

WINE/DRINKS LIST

House Wines

Chemin Des Dames <i>Vin de Pays du Comté Tolosan - France</i>	(2)	£14.90
With an intense bouquet of peach & apricot flavours with hints of grapefruit	175ml Glass	£3.90
Michel Servin Rouge - France	(B)	£14.90
Ruby red colour with a nose of blackberry, redcurrant & a hint of spice. A well balanced, elegant wine	175ml Glass	£3.90

White Wines

Five Foot Track Chardonnay <i>South Eastern, Australia</i>	(2)	£17.50
A soft buttery chardonnay, with a smooth mouthfeel & a rich fruity finish	175ml Glass	£4.50
Pinot Grigio Malandrino <i>Veneto, Italy</i>	(2)	£17.90
Made using 100% Pinot Grigio this wine displays notes of citrus fruits, with a hint of floral aromas	175ml Glass	£4.50
Fathom's Sauvignon Blanc <i>Marlborough - New Zealand</i>	(3)	£17.90
A well-balanced wine with a fruit-driven palate with a lasting & refreshing finish		
Peter Lehmann Riesling <i>Australia</i>	(2)	£19.50
Fresh lime zest aromas abound, & the equally citrusy palate is crisp, with floral undertones		

Red Wines

Flor del Fuego Cabernet Sauvignon <i>Central Valley, Chile</i>	(B)	£15.90
Fruity flavours of plum and blackcurrant, lifted by subtle green-pepper-like savoury tinges		
Vina Carrasco Merlot <i>Mendoza Valley, Argentina</i>	(C)	£17.90
A smooth, soft Merlot, with ripe aromas of raspberries, plums & cherries	175ml Glass	£4.50
Bantry Bay Pinotage <i>South Africa</i>	(B)	£17.50
Soft & rounded with notes of bramble fruit on the palate		
Cune Crianza <i>Rioja, Spain</i>	(C)	£18.90
Warm, plummy aromas tinged with subtle spice & vanilla		
Five Foot Track Shiraz <i>South Eastern, Australia</i>	(C)	£18.50
A lovely, smooth wine showing notes of plum & dark, berry fruits with a delicate, spicy finish	175ml Glass	£4.60

Rose Wines

Blushmore White Zinfandel <i>Californian</i>	(4)	£18.50
Exciting, juicy & refreshing. Deep blush in colour The palate is packed with ripe strawberry fruit, balanced by crisp acidity	175ml Glass	£4.60

Champagne/Sparkling Wine

Prosecco Corte Alta NV <i>Italy</i>	(2)	£19.90
Delicate and aromatic with a light body & fine bubbles		
Baby Prosecco Corte Alta NV	200ml Bottle	£6.90
Taittinger Champagne <i>France</i>	(1)	£42.00
Well structured, lively Champagne that demonstrates a powerful edge that softens with bottle age		

If a particular vintage or shipper is unavailable, a suitable alternative will be offered. All quality wines on this list have an alcohol content of between 8% & 15% by volume. **Taste Guide:** 🍷 White wines are designated numbers from 1 to 9, with 1 being the driest & 9 being the sweetest. Red wines are designated letters from A to E, with A being the lightest & softest & E being the deepest & fullest.

Draught Beers

Draught Cobra Indian Lager Pint	£4.30	1/2 Pint	£2.30
Draught Kingfisher Pint	£4.30	1/2 Pint	£2.30

Indian Bottled Beers

Cobra	330ml	£3.60
Alcohol Free Cobra	330ml	£3.60
Kingfisher	330ml	£3.60
Tiger	330ml	£3.60
Bangla	660ml	£5.90

Bottled Beers

Budweiser	£3.60
Cider	£3.60
Bitter	Can £3.90

Fruit Juices/Soft Drinks

Lassi (Yoghurt Drink-Sweet, Sour or Salty)	£2.50
Lassi (Yoghurt Drink-Mango)	£2.90
J2O	275ml £2.90
Appletiser	£2.90
Coca Cola/Diet Coke	£2.30
Lemonade	330ml Can £2.30
Still Water	330ml £2.30
Perrier Water	330ml £2.30
Orange/Pineapple Juice	£2.30
Tonic Water	£1.90
Soda Water	£1.90
Bitter Lemon	£1.90
American Dry	£1.90

Spirits

Whisky	£3.20
Southern Comfort	£3.20
Jameson Irish Whisky	£3.20
Brandy	£3.20
Gin	£3.20
Vodka	£3.20
Bacardi	£3.20
Campari	£3.20
Archers	£3.20
Martini (Sweet or Dry)	£3.20

STARTERS

Fish

Prawn Puree 🍷🍷🍷	£5.50
Medium spiced prawn served with fried bread	
Tandoori Sea Bass 🍷 (May contain bones)	£5.90
Fillet of seabass marinated in garlic, ginger, tumeric, ajwan seeds & olive oil	
Tandoori Pangash 🍷🍷	£5.90
Fresh water Bangladeshi fillet of fish tandoori grilled. Served on a bed of vegetables	
Suka King Prawn 🍷🍷🍷	£7.50
Whole king prawns spiced with tamarind, chopped garlic and jaggary. Served with bread	
King Prawn Coconut Fry 🍷🍷🍷🍷	£8.90
Cumin seeds, mustard seeds, black pepper, red chillies, garlic, spring onions, honey, lemon juice, coconut. Served with roti jala (Indian pancakes)	

Meat/Vegetables

Platter for Two Persons 🍷🍷🍷	£12.90
Grilled chicken, lamb, sheek kebab, onion bhaji, stir fried with onion, peppers then drizzled with homemade sweet & spicy sauce & mint yoghurt sauce	
Spicy Chicken Roll 🍷🍷🍷	£5.90
Piece of grilled chicken, stir fried with cheddar cheese, spring onions, chillies, coriander & fenugreek wrapped in a puri	
Kashmir Chat 🍷🍷	£5.50
Chickpeas cooked with tamarind paste, chopped tomatoes, onions, green chilli, garam massala, chat massala & tomato puree (sour and hot)	
Chicken Tikka 🍷🍷	£4.50
Marinated diced chicken, grilled in tandoor	
Sheek Kebab 🍷🍷	£4.50
Spicy minced Lamb grilled	
Tandoori Chicken 🍷🍷	£4.50
Spring chicken marinated in yoghurt, herbs & spices & grilled	
Mixed Kebab 🍷🍷	£6.50
Mixture of chicken tikka, lamb tikka & sheek kebab	
Spinach & Feta Cheese Samosa 🍷🍷🍷	£4.90
Spicy with cumin seeds & green chilli	
Meat Samosa 🍷🍷	£4.50
Triangular shaped pasty, filled with meat	
Onion Bhaji 🍷🍷🍷	£4.50
Slightly spiced & diced, fried	
Dall 🍷	£4.20
Thick lentil soup	

TANDOORI DISHES

Fish

Tandoori Seabass 🍷 (May contain bones)	£14.90
Fillet of seabass marinated in garlic, ginger, tumeric, ajwan seeds & olive oil Served with stir fried potatoes	
Tandoori Pangash 🍷🍷	£14.90
Fresh water Bangladeshi fillet of fish tandoori grilled. Served on a bed of vegetables	
Tandoori Salmon 🍷🍷	£14.90
Salmon delicately spiced & grilled with onion, green pepper & tomato. Unassumingly subtle in taste & enjoyment	

Meat/Vegetables

Chicken or Lamb Tikka 🍷🍷	£8.90
Succulent diced chicken or lamb, marinated in various herbs & spices & barbecued	
Chicken or Lamb Hasina 🍷🍷	£11.90
Spring chicken marinated in yoghurt, herbs & spices & grilled. With onion, green pepper & tomato	
Ponir Shashlik 🍷🍷	£11.90
Grilled home made Indian cheese with green peppers, onions, tomatoes & aubergines	
Tandoori Mixed Grill 🍷🍷🍷🍷	£16.90
Assortment of tandoori chicken, chicken tikka, lamb tikka, sheek kebab & nan	

HOUSE SPECIALITIES - DUCK

Batak Sizzler 🍷🍷🍷	£12.90
Grilled duck, sliced green pepper, onion, medium spiced with honey	
Batak Jalfrezi 🍷🍷	£12.90
Grilled duck, green chilli, green pepper, tomato with mixed herbs	
Batak Rezzella 🍷🍷🍷	£12.90
Grilled duck, mustard paste, balti paste, tomato puree, fenugreek, coriander & a touch of fresh cream with green chilli & fried red pepper	

HOUSE SPECIALITIES - FISH

- Goan Fish Curry** 🍴 £10.90
Boneless fish fillet, red chillies, cumin seed, coriander seed, mustard seed, fenugreek, curry leaves, chopped tomatoes, coconut milk, coconut cream, garam massala, green chillies & tamarind paste
- Prawn Malabar** 🍴 🍴 £10.90
Shrimp, coriander seed, poppy seed, dessicated coconut, capsicum, cherry tomatoes, green chilli, cream & a touch of sugar
- Prawn Baadasha** 🍴 🍴 £15.90
King prawns, garlic, ginger, red peppers, green chillies, fennel seeds, yoghurt, cream, ground almond, chilli powder, garam massala, tomatoes & a touch of sugar
- Korahi King Prawn Sagwala** 🍴 🍴 £15.90
Tandoori grilled king prawn, with chopped tomato, green pepper, coriander & cumin seed. Medium spiced with spinach
- Garlic Chilli King Prawn** 🍴 🍴 £15.90
Yoghurt, lemon juice, red chillies, green chillies, peppers, onions, shahi jeera, & lots of garlic (hot)

HOUSE SPECIALITIES VEGETABLE/CHICKEN/LAMB

- Pipasha Sizzler** (May contain bones) 🍴 🍴 £15.90
Strips of tandoori chicken, lamb tikka, chicken tikka, green peppers, tomatoes, onions all stir fried with fresh authentic spices
- Nomadic Lamb Curry** 🍴 🍴 £15.90
A sumptuous dish of tender lamb shank cooked on the bone to keep the juices & flavour of the meat. Cooked with potatoes, tomatoes & fresh herbs to create layers of taste. The sauce is medium, garnished with fresh coriander
- Lamb Kalimirch** 🍴 🍴 £10.90
Black pepper, sugar, yoghurt, green chilli, coconut milk, fried onion, cumin seed & coriander
- Midnite Special** 🍴 🍴 £10.90
Medium spiced dish with yoghurt, spinach, balti paste & shathkora pickle
Lamb Tikka: £10.90
Chicken Tikka: £10.50
- Chicken Tikka Makhani** 🍴 🍴 🍴 £10.50
Pieces of grilled chicken cooked in tomato puree, garam massala, black pepper, cardamom, cinamon, methi leaves, butter, double cream, sugar, garlic, green chillies, ginger & coriander
- Ponir Makhani** 🍴 🍴 🍴 £10.50
Homemade Indian cheese, tomatoes, almond, sugar, butter, tomato puree, methi leaves, cloves & cinnamon
- Green Lamb Haryali** 🍴 🍴 £10.90
Coconut powder, coriander leaves, green chillies, garlic, poppy seeds, black pepper & fresh mint leaves (hot & spicy dish)
- Lamb Hussaainee** 🍴 🍴 🍴 £10.90
Cumin seeds, mustard seeds, almond paste, green chilli, green pepper, coriander, yoghurt, cream & fresh ginger
- Kodu Lamb** 🍴 🍴 £10.90
Very popular Bangladeshi dish consisting of butternut squash, black pepper, cinnamon, fresh ginger & coriander
- Goan Red Chicken Curry** 🍴 🍴 🍴 £10.50
Cumin seeds, garlic, red chilli, chilli powder, sugar, tamarind & coconut
- Shakooti Chicken** 🍴 🍴 £10.50
Roasted coconut, mustard seed, black pepper, red chilli & ginger. From Goa.
- Achari** 🍴 🍴 £10.90
Hot and sour, green chilli, fresh herb & spices
Lamb: £10.90
Chicken: £10.50
- Gosth Khalia** 🍴 🍴 £10.90
Finely chopped lamb, delicately flavoured with mustard seed & amchor, touch of spinach, fairly dry, medium dish
- Lamb 17** 🍴 🍴 £10.90
Yoghurt, coconut milk, coriander seeds, cumin seeds, red peppers, red chillies, lemon juice & fresh coriander
- Tandoori Rezzella** (May contain bones) 🍴 🍴 🍴 £10.90
Stripped chicken, mustard paste, balti paste, tomato puree, fenugreek, coriander & a touch of fresh cream with green chilli & fried red pepper
- Suka Tandoori Chicken** (May contain bones) 🍴 🍴 🍴 £10.90
Stripped chicken, green pepper, garlic, tamarind, honey with green chilli
- Triple 'K'** (May contain bones) 🍴 🍴 🍴 £10.90
Stripped chicken, green pepper, shallots, massala sauce, yoghurt & green chilli

Most of the above dishes can be made as Vegetarian using the following ingredients - Sweetcorn, Broccoli, Runner Bean, Carrot, Potato & Cauliflower £7.90

VEGETABLE THALI

Chefs Choices 🍴 🍴 🍴 🍴 🍴 £22.90
3 different vegetable dishes plus onion bhaji, yoghurt, rice and nan

NON VEGETABLE THALI

Chefs Choices 🍴 🍴 🍴 🍴 🍴 £24.90
Chicken, lamb, vegetable plus chicken tikka, yoghurt, rice and nan (medium)

Most of the dishes can be prepared for vegetarians. We only use breast of chicken in our chicken dishes. Requested dishes which are not on the menu can be prepared depending on availability of ingredients.



CLASSIC COLLECTION

- Massala** 🍴 🍴 🍴 🍴 - Marinated & grilled, cooked in a rich creamy sauce
(Vegetable - £7.90) • (Chicken Tikka - £10.50) • (Lamb Tikka - £10.90)
- Jalfrezi** 🍴 🍴 🍴 - A hugely successful item known for its fiery but interesting taste, green chilli, green pepper, tomato with mixed herbs
(Vegetable - £7.90) • (Chicken Tikka - £10.50) • (Lamb Tikka - £10.90)
(King Prawn - £14.90)
- Korahi** 🍴 🍴 - Grilled, chopped tomato, green pepper, coriander & cumin seed. Medium spiced
(Vegetable - £7.90) • (Chicken Tikka - £10.50) • (Lamb Tikka - £10.90)
- Passanda** 🍴 🍴 🍴 🍴 - Tender pieces, marinated in fresh cream, ground almond, sultanas, aromatic herbs & spices. Succulent & mild
(Vegetable - £7.90) • (Chicken Tikka - £10.50) • (Lamb Tikka - £10.90)
- Balti** 🍴 🍴 🍴 🍴 - Cooked in a rich sauce with coriander, green pepper, herb & balti spice. Served with nan
(Vegetable - £10.50) • (Chicken Tikka - £12.90) • (Lamb Tikka - £13.50)
(King Prawn - £15.90)

- Bhuna** 🍴 🍴 - Thoroughly garnished dish. onion, garlic, tomato, coriander & selected spices
- Dansak** 🍴 🍴 - Sweet & sour with lentil
- Madras** 🍴 🍴 🍴 - Fairly hot, prepared with garlic, black pepper and lemon juice
- Vindaloo** 🍴 🍴 🍴 🍴 - Very hot flavoured with selected spices & includes potato
- Korma** 🍴 🍴 🍴 🍴 - Very mild creamy-flavoured curry. Recommended for beginners
- Dopiaza** 🍴 🍴 - Medium dish, cooked with diced onion, green pepper & coriander
- Rogan** 🍴 🍴 - Medium spiced with sliced tomato, garlic & green pepper
(Vegetable - £7.90) • (Chicken - £8.50) • (Lamb or Prawn - £9.50)
(King Prawn - £11.50)

- Biryani** 🍴 🍴 🍴 - Persian & North Indian origin. Rich, very aromatic & mild. Stir fried with basmati rice, served with house special sauce
(Vegetable - £10.90) • (Chicken - £12.50) • (Lamb - £12.90)
(Chicken Tikka - £12.90) • (Lamb Tikka - £13.50) • (Prawn - £13.50)
(King Prawn - £16.90)

VEGETABLE SIDE DISHES

(Please Note: These are side dishes only and cannot be served as Main Courses)

- Aloo Mirch** 🍴 🍴 £4.90
Potatoes cooked in coconut milk, red pepper, green chillies, red chillies, sugar & cumin seeds (Hot)
- Special Shabji** 🍴 🍴 £4.90
Sweetcorn, broccoli, runner beans, carrot, potato, cauliflower, mustard & fresh cream
- Dall-Tarka or Massala (Lentil)** 🍴 🍴 £4.90
- Mushroom Bhaji** 🍴 🍴 £4.90
- Brinjal Bhaji (Aubergine)** 🍴 🍴 £4.90
- Aloo Gobi (Potato & Cauliflower)** 🍴 🍴 £4.50
- Sag Aloo (Spinach & Potato)** 🍴 🍴 £4.50
- Chana Massala (Chick Peas)** 🍴 🍴 £4.50
- Kodu Bhaji (Butternut Squash)** 🍴 🍴 £4.50
- Cauliflower Bhaji** 🍴 🍴 £4.50
- Bhindi Bhaji (Okra)** 🍴 🍴 £4.50
- Bombay Aloo (Spicy Potato)** 🍴 🍴 £4.50
- Sag Ponir (Spinach & Cheese)** 🍴 🍴 £4.50
- Motor Ponir (Peas & Cheese)** 🍴 🍴 £4.50

RICE DISHES

- White Rice** £2.90
- Pilau Rice (Basmati)** £3.10
- Mushroom Pilau** £4.20
- Lemon & Coriander Rice** £4.20
- Onion Fried Rice** £4.20
- Chilli & Garlic Rice** 🍴 🍴 £4.20

SUNDRIES / PICKLES

- Nan** 🍴 🍴 🍴 £2.90
- Special Nan** 🍴 🍴 🍴 🍴 £4.20
- Garlic Nan** 🍴 🍴 🍴 £4.20
- Keema Nan** 🍴 🍴 🍴 £4.20
- Peshwari Nan** 🍴 🍴 🍴 🍴 £4.20
- Shana Paratha** 🍴 🍴 🍴 £2.30
- Paratha** 🍴 🍴 £2.90
- Roti Jala (Indian Salted Pancake)** 🍴 🍴 🍴 £2.30
- Chapati** 🍴 🍴 £1.60
- Puree** 🍴 🍴 £1.80
- Raitha (Onion or Cucumber)** 🍴 🍴 £2.20
- Papadum (Gluten Free)** 80p
- Massala Papadum** 🍴 🍴 90p
- Chutney Tray** £2.40