STARTERS

All starters are served with salad and mint sauce.

MEAT STARTERS

PANSHEE COCKTAIL 5.75
An assortment of tandoori specialities

CHICKEN ANNAS 4.95
Chicken in yoghurt with garlic and ginger, grilled with onion, tomato capsicum and pineapple

SPICY SCHICKEN TIKKA 4.45
Barbecued chicken stir fried with onion butter and other selected herbs

HASH TIKKA 5.45
Duck sliced with garlic, ginger, cumin, tamarind and other select spices grilled in a clay oven

RESHMI KEBAB 4.75
Minced meat in kasmiri spice, wrapped with omelette

TANDOORI CHICKEN 3.95
Tender chicken (on the bone) marinated in garlic, ginger, yoghurt, cumin and lime juice

CHICKEN TIKKA 3.95
Chicken diced in yoghurt, tamarind, garlic, ginger, lime juice and other spices

GOSHT TIKKA 4.75
Diced lamb marinated in yoghurt, ginger, cumin, cardamom, tamarind and lime juice

TANDOORI LAMB CHOPS 5.95
Marinated in yoghurt, spices, ginger, garlic, cumin, tamarind and lime juice

CHICKEN SHEESH 4.95
Chicken marinated in yoghurt, tomatoes and herbs and spices with onion, capsicum and mushroom

SHEEK KEBAB 3.95
Minced meat with fresh spices, skewered in a clay oven

SHAMI KEBAB 3.95
Specially fried minced meat, flavoured with herbs and spices

STUFFED CAPSICUM 4.95
Green pepper filled with spicy minced meat

CHICKEN CHAT 4.75
Finely chopped chicken cooked with onion, tomato and cucumber in a fruity flavoured sauce

CHICKEN PAKORA 4.45
Chicken dipped in a special batter and deep fried

COCKLES 3.95
Panshee speciality, cooked in our own secret recipe

STUFFED MUSHROOM 4.95
Mushroom filled with spicy chicken and cheese

SAMOSA (V) 3.95
Chicken or lamb filling

VEGETARIAN STARTERS

CHANA CHOLAY (VE) 3.95
Chickpeas with potatoes in a medium spiced sauce

ALOO CHAT (VE) 3.75
Chopped potatoes with onion, tomato and cucumber in a fruity flavoured sauce

ONION BHAJI (V) 3.45
Sliced onion with selected fresh herbs, deep fried

GARLIC SATHA (VE) 3.75
Stir fried mushroom in a butter sauce with garlic and mint

VEGETABLE PLATTER (V) 4.95
Onion pakora, vegetable samosa and aloo chat

PANEER TIKKA (V) 3.95
Cheese marinated in yoghurt, garlic, fresh herbs then cooked over an open flame

SAMOSA (V) 3.95
Vegtable, chicken or lamb filling

PANEER CHAT (V) 3.95
Indian cheese cooked with onion, tomato and cucumber in a fruity flavoured sauce

ALLERGEN ADVICE

If you suffer from any allergy related issues, please inform a member of staff, and we will try our utmost best to accommodate your needs or advise you to the best of our knowledge.

(V) VEGETARIAN (VE) VEGAN FRIENDLY

(N) CONTAINS NUTS

SEAFOOD STARTERS

FISH TIKKA Salmon marinated in yoghurt, garlic, ginger, fresh herbs cooked over an open flame	5.45
PANSHEE FISH PAKORA Boneless tilapia fresh dipped in a light spicy butter, shallow fried	5.45
TANDOORI KING PRAWNS Marinated in yoghurt with ground spices, garlic, ginger and cumin	5.75
KING PRAWN PURI King prawn cooked in a special sauce, served with a puri	5.95
KING PRAWN BUTTERFLY Spiced king prawns in herbs, deep fried in a light butter	5.95
KING PRAWN PAKORA King Prawns in a light batter with spice and herbs, deep fried in light butter	5.95
ROSHUN KING PRAWN Stir fried king prawn in a butter sauce with garlic and spices	5.75
JHINGA NOODLE King prawn cooked with spicy noodles and slected spices	5.95

SHARING PLATTERS

PANSHEES'S SPECIAL BANQUET FOR TWO Chicken tikka, lamb tikka, sheek kebab and meat samosa	**10.95**
PANSHEE'S VEGETARIAN BANQUET FOR TWO (V) Onion pakora, vegetable samosa, garlic mushroom and aloo chat	**8.95**

Did someone say... POPADOMS!

POPADOM	**0.70**
SPICY POPADOM	**0.80**
CHUTNEY TRAY	**3.25**

TANDOORI SPECIALS

Cooked on skewers over charcoal in a traditional clay oven. Served with salad

FISH TIKKA 9.95
Salmon marinated in yoghurt, garlic, ginger, fresh herbs cooked over an open flame

FISH SHASHLIK 10.95
Salmon marinated in yoghurt, garlic, ginger, skewered with onions, mushrooms, capsicum grilled over an open flame

TANDOORI CHICKEN 7.75
Half tender chicken (on the bone) marinated in yoghurt and freshly ground spices

CHICKEN TIKKA 7.75
Pieces of chicken marinated with various fresh spices then grilled over charcoal

GOSHT TIKKA 8.95
Tender pieces of lamb marinated with various spices then grilled over charcoal

PANEER TIKKA 6.95
Paneer marianted in yoghurt, garlic, fresh herbs cooked over an open flame

TANDOORI KING PRAWN 13.45
King Prawn delicately spiced by marinating then barbercued in a tandoori oven

TANDOORI MIXED GRILL 11.95
Chicken tikka, lamb tikka, sheek kebab, tandoori chicken, served with naan bread

PANSHEE TANDOORI SPECIAL 16.95
An assortment of tandoori specialities. King prawn, lamb chops, chicken tikka, lamb tikka, sheek kebab, tandoori chicken, served with naan bread and chips

SHASHLIK
Tender pieces of chicken or lamb marinated in spices, skewered with onions, tomatoes, capsicum and mushrooms
Chicken 8.95 | Lamb 9.95

HASH TIKKA DELUXE 10.95
Duck in kashmiri spice, grilled with capsicum, onions, tomato and mushrooms

TANDOORI LAMB CHOPS 10.95
Lamb chops with a special blend of spices

KING PRAWN SHASHLIK 13.95
King prawns marinated with herbs and spices then finely skewered with onions, tomatoes and mushrooms

CHICKEN TIKKA KEBAB 8.95
Served with naan bread

SET MEALS

SET MEAL FOR TWO 34.95

Starters: Panshee's Platter
Main: Chicken Tikka Masala | Gosht Shak
Side Dishes: Mushroom Bhaji | Hari Sheem
Rice: Pilau Rice & Keema Rice
Naan: Choice of Naan

SET MEAL FOR FOUR 65.95

Starters: Popodom & Chutney
Lamb Tikka | Chicken Tikka
King Prawn Pakora | Onion Pakora
Main: Chicken Jal Jala | Butter Chicken
Makhani | Lamb Rogan | Prawn Pathia
Side Dishes: Shak Aloo | Mattar Paneer | Bhindi Satha
Rice: Pilau Rice & Special Rice
Naan: Garlic Naan & Peshwari Naan

VEGETARIAN SET MEAL FOR 2 (VE) 31.95

Starters: Vegatable Somosa | Chana Choley
Main: Mushroom Bhuna | Shak Aloo
Side Dishes: Tarka Dhal | Vegetable Bhuna
Rice: Boiled Rice, Onion Fried Rice
Naan: Tandoori Roti or Chapatti

Signature | DISHES

PANSHEE BAHAR (N) 7.95
Chicken breast cooked in coconut, fresh cream and garnished with nuts and coriander

PANEER TIKKA BALTI 8.45
Indian Cheese cooked balti style with onion and pepperoni

MAHARAJA BHUNA
Grilled chicken or lamb with mincemeat cooked in garlic, ginger, fresh herbs and spices
Chicken 8.45 | **Lamb** 9.95

PANSHEE ALOO
Chicken or Lamb with potatoes, garlic,tomato, medium spiced
Chicken 8.45 | **Lamb** 9.45

HASH KARAI 10.95
Spicy hot duck slices with green chillies, pickled onion, cherry tomatoes and capsicum

PANSHEE JHINGANIA 12.95
Hot spiced king prawn cooked in a special sauce with cinnamon cardomon

HYDERABADI
A rich dish with tangy spice, fresh cream, yoghurt, tomato, garlic, ginger in bay leaf, cinnamon and clove
Chicken 7.95 | **Lamb** 8.95

CHICKEN SALI 8.45
Grilled chicken cooked with spicy sauce, lavishly garnished with apricot and potato straw

KING PRAWN PASSANDA (N) 12.95
Prepared in yoghurt, based with crushed almond, coconut, fresh cream and white wine

TANDOORI CHICKEN MASALA (N) 8.45
Tandoori chicken in masala based spices cooked with almond coconut and fresh cream, garnished with coriander and nuts

SHAK BALTI
Chicken or Lamb tikka cooked with spinach in a special blend of spices
Chicken 8.95 | **Lamb** 9.95

HANDI CHICKEN 8.45
Chicken cooked with onions, garlic, ginger, herbs and spices, Medium or hot spiced

CHICKEN SHAKUTI 7.95
Hot spices tandoori chicken simmered with tomato, coconut cream, herb and exotic spices

CHICKEN KARAI 7.95
Chicken tikka in hot sauce, cooked with green chillies, pickle onion and capsicum

CHICKEN PALAK PANEER 8.45
Chicken cooked with spinach and cheese

NEHARI
Cooked with garlic, ginger in yoghurt, with onion, tomatoes, lahuri style, medium or hot
Chicken 7.95 | **Lamb** 8.95

LAMB CHOP BHUNA 10.95
Marinated in special spice, garlic, cumin, onion and tomato

SHASHLIK BALTI
Chicken or Lamb marinated in spices, skewered with onions, tomatoes, capsicum, cooked with garlic, ginger in a Balti sauce
Chicken 10.45 | **Lamb** 11.95

BUTTER CHICKEN MAKHANI 7.95
With crushed almonds, bay leaf, clove, cinnamon, garlic, ginger, butter and fresh cream

GARLIC CHILLI CHICKEN 8.45
Boneless Tandoori chicken cooked with fresh garlic, ginger, green chilli Panshee style

CHICKEN TIKKA BALTI 7.95
Grilled chicken with garlic, onion, capsicum, ground spices and Khyber paste

DESI CHICKEN 10.95
Pieces of tandoori chicken (on the bone) cooked with fresh garlic, ginger, green chilli, bay leaf, cinnamon, ground spices, garnished with coriander, dish from bengal

KORAI CHICKEN DALL 8.95
Chicken with lentils, garlic, ginger, ground spices, garnished with coriander

GOAN
Marinated in lime juice, tamarind, garlic, cooked with onions, green chilli and coconut milk
Chicken 7.95 | **Lamb** 8.95

FISH FRY TAWA 10.45
Tilapia fish, fresh yoghurt, garlic, ginger, finely sliced onions tossed with coriander and fresh green chillies. Served sizzling!

FISH JALFREZI 9.95
Tilapia fish, chunky onion, capsicum & tomatoes, fresh coriander & green chillies, cooked in a thick hot sauce

SHATKORA
Cooked to maximise the shatkora, vitrus fruit flavour, with garlic, ginger and spices
Chicken 8.95 | Lamb 9.95

KOCHI CHICKEN 7.95
Grilled chicken breast pieces specially prepared by our chef

NASHILA BADAMI (N)
Cooked with ground almonds, fruits, white wine, fresh cream
Chicken 7.95 | Lamb 8.95

CHICKEN CHINGRI RAZIA 8.95
Chicken and prawn cooked with pineapple and ground spices

CHICKEN MODHU WALA (N) 7.95
Chicken pieces, cooked with coconut, fresh cream and honey

KING PRAWN TARKA TAWA 13.95
King prawn in fresh yoghurt, garlic, ginger, coriander, whole green chillies

JAL JALA
With roasted ground red chillies, coriander seeds, cumin, fenugreek, finished with fresh garlic and coriander
Chicken 8.45 | Lamb 9.45

ROSHUN-E-NAZAKATH
A luxurious dish for those who love hot chillies and garlic
Chicken 8.45 | Lamb 9.45

CHICKEN MASALLAM (N) 8.95
Boneless tandoori chicken cooked with mince meat, garlic, ginger, herbs and spices. With egg on top

ROSHUN BALTI MIRCH
Very highly recommended dish with Khyber paste and cooked with fresh garlic, green chillies, fresh coriander
Chicken 8.45 | Lamb 9.45

CHEFS SPECIALS

TANDOORI KING PRAWN MASALA (N) 12.95
In Kashmiri paste and then cooked in a masala sauce

ROSHUN DARJEELING 7.75
Chicken pieces with garlic in a medium spiced sauce with deep fried onion & capsicum

TIKKA MASALA (N)
Butter, ground dried nuts, masala sauce
Chicken 8.95 | Lamb 9.95

CHICKEN TARKA TAWA 10.95
Cooked with fresh yoghurt, garlic, ginger, coriander, whole green chillies

BALTI MIX MASALA 8.95
Chicken, lamb and prawn delicatley cooked in Khyber spices

CHICKEN BADAMI PASSANDA (N) 7.95
A very creamy dish of chicken, prepared in coconut, fresh cream, with white wine, garnished with nuts

JALFREZI
Chicken in green chillies, garlic, capsicum, onions, tomatoes, in this sharply spiced dish
Chicken 8.45 | Lamb 9.45

TRADITIONAL DISHES

KORMA
A delicate preparation of curd, cream and spices to produce a very mild, creamy dish

KASHMIRI
A mild flavoured dish cooked with herbs and spices in cream and selected fruits

PATHIA
Hot, sweet & sour flavoured dish, highly recommended for those who like it a bit spicy!

DHANSAK
A Beautiful combination of spices with lentils, pineapple, lemon juice and herbs. A sweet, sour and hot taste

CURRY
Medium, Madras & Vindaloo Hot: a popular curry cooked with hot spices to produce a very sharp flavoured sauce

ROGAN
A medium dish with onions, herbs and finally garnished with specially cooked tomatoes, garlic and fresh coriander

BHUNA
Medium spicy, well cooked with thick gravy and tomatoes

Chicken	7.25
Gosht	7.45
Prawn	6.95
Chicken Tikka	7.95
Gosht Tikka	8.95
King Prawn	12.95
Fish	8.95
Vegetable (V)	6.95

SAAG
A very popular dish cooked with spinach, garlic, fresh herb in a medium spiced sauce

Chicken	7.95
Gosht	8.45
Prawn	7.95
Chicken Tikka	8.45
Gosht Tikka	8.95
King Prawn	12.95
Fish	9.25
Vegetable (V)	6.95

VEGETARIAN DISHES

CRISPY OKRA (VE) 8.45
Okra butter fried with onions, tomato and capsicum

BABY AUBERGINE BHUNA (VE) 6.95
Cooked with cinnamon, cloves, chilli, onion, tomato and capsicum

MUSHROOM KARAKI (VE) 6.95
Mushroom cooked with capsicum, tomato in luxurious spices

MAKHANI DELUXE (V) 6.95
Cheese cooked with capsicum, potatoes, mustard seed, tomato, onion, fresh cream

VEGETABLE LUHARI (VE) 6.95
Luxurious selection of mixed vegatables cooked in its own style

BALTI SHAK ALOO PANEER 7.45
Spiced spinach in potato and cheese, cooked Balti style

PANEER ALOO MIRCH (V) 6.95
Garlic potato, cheese and green chillies, cooked Panshee style

VEGETABLE JAL FRAJI (VE) 6.95
Mixed vegatable in green chillies, garlic, capsicum, onions, in this sharply spiced dish

BIRYANI DISHES

Cooked with Deradun basmati rice, butter, spices and served with a curry sauce

PANSHEE'S SPECIAL BIRYANI (N) 10.95
Prepared with chicken, meat, mushroom, fruits, almonds, finished with an omelette

CHICKEN OR LAMB BIRYANI
Tender chicken or lamb cooked with basmati rice and special herbs and spices
Chicken 8.95 | Lamb 9.95

MIX BIRYANI 10.95
Prepared with chicken, prawn and meat, finished with an omelette

MAHARAJA BIRYANI 10.95
Chicken or Lamb tikka pieces cooked with mincemeat, finished with an omelette

CHICKEN TIKKA BIRYANI 9.95
Chicken tikka pieces with basmati rice and special herbs

TANDOORI CHICKEN BIRYANI 9.95
Tandoori chicken pieces with basmati rice and special herbs

GOSHT TIKKA BIRYANI 10.95
Lamb pieces with basmati rice and special herbs

KING PRAWN BIRYANI 12.95
King prawn cooked with basmati rice with special herbs and spices

PRAWN BIRYANI 9.95
Prawn cooked with basmati rice

VEGETABLE BIRYANI 7.95
Selection of special vegetables with basmati rice

MUSHROOM BIRYANI (VE) 7.24
Mushroom cooked with basmati rice

SIDE DISHES

VEGETABLE BHUNA (VE) 3.45
Vegetables cooked with herbs and spices

SATHA BHUNA (VE) 3.45
Mushrooms cooked with herbs and spices

ALOO PANEER (V) 3.45
Baby potatoes cooked with homemade cheese

SHAK PANEER (V) 3.45
Spinach cooked with homemade cheese, with herbs and lightly spiced

HARI MIRCH SHEEM (VE) 3.45
Green beans cooked with green chillies and selected spices and herbs

BHINDI SATHA (VE) 3.45
Okra and mushroom cooked with coriander and fenugreek

ONION BHAJI (V) 2.95
Sliced onion in a spicy batter, deep fried

SHAK ALOO (VE) 3.45
Spinach cooked with potatoes with special herbs and spices

CHANA BHUNA (VE) 3.45
Chick peas cooked with herbs and spices

BOMBAY ALOO (VE) 3.45
Potatoes cooked with herbs and spices

MATER PANEER (V) 3.45
Peas with homemade cheese, medium spiced

TARKA DALL (VE) 3.45
Lentils prepared with butter and garlic

PANEER ALOO SHAK (V) 3.45
Baby potatoes in spinach and cheese, with a thick spicy sauce

CONTINENTAL DISHES

All these dishes are served with chips and salad

SIRLOIN STEAK 9.95
With onions, tomatoes , peas and mushrooms

FRIED CHICKEN 6.95
Deep-fried without any spices

FRIED SCAMPI 7.95
Crunchy breaded scampi

CHOICE OF OMELETTE 7.45
Choice of plain egg omelette or mushroom and tomato omellete

CHICKEN NUGGETS 6.95
Crunchy breaded nuggets

KIDS MENU

All these dishes are served with chips and salad

FISH FINGERS	4.95
CHICKEN TIKKA	4.95
SCAMPI	5.25
CHICKEN NUGGETS	4.95
CHICKEN KORMA	6.25
CHICKEN TIKKA MASALA	6.25

RICE | EXTRAS

BOILED RICE (VE) 2.55

PILAU RICE (V) 2.95
Saffron fried rice

KEEMA RICE 3.45
Fried with mincemeat

VEGETABLE RICE (V) 3.25
Fried with mixed vegetables

CHANA RICE (VE) 3.25
Fried with chick peas

SPECIAL RICE 3.45
Fried withs eggs and peas

BADAMI RICE (VE)(N) 3.25
Fried with nuts

SAG RICE (VE) 3.25
Fried with spinach

HOMEMADE BREADS

NAAN (V) 2.55
Unleavened bread fresh baked in clay oven

KULCHA E LASSON (V) 2.95
Leavened bread filled with cheese and onion

KEEMA NAAN 2.95
Leavened bread filled with spicy minced meat

GARLIC NAAN (V) 2.95
Leavened bread filled with fresh garlic

GARLIC & CHILLI NAAN 3.25
Leavened bread filled with fresh garlic and chilli

PESHWARI NAAN (V)(N) 2.95
Leavened bread filled with almond and coconut

PARATHA (VE) 3.75
Multi layered bread

PURI (VE) 1.55
Light fluffy bread deep fried

TANDOORI ROTI (VE) 2.45
Unleavened whole wheat bread baked in a clay oven

CHAPATTI (VE) 1.45
Thin soft whole wheat bread

ONION RICE (VE) 3.25
Fried with onions

LEMON RICE (VE) 3.25
Fried with lemons

COCONUT RICE (VE)(N) 3.25
Fried with coconut

ROSHUN CHILLI MUSHROOM (V) 3.75
Fried mushrooms, chilli, lightly spiced and garlic

MUSHROOM RICE (VE) 3.45
Fried with mushrooms

CHIPS 2.50
Fried with mushrooms

SPICY CHIPS 3.45
Chips cooked with onion and light spices

CHOICE OF RAITHA (V) 1.95
Yoghurt with either cucumber or onions