

INDIAN DESSERTS

GULAB JAMUN 5.95

Gulab jamun is an indian dessert of fried dough balls that are soaked in a sweet, sticky sugar syrup. As per tradition, the syrup has a delicate rose flavour. Gulab means rose water and jamun refers to a berry of a similar size and colour.

GAJAR HALWA 5.95

Gajar ka halwa, also known as gajorer halua, gajrela, gajar pak, and carrot halwa is a carrot-based sweet dessert pudding from the Indian subcontinent. It is made by placing grated carrots in a pot containing a specific amount of water, milk and sugar, cardamom and then cooking while stirring regularly.

RASMALAI 5.95

Rasmalai is a combination of two words "Ras" meaning juice and "Malai" meaning cream. The dessert is also described as a rich cheese cake without a crust. The name itself is exotic and denotes the richness of this delicate Indian sweet. Rasmalai undoubtedly tops the list of all Indian milk based desserts.

KULFI ON THE STICK 4.50

Kulfi is a frozen dairy dessert originating in the indian subcontinent during the Mughal era in the 16th century. It is often described as "traditional Indian ice cream" Kulfi is a traditional sweet of the Indian subcontinent, where it is commonly sold by street vendors called kulfiwallahs.

MATKA KULFI (POT) 5.50

Pistachio / Almond / Malai

CAKES & PUDDINGS

STICKY TOFFEE PUDDING SQUARE 6.50

Toffee sponge packed with dates and sultanas and topped with a sticky toffee sauce. Served vanilla ice cream.

LUXURY CHOCOLATE BROWNIE 6.95

Dense, decadent chocolate brownie, served with vanilla ice cream.

CHOCOLATE FUDGE CAKE 6.95

A classic two-layer chocolate fudge cake, filled and covered in chocolate fudge icing. Served vanilla ice cream.

ICE CREAM

THE GREAT ICE CREAM COMPANY 3.99

Vanilla & Clotted Cream / Dark Chocolate / Strawberry / Coffee / Salted Caramel / Raspberry & Double Cream.

HOT BEVERAGES

AMERICANO 4.00

CAPPUCCINO 4.00

ESPRESSO 4.00

FLAT WHITE 4.50

HOT CHOCOLATE 4.50

ICED TEA 4.50

LATTE 4.00

MACCHIATO 4.00

MOCHA 4.50

RC'S POT OF TEA 4.00

TEA & INFUSIONS 3.50



SHISHA MENU



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Shishas are served starting 12pm onwards.
If you have any allergies or questions about any items,
please Consult with a staff member.

STANDARD 20.95

DOUBLE APPLE
GRAPE
MINT
WATERMELON
LEMON
ORANGE
KIWI
PEACH
STRAWBERRY
BLUEBERRY
PINEAPPLE

PREMIUM 25.95

FROZEN BLUEBERRY
FROZEN RASPBERRY
FROZEN LEMON
FROZEN APPLE
SKITTLES
RUBICON LYCHEE
LOVE 66
IRN BRU
BLUE MIST
PEAR DROPS

EXTRAS

FRUIT BASE 10.95
A fruity feel to your shisha. Freshly cut fruits placed within the shisha base to flavour your smoke into the Rich tastes of the fruits.

CANDY FLOSS GLITTER BASE 5.95
How about a little candy in your shisha? Create yourself an exquisite smoking experience.

FIZZY BASE 5.95
A sweet and sour adventure.

ICE PIPE 6.45
An ice cold antarctic experience.

RE-HEAD 15.95

Shisha Lounge Policy: Proof of age is required. Shisha sharing is 1 between 2 people with drinks. In order to meet great demand during busy periods, customers are limited to a 90 minute stay. Any customers behaving in an aggressive manner will be immediately asked to leave and barred! Some flavours contain Tobacco. Please note, NO re-heads on weekends.
WARNING SMOKING KILLS!

VEG STARTERS

SCHEZWAN GOBI 9.50
Freshly boiled cauliflower, deep-fried till crisp and tossed up with crushed garlic, chilli & homemade schezwan sauce and finished with a touch of lemon and fresh coriander.

VEGETABLE SAMOSAS 6.50
Fine filo pastry, pea and potato filling warmly spiced with cinnamon and cloves.

OKRA FRIES 7.95
Fine lady's fingers for the fingers.

CHILLI GARLIC MOGO CHIPS 8.50
A Kenyan speciality. Freshly boiled cassava, deep-fried till crisp.

CHILLI PANEER 9.95
Chilli paneer is a popular melt in the mouth Indo-Chinese snack. Paneer tossed up with dice onion and peppers touch of soya & Chinese five spices.

BETROOT TIKKI CHAAT 9.50
A colourful and healthy take on the classic aloo tikka. Deep fried beetroot croquettes crushed and topped up with chopped onions, tomato and finished with generous a touch of homemade chutneys & sweet yogurt.

SIZZLING MUSTARD PANEER 9.95
Chunks of paneer marinated in a punchy mustard and sour tandoori masala are skewered up with onion petals & dice papers and cooked in tandoor – clay oven.

TANDOORI SOYA 9.95
A delight for any vegan, vegetarian lover, marinated soya pieces grilled to perfection in tandoor. It is an ultimate vegetarian comfort food packed with all the delectable Punjabi flavours.

NON-VEG STARTERS

ROTI NON-VEG MIX GRILL One-15.00 Two-25.00
An assortment of our best tandoori kebabs – Chicken Tikka, Roti Wings, Kashmiri Lamb Chops, Gilafi Seekh kebab and Salmon Tikka.

CRISPY SALT & PEPPER PRAWNS 13.95
Delicious is mostly simple, Lightly battered Prawns tossed in garlic, aromatic black pepper and fresh spring onions.

KASHMIRI LAMB CHOPS 13.95
Succulent lamb chops infused with ginger, garlic and blend of spiced marinated over night and grilled in tandoor.

TANDOORI KING PRAWNS 14.95
King Prawns marinated with mixture of hunk yogurt, ginger, garlic, lemon and balanced spices then grilled in tandoor – clay oven.

TANDOORI CHICKEN Half-11.95 Full-16.95
Tandoori chicken consists of pieces of chicken, marinated in a mixture of yoghurt and spices and grilled in a tandoor oven. Traditionally it is a dry dish, meaning there is no sauce and it is served with a squeeze of lemon or lime and some coriander leaves.

CHICKEN TIKKA TRIO 9.95
Trio, is a assortment of three different and most popular varieties of tikkas. Classic - marinated in hunk yogurt and chef's special spices, Malai - infused with cream cheese, fresh green chillies, ginger and garlic & Hariyali - coriander and mint marinade becomes deliciously charred once hits the tandoor.

GILAFI SEEKH KEBAB 10.95
A Mughlai way, lamb mince infused with spices & herbs and coating with finely chopped onions and mix peppers for cartelized like flavour to keep the kebab. super moist, delicate and juicy.

SALMON TIKKA 14.95
Chunks of Scottish salmon marinated with hunk yogurt fresh fennel and raw ajwain seeds inculcating a thyme like flavour. Grilled in tandoor & finished with lemon.

AMRITSARI FISH 12.50
A popular street food from Amritsar. Crispy gram flour battered covers flaky white tilapia infused with ginger, garlic and cumin. Served with mint and coriander tartar sauce.

KEBABS IN BLANKETS 11.50
Lamb seekh kebabs wrapped in a layer of naan and cooked again in the tandoor. Hot from the tandoor and delicious.

LAMB SAMOSAS 6.95
Gujarati filo (not Punjabi shortcrust) stuffed with minced lamb, onions and spices.