



TASTERS

POPADOM (v) (vg)	(each) £0.9
SPICY POPADOM (v) (vg)	(each) £1.0
CHUTNEY TRAY (v)	(per person) £1.0
(Mint Yoghurt Sauce, Onion Salad (vg), Mango Chutney (vg), Sweet Coconut Chutney)	
SPICY MIXED LIME PICKLE (v) (vg)	£1.0

STARTERS TO SHARE (MIN 2 PEOPLE)

VEGETABLE PLATTER (v) (g)	(per person) £7.0
Onion Bhaji, Vegetable Samosas (vg) & Garlic Mushrooms (vg)	
MIXED PLATTER (g)	(per person) £8.0
Chicken Tikka, Lamb Tikka, Vegetable Samosa & Onion Bhaji, SIZZLING	
TANDOORI PLATTER	(per person) £8.5
Chicken Tikka, Lamb Tikka, Tandoori Chicken & Sheek Kebab, SIZZLING	

STARTERS

MEAT OR VEGETABLE SAMOSAS (2 in portion) (v) (vg) (g)	£5.0
Triangular meat or vegetable filled patties	
ONION BHAJI (2 in portion) (v) (g)	£5.5
Deep fried onion balls lightly spiced	
CHICKEN OR LAMB TIKKA	£6.5
Chicken or lamb lightly spiced, grilled in our tandoori oven	
SHEEK KEBAB (2 in portion)	£6.5
Minced lamb cooked on skewers, grilled in our tandoori oven. SIZZLING	
CHICKEN CHAT PURI (g)	£8.0
Diced chicken cooked in a tangy sauce & served on a fried flat Indian bread	
KING PRAWN PURI (g)	£9.0
Succulent king prawns, stir fried in exotic spices & served on a fried flat Indian bread	
NAWABI KEBAB	£9.0
Chicken Tikka, Lamb Tikka & King Prawn, marinated in spices & grilled in our tandoori oven. SIZZLING	

BIRIANI

Stir-fried in exotic spices & rice. Served with a side of Vegetable Curry. A meal in itself!

CHICKEN	£14.0
MIXED VEG (v) <i>(for vegan friendly, ask for it to be made with boiled rice)</i>	£14.0
LAMB OR DUCK	£15.0
KING PRAWN	£17.0
SPECIAL MIXED	£17.0
(A combination of Chicken, Lamb and King Prawn)	

SIGNATURE DISHES

The following dishes are available with:

• CHICKEN	£12.0	• LAMB	£13.0
• DUCK	£14.0	• KING PRAWNS	£16.0
• PANEER (Curd Cheese) (v)	£12.0	• NAWABI	£16.5
• VEGETABLE (v) (vg)	£12.0	(Mix of chicken, lamb, king prawn & duck)	

TAVA *(for vegan friendly, order with vegetable)*

Roasted aromatic whole spices. Thick tamarind & onion sauce. SIZZLING!

HARIALI

Spinach, yoghurt & fresh cream, spicy yet mild.

AKBORI

Turmeric, cumin & corinader. Topped with spicy minced lamb.

CHILLI ACHARI (v) *(for vegan friendly, order with vegetable)*

Madras Hot! Cooked with pickling spices, tangy flavour.

ZAAL MAKHANI

Our version of the buttery classic. Smooth tomato & cream sauce. Madras hot!

BENGAL NAGA (v) (vg) *(for vegan friendly, order with vegetable)*

Cooked with aromatic spices & fresh naga chilli. Very hot, beautifully fragrant!

DOM PUKTA – **Our most popular dish**

THE REAL CURRY! Slow cooked in a sealed pot with whole spices. Truly bursting with flavour. Spicy but not hot. HIGHLY RECOMMENDED!

• CHICKEN	£12.5	• LAMB	£13.5
• DUCK	£14.5	• NAWABI	£17.0
• PANEER (Curd Cheese) (v)	£12.5	(Mix of chicken, lamb, king prawn & duck)	
• VEGETABLE (v) (vg)	£12.5		

SPECIALS

GUNPOWDER CHICKEN (v) (vg)	£14.0
Chunks of barbecued chicken breast, fiery hot tomato and tamarind sauce, dried red chillies	
FIRECRACKER (new)	Lamb £14.5 Chicken £14.0
Honey glazed chicken or lamb, stir-fried onions and peppers, dried red chillies, sesame seeds, SIZZLING	

RAILWAY LAMB (v)	£14.5
Served in first class train carriages in India. Tender lamb, spicy tomato and onion jus with potato. Slightly hot	
RECOMMENDED!	

RAJASTHANI LAMB CURRY (v)	£14.5
Succulent lamb, Panch Puran (Indian five spice), rich tomato and cream sauce. Madras hot!	
KERALAN KING PRAWN CURRY	£17.0
Whole large King Prawns (out of shell), onion seeds, coconut & cream sauce, mild to medium strength	
PANEER BANGALORE (v)	£14.0
Homemade Paneer, roasted garlic, yoghurt, mint, fresh cream sauce, spicy yet mild	

CLASSIC CURRIES

The following dishes are available with:

• CHICKEN	£12.0	• DUCK	£14.0
• KING PRAWNS	£16.0	• LAMB	£13.0
• PANEER (Curd Cheese) (v)	£12.0	• VEGETABLE (v) (vg)	£12.0

TIKKA MASSALA

Our version of the classic British curry, Mild!

KORMA

Very mild! Cooked with coconut & fresh cream

PASSANDA

Originating from Hyderabad, a mild sauce of coconut, fresh cream & red wine

KORAI *(for vegan friendly, order with vegetable)*

Stir fried in spices with onions, green peppers & fresh coriander. SIZZLING

BHUNA *(for vegan friendly, order with vegetable)*

Medium strength but highly spiced

DANSAK *(for vegan friendly, order with vegetable)*

Sweet & sour sauce with Lentils, Medium

PATIA *(for vegan friendly, order with vegetable)*

Medium strength, sweet & sour with onions

BALTI *(for vegan friendly, order with vegetable)*

Medium strength with a tangy flavour

ROGON JOSH *(for vegan friendly, order with vegetable)*

Medium strength, cooked with tomato

JALFREZY (v) *(for vegan friendly, order with vegetable)*

Madras hot! Cooked with ginger, green peppers, onions & green chillies

MADRAS (v) *(for vegan friendly, order with vegetable)*

Madras hot! Cooked in a deliciously smooth sauce with a slightly tangy flavour

VINDALOO (v) (vg) *(for vegan friendly, order with vegetable)*

Fiery hot!! Cooked with potatoes in a smooth sauce

TANDOORI (GRILL) MAINS

All SERVED SIZZLING with a side of green salad, mint yogurt sauce & spicy tamarind sauce

TIKKA	Chicken OR Paneer (v) £12.0 Lamb £13.0
Marinated overnight in exotic spices & barbecued in our tandoori oven	
TANDOORI CHICKEN	£12.0
Half a Chicken (on the bone) cooked to perfection in our tandoori oven	
SHASHLIK	Chicken OR Paneer (v) £14.0 Lamb £15.0
Marinated in a tandoori spice paste & barbecued with onions, green peppers and tomatoes	
TANDOORI KING PRAWNS	£18.5
Whole extra large king prawns (out of shell) marinated in a special tandoori paste & grilled in our tandoori oven	
MIXED GRILL	£17.5
Tandoori Chicken, Chicken Tikka, Lamb Tikka, Sheek Kebab & Tandoori King Prawn	

SEAFOOD

(*Sea Bass dishes may contain bones)

MATCHLEE MASSALA (n) (Sea Bass*)	£14.0
Pan fried fillet of Sea Bass, mild coconut & creamy sauce	
MATCHLEE JHOL (Sea Bass*)	£14.0
Pan fried fillet of Sea Bass, authentic spice blend, plum tomato & onion sauce	
MATCHLEE MIRCHI (v) (Sea Bass*)	£14.0
Pan fried fillet of Sea Bass, traditional spices in a Madras hot, smooth tangy sauce	

MATCHLEE SABZEE (Sea Bass*)	£14.0
Pan fried fillet of Sea Bass on a bed of spiced mixed vegetable	
SQUID ROGON JOSH	£14.0
Medium strength, cooked with lots of tomato	
SQUID TAVA	£15.0
Cooked with aromatic whole spices & a touch of tamarind. SIZZLING	
GOAN SQUID (v)	£15.0
Madras hot! Tamarind, green chillies, stir fried with onions & peppers. SIZZLING	

VEGETABLE SIDES

ONION BHAJI (v) (g) (2 in portion)	Deep fried onion balls, lightly spiced	£5.5
VEGETABLE CURRY (v) (vg)	Mixed veg in a curry sauce	£5.5
VEGETABLE BHAJI (v) (vg)	Stir fried mixed veg in spices, dry	£5.5
BOMBAY ALOO (v) (vg)	Potatoes tossed in spices	£5.5
MUSHROOM BHAJI (v) (vg)	Mushrooms stir fried with onions	£5.5
CAULIFLOWER BHAJI (v) (vg)	Cauliflower stir fried with spices & onions	£5.5
BHINDI BHAJI (v) (vg)	Spiced okra	£5.5
BRINJAL BHAJI (v) (vg)	Spiced aubergine	£5.5
SAG BHAJI (v) (vg)	Spinach with onions	£5.5
SAG PANEER (v)	Spinach cooked with homemade curd cheese	£5.5
SAG ALOO (v) (vg)	Spinach with potato	£5.5
TARKA DALL (v) (vg)	Lentils cooked with garlic	£5.5
ALOO GOBI (v) (vg)	Potatoes with cauliflower	£5.5
MATTER PANEER (v)	Green peas cooked with homemade curd cheese	£5.5
CHANA MASSALA (v)	Chickpeas cooked with exotic spices	£5.5

RICE

SPECIAL FRIED RICE (v) (Egg and Peas)	£5.2
MUSHROOM RICE (v)	£5.2
COCONUT RICE (n) (v) (Sweet rice, coconut & onions)	£5.2
LEMON FRIED RICE (v)	£5.2
BOILED RICE (v) (vg) (Basmati)	£4.0
PILAU RICE (v) (Basmati)	£4.2

BREAD

PLAIN NAN (v) (g) (Fluffy homemade bread)	£3.0
KEEMA NAN (g) (Stuffed with spicy minced lamb)	£4.5
GARLIC NAN (v) (g) (Topped with garlic & coriander)	£4.0
PESHWARI NAN (v) (n) (g) (Sultanas, coconut & almond)	£4.0
STUFFED NAN (v) (g) (Stuffed with vegetables)	£4.0
CHILLI NAN (v) (g) (v) (Topped with green chillies)	£4.0
TANDOORI ROTI (v) (vg) (g) (Indian bread baked in the tandoor)	£4.0
PORATHA (v) (g) (Fried flaky bread)	£4.5
CHAPATTI (g) (v) (vg) (Thin Indian flat bread)	£2.0
PUREE (v) (vg) (g) (Fried thin Indian flat bread)	£2.0

ACCOMPANIMENTS

CHIPS (v) (vg)	£3.5
CUCUMBER RAITA (v) (Cucumber with yoghurt)	£3.0

(v) = Madras Hot (v) (vg) = Vindaloo Hot (n) = may contain coconut or almond (v) = suitable for vegetarians (g) = not suitable for Coeliac diet, contains gluten (vg) = suitable for vegan diet

PLEASE NOTE: All food is prepared in an area where nuts are handled. Certain dishes can be spiced up or down in accordance to your taste. For any specific dietary requirements please speak to a member of the management team. A 10% discretionary service charge will be added to all tables of 5 persons or more

PLEASE NOTE: DURING BUSY TIMES WE ALLOW A MAXIMUM TABLE OCCUPANCY TIME OF 2 HOURS PLEASE TURN OVER FOR DRINKS & WINE LIST



DRINKS LIST

BEERS & LAGER

	SIZE	ABV%	PRICE
KINGFISHER	330ML/650ML	4.8%	£4.0/£6.5
COBRA INDIAN BEER	330ML/660ML	4.8%	£4.0/£6.5
MAGNERS IRISH CIDER	330ML/568ML	4.5%	£3.5/£5.5
GOOSE ISLAND IPA	330ML	4.8%	£5.0
CARLSBERG	330ML	3.8%	£3.5
COBRA NON-ALCOHOLIC	330ML/660ML	0%	£3/£5.5

SPIRITS

VODKA

SMIRNOFF	£3.5
BELVEDERE	£6.0

GIN

GORDONS	£3.5
TANQUERYAY	£4.0
BOMBAY SAPPHIRE	£4.0
HENDRICKS	£5.0
SACRED CARDAMOM GIN	£6.0

RUM

BACARDI	£3.5
MOUNT GAY	£4.0
CAPTAIN MORGAN	£3.5
CAPTAIN MORGAN SPICED RUM	£4.0

WHISKY

BELLS	£3.5
JACK DANIELS	£3.5
JAMESONS	£4.0
GLENFIDDICH	£5.0
HAIG CLUB	£6.0
COGNAC'S	
MARTEL***	£4.0
COURVOSIER VS	£5.0
REMY MARTIN VSOP	£6.0

LIQUEURS

SOUTHERN COMFORT	£3.5
ARCHERS	£3.5
AMARETTO	£3.5
BENEDICTINE	£3.5
MALIBU	£4.0

TIA MARIA	£4.0
BAILEYS	50ml £4.0
SAMBUCA	£4.0
PERNOD	£4.0
COINTREAU	£4.0
DRAMBUIE	£4.0
AFTERSHOCK	£4.0

SHERRY & PORT

MEDIUM OR CREAM	£3.5
TIO PEPE	£3.5
RUBY PORT	£3.5
CAMPARI	£3.5

APÉRITIFS

MARTINI - SWEET OR DRY	£3.5
CINZANO BIANCO	£3.5
DUBONNET	£3.5
PIMM'S NO.1	£3.5

OTHER SPIRITS

OLMECA	£4.5
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SOFT DRINKS

CARBONATED - COCA-COLA/DIET COKE/LEMONADE	300ml Glass	£3.0
JUICE - PINEAPPLE/ORANGE CRANBERRY	300ml Glass	£3.5
MIXERS - TONIC/BITTER LEMON/	125ml Bottle	£1.7
GINGER ALE/SODA WATER		
STRATHMORE WATER STILL/SPARKLING	75cl Bottle	£4.5
J20 ORANGE AND PASSION FRUIT,	275ml Bottle	£3.5
APPLE & RASPBERRY OR APPLE AND MANGO		
APPLETISER	275ml Bottle	£3.5

SPARKLING WINE & CHAMPAGNE

A great aperitif or after dinner drink, perfect for cleansing the palate

1 DA LUCA PROSECCO	Bottle	£28.0
ITALY		
Pear and peach fruit on a lively, yet soft and generous palate		
2 LOUIS DORNIER ET FILS BRUT, CHAMPAGNE	£40.0	
A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.		
3 MOËT & CHANDON BRUT IMPÉRIAL,	£60.0	
CHAMPAGNE		
A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.		

CHAMPAGNE OFFER

1 GLASS £8 OR 2 GLASSES £14

PROSECCO OFFER

1 GLASS £6 OR 2 GLASSES £10

VERY DRY, DELICATE, LIGHT WHITE

Recommended for light, creamy and mild dishes

	Bottle	175ml	250ml
	Glass	Glass	Glass
4 CAVE DE MASSÉ, COLOMBARD-UGNI	£18.0	£5.5	£7.0
BLANC DRY WHITE			
VIN DE FRANCE			
Crisp, dry, lemony aromas and apple freshness.			

5 PAUL DELOUX, CHABLIS, FRANCE	£36.0		
Flowerly, lively, fresh and mouth-watering with a crisp fruity palate and that flinty backbone only found in true Chablis.			
6 CORTE VIGNA, PINOT GRIGIO DELLE	£22.0	£6.5	£8.0
VENEZIE, ITALY			
Floral, racy and dry with green, crisp fruit, an innovative wine by a collaboration of private land owners.			

DRY, HERBACEOUS OR AROMATIC WHITE

Recommended for slightly spicier and/or tangy dishes

7 LOS ROMEROS, SAUVIGNON BLANC,	£22.0	£6.5	£8.0
CENTRAL VALLEY, CHILE			
Fragrant aromas of lemon and gooseberries with a zesty finish.			

8 SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

Concentrated flavours of gooseberry and passion fruit with a herbal note and long finish.

SOMMELIERS RECOMENDATION

JUICY, FRUIT-DRIVEN, RIPE WHITE

Recommended for medium spiced and/or fruitier curries

9 VIDAL, RIESLING, MARLBOROUGH,	£22.0	£6.5	£8.0
NEW ZEALAND			
Sourced from three vineyards in the premium area of Awatere Valley, the low yields result in a wine with intense tropical fruit aromas and flavours, with a delicious just off-dry finish.			

10 RARE VINEYARDS, MARSANNE-VIOGNIER, PAYS D'OC, FRANCE

Soft and aromatic with notes of peach blossom and citrus on the deliciously refreshing finish.

SOMMELIERS RECOMENDATION

11 KLEINE ZALZE, CHENIN BLANC, STELLENBOSCH SOUTH AFRICA

Soft and creamy, a hint of ripe exotic fruit and a delicious vanilla sweetness.

12 HARDYS, THE RIDDLE CHARDONNAY-	£21.0	£6.3	£7.8
SEMILLON			
SE AUSTRALIA			
A popular blend, combining a soft creamy texture with lime flavours and subtle oak characters that deliver a crisp dry white wine.			

LIGHT, DELICATE, SIMPLE RED

Easy drinking, better with mild to medium dishes

	Bottle	175ml	250ml
	Glass	Glass	Glass
13 CAVE DE MASSÉ, MERLOT-CARIGNAN RED	£18.0	£5.5	£7.0
VIN DE FRANCE			
Deliciously soft, ripe, red fruit flavours with a smooth finish.			

JUICY, MEDIUM-BODIED, FRUIT-LED RED

Recommended for spicier, tomato or onion based curry

14 DON JACOBO, RIOJA CRIANZA TINTO,	£23.0		
BODEGAS CORRAL, SPAIN			
Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.			

15 DASHWOOD, PINOT NOIR, MARLBOROUGH, NEW ZEALAND

Crunchy black and red cherry fruit are backed up by winter spice, plum and vanilla.

SOMMELIERS RECOMENDATION

16 VERAMONTE, CABERNET SAUVIGNON RESERVA, COLCHAGUA VALLEY CHILE

Rich blackcurrants with a dash of spice. Very smooth and pronounced with a super balance and long lingering finish.

SPICY, PEPPERY, WARMING RED

Recommended for rich, flavourful and medium to spicy dishes

17 BERRI ESTATES, SHIRAZ, SE AUSTRALIA	£23.0	£7.0	£8.5
Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.			

18 ALMA MORA, MALBEC, SAN JUAN, ARGENTINA

Full-bodied with ripe red berry and plum flavours finishing with a long, elegant touch of toasty vanilla.

SOMMELIERS RECOMENDATION

19 HARDYS, THE RIDDLE SHIRAZ-CABERNET, SE AUSTRALIA

Spicy pepper, raspberry and cherry of the Shiraz and the blackcurrant, capsicum and mint of the Cabernet. Lightly oaked, soft and mellow.

ROSÉ WINE

A great all rounder, suitable for most flavours.

20 VENDANGE, WHITE ZINFANDEL, CALIFORNIA, USA

A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness.

21 CORTE VIGNA, PINOT GRIGIO ROSÉ DELLE VENEZIE, ITALY

Off-dry, light and fresh, morel cherry and ripe strawberry flavours.

Food Allergies & Intolerances

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink. All our wines and drinks are inclusive of VAT

PLEASE TURN OVER FOR MENU