



## SMALL PLATES

### STARTERS

Poppadum	£ 1.25
Pickle Tray	£ 1.95
Dal Shorba 	£ 5.95
<i>Tomato and red lentil soup served with cumin bread</i>	
Paneer Tiranga Tikka	£ 6.25
<i>Paneer stuffing with mint and raisins, marinated with chef special spices finished in tandoor</i>	
Punjabi Samosa	£ 5.25
<i>Shortcrust pastry pockets stuffed with potato and peas and deep fried</i>	
Mushroom Lajawab 	£ 5.95
<i>Flat mushroom marinated with lemon and garlic topping with peppers and cheese</i>	
Onion Bhaji  	£ 4.95
<i>Fritters made with slice onion, potatoes, coriander mix with spices and gram flour</i>	
Jodhpuri Tandoori Aloo	£ 5.95
<i>Stuffed whole potato with spice mixture and marinated, cooked in tandoor</i>	
Buff Vada	£5.95
<i>Spiced potato &amp; coconut dumpling mixed with raisins and spices, deep fried</i>	
Paneer Roll	£ 5.95
<i>Punjabi spring roll stuffed with vegetables and paneer.</i>	
Chapien Lucknowi	£ 6.95
<i>Lamb chops marinated in Lucknowi spices cooked over charcoal</i>	
Kakori Seek Kebab	£ 5.95
<i>Mince lamb with finely chopped onions, chillies, corrainder, ginger and garlic with special finished in tandoor</i>	

Signature dish



Spice level



Gluten free



Dairy free



Vegan



Food allergies and intolerance:- Please speak to a member of team if you have any specific dietary requirements.



## SMALL PLATES

### STARTERS

- |   |              |
|---|--------------|
| <b>Meat Samosa</b><br><i>Shortcrust dough pockets stuffed with lamb mince and chef special spices.</i>  | £ 5.95       |
| <b>Punjabi Chicken Tikka</b><br><i>Chicken breast chunks marinated in hung yogurt, ginger garlic paste and spices cooked in tandoor</i>   | £ 5.95       |
| <b>King Prawns Goan Tandoori</b><br><i>Prawns marinated with spiced hung yogurt cooked in tandoor with onion, peppers and served with sauce</i>   | £ 7.95       |
| <b>Bengali Salmon Tikka</b><br><i>Marinated in Bengali spices and finished in tandoor</i>   | £ 7.95       |
| <b>Fish Ambala Shahi</b> <br><i>SePangash fish marinated with gramflour, egg and chef special spices</i>                           | £ 6.50       |
| <b>Seared Scallops</b> <br><i>Marinated in saffron &amp; curry powder, served with coulis and draped shallots, tamarind grapes</i> | £ 8.95       |
| <b>Rajasthani Seabass</b><br><i>Marinated with chef special spices and cooked in pan</i>  | £ 7.95       |
| <b>Mix Platter - Meat/Veggie</b><br><i>Selection of special non vegetarian starters. cooked in tandoor</i>  | £ 6.95/ 5.95 |

### CHAAT CHATORI

- |   |        |
|---|--------|
| <b>Gol Gappa</b><br><i>Semolina balls, potato &amp; spice filled, flavored spiced water</i>           | £ 5.95 |
| <b>Dahi Papdi</b><br><i>Papdi topped with chopped onion, boiled potatoes, sweet curd and chutneys</i> | £ 5.50 |

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## SMALL PLATES

<b>Aloo Chaat</b> <i>Fried potato chunks served with flavoured yogurt, spices and chutneys topped with onions</i>	£ 4.95
<b>Aloo Chana Chaat</b> <i>Fried potato chunks &amp; chick-peas with flavoured yogurt, spices and chutneys topped with onions</i>	£ 5.50
<b>Chicken Tikka Chaat</b>	£ 6.95

### True Taste of North India

<b>Non Veg Thali</b>  <i>Mango Lassi, Poppdum, Pickel Salad, Chicken Tikka, Fish Ambala Lamb Curry, Chicken Curry Dal Tadka, Naan &amp; Rice Finish With Indian Sweets</i>	£ 16.95
<b>Veg Thali</b>  <i>Mango Lassi, Poppdum, Pickel Salad, Paneer Tiranga Tikka, Paneer Roll, Onion Bhaji, Paneer Curry, Subzdumpukt, Dal Makhni, Dal Tadka, Naan &amp; Rice Finish With Indian Sweets</i>	£ 15.95

### Naughty Monkeys

<b>Chicken Nuggets &amp; Chips</b>	£4.95
<b>Fish Fingers &amp; Chips</b>	£ 4.95

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## LARGE PLATES

### SIZZLERS

Sizzler from Clay Oven £ 17.50

*Selection of starters like chicken tikka, lambseek  
chicken seek meat samosa or salmon served with dips*

Vegetarian Sizzler from Clay Oven £ 15.95

*Selection of vegetarian starters like paneer tikka, samosa,  
mushroom lajawab, onion bhaji, tandoori aloo served with dips*

### WEIGHT WATCHERS

Grilled Butterfly Chicken £ 11.95

*Served with garden salad and house dressing*

Pan Fried Salmon, COD or Seabass £ 12.95

*Served with garden and house dressing*

Greek Cheese Salad £ 10.50

*Served with garden salad and house dressing*

### CLASSIC FAVOURITES

**KORMA, BHUNA, MADRAS VINDALOO,  
DOPIAZA, PATHIA, JALFREZI(Contains egg), -  
CHOOSE YOUR MAIN**

CHICKEN £11.95

LAMB £12.95

VEGETARIAN £ 9.95

KING PRAWN £ 13.95

dish  Spice level  Gluten free  Dairy free  Vegan 

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## MAIN COURSE

### NON VEG

<b>Butter Chicken</b> <i>Tomato based with mildly spiced curry finish with hone &amp; cream</i>	£ 10.95
<b>Murg Achari</b>  <i>Chicken chunks in onion &amp; garlic sauce spiced with indian pickles</i>	£ 10.95
<b>Kadai Chicken</b>   <i>Diced chicken with ginger garlic paste, crushed corrainder, chillies &amp; fresh herbs and species</i>	£ 11.50
<b>Chicken Lahori</b>   <i>Cooked with yogurt, lahori spices, onion tomato, pickled chillies, olives and fresh corrainder</i>	£ 11.50
<b>Chicken Balti</b>  <i>Cooked with fresh garlic, ginger, tomato, chillies and finished with Balti spices and herbs</i>	£ 11.50
<b>Chicken Chettinad</b>   <i>Coconut based sauce with rich depth of flavours and high notes in every bite</i>	£ 11.50
<b>Chicken Tikka Masala</b>  <i>Chicken tikka cooked with ginger garlic and chillies</i>	£ 11.95
<b>Chicken Lababdar</b>  <i>Chicken cooked in a rich Mughlai gravy with tomato, butter</i>	£ 10.95
<b>Lal Maas</b>   <i>Marinated lamb chunks with Rajasthani red chillies &amp; spices cooked with onion, tomato</i>	£ 12.95
<b>Rara Gosht</b>  <i>Lamb chunks &amp; minced lamb cooked with ginger, garlic paste, fresh spices in tomato, onions</i>	£11.95
<b>Hydrabadi Keema Mutter</b>   <i>Minced lamb curry cooked with peas, potato, ginger garlic paste &amp; spices</i>	£11.50

Signature dish



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## MAIN COURSE

### NON VEG

<b>Kashmiri Lamb Rogan Josh</b>  <i>Hot &amp; spicy slow cooked lamb curry</i>	£ 11.95
<b>Lamb Shank Dumpukht</b>  <i>Braised in rum, onion, yogurt, saffron &amp; finish with Touch of mint</i>	£ 14.95
<b>Lamb KolhaPuri</b> - Very Spicy <i>Lamb chunks cooked with onions and kolhapuri spices</i>	£ 12.95
<b>Machar Jhol</b>  <i>Haddock cooked with mustard curry leaves, tomatoes, ginger garlic chillies &amp; Bengali spices</i>	£ 12.95
<b>Goan King Prawn Curry</b>  <i>Marinated prawn cooked with onions, green chillies, tamarind, coconut milk &amp; roasted spices</i>	£ 12.95
<b>Punjabi Cod Masala</b>  <i>Marinated cod cooked in pan with onion, pepper in with Punjabi sauce.</i>	£ 12.95
<b>Salmon Kerela Curry</b>  <i>Salmon tikka cooked with kerelan spices</i>	£12.95

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## MAIN COURSE

Aloo Palak £ 9.95  
*Potato Cook With Spinach Finesh With Chef Special Spices*

Bombay Aloo £ 8.95  
*Fried Potato Cook With Rice Onion & Pepper*

## RICE & BREADS

Choice of Basmati Rice £ 3.50  
*Boiled / Pulao / Keema / Veg Rice / Garlic Rice / Egg Rice/Jeera RiceSaffron* £ 4.00

Dumpukht Biryani  £13.95  
*Choice of biryani (Chicken, Lamb) served with curry sauce.*

Prawn Biryani  £14.95

Tandoori Roti £ 2.25

Traditional Nan £ 2.50

Garlic And Corrainder Nan £ 2.95

Lacha Methi Paratha £ 3.50  
*Layered bread topped with fenugreek leaves*

Kulcha £ 4.50  
*Keema, potato or onion stuffed bread*

Garlic & Cheese Naan £ 4.50

Peshawari Naan £ 4.50

Chips £ 3.25

Salad £ 3.25

Raita £ 2.95  
*Spiced Yogurt Dip With Chopped Cucumber  
Crushed Cumin Seeds & Fineshed With Fresh Coriander*

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## MAIN COURSE

### VEG

<b>Dum Aloo Benarsi</b> 	£ 9.50
<i>Spicy paneer stuffed potato cooked in buttery sauce</i>	
<b>Matar Paneer</b> 	£ 9.95
<i>Green peas, paneer cooked with spices, onion, tomato</i>	
<b>Matar Malai Mushroom</b> 	£ 9.95
<i>Green peas, mushroom and cream cooked with spices</i>	
<b>Subz Dumpukht</b> 	£ 9.50
<i>Mixed vegetables with yogurt, fenugreek leaves and spices</i>	
<b>Kabuli Chole Masala</b>   	£ 9.50
<i>Chickpeas with whole spices cooked with tomato and onion</i>	
<b>Paneer khurchan</b>  	£ 9.95
<i>Indian cheese tempered with ginger garlic paste, tomatoes and finished in makhana sauce</i>	
<b>Shahi Paneer</b> 	£ 9.95
<i>Tomato based rich sauce cooked with Indian cheese</i>	
<b>Paneer Tikka Masala</b>	£ 10.95
<i>Grilled paneer cubes cooked with onions, tomatoes &amp; Punjabi spices</i>	
<b>Saag Paneer</b>  	£ 9.95
<i>Paneer Cooked with blanched spinach, rocket, garlic, cinnamon, mustard leaves finished with yogurt</i>	
<b>Aloo Gobi Masala</b>   	£ 9.50
<i>Potato, cauliflower cooked with tomato, fresh corrainder, chillies, selected spices and herbs</i>	
<b>Dhaba Dal</b>   	£ 10.95
<i>Punjabi dhaba dal style laced with aroma of ghee and spices</i>	
<b>Dal Panchmel</b>   	£ 9.50
<i>Mix of fine different lentils cooked together, with onion, garlic, tomato and spices</i>	
<b>Dal Makhni</b>  	£ 9.95
<i>Punjabi style creamy flavorful, mildly spiced dal</i>	

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