



# A La Carte Menu

## BEER SNACKS & BITINGS

- Poppadoms & chutney ..... £2.95
- Punjabi samosa & chutney ..... £4.95
- Onion kale bhajis & chutney ..... £4.95

## SHARING BOARD

- Vegetarian platter **G** ..... £14.95  
Sago and corn pakora /paneer tikka /onion bhaji / tandoori mushroom served with mint chutney and house salad
- Meat Grill sizzler **G** ..... small £17.95/ large £34.95  
Tandoori prawns / chicken malai tikka / lamb seekh kebab/ quarter tandoori chicken / fish tikka

## SMALL PLATES

- Crispy fried calamari **G** ..... £8.95  
Curry leaves, ginger & calamansi mayo
- Curry leaf tawa prawn **G** ..... £12.95  
Pineapple lemon grass & chilli chutney and house salad
- Chilli chicken ..... £8.95  
Indo Chinese dish fried chicken tossed in sweet and spicy sauce with onion and peppers
- Tandoori wings **G** ..... £8.95  
Asian slaw, charred lime and basil & mint chutney
- Thai basil and coriander fish tikka **G** ..... £9.95  
Cod fish marinated with yoghurt basil coriander and house spice served with mango chutney
- Clay oven tiger prawn **G** ..... £12.95  
Tiger prawn, pineapple lemon grass and chilli chutney and house salad
- Old Delhi chicken tikka **G** ..... £8.95  
Marinated chicken pieces with home made chat masala and mint chutney
- Lamb seekh kebab **G** ..... £9.95  
Welsh rare lamb, fig and tomato chutney
- Chicken malai kebab **G** ..... £8.90  
Chicken pieces with basil & mint chutney and slaw
- Tandoori mushroom **G** ..... £8.95  
Hung curd yoghurt, chaat masala, basil & mint chutney and house salad
- Garlic paneer tikka **G** ..... £9.95  
Cottage cheese, house salad and basil & mint chutney
- Sago & corn pakora **G** ..... £5.95  
Served with spicy tomato chutney and house salad

## SIDES

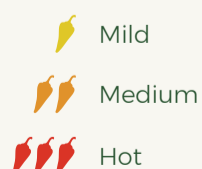
- Dal makhani **G** **V** ..... £4.95  
Overnight cooked black lentil with butter and fenugreek
- Dal tadka **G** **VG** ..... £4.50  
Toor lentil with shallots, tomato, garlic and cumin
- Tadka greens **G** **VG** ..... £4.50  
Tenderstem broccoli and green beans tempered with mustard seeds, garlic and chilli
- Urulai roast **G** **VG** ..... £4.50  
Spiced baby potatoes, black stone flower shallots and peppers
- Fries or Masala fries **G** **VG** ..... £4.50
- Chilli mogo chips ..... £4.50
- Beetroot and boondi raitha **G** ..... £1.95  
Pickled beetroot, hung yoghurt, chat masala and chickpea fritters
- Indian pickle and pickled red onion **G** **VG** ..... £1.50

## BREADS

- Lacha paratha ..... £3.95
- Butter naan ..... £3.50
- Garlic naan ..... £3.50
- Plain naan ..... £3.50
- Tandoori roti ..... £3.50
- Malabar parotta ..... £3.50
- Bread basket ..... £9.95  
(choose any three types of bread)

## RICE

- Steamed basmati rice ..... £3.50
- Pilau rice ..... £3.95



### Please ask for options :

- G** Gluten free option available
- V** Vegetarian option available

All items may contain nuts or nut derivatives and other allergens. Please make staff aware of any food allergies or dietary restrictions before ordering food.

## CURRIES

### CHICKEN



**Chicken kadai**   .....£12.50  
Chicken cooked with onions, bell peppers and roasted coriander seeds

**Chicken jalfrezi**   .....£12.50  
Chicken cooked with onion, bell peppers and home blend spices

**Tandoor spiced half roast chicken**   .....£16.95  
House salad, mint chutney and fries




**Chicken methi malai korma**   .....£12.50  
Malai cream curry, fenugreek leaves and cashew paste

**Chicken pepper masala**    .....£12.50  
South Indian curry with a blend of 18 spices




**Butter chicken**   .....£12.50  
Chicken tikka, makhani sauce, cornish butter & toasted fenugreek leaves



**Hyderabadi chicken biryani**   .....£14.95  
Served with beetroot & boondi raitha and curry sauce

### FISH AND SEAFOOD

**Keralan fish curry**    .....£14.50  
Cod cooked in a chilli paste and coconut based curry sauce, tempered with mustard seeds and curry leaves

**Mangalorean prawn curry**   .....£17.95  
Jumbo prawn, kokum, byadagi chilli paste, tamarind, coconut and curry leaves




**Chettinadu mixed seafood & mushroom masala**    .....£19.95  
Squid, prawn and fish cooked in a fiery curry sauce tempered with curry leaves and mustard seeds

**Tempura cod moilee**   .....£19.95  
Tempura cod with moilee sauce served with rice and Malabar paratha



### VEGETARIAN



**Vegetable navrathan korma**   .....£10.95  
Mixed vegetables cooked in rich cashew and coconut sauce

**Paneer saagwala**   .....£12.50  
Paneer cooked in creamy spinach sauce and fresh fenugreek leaves

**Kadai paneer**    .....£12.50  
Paneer cooked in onion gravy with bell peppers and roasted coriander

**Veg hundi**   .....£10.95  
Mixed vegetables cooked in rich onion and cashew sauce and home blend spices

**Paneer saag subzi**   .....£12.50  
Paneer and mixed vegetables cooked in rich and creamy spinach sauce

**Mushroom jalfrezi**   .....£10.95  
Mushroom cooked with onion and bell peppers in rich onion and tomato gravy

**Paneer butter masala**   .....£12.50  
Paneer cooked in rich tomato gravy and cashew paste

 Mild

 Medium

 Hot

Please ask for options :



 Gluten free option available

 Vegetarian option available

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### LAMB

**Lamb chettinadu tawa masala**    .....£16.45  
Lamb cubes chettinadu spice mix and curry leaves

**Hyderabadi lamb biryani**   .....£16.45  
Slow cooked Hampshire lamb cubes, Basmati rice, mint and curry sauce

**Lamb shank roganjosh**   .....£21.45  
8 hour slow cooked Hampshire lamb shank & Kashmiri chilli and other spice blend

**Lamb saagwala**   .....£16.45  
Lamb cooked in spinach, fenugreek leaves cream and house spice blend

**Lamb korma**   .....£16.45  
Lamb cooked with spices in rich coconut and cashew gravy

**Lamb bhuna**   .....£16.45  
Lamb cooked with onion, tomato masala and fresh coriander

## Vegan Menu

### STARTERS

**Onion and kale bhaji** .....£4.95  
with mint chutney

**Sago pearl crispy fritters** .....£4.95  
with lime mayo

**Tandoori mushroom** .....£5.95  
with lime mayo

### CURRIES

**Aloo Gobi mutter masala** .....£8.95  
Baby potatoes and cauliflower and green peas cooked in rich creamy tomato sauce

**Mixed vegetable ka saag** .....£8.95  
A traditional Punjabi dish, mustard greens cooked with mild spices and mixed vegetables

**Vegetable hundi** .....£8.95  
A vegetable korma style preparation with no butter or cream

**Mushroom jalfrezi** .....£8.95  
Mushroom cooked in onion tomato masala with onion and bell peppers

### SIDES

For sides, please see the menu on the reverse and look for the 'vegan icon' - 