

CURRY NIGHT MENU

*NOT APPLICABLE WITH ANY OTHER OFFERS. SERVING FROM 4:30 PM - 10 PM ON SATURDAY'S NIGHT ONLY

£15.99 PER PERSON*
2 COURSE MENU

£16.99 PER PERSON*
3 COURSE MENU

-STARTERS-

ONION FRITTERS (V, VG, DF, GF, NF)

Sliced onions mixed with spices and gram flour, deep-fried. Served with signature yogurt mint sauce.

VEGETABLE SAMOSA (V, VG, DF, NF)

Traditional Indian snack filled with lightly spiced vegetables. Served with signature yogurt mint sauce.

PANEER TIKKA (indian cottage cheese) (V, M, GF)

Grilled spiced cottage cheese skewers with bell peppers & onions. Served with signature yogurt mint sauce.

SEEKH KEBAB (lamb mince skewers) (NF, GF)

Spiced lamb marinated with chillies, ginger, garlic. Served with signature yogurt mint sauce.

SPICY TANDOORI BUTTONS (V, GF, NF, M)

Fresh mushrooms marinated in a blend of aromatic spices and roasted to perfection. Served with our signature yogurt mint sauce.

CHICKEN WINGS (DF,GF,NF)

Chicken coated with spiced BBQ sauce

-DESSERTS-

GULAB JAMUN WITH ICE CREAM

Deep-fried dough balls soaked in syrup, served with vanilla ice cream.

STICKY TOFFEE PUDDING

Served with caramel sauce and vanilla ice cream.

FRUIT CRUMBLE

Served with custard.

CHOCOLATE BROWNIE

Served with raspberry compote and vanilla ice cream.

-MAINS-

DESI CHICKEN CURRY (GF, M)

Traditional bone-in chicken curry cooked with its own stock and aromatic whole spices.

LAMB CURRY MASALA (GF, NF)

Authentically cooked lamb curry with ginger and garlic. (May contain bone)

LAAL MAAS (FLAMING HOT RAJASTHANI LAMB CURRY) (NF, GF, DF)

Authentic spicy lamb curry with a burst of red chillies. (May contain bone)

BUTTER CHICKEN / BUTTER PANEER (N, GF)

Tandoori roasted chicken or paneer simmered in sweet and tangy tomato-cashew nut gravy.

CHICKEN TIKKA MASALA / PANEER TIKKA MASALA (indian cottage cheese) (GF,NF)

Famous creamy tomato spiced curry — choice of chicken or paneer.

METHI CHICKEN / METHI PANEER (GF, NF,

Famous creamy tomato spiced curry infused in fenugreek leaves choice from chicken or paneer.

GOAN FISH CURRY (N,GF,M)

A costal favourite, fragrant coconut curry with a tangy & spicy taste bursting with traditional flavours

SPICE KADAI DISH-[MUSHROOM (V,GF,DF) / PANEER (V,GF) / CHICKEN (GF)

Our Indian kadai Dish of your choice tossed with capuccino & onion in aromatic special

GARLICK YELLOW LENTILS (DAL TADKA) (V, VG, GF, DF, NF)

Yellow lentils sautéed with chopped masalas & spices.

BLACK LENTILS (DAL FRY/DAL MAKHANI) (V, GF, NF)

Slow-cooked lentils made with famous spices of india finished with butter

MIXED VEGETABLE IN LIGHT MASALA (V,VG,GF,DF)

Seasonal vegetables cooked in a light blend of Indian spices.

Upgrade your 2 course Meal to 3 courses by JUST £1 to enjoy any of your dessert!

All mains are served with plain basmati rice and half naan bread, add £1 for jeera rice ,Indian veg stir-fried rice, chicken or egg Plain naan (add £1 for garlic/cheese/chilli ,butter)

V - VEGETARIAN / VG - VEGAN / GF - GLUTEN FREE / DF - DAIRY FREE / NF - NUT FREE / M - MUSTARD

* PLEASE INFORM OUR STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING. *