	£6.95
Muttar Paneer <i>Peas and Indian cheese</i>	£6.95
Tarka Daal <i>(GF) With ginger, garlic, cumin seeds</i>	£6.50
Aloo Saag <i>(GF) Potatoes and spinach</i>	£6.50
Bhuna Chana <i>(GF) Chick peas</i>	£6.50
Bombay Potatoes <i>(GF)</i>	£6.50

RICE / CHIPS

Boiled Rice	£3.95
Pilau Rice <i>(Fried)</i>	£3.95
Mushroom Rice	£4.50
Onion Rice	£4.50
Chips	£3.95

NAN BREADS

May contain traces of nuts

Plain Nan	£4.50
Cheese Nan	£5.50
Peshwari Nan <i>With fine almonds and sultanas</i>	£5.95
Garlic Nan	£4.95
Cheese & Garlic Nan	£5.95

PARATHAS & CHAPATIS

Plain Paratha	£4.95
Aloo Paratha <i>Paratha stuffed with potatoes.</i>	£5.95
Chapati	£1.75
Tandoori Roti	£2.25

SUNDRIES

Spiced Onion	£2.50
Raita <i>Diced cucumber, tomatoes and onions, blended with spices and yoghurt.</i>	£2.50
Mixed Pickle	£1.50
Mango Chutney <i>(Sweet)</i>	£1.50