

To Begin

Punjabi Spiced Cod deep fried in batter served with mango & mint chutney	£ 7.50
Seared Scallops with a coconut and ginger sauce	£ 8.25
Chicken Kebabs served with melted cheese and sweetcorn	£ 6.25
Home Smoked Lamb Kebabs served with a cucumber yoghurt	£ 6.95
Spiced Stir Fried Queenies garlic sauce, fresh herbs, spiced with chaat masala	£ 6.25
Rabbit Tikka Tender diced rabbit marinated and baked in a clay oven	£ ???
Spiced Aubergine served with deep fried Puri bread	£ 5.15
Chicken Chaat served with Puri Bread	£ 4.95
Garlic Mushrooms cooked with red wine	£5.50
Stuffed Pepper Chicken or Vegetable ~ cooked with spices and herbs	£5.75
Spiced Shrimps garlic sauce, served with Puri bread	£ 4.95
Cheese & Chilli Melt served on Naan bread with olive oil	£ 3.95
Freshly Prepared Soup please enquire for today's recipe	£ 3.95

Classic Starters

Somosa Meat or Vegetable ~ Deep fried savoury pastries with fillings	£ 4.10
Onion Bahji Onions in mild spiced batter, deep fried	£ 3.95
Pakora Chicken or Vegetable ~ With herbs, spices and deep fried with batter	£ 4.10

Tandoori Specialities

	<u>Starter</u>	<u>Main</u>
Tandoori Chicken Tender Chicken marinated in spices and cooked in a tandoor	£ 4.50	£ 8.75
Chicken Tikka Marinated diced chicken barbecued in a clay oven	£ 4.30	£ 8.50
Lamb Tikka Tender diced lamb marinated and baked in a clay oven	£ 4.95	£ 9.15
Tandoori King Prawn King Prawn seasoned with mustard and whole condiment	£ 7.75	£14.95
Mixed Tandoori An assortment of kebabs & tikkas	£ 6.15	£11.75

Main Courses

(As these dishes are slightly more complex please allow a little extra time)

Seared Scallops With coconut and ginger sauce, served with steamed rice		£18.50
Spice Crusted Monkfish With tomato and lemon sauce, served with steamed rice		£17.95
Seared Seabass Fillet With fenugreek sauce served with steamed rice		£17.50
Hot South Indian Chicken Curry Boneless diced chicken, cooked with dried red chillies, mixed spices, curry leaves and coconut milk, served with steamed rice		£13.95
Chicken Paneer Kofta Medium spiced, cooked with boneless diced chicken, minced chicken balls and home made cottage cheese, served with Pilau Rice		£12.25
Garlic Chicken Tikka (fairly hot) cooked with tomatoes, peppers, aromatic spices and topped with garlic, served with fried rice.		£11.50
Tandoori Garlic Chilli Chicken Fresh chicken marinated in garlic, chilli and coriander		£ 9.95
Barbecued Half Chicken with a tomato and fenugreek sauce, accompanied by a nan bread		£12.95
Lamb Shank Rogan Josh With Masala mashed potatoes and Pilau rice		£20.50
Rack of Lamb with saffron sauce and served with masala mash		£20.50
South Indian Lamb Curry With pickled spices and Greek yoghurt, served with Pilau rice		£13.50
Rezala Cooked with onion, chopped fresh green chilli, mixed spice and a home made low fat yoghurt which gives the dish a very unique taste	Lamb Chicken	£10.50 £ 9.95

Classic Main Courses

Balti

A wonderful combination of flavours, cooked in a cast iron oak and tossed with capsicum and onion then garnished with fresh coriander and bay leaves

Karahi

A sizzling dish spiced with oriental herbs, garlic and ginger with tomato and green peppers

Jalfrazi

Cooked with green herbs and green chillies (fairly hot)

Masala

Baked in a Tandoori and cooked in exotic herbs and cream

Pasanda

Cooked in a special mild sauce with ground almond and cashew nut

Biriani

Cooked tenderly in Basmati rice and served with a vegetable curry

Chicken

£ 8.95

Lamb

£ 9.75

King Prawn

£13.95

Vegetable

£ 8.75

Bhuna

Medium, cooked with tomatoes and onions with our mixture of ground spice

Dupiaza

Medium, spicy and cooked with onions

Zaal (hot)

Madras or Vindaloo strength

Pathia

Sweet, sour and hot, cooked with onions and tomatoes

Dansak

Sweet, sour and hot, cooked with lentils and pineapple

Sagwala

Medium, cooked with spinach and special herbs

Korma

Very mild and served in a special creamy sauce

Chicken

£ 7.50

Lamb

£ 8.25

King Prawn

£13.50

Vegetable

£ 7.50

Thali

Three different dishes, served with chapathi and rice

Vegetable

£11.50

Meat

£12.95

Seafood

£14.50

Side Dishes

Stir Fried Okra	£ 4.95
Wild Mushroom & Spinach Stir Fry	£ 5.50
Masala Sauté Potatoes	£ 4.95
Black Lentils with Tomatoes & Cream	£ 5.25
Stir Fried Mixed Vegetables	£ 4.50
Spiced Potatoes (tossed in cumin)	£ 4.50
Chick Pea Masala	£ 4.50
Brinjal Bhajee(Aubergine)	£ 4.50
Gobi Bhajee	£ 4.50
Saag Bhajee	£ 4.50
Sag Paneer	£ 4.95
Tarka Dall (spiced lentils)	£ 4.50
Assorted Pickles	£ 1.50
Papadoms	each 80p
Spicy Papadoms	each 90p

Rice

Steamed Rice	£ 2.50
Pilau Rice	£ 2.95
Lemon Rice	£ 3.50
Special Pilau Rice	£ 3.95
A choice from either ; mushroom, vegetable, peas or minced lamb	

Breads

Nan	£ 2.50
Freshly baked leavened bread	
Garlic Nan	£ 2.95
Leavened bread topped with garlic	
Potato Stuffed Paratha	£ 2.95
Bread Selection (or as an individual choice)	£ 8.95
With a choice of fillings ; dried fruit (and/or)vegetables (and/or) minced lamb	

Dessert Wines

A full description of each wine is available in our wine list

Bin No.

14. Mas Amiel - France		£31.95
	By 125ml Glass	£ 5.95
15. Brown Brothers Orange Muscat & Flora - Australia		£15.95
16. Brown Brothers Cienna - Australia (37.5 cl)		£13.95

Desserts

Warm Chocolate Mousse	£ 6.50
with chocolate ice cream	
Coconut Brûlée	£ 6.50
with coconut ice cream	
Velvety Mango Mousse	£ 5.50
with fresh cream	
Spiced Poached Peaches	£ 5.95
With star anise cream	
Semolina Pudding	£ 6.25
Mango Kulfi (Indian style ice cream)	£ 5.25
Ice Cream or Sorbet Selection	£ 4.75
A selection of flavours, please enquire	

Coffee

Filter Coffee	£ 2.75
Decaffeinated	£ 2.75
Espresso	£ 2.95
Cappucino	£ 3.25
Caffe Latte	£ 4.75
Liqueur* Coffee	from £ 5.50

** If you have a special preference we will be happy to make the liqueur coffee of your choice from our extensive list of spirits & liqueurs.*

Tea

Breakfast Blend	£ 2.75
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Our prices include V. A. T. at the current rate. Service charge is **not** added, however on parties larger than 5 persons and private functions a charge of **10%** will be levied at our discretion.

We do not knowingly serve any foods that contain genetically modified ingredients.

Some dishes may contain or have been in contact with nut extracts.

Please advise your server of any dietary requirements.

We ask that you are considerate of other diners when using mobile phones.