



FIRST COURSES

HOT CHILLI FISH

Fresh pieces of cod tossed in a piquant chilli sauce

CHICKEN TIKKA OR MALAI TIKKA

Tender pieces of chicken breast in a spicy marinade cooked over charcoal in our tandoori oven
Malai is mild and extremely tender

TANDOORI GARLIC MUSHROOMS

Subtle spicy delicacy.
Whole fresh mushrooms coated in a spicy garlic mix and cooked with cheese, peppers and onions

ONION BAHJI

Deep fried onions in Anoki style batter
The secret is to cook them fresh and quickly, we do!

PANEER SHOLAY

A perfect balance of flavours. Hot Indian cheese spiced and barbecued with onions, peppers and herbs

LAMB CHOPS

A spicy sensation.
We coat our lean chops in our special marinade and cook over charcoal until tender and slightly crisp

SPICY GARLIC LAMB

A tender fusion of flavours.
Lamb cooked in our special garlic spicy sauce with chunky peppers and onions

TANDOORI KING PRAWN OR SALMON

Large king prawns marinated and barbecued or
fresh salmon cooked in our tandoor

Papadums & Pickles will be served at £1.50 per person

Optional 10% service charge will be added to your bill

Food Allergies & Intolerance

Please speak to a member of staff when making an order for details of the ingredients in your meal, thank you



MAIN COURSES

MIRCH MASALA CHICKEN

An exquisite indulgence of chicken, herbs, spices, ginger, garlic and fresh coriander. A firm favourite with all our staff
Choose from breast or thigh meat

KING PRAWN KARAHAI or BUTTER MASALA

Fresh king prawns cooked quickly in an open pan with chunky peppers, mushrooms, onions and fresh spices or a rich authentic creamy sauce

CHICKEN MAKHANI or CHICKEN TIKKA MASALA

One of our chefs signature dishes. Tender chicken cooked in a creamy tomato sauce and infused with spicy flavours

DESI LAMB or CHICKEN

Lean lamb off the bone or chicken tikka in a rich medium spicy sauce
A very authentic dish

TANDOORI CHICKEN TIKKA (OFF THE BONE)

The secret is quality, fresh chicken marinated in the morning and cooked to order in our famous tandoori oven.
Succulent and piquant, served with crisp salad and vegetable curry

GOAN SEA BASS CURRY or BUTTER MASALA

For all lovers of fish. Fresh sea bass fillet tossed in a blend of green chillies, cumin, ginger paste, tamarind and coconut milk or a creamy flavourful masala sauce.

MACHALLI KA SALAN (CURRY LEAF COD)

A beautifully balanced dish of fresh flavours. Aromatic curry leaves, moist tender pieces of cod, an intriguingly spiced sauce
How is each flavour preserved? Chef only knows

CHICKEN or LAMB SAAG

Our chefs favourite. Lean lamb or chicken infused with spices and cooked in fresh spinach. In the best rich but healthy tradition

CHICKEN JALFREZI

Traditionally spicy chicken Jalfrezi cooked with fresh green chillies, onion, tomatoes and peppers

LAHOORI GOHST or MURGHI (ON THE BONE)

Lamb or chicken curry as you have never tasted! Marinated and cooked on the bone in a sensational sauce until tender and mouth watering

WE ARE HAPPY TO COOK ANY OTHER DISH WHICH MAY NOT BE ON THE MENU BUT AT BUSY TIMES THERE MAY BE A SLIGHT DELAY



PURE VEGETARIAN DISHES

We have a reputation for our vegetarian cuisine. Our approach is subtlety, freshness and balance.

Served as a Main Course for £17.95 or as an accompanying dish for £9.95

SAAG PANEER or ALOO

Local Indian cheese or potatoes lightly cooked with fresh spinach in our own blended spices. Beauty in its simplicity

PANEER MAKHANI or PANEER KARAH

A rich creamy dish of Indian cheese in a smooth creamy sauce or an authentic onion sauce with peppers

TARKHA DAHL or DAHL MAKHANI

A classic spicy lentil dish from Southern India, subtle and aromatic or our own recipe of spiced black lentils with a smooth texture and real depth of flavour

BINDI (OKRA) or BANGAN (AUBERGINE)

Fresh Okra or Aubergine cooked in our home style recipe that speaks for itself

VEGETABLE KARAH

Mixed vegetables in a traditional onion based sauce

1 COURSE £28.95pp

2 COURSES £36.95pp

Choose any Main Course

Choose any Starter & Main Course

£54.95 inclusive of all food and drink (T&C's apply) All served with unlimited Pilau Rice, Plain Naan & Garlic Naan
Gold card holders receive 25% off set meal prices.

SPECIALITY BREADS FROM OUR OVEN

Plain Nan
Cheese Nan
Garlic Nan
Peshwari Nan
Cheese & Chilli Nan
Tandoori Roti

RICE SELECTION

Pilau Rice
Boiled Rice
Mushroom Rice