

## ROTISSERIE CHICKEN

(HOUSE SPECIALITY) (D,G,S,C)

1/4 - £6.95    1/2 - £9.95    FULL - £14.95

Whole chicken marinated in buttermilk overnight for tenderness. Massaged with our special Rotisserie rub, then roasted golden brown to perfection.

## CHICKEN WINGS

FOUR - £5.95    SIX - £6.95    NINE - 9.50

**ASIAN** Hot, Sweet & Sticky inspired by siracha and plum sauce.

**MUMBAI MADNESS** Homemade mango chutney and fresh lime.

**LOLLYPOP** (G,E) Battered and fried for a perfect crisp, dusted with our famous Rotisserie rub.

**BUFFALO** (C) Drenched in a homemade hot sauce, served with blue cheese dip and celery.

**TANDOORI** (D) Marinated in hunk yogurt and blend of spices, cooked in clay oven.

**TANGY POP** (G,E,S) Lollypops tossed in chef's special homemade Schezwan sauce.

## BURGERS & SANDWICHES [INCLUDES FRIES]

**PULLED ROTISSERIE CHICKEN BURGER** (D,G,S,C) **£10.95**

This burger is loaded with shredded Rotisserie chicken combined with mozzarella cheese for a complete flavour and texture and is a real treat!

**BUTTERMILK CHICKEN BURGER** (D) **£9.95**

Succulent chicken thighs marinated overnight in buttermilk for extra tenderness, crispy fried and tucked in a buttery brioche bun with honey mustard coleslaw.

**HOUSE SPECIAL GRILL CHICKEN BURGER** **£9.95**

Perfectly seasoned chicken breast chargrilled and topped up with mature cheddar cheese and crispy bacon.

**CHICKEN TIKKA BURGER** (D) **£9.95**

Boneless pieces of chicken marinated overnight in hung yogurt and tandoori spices, served in a sesame bun accompanied with house salad and mint chutney.

**KEEMA Pao (MASALA LAMB BURGER)** (D) **£10.50**

A juicy lamb kebab patty grilled and served in a sesame bun accompanied with homemade onion, tomato relish and mint chutney.

**THE ULTIMATE HAMBURGER** (E,D) **£10.95**

Lean ground beef lightly seasoned and grilled to order topped up with caramelised onion, juicy mushroom and topped up with mature cheddar and crispy bacon.

**HOMEMADE BEEF BURGER** (E,D) **£10.50**

Freshly ground grass fed beef, locally sourced. Chargrilled served in a bun with melted cheese, tomato, lettuce topped up Bourbon bacon jam and blue cheese.

**NEXT LEVEL STEAK SANDWICH** (D,M) **£13.50**

Sirloin steak grilled to order, tucked in a freshly ciabatta bread accompanied with caramelised onion, juicy mushroom and whole grain mustard mayo.

**HOUSE SPECIAL CLUB SANDWICH** (E,D) **£10.95**

CLUB – chicken, lettuce under bacon laired between three bread slices with some tomato and egg mayo.

**BEETROOT AND CHICKPEA BURGER** (Vegan) **£10.50**

Flavourful and healthy plant-based chickpea and beetroot vegan burgers, on bed of homemade hummus.

## ROTISSERIE SIDES

**£3.95**

FRIES

THICK CUT CHIPS

SWEET POTATO FRIES

CORN ON THE COB

CRISPY ONION RINGS

ROTISSERIE POTATOES

CREAMY MASH (D)

MIXED SALAD

SEASONAL VEGETABLES

PIGS IN BLANKET

COLESLAW (D)

## INDIAN STARTERS

**SIZZLING MUSTARD PANEER** (D,M) **£7.50**

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** (S,G) (Vegan) **£7.95**

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.

**SCHZWAN MOGO** (S) **£7.50**

A Kenyan speciality. Freshly boiled cassava, deep-fried till crisp and tossed up with crushed garlic, chilli & homemade schezwan sauce and finished with a touch of lemon and fresh coriander.

**CHILLI PANEER** (S) **£7.95**

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.

**BEETROOT TIKKI CHAAT** (D) **£7.50**

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.

**CHICKEN TIKKA TRIO** (D,N) **£7.95**

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** **£7.50**

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

**KASHMIRI LAMB CHOPS** (D) **£9.95**

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

**SALMON TIKKA** (F,D) **£9.95**

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.

**CRISPY SALT AND PEPPER PRAWNS** (CR) **£11.95**

Delicious is mostly simple, Lightly battered Prawns tossed in garlic, aromatic black pepper and fresh spring onions.

**TANDOORI KING PRAWNS** (CR,D) **£12.95**

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

**ROTISSERIE NON-VEG MIX GRILL** (D,F) **FOR ONE - £12, FOR TWO - £21**

An assortment of our best tandoori kebabs – Chicken Tikka, Rotisserie Wings, Kashmiri Lamb Chops, Gilafi Seekh kebab and Salmon Tikka.

ALL OUR FOOD CONTAIN TRACES OF NUTS. IF YOU HAVE AN ALLERGY, KINDLY INFORM US BEFORE YOU PLACE YOUR ORDER.  
ALL OUR BREADS ARE EGG FREE.

SOME OF OUR DISHES CAN BE PREPARED WITHOUT ALLERGENS.  
PLEASE ASK SERVER BEFORE ORDERING.

G - GLUTEN | CR - CRUSTACEANS | E - EGGS | F - FISH | P - PEANUTS | S - SOYA  
D - DAIRY | N - NUTS | M - MUSTARD | SS - SESAME SEEDS | SD - SULPHUR DIOXIDE  
L - LUPIN | MO - MOLLUSCS | C - CELERY

**12.5% DISCRETIONARY  
SERVICE CHARGE**

## 100% AUTHENTIC AND HOMEMADE CURRIES

### CHICKEN TIKKA MASALA (D) £10.95

It is widely considered the country's national dish, and in 2001 British Foreign Secretary Robin Cook gave a speech in which he hailed chicken tikka masala as a symbol of modern multicultural Britain. Marinated boneless chicken pieces cooked in a tandoor and then served in a subtly spiced tomato-cream sauce.

### GRANNY'S CHICKEN (ON THE BONE) £11.50

North Indian home style chicken curry, influenced from Ambala's famous Puran Singh ka dhaba. Whole chicken on the bone cooked with caramelised onions, tomatoes & garlic topped with fresh coriander & ground spices.

### JUNGLE LAMB £12.50

An Indian cuisine classic and a delightful lamb dish with a combination fresh fenugreek, mint, spinach, coriander, and touch of green chillies cooked in the chef's specially prepared sauce & home ground spices.

### GOAT CURRY (ON THE BONE) £12.95

A lovely simple spicy goat dish from Punjab. Cooked on the bone for full flavour in the sauce on a slow flame, flavoured with fresh chopped tomatoes & ginger with diced onions and finally finished with fresh coriander.

### GOAN FISH (F,N) £12.50

Goan food is considered incomplete without fish. A hot, spicy and irresistibly delicious dish made from tomatoes, onions, garlic, ginger and freshly ground spices keeping coconut milk as a base in which we cook the best quality tilapia.

### PORK VINDALOO £12.50

Vindaloo is an Indian curry dish influenced by Portuguese cuisine literally translates. vinha – wine vinegar + d'alhos – garlic. Pork meat marinated in wine vinegar and garlic and then cooked in caramelised onions, chillies and flavoured with fresh ginger. A lovely, warming, spicy curry to enjoy in the colder months of the year.

### KERALAN BEEF (M) £12.95

A rustic and authentic Indian curry from Kottayam region in Kerala state of South India. Braised rump in one-pot packed with whole spices of fragrant aromas and flavoured with coconut mustard seeds and fresh curry leaves.

### MALABAR PRAWN (CR,N) £13.95

A delightfully gentle aromatic curry from the Kerala region. The combination of earthy spices, sweetness from the coconut & heat from the chillies makes this a perfect curry.

### PANEER TIKKA MASALA (D) £10.50

Paneer tikka cooked in a rich tomato base gravy delicately spiced. Use of cashew nut paste and cream gives this dish a real royal touch.

### DAL BUKHARA (MAKHANI) (D) £9.95

Popular dish from Delhi, over night simmered black lentils cooked in a creamy tomato based sauce. No meal is complete without dal Bukhara.

## WRAPS, KATHI ROLLS AND MORE

### PULLED ROTISSERIE CHICKEN WRAP (D,G,S,C) £9.50

Loaded in flat white bread with shredded rotisserie chicken combined with mozzarella cheese and fresh house salad for a complete flavour and texture and is a real treat!

### CHICKEN TIKKA KATI (D,E,G) £8.95

### LAMB KEBAB KATI (D,E,G) £8.95

### PANEER TIKKA KATI (D,E,G) £8.95

A kati roll (sometimes spelt kathi roll) is a street-food dish originating from Kolkata, West Bengal. In its original form, it is a skewer-roasted kebab wrapped in an egg coated paratha bread.

### AMRITSARI FISH & CHIPS (F) £9.95

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.

### BANGERS AND MASH (D) £8.95

Also known as sausages and mash, is a traditional dish of Great Britain and Ireland. Sausages served with mashed potatoes, caramelised onion and gravy.

### CAULIFLOWER STEAK & ROTISSERIE POTATOES (Vegan) (M) £9.95

Simply seasoned with salt, pepper, garlic powder, turmeric and paprika and roasted in oven served with homemade tomato and herb sauce. This makes for a hearty and satisfying plant-based meal.

## HYDERABADI DUM BIRYANI

The blend of Mughlai & Andhra Pradesh cuisines in the kitchens of the Nizam, ruler of the historic Hyderabad State resulted in the creation of Hyderabadi Dum Biryani. It denotes a dish where plain basmati rice is cooked separately from the thick sauce. The curry and the rice are then brought together and layered, cooked on a slow two sided enclosed vacuum, resulting in a dish of the contrasting flavours of spiced rice and an intensely flavoured sauce & meat or vegetables.

This separation is partly of necessity: the proportion of meat or vegetables to the rice is high enough to make biryani a one-dish meal served with raita.

CHICKEN	£13.50	PRAWN (CR)	£14.95
LAMB	£14.50	JACK FRUIT (Vegan)	£11.95

## INDIAN SIDES

£6.95

### ALOO GOBI (Vegan)

Potato cubes, cauliflower florets tossed in a spicy sauce

### TARKA DAL (Vegan)

Yellow lentils cooked with garlic and cumin

### GARLIC SPINACH (Vegan)

Fresh spinach puree flavoured with garlic

### MIX SEASONAL VEGETABLES (Vegan)

Vegetables sauté on a smoking hot pan with a blend of spices.

### BOMBAY ALOO (Vegan)

Potatoes seasoned with mustard seeds and fresh curry leaves.

## RICE

PLAIN RICE	£3.50
JEERA RICE	£3.95
PULAO RICE	£4.95
VEGETABLE PULAO	£7.95
MUSHROOM RICE	£5.50
EGG FRIED RICE	£5.50

## BREADS

PLAIN (Vegan) (G) / BUTTER NAAN (G)	£2.50
CHILLI GARLIC NAAN (G)	£3.25
ALOO KULCHA (G)	£3.25
PASHWARI NAAN (G,N,D)	£3.95
KEEMA NAAN (G,D)	£4.95

## ACCOMPANIMENTS

PLAIN PAPPADUM	£1.25
MASALA PAPPADUM	£2.50
PAPPADUM BASKET	£3.50
PLAIN YOGURT (D)	£2.95
RAITA (D)	£3.50
MASALA CHIPS	£5.95