

KARAHI DISHES

The Karahi a cast-iron wok which is a unique dish to the northern side of Punjab, made using fresh ginger, garlic, fenugreek, cumin seeds tomatoes, herbs and spices in a thick medium sauce.

Add any following ingredients extra for £2.00 each.
Potatoes. Mushrooms, Spinach, Chickpeas, Okra.

Chicken Karahi - £12.95 M, Mus, P, N

Lamb Karahi - £13.95 M

Duck Karahi - £16.95 M

Prawn Karahi - £14.95 Cr

King Prawn Karahi - £18.95 Cr

Vegetable Karahi - £11.95 V

Paneer Karahi - £11.95 V, M

TANDOORI DISHES

A platter served on a bed of onions served with a salad.

Chicken Tikka - £12.95 / Lamb Tikka - £13.95 M, Mus, P, N

Tandoori Chicken - £12.95 M, Mus, P, N

Lamb Chops - £15.95 M, Mus, P, N

Tandoori King Prawn - £18.95 Cr, M, Mus, P, N

Tandoori Mix Grill - £19.95 Cr, E, M, Mus, P, N

(Chicken Tikka, Lamb Tikka, Tandoori Chicken, Seekh Kebab, King Prawn)

SHASHLICK DISHES

Medium spiced skewered with chunks of onion, green peppers and tomatoes.
Served with a salad.

Chicken Shashlik - £13.95 / Lamb Shashlick - £14.95 M, Mus, P, N

Tandoori King Prawn Shashlick - £19.95 Cr, M, Mus, P, N

Paneer Shashlick - £12.95 M, Mus, P, N

BIRYANI DISHES

A Biryani is an ancient style of gently cooking rice with fresh herbs and authentic spices originating from the northwest frontier of India.

All biryani dishes are served with a chef's special biryani sauce and mix raitha.

Chicken Biryani - £14.95 M

Lamb Biryani - £15.95 M

King Prawn Biryani - £19.95 Cr, M

Vegetable Biryani - £13.95 V, M

VEGETARIAN SPECIALTIES

Butter Paneer - £12.95 V-V, M, P, N

Finest Pieces of Indian cottage cheese braised in a smooth buttery, tomato gravy, flavoured with fenugreek.

Punjabi Chole - £12.95 V, M

A tangy chickpea preparation in onion, tomato, ginger, mint and coriander, finished with a squeeze of lemon.

Bhindi Achari - £12.95 V, M, Mus

Hot cooked with okra, red onions and hot Indian mix pickles, herbs and spices.

VEGETARIAN SIDE DISHES

Sag Paneer - £6.25 Spinach with Indian Cottage Cheese, herbs & spices. V, M

Sag Aloo - £6.25 Spinach and potatoes with herbs & spices. V

Bombay Aloo - £6.25 Onions and potatoes with herbs & spices. V

Mushroom Bhaji - £6.25 Mushrooms, stir fried with onions, herbs & spices. V

Tarka Dall - £6.25 Garlic and lentils. V

Chana Masala - £6.25 Chickpeas flavoured with chana masala herbs & spices. V

Bindi Bhaji - £6.25 Okra stirfried with onions & herbs & spices. V

Any of the above dishes can be prepared as a main for £11.50

KIDS MENU (under 10 years old)

Chicken Korma with Pilau Rice - £10.95 M, P, N

Chicken Tikka Masala with Pillao Rice - £10.95 M, Mus, P, N

Chicken Nuggets & Chips - £8.95 G

Fish Finger & Chips - £8.95 F, G

SUNDRIES

RICE SELECTIONS

Boiled Rice - £3.95

Pillao Rice - £4.25 M

Vegetable Rice - £4.95 V, M

Mushroom Rice - £4.95 V, M

Keema Rice - £4.95 M

Lemon Rice - £4.95

Egg Rice - £4.95 E

Garlic Rice - £4.95

BREAD SELECTIONS

Plain Nan - £3.95 G, E, M

Garlic Nan - £4.25 G, E, M

Keema Nan - £4.95 G, E, M

Peshwari Nan - £4.95 G, E, M, P, N

Garlic & Cheese Nan - £5.25 G, E, M

Paratha - £4.50 G, M

Chapati - £2.50 G / Roti - £3.25 G

SIDES Chips - £4.25 / Green Salad - £3.95 / Raitha (Mix) - £3.95 M

Food Allergen and intolerances

While every care is taken to avoid any cross contamination, due to the wide range of ingredients used in our kitchen, food may contains traces of other ingredients.

Please be aware that wheat and gluten ingredients will use the same fryers where traces of several allergens may be present.

We use vegetable oil to cook our dishes which contains genetically modified soya

If you can't see what you are looking for please ask, and our chef will endeavour to create it for you.

Minimum order one main course per person required.
A discretionary service charge of 10% is added to your bill on tables of 5 or more. All tips go to our team.



Food Allergen and Intolerances

KEY:

C - Celery	Mus - Mustard
Cr - Crustaceans	N - Tree Nuts
E - Eggs	P - Peanuts
F - Fish	Soy - Soya Milk
G - Gluten	Ss - Sesame Seeds
L - Lupin	Sul - Sulphate
M - Milk Products	V - Suitable for Vegetarians
Mol - Molluscs	



Mild



Medium



Hot

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PRE STARTER

Plain Papadum - £1.20 G / Spicy Papadum - £1.20 G
Chutney & Pickles - £3.80 M, P, N
(Chilli sauce, mint sauce, mango chutney, onion salad)
1 chutney & pickle tray is served with papadum, up to per 4 people unless not requested.

APPETIZERS

All starters are served with fresh crisp salad.

CHICKEN & MEAT

Meat Platter for 1 - £8.95 / for 2 - £16.90 G, E, M, Mus, P, N
Chicken Tikka, Chicken Pakora, Lamb Tikka, Seekh Kebab, Lamb Samosa.
Chicken or Lamb Tikka - £5.95 M, Mus, P, N
Chicken or lamb pieces marinated in spices then cooked in the tandoori oven.
Chicken Pakora - £6.50 G, E, M, Mus, P, N
Chicken pieces flavoured with herbs and spices, dipped in Indian batter then deep fried.
Tandoori Chicken - £6.50 M, Mus, P, N
Chicken on the bone marinated in spices then cooked in the tandoori oven.
Chicken Chaat - £6.95 G, M, Mus, P, N
Chicken tikka flavoured with tamarind, chat masala served with a puree.
Seekh Kebab - £6.50 E, M, Mus, P, N
Spicy minced lamb flavoured with herbs and spices then barbecued in the tandoori oven.
Lamb Somasa - £6.25 G, E, M, Mus, P, N
Pastry filled with spicy minced lamb.
Lamb Chops - £8.45 M, Mus, P, N
Tender lamb on the bone marinated in herbs and spices then cooked in the tandoori oven.
Baigan Barwa - £7.25 M, Mus, P, N
Charcoal aubergine stuffed with spicy chicken.
Gosht Shimla Mirch - £7.25 M, Mus, P, N
Green pepper baked in the tandoori and stuffed with spicy minced lamb.

VEGETARIAN CHOICES

Vegetable Platter for 1 - £7.95 / for 2 - £14.90 V, G, E, Mus, P, N
Onion bhaji, vegetable samosa, aloo tikki, paneer tikka.
Onion Bhaji - £5.50 V, G, E, Mus, P, N
Finely chopped onions flavoured with herbs and spices then deep fried for a crispy taste.
Vegetable Somasa - £5.95 V, G, E, Mus, P, N
Triangular Pastry filled with a spicy vegetable.
Aloo Tikki - £5.95 V, G, E, Mus, P, N
Crispy potatoes patties.
Paneer Tikka - £6.50 V, M, Mus, P, N
Pieces of paneer marinated in spices then cooked in the tandoori oven.

SEAFOOD SELECTION

Seafood Platter for 1 - £11.95 / for 2 - £22.90 G, Cr, E, F, M, Mus, P, N
Prawn puree, machli kebab, lasooni zinga.
Prawn Puree - £7.50 G, Cr
Prawns stir fried with onions, tomatoes in herbs and spices, served with a puree.
Machli Kebab - £6.95 G, F, E
Fish patties marinated in herbs and spices and shallow fried.
Salmon Baza - £7.95 F, Mus, P, N
Salmon marinated in a special blend of spices then pan fried in olive oil.
Lasooni Zinga - £9.95 Cr, Mus, P, N
King prawn pieces marinated in spices then cooked in the tandoori oven, garnished with fried garlic.

CLASSIC CURRY DISHES

Chicken - £12.95 M / Lamb - £13.95 M / Prawn - £14.95 Cr
King Prawn - £18.95 Cr / Vegetable - £11.95 V
The above available in the classic curry dishes below
Korma Mild cooked with coconut, almond, herbs & spices. M, P, N
Bhoona Medium cooked with onions, tomatoes, herbs & spices.
Dhansak Medium cooked with lentils, pineapple, sweet, sour, herbs & spices
Rogan Josh Medium cooked with tomatoes, fenugreek, herbs & spices.
Madras Slightly hot cooked with herbs & spices.
Pathia Sweet, sour, hot, spicy cooked with herbs & spices.
Vindaloo Very hot cooked with potatoes, herbs & spices.

CHEF SPECIALITIES

Murgh Butter - £13.95 M, Mus, P, N
A classic dish prepared with the finest pieces of chicken grilled in the tandoori oven and then braised in a smooth buttery, tomato gravy, flavoured with fenugreek.
Murgh Badami - £13.95 M, Mus, P, N
A mild and sweet dish cooked with barbecued chicken, ground almonds, coconut milk, special nut paste and garnished with crushed cashew and pistachio nuts.
Murgh Achari - £13.95 M, Mus, P, N
Hot cooked with chicken, red onions and hot Indian mix pickles, herbs and spices.
Murghi Masala - £14.95 M, Mus, P, N
A medium dish cooked with chicken, minced lamb, chefs special masala paste, herbs and spices.
Lamb Green Masala - £14.95 M
Medium dish, cooked with lamb, chef’s special green herbs paste. Which is made by spinach, green pepper, green chilli and garden mint.
Gosht Sathkora - £14.95
A hot dish cooked with lamb, Indian sour vegetable, naga chilli paste, green chillies, herbs and spices.
Hyderabadi Lamb Shank - £19.95 M
Succulent slow brazed lamb shank cooked with yoghurt, mint and chef unique spices, served with potatoes in a medium strength sauce.
Duck Ogni - £19.95 M
Duck breast pieces cooked with chat masala, tamarind, herbs and spices flamed with spirit.
Coconut Mango Pan Salmon - £17.95 M, F
Salmon cooked in a coconut milk, mango pulp, sauce with herbs and spices.
Lime & Ginger Seabass - £17.95 F
Seabass pan fried cooked with chef own medium spiced sauce with touch of lime and ginger.
Goan Fish Curry - £15.95 F, M
Tilapia pieces simmered in a traditional Goa masala of onion, coriander seeds, green chilli and curry leaves. Finished with coconut cream.
King Prawn Malibu - £20.95 Cr, M
Medium cooked with malibu (Caribbean Rum), flavoured with ginger, garlic, coconut milk, curry leaves and mustard seeds.

DESI HANDI MENU

Desi Handi Menu is to provide truly authentic home style Indian food. The word desi is used to describe Asian style cooking, Handi is the name of a unique large cooking pot that is used specially to prepare food in Indian homes.

Chicken or Lamb Handi Kurma - £14.95 / £15.95 M
Tender pieces of chicken or lamb cooked in a yoghurt and creamy sauce using a combination different herbs and spices, mild to medium strength, prepared on a slow simmering heat.
Chicken or Lamb Handi Bhuna - £14.95 / £15.95 M
Tender pieces of chicken or lamb using a combination of different herbs and spices, medium strength, cooked on a slow simmering heat.
Chicken or Lamb Handi Sag - £14.95 / £15.95 M
Tender pieces of chicken or lamb using a combination of different herbs and spices and spinach, medium strength, cooked on a slow simmering heat.

ROYAL THALI - £28.95

(Please note this dish may take up to one hour to prepare during busy period.)

A combination of various delicious dishes, served in a Thali.

Chicken Tikka Masala - Chicken Jalfrezi
Lamb Balti - Lamb Garlic Chilli - Butter Paneer
Pillao Rice - Plan Nan G, E, M, Mus, P, N

MASALA DISHES

Mild and sweet cooked in a smooth coconut, ground almond, creamy sauce with a selection of herbs and spices.
Chicken Tikka Masala - £12.95 M, Mus, P, N
Lamb Tikka Masala - £13.95 M, Mus, P, N
Duck Tikka Masala - £16.95 M, Mus, P, N
Tandoori King Prawn Masala - £18.95 Cr, M, Mus, P, N
Vegetable Masala - £11.95 V, M, Mus, P, N
Paneer Tikka Masala - £11.95 V, M, Mus, P, N

JALFREZI DISHES

Fairly hot cooked with onions, mixed peppers, sliced green chillies, herbs and spices full of flavour!
Chicken Jalfrezi - £12.95 M, Mus, P, N
Lamb Jalfrezi - £13.95 M
Duck Jalfrezi - £16.95 M
King Prawn Jalfrezi - £18.95 Cr
Vegetable Jalfrezi - £11.95 V
Paneer Jalfrezi - £11.95 V, M

SOUTH BENGAL GARLIC CHILLI DISHES

Slightly hot dish cooked with sliced garlic, green chilli, tomatoes and chef’s own special spices garnished with coriander and fried garlic.
Chicken Garlic Chilli - £12.95 M, Mus, P, N
Lamb Garlic Chilli - £13.95 M, Mus
Duck Garlic Chilli - £16.95 M, Mus
King Prawn Garlic Chilli - £18.95 Cr, M, Mus
Vegetable Garlic Chilli - £11.95 V, Mus
Paneer Garlic Chilli - £11.95 V, M, Mus

BALTI DISHES

We specialise in Balti dishes and highly recommend you try this famous dish which we cook in a cast iron wok in a medium strength sauce with onions, peppers, tomatoes, special balti paste, herbs and spices.
Add any following ingredients extra for £2.00 each.
Potatoes. Mushrooms, Spinach, Chickpeas, Okra.
Chicken Balti - £12.95 / Lamb Balti - £13.95 M, Mus, P, N
Duck Balti - £16.95 M, Mus, P, N
Prawn Balti - £14.95 Cr, Mus, P, N
King Prawn Balti - £18.95 Cr, Mus, P, N
Vegetable Balti - £11.95 V, Mus, P, N
Paneer Balti - £11.95 V, M, Mus, P, N