

## WINE/DRINKS LIST

### House Wines

<b>Chemin Des Dames</b> <i>Vin de Pays du Comté Tolosan - France</i>	(2)	£19.90
With an intense bouquet of peach & apricot flavours with hints of grapefruit	175ml Glass	£4.50
<b>Michel Servin Rouge</b> - France	(B)	£19.90
Ruby red colour with a nose of blackberry, redcurrant & a hint of spice. A well balanced, elegant wine	175ml Glass	£4.50

### White Wines

<b>Five Foot Track Chardonnay</b> <i>South Eastern, Australia</i>	(2)	£21.90
A soft buttery chardonnay, with a smooth mouthfeel & a rich fruity finish	175ml Glass	£5.20
<b>Pinot Grigio Malandrino</b> <i>Veneto, Italy</i>	(2)	£23.90
Made using 100% Pinot Grigio this wine displays notes of citrus fruits, with a hint of floral aromas	175ml Glass	£5.50
<b>Sauvignon Blanc</b> <i>Marlborough - New Zealand</i>	(3)	£23.90
A well-balanced wine with a fruit-driven palate with a lasting & refreshing finish	175ml Glass	£5.70

### Red Wines

<b>Flor del Fuego Cabernet Sauvignon</b> <i>Central Valley, Chile</i>	(B)	£21.90
Fruity flavours of plum and blackcurrant, lifted by subtle green-pepper-like savoury tinges		
<b>Vina Carrasco Merlot</b> <i>Mendoza Valley, Argentina</i>	(C)	£21.90
A smooth, soft Merlot, with ripe aromas of raspberries, plums & cherries	175ml Glass	£5.20
<b>Bantry Bay Pinotage</b> <i>South Africa</i>	(B)	£20.90
Soft & rounded with notes of bramble fruit on the palate		
<b>Cune Crianza</b> <i>Rioja, Spain</i>	(C)	£24.90
Warm, plummy aromas tinged with subtle spice & vanilla		
<b>Five Foot Track Shiraz</b> <i>South Eastern, Australia</i>	(C)	£23.90
A lovely, smooth wine showing notes of plum & dark, berry fruits with a delicate, spicy finish	175ml Glass	£5.50

### Rose Wines

<b>Blushmore White Zinfandel</b> <i>Californian</i>	(4)	£21.90
Exciting, juicy & refreshing. Deep blush in colour The palate is packed with ripe strawberry fruit, balanced by crisp acidity	175ml Glass	£5.20

### Champagne/Sparkling Wine

<b>Prosecco NV</b> <i>Italy</i>	(2)	£24.90
Delicate and aromatic with a light body & fine bubbles		
<b>Baby Prosecco NV</b>	200ml Bottle	£6.90
<b>Monopole Bronze</b> <i>France</i>	(1)	£42.00
Representing Heidsieck's Pinot-dominant, rich yet approachable house style		

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

<b>Draught Cobra Indian Lager</b> Pint	£4.50	1/2 Pint	£2.40
<b>Draught Kingfisher</b> Pint	£4.50	1/2 Pint	£2.40

### Bottled Beers

<b>King Cobra</b>	375ml	£4.90
<b>Bombay Bicycle</b>	330ml	£4.50
<b>Alcohol Free Cobra</b>	330ml	£3.80
<b>Kingfisher</b>	330ml	£3.80
<b>Tiger</b>	330ml	£3.80
<b>Bangla</b>	660ml	£5.90
<b>Cider</b>	330ml	£3.80

### Fruit Juices/Soft Drinks

<b>Lassi (Yoghurt Drink)</b>	£2.90
<b>J20</b>	275ml £3.20
<b>Appletiser</b>	£3.20
<b>Coca Cola/Diet Coke (Icon)</b>	£2.40
<b>Lemonade</b>	330ml Can £2.40
<b>Still Water</b>	330ml £2.40
<b>Perrier Water</b>	330ml £2.40
<b>Orange/Mango Juice</b>	£2.40
<b>Soda Water</b>	£2.40
<b>Tonic Water</b>	£2.20

### Spirits

<b>Whisky</b>	£3.50
<b>Southern Comfort</b>	£3.50
<b>Jameson Irish Whisky</b>	£3.50
<b>Brandy</b>	£3.50
<b>Gin</b>	£3.50
<b>Vodka</b>	£3.50
<b>Bacardi</b>	£3.50
<b>Campari</b>	£3.50
<b>Archers</b>	£3.50
<b>Martini (Sweet or Dry)</b>	£3.50



## STARTERS

<b>Prawn Puree (Tiger Prawns)</b> ❖▲🍷	£6.90
Medium spiced prawn served with fried bread	
<b>Tandoori Pangash</b> ▲🍷	£6.20
Fresh water Bangladeshi fillet of fish tandoori grilled. Served on a bed of vegetables	
<b>Suka Prawn (Tiger Prawns)</b> ●▲🍷	£7.90
Whole prawns spiced with tamarind, chopped garlic and jaggary. Served with bread	
<b>Prawn Coconut Fry (Tiger Prawns)</b> ❖▲●🍷	£8.90
Cumin seeds, mustard seeds, black pepper, red chillies, garlic, spring onions, honey, lemon juice, coconut. Served with roti jala (Indian pancakes)	
<b>Lamb Chops</b> ▲🍷	£6.90
Selection of Chefs special spices, then grilled in charcoal	
<b>Platter for Two Persons</b> ●▲🍷	£13.90
Grilled chicken, lamb chop, sheek kebab, onion bhaji, stir fried with onion, peppers then drizzled with homemade sweet & spicy sauce & mint yoghurt sauce	
<b>Spicy Chicken Roll</b> ❖▲🍷	£6.20
Piece of grilled chicken, stir fried with cheddar cheese, spring onions, chillies, coriander & fenugreek wrapped in a puri	
<b>Kashmir Chat</b> ●🍷	£5.90
Chickpeas cooked with tamarind paste, chopped tomatoes, onions, green chilli, garam massala, chat massala & tomato puree (sour and hot)	
<b>Chicken Tikka</b> ▲🍷	£4.90
Marinated diced chicken, grilled in tandoor	
<b>Sheek Kebab</b> ▲🍷	£4.90
Spicy minced Lamb grilled	
<b>Grilled Chicken ¼</b> ▲🍷	£4.90
Spring chicken marinated in yoghurt, herbs & spices & grilled	
<b>Mixed Kebab</b> ▲🍷	£7.50
Mixture of chicken tikka, lamb chop & sheek kebab	
<b>Spinach &amp; Feta Cheese Samosa</b> ❖▲🍷	£5.50
Spicy with cumin seeds & green chilli	
<b>Meat Samosa</b> ❖🍷	£4.90
Triangular shaped pasty, filled with meat	
<b>Onion Bhaji</b> ❖▲🍷	£4.90
Slightly spiced & diced, fried	

## TANDOORI DISHES

<b>Tandoori Pangash</b> ▲🍷	£14.90
Fresh water Bangladeshi fillet of fish tandoori grilled. Served on a bed of vegetables	
<b>Tandoori Salmon</b> ▲🍷	£14.90
Salmon delicately spiced & grilled with onion, green pepper & tomato. Unassumingly subtle in taste & enjoyment	
<b>Lamb Chops</b> ▲🍷	£13.90
Selection of Chefs special spices, then grilled in charcoal	
<b>Grilled Chicken ½</b> ▲🍷	£9.90
Spring chicken marinated in yoghurt, herbs & spices & grilled	
<b>Chicken Tikka</b> ▲🍷	£9.50
Succulent diced chicken, marinated in various herbs & spices & barbecued	
<b>Chicken Hasina</b> ▲🍷	£12.50
Spring chicken marinated in yoghurt, herbs & spices & grilled. With onion, green pepper & tomato	
<b>Ponir Shashlik</b> ▲🍷	£12.50
Grilled home made Indian cheese with green peppers, onions, tomatoes & aubergines	
<b>Tandoori Mixed Grill</b> ❖▲●🍷	£17.50
Assortment of grilled chicken, chicken tikka, lamb chop, sheek kebab & nan	

● Contains sugar	■ Contains nuts
❖ Contains wheat	▲ Contains dairy products
If you suffer from an acute allergy to any of the above, please do not hesitate to ask us when ordering	
🍷 MILD	🍷 MEDIUM
🍷 MEDIUM HOT	🍷 HOT

Please note on weekends and busy periods we may ask you to vacate your table after 90 minutes. Last sitting-in table time must be by 10pm. We are happy to accept bookings that include children under five between 5pm and 7pm only but due to limited space within the restaurant we cannot accommodate pushchairs. Tables of five and above will automatically include a 10% service charge

THANK YOU FOR YOUR UNDERSTANDING.

## HOUSE SPECIALITIES

<b>Pipasha Sizzler</b> (May contain bones) ▲▲	£16.20
<i>Strips of grilled chicken, lamb chop, chicken tikka, green peppers, tomatoes, onions all stir fried with fresh authentic spices</i>	
<b>Nomadic Lamb Curry</b> ▲▲	£16.20
<i>A sumptuous dish of tender lamb shank cooked on the bone to keep the juices &amp; flavour of the meat. Cooked with potatoes, tomatoes &amp; fresh herbs to create layers of taste. The sauce is medium, garnished with fresh coriander</i>	
<b>Goan Fish Curry</b> ☺	£11.20
<i>Boneless fish fillet, red chillies, cumin seed, coriander seed, mustard seed, fenugreek, curry leaves, chopped tomatoes, coconut milk, coconut cream, garam massala, green chillies &amp; tamarind paste</i>	
<b>Korahi Prawn Sagwala (Tiger Prawns)</b> ▲▲	£15.90
<i>Tandoori grilled tiger prawn, with chopped tomato, green pepper, coriander &amp; cumin seed. Medium spiced with spinach</i>	
<b>Garlic Chilli Prawn (Tiger Prawns)</b> ▲▲	£15.90
<i>Yoghurt, lemon juice, red chillies, green chillies, peppers, onions, shahi jeera, &amp; lots of garlic (hot)</i>	
<b>Lamb Kalimirch</b> ●▲☺	£11.20
<i>Black pepper, sugar, yoghurt, green chilli, coconut milk, fried onion, cumin seed &amp; coriander</i>	
<b>Midnite Special</b> ●▲▲	Lamb: £11.20 Chicken Tikka: £10.80
<i>Medium spiced dish with yoghurt, spinach, balti paste &amp; shathkora pickle</i>	
<b>Chicken Tikka Makhani</b> ●▲■☺	£10.80
<i>Pieces of grilled chicken cooked in tomato puree, garam massala, black pepper, cardamom, cinamon, methi leaves, butter, double cream, sugar, garlic, green chillies, ginger &amp; coriander</i>	
<b>Ponir Makhani</b> ●▲■☺	£10.80
<i>Homemade Indian cheese, tomatoes, almond, sugar, butter, tomato puree, methi leaves, cloves &amp; cinnamon</i>	
<b>Chilli Ponir</b> ●▲☺	£10.80
<i>Homemade Indian cheese, cooked with onion, peppers, soy sauce, sugar, tomato &amp; green chilli</i>	
<b>Green Lamb Haryali</b> ☺	£11.20
<i>Coconut powder, coriander leaves, green chillies, garlic, poppy seeds, black pepper &amp; fresh mint leaves (hot &amp; spicy dish)</i>	
<b>Lamb Hussaainee</b> ●▲■☺	£11.20
<i>Cumin seeds, mustard seeds, almond paste, green chilli, green pepper, coriander, yoghurt, cream &amp; fresh ginger</i>	
<b>Kodu Lamb</b> ●☺	£11.20
<i>Very popular Bangladeshi dish consisting of butternut squash, black pepper, cinnamon, fresh ginger &amp; coriander</i>	
<b>Shakooti Chicken</b> ☺	£10.80
<i>Roasted coconut, mustard seed, black pepper, red chilli &amp; ginger. From Goa.</i>	
<b>Achari</b> ▲☺	Lamb: £11.20 Chicken: £10.80
<i>Hot and sour, green chilli, fresh herb &amp; spices</i>	
<b>Gosth Khalia</b> ▲☺	£11.20
<i>Lamb, delicately flavoured with mustard seed &amp; amchor, touch of spinach, fairly dry, medium dish</i>	
<b>Lamb 17</b> ▲☺	£11.20
<i>Yoghurt, coconut milk, coriander seeds, cumin seeds, red peppers, red chillies, lemon juice &amp; fresh coriander</i>	
<b>Tandoori Rezzella</b> ●▲☺	£11.20
<i>Stripped chicken, mustard paste, balti paste, tomato puree, fenugreek, coriander &amp; a touch of fresh cream with green chilli &amp; fried red pepper</i>	
<b>Suka Tandoori Chicken</b> ●▲☺	£11.20
<i>Stripped chicken, green pepper, garlic, tamarind, honey with green chilli</i>	
<b>Triple 'K'</b> ●▲■☺	£11.20
<i>Stripped chicken, green pepper, shallots, massala sauce, yoghurt &amp; green chilli</i>	
<b>Batak Sizzler</b> ●▲☺	£13.50
<i>Grilled duck, sliced green pepper, onion, medium spiced with honey</i>	
<b>Batak Rezzella</b> ●▲☺	£13.50
<i>Grilled duck, mustard paste, balti paste, tomato puree, fenugreek, coriander &amp; a touch of fresh cream with green chilli &amp; fried red pepper</i>	

Most of the above dishes can be made as Vegetarian using the following ingredients - Sweetcorn, Broccoli, Runner Bean, Carrot, Potato & Cauliflower £8.50

### VEGETABLE THALI

**Chefs Choices** ●▲■☺☺ £23.50  
3 different vegetable dishes plus onion bhaji, yoghurt, rice and nan

### NON VEGETABLE THALI

**Chefs Choices** ●▲■☺☺ £25.50  
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

**Chicken Tikka Massala** ●▲■☺ - £10.80

*Marinated & grilled, cooked in a rich creamy sauce*

**Chicken Tikka Jalfrezi** ▲☺ - £10.80

*A hugely successful item known for its fiery but interesting taste, green chilli, green pepper, tomato with mixed herbs*

**Chicken Tikka Korahi** ▲☺ - £10.80

*Grilled, chopped tomato, green pepper, coriander & cumin seed. Medium spiced*

**Chicken Tikka Passanda** ●▲■☺ - £10.80

*Tender pieces, marinated in fresh cream, ground almond, sultanas, aromatic herbs & spices. Succulent & mild*

**Balti** ●▲☺☺ - Cooked in a rich sauce with coriander, green pepper, herb & balti spice. Served with nan

**(Vegetable - £10.80) • (Chicken Tikka - £13.20)**

**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 - £8.50) • (Chicken - £8.90) • (Lamb - £9.90) • (Tiger Prawn - £12.90)**

**Biryani** ■☺☺ - Persian & North Indian origin. Rich, very aromatic & mild.

*Stir fried with basmati rice, served with house special sauce*

**(Vegetable - £11.20) • (Chicken - £12.90) • (Lamb - £13.50)**

## VEGETABLE SIDE DISHES

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

<b>Aloo Mirch</b> ●☺☺	£4.90
<i>Potatoes cooked in coconut milk, red pepper, green chillies, red chillies, sugar &amp; cumin seeds (Hot)</i>	
<b>Special Shabji</b> ▲☺☺	£4.90
<i>Sweetcorn, broccoli, runner beans, carrot, potato, cauliflower, mustard &amp; fresh cream</i>	
<b>Dall-Tarka (Lentil)</b> ☺☺	£4.90
<b>Mushroom Bhaji</b> ☺☺	£4.90
<b>Brinjal Bhaji (Aubergine)</b> ☺☺	£4.90
<b>Aloo Gobi (Potato &amp; Cauliflower)</b> ☺☺	£4.90
<b>Sag Aloo (Spinach &amp; Potato)</b> ▲☺☺	£4.90
<b>Chana Massala (Chick Peas)</b> ☺☺	£4.90
<b>Kodu Bhaji (Butternut Squash)</b> ☺☺	£4.90
<b>Cauliflower Bhaji</b> ☺☺	£4.90
<b>Bombay Aloo (Spicy Potato)</b> ☺☺	£4.90
<b>Sag Ponir (Spinach &amp; Cheese)</b> ▲☺☺	£4.90
<b>Motor Ponir (Peas &amp; Cheese)</b> ▲☺☺	£4.90

## RICE DISHES

White Rice	£3.00
Pilau Rice	£3.20
Mushroom Pilau	£4.40
Lemon & Coriander Rice	£4.40
Onion Fried Rice	£4.40

## SUNDRIES / PICKLES

Nan ☺▲●	£3.00	Chapati ☺	£1.70
Special Nan ☺▲●☺	£4.40	Raita (Onion or Cucumber) ▲	£2.50
Garlic Nan ☺▲●	£4.40	Papadum (Gluten Free)	90p
Keema Nan ☺▲●	£4.40	Massala Papadum ☺	£1.00
Peshwari Nan ●▲■☺	£4.40	Chutney Tray	£2.70
Paratha ☺▲●	£3.00		