

Sunday to Thursday Evenings Dinner 3 Course Menu £13.00 per head

Appetisers

Poppadoms

Poppadoms served with spicy onions, sweet mango chutney and mint sauce

Starters

Traditional Pakoras Vegetable or Chicken

Vegetable or Chicken pieces, lightly fried in our chef's special aromatic chick pea batter served with fresh salad garnish, mint yoghurt and a tangy tomato dip

Stuffed Aloo Paneer Tikki

Potato cake stuffed with peas, fresh herbs, paneer and cheddar cheese

Puri Wrap

A traditional deep fried puri wrap stuffed with a choice of fillings:-

Aloo Channa *Spiced Potatoes and chick peas, cooked in traditional spices*

Chicken *Tender chicken pieces infused with Garam Masala and sweet chutney*

Garlic Mushroom *Wild mushrooms in garlic sauce infused with herbs and sauces*

Home made Samosas Vegetable or Meat

Light and crisp pastry shells filled with spiced vegetables or ground mince meat served with a Chana (chick pea) Masala

Chicken Main Courses

Chicken Korma

A well known mild dish of chicken cooked in a sauce of fresh cream and creamed coconut

Chicken Chana Daal

Tender pieces of chicken simmered in a spicy chick pea sauce

Chicken Tikka Masala

A mild dish of tender pieces of chicken with a cocktail of spices infused in a sauce of fresh cream, yoghurt, creamed coconut and sprinkles of flaked almonds

Lamb Main Courses

Minted lamb

Lean cuts of lamb cooked in a rich sauce of spices, coriander and fresh mint leaves

Saag Gosht

Lamb pieces cooked in a spicy sauce of spinach with chopped onions, peppers, mushrooms and slithers of finely sliced chillies

Butter Lamb

Choice bite sized pieces of lamb cooked in a rich butter and mildly spiced sauce

Vegetarian Dishes

Saag with Aloo or Paneer

Slow cooked spinach leaves with spices, finely chopped onions and ginger Available as Saag only, or cooked with Aloo (potatoes) or Paneer (Indian Cheese)

Panch Ranghi Sabji

A colourful blend of green peas, carrots, paneer, green beans, potatoes and baby corns all combined with delicate spices

Dum Potatoes

Small red potatoes cooked under pressure with yogurt, ginger and garlic finished with fresh coriander

Methi Malai Mutter Paneer

Fresh fenugreek leaves, Indian cheese and green peas cooked in a traditional spicy sauce made with fresh cream

Tarka Daal Yellow or Black

A mix of red and yellow or black lentils cooked with tomatoes and spices, finished with cumin, roasted garlic and coriander

Old Favourites available as Chicken or Lamb or Vegetables

Madras or Vindaloo

Hugely popular Indian dishes with strong flavours cooked with fiery spices and chillies

Biryani

A rich aromatic dish where the meat or fresh vegetables are cooked with Pilau rice and served with a separate vegetable sauce

Bhuna

An onion based dish where the meat or fresh vegetables are melted down in tomatoes, fresh coriander and spices

Dupiaza

Choice cuts of meat or fresh vegetables cooked with lots of chopped onions and diced green peppers (not available as a fish option)

Jaipuri

Prepared in a Traditional Punjabi Masala, this dish is brought together with field mushrooms, capsicums, caramelised onions and garnished with finely chopped coriander

Jaiprezi

A classic hot and spicy dish cooked capsicums, fiery green chillies and fresh coriander

Balti

A traditional Indian dish cooked in a rich sauce of spices onions and tomatoes

Accompaniments

Choose 1 item free to accompany your main course, additional items charged

Bakery

Plain Naan

Garlic Naan

Peshwari Naan

With almonds, raisins and coconut

Keema Naan

With spiced mince meat

Kulcha Naan

With spiced onions

Chapati

Flat bread, griddled and served hot and thin

Tandoori Roti

Prepared in the tandoor

Plain Paratha

Stuffed Paratha

Chips

Basmati Rice

Jeera Rice

Pilau Rice

Vegetable Rice

Mushroom Rice

Boiled Rice

Extras

Mixed Salad £2.95

Mixed Raita £1.95

Spiced Onions £0.95

Mixed Pickle £0.95

Lime Pickle £0.95

Mango Chutney £0.95

Poppadoms each £0.80

Pickle tray £1.95

Spicy onions

Mango chutney

Mint sauce