

## APPETISERS (Starters)

<b>Sheek or Shami Kebab</b>	<b>£5.95</b>	<b>Samosa</b>	<b>£4.75</b>
<b>Chicken Tikka</b> 🍗🍗🍗	<b>£5.50</b>	<i>Triangular shaped, stuffed with spicy meat or veg 🍌.</i>	
<b>Lamb Tikka</b> 🍖🍖🍖	<b>£5.95</b>	<b>Chatt</b> 🍽️	<b>£6.50</b>
<b>Garlic Chicken Tikka</b> 🍗🍗🍗	<b>£5.50</b>	<i>Tikka Chicken or Lamb or Potato🍌. Served with puree.</i>	
<b>Garlic Lamb Tikka</b> 🍖🍖🍖	<b>£6.50</b>	<b>Prawn on Puree</b> 🍤🍤	<b>£6.95</b>
<b>1/4 Tandoori Chicken</b> 🍗🍗🍗	<b>£5.95</b>	<b>King Prawn on Puree</b> 🍤🍤	<b>£8.75</b>
<b>Stuffed Pepper</b>	<b>£6.50</b>	<b>Prawn Cocktail</b> 🍤	<b>£5.95</b>
<i>(Chicken or Minced Lamb or Veg 🍌)</i>		<b>Chicken Tikka Kebab</b> 🍗🍗	<b>£5.25</b>
<b>Onion Bhajee</b> 🍌🍌	<b>£4.75</b>	<b>Pakora</b> <i>(Chicken or Veg 🍌)</i> 🍽️	<b>£5.50</b>

## CONNOISSEUR FUSION APPETISERS

<b>Sata Sizzler</b> 🍗🍗 <i>Chicken tikka and lamb tikka stir fried with mushrooms.</i>	<b>£7.25</b>
<b>Modhu De Hash</b>	<b>£6.95</b>
<i>Strips of prime duck breast, shallow fried until crispy, served with a drizzle of honey and roasted sesame seeds.</i>	
<b>Roshuni Jhinga</b> 🍤	<b>£7.95</b>
<i>Large king prawns fried with garlic and selected spices and served with a garlic sauce.</i>	
<b>Non Veg Platter</b> 🍗🍗 <i>Chicken tikka, lamb tikka, meat samosa &amp; sheek kebab.</i>	<b>£6.95</b>
<b>Vegetable Platter</b> 🍽️ <i>Onion bhaji, pakora, veg samosa &amp; aloo chop.</i>	<b>£5.50</b>
<b>Tandoori King Prawn</b> 🍤🍤	<b>£7.95</b>
<b>Jhinga Butterfly</b> 🍤🍤 <i>Whole flattened king prawn coated in breadcrumbs then fried.</i>	<b>£6.50</b>
<b>Salmon Tikka</b> 🍤🍤	<b>£7.95</b>
<i>Delectable fillet of salmon, subtly marinated in tantalising spices then barbecued in the tandoori clay oven.</i>	

## TANDOORI SPECIALITIES 🍽️

*Tandoori dishes are among the outstanding delicacies of India. Served with salad & mint sauce.*

<b>Tandoori Cocktail</b> 🍗🍗🍗🍗	<b>£17.95</b>
<i>Chicken tikka, lamb tikka, king prawn, sheek kebab, tandoori chicken. Served with nan.</i>	
<b>Chicken Tikka</b> 🍗🍗	<b>£11.95</b>
<b>Lamb Tikka</b> 🍖🍖	<b>£13.25</b>
<b>Tandoori Chicken (Half)</b> 🍗🍗	<b>£13.25</b>
<b>Salmon Tikka</b> 🍤🍤	<b>£15.95</b>
<b>Tandoori King Prawn</b> 🍤🍤	<b>£17.50</b>
<b>Chicken Shashlick</b> 🍗🍗	<b>£14.50</b>
<b>King Prawn Shashlick</b> 🍤🍤	<b>£18.75</b>
<b>Tikka Mix</b> 🍗🍗 <i>(Chicken &amp; Lamb Tikka)</i>	<b>£15.95</b>
<b>Tandoori Duck</b> 🍖🍖	<b>£15.95</b>

## BIRYANI

*Special Basmati rice treated together with meat, prawn or chicken in butter ghee with delicate spices and herbs. Served with fresh vegetable curry to add to the taste of the dishes.*

<b>Malayan</b> 🍌 <i>(with Banana &amp; Pineapple)</i>	<b>£12.95</b>
<i>(Tandoori Chicken / Lamb Tikka £13.25 🍗🍗)</i>	
<b>Persian</b> 🍗 <i>(with Omelette)</i>	<b>£12.95</b>
<i>(Tandoori Chicken / Lamb Tikka £13.25 🍗🍗)</i>	
<b>Chicken</b> 🍗	<b>£11.50</b>
<b>Lamb</b> 🍖	<b>£12.95</b>
<b>Prawn</b> 🍤	<b>£12.95</b>
<b>Vegetable or Mushroom</b> 🍌	<b>£9.95</b>
<b>King Prawn</b> 🍤	<b>£16.95</b>
<b>Special Biryani</b> 🍗	<b>£17.95</b>
<i>Chicken, lamb, prawn, veg, mushroom &amp; king prawn.</i>	
<b>Tandoori Duck</b> 🍖🍖	<b>£15.95</b>
<b>Chicken Tikka</b> 🍗🍗	<b>£12.95</b>
<b>Lamb Tikka</b> 🍖🍖	<b>£13.75</b>
<b>Tandoori Chicken</b> 🍗🍗	<b>£13.75</b>

## VEGETARIAN SPECIALS 🍌

<b>Vegetable Masala</b>	<b>£8.75</b>
<i>Assorted fresh vegetables delicately blended in a beautifully tangy cream sauce.</i>	
<b>Mix Vegetable Relish</b>	<b>£8.75</b>
<i>Selected fresh vegetables with mushrooms, mixed in a blended coriander relish creating a unique tasting dish.</i>	
<b>Ponir Korahi</b> 🍌	<b>£10.50</b>
<i>Cubes of Indian cottage cheese cooked with diced onions, peppers and herbs in a thick korahi sauce.</i>	
<b>Shabji Garlic Chilli</b>	<b>£8.75</b>
<i>A very hot dish of assorted fresh vegetables extensively prepared with fresh garlic and chillies in a lingering piquant sauce.</i>	
<b>Panir Delight</b> 🍌	<b>£8.75</b>
<i>A very mild dish cooked with diced Indian cottage cheese, mild spices, butter, coconut and cream.</i>	

## SIGNATURE DISHES

### Lamb Shank ₹ £21.95

Tender lamb shank, on the bone, pot roasted with cardamom, mace and finished in a herb flavoured sauce. Served with pilau rice.

### Welsh Lamb Bahar ₹ £21.95

Slow cooked tender lamb marinated in light herbs and spices then cooked in a chef's special medium sauce. Served with pilau rice.

### Special Kakoo ₹🍌🍌🍌 £17.95

Marinated king size prawns, chicken and lamb tikka cooked with onions and green peppers mixed with oriental Indian spices, garnished with garlic and coriander. (Medium hot).

### Bombay Sizzler ₹🍌🍌 £17.95

Mixed chicken and lamb tikka in a medium bhuna curry cooked with capsicum, tomatoes & onions. (King Prawn £16.50 🍌)

### Shahi Chicken £17.95

Whole pieces of breast chicken filled with spicy mincemeat, simmered in exotic oriental spicy sauce. Served on a bed of Basmati rice.

### Jaipuri Chicken 🍌🍌 £15.75

Marinated chicken or lamb grilled in the tandoori clay oven then cooked with fresh mushrooms, fried onions & capsicums with fresh Punjabi masala in a thick sauce. Highly recommended! (Lamb £15.25)

### Hash Blossom ₹🍌🍌 £16.95

Morsels of duck breast cooked with herbs and spices, garnished with fresh garlic, ginger, coriander, peppers, onions, chick peas & tomato paste for a sweet, sour and slightly hot flavour.

## SEAFOOD SPECIALITIES 🍌

### King Prawn Capcila ₹🍌🍌 £16.95

King size prawns marinated in freshly ground spices and barbecued over flaming tandoori grill then cooked with chick peas, green peppers and potato, garnished with coriander. (Medium to spicy).

### Jhinga Mossala 🍌🍌 £16.95

King size prawns marinated in spiced and barbecued over flaming tandoori grill then cooked in spices, cream and butter.

### Jhinga Roshni £16.95

King prawns cooked in a beautifully spiced sauce with freshly sliced garlic.

### Desi Salmon 🍌🍌 £16.95

Fillet of salmon marinated and grilled in the clay oven then cooked with fresh spinach, onions, tomatoes and green pepper in a lightly spiced sauce.

## ALLERGENS & INTOLERANCES

Please note many of our dishes contain certain allergens such as nuts, peanuts, gluten, dairy, eggs etc. Please ask about your meal when ordering and we will be happy to advise you.

Management reserves the right to refuse service without reason.

## HOUSE SPECIALITIES

All dishes have these allergens 🍌🍌 (Rice not included)

### Sizzler Mossala ₹ £15.95

Chicken tikka marinated in herbs and spices with cream and cooked with minced lamb, served in sizzler. (King Prawn 🍌 £18.75 / Tandoori Chicken £17.25 / Lamb Tikka £17.25)

### Duck Mossala £14.50

Tandoori duck cooked in fresh ground spices and coconut powder in a mild sauce.

### Mossala £10.75

Chicken tikka cooked in Mossala sauce & spices. (King Prawn 🍌 £16.95 / Tandoori Chicken £12.75 / Lamb Tikka £12.75)

### Pasanda £10.75

Thin chicken fillets marinated in spices and yoghurt and cooked with herbs. (King Prawn 🍌 £16.95 / Tandoori Chicken £12.75 / Lamb Tikka £12.75)

### Makni £10.75

Chicken tikka cooked in butter with fresh cream, garlic, cinnamon & garlic, coconut in an exotic mango sauce, garnished with cheese on top. (King Prawn 🍌 £16.95 / Tandoori Chicken £12.75 / Lamb Tikka £12.75)

### Chat ₹ £13.75

A delightful dish cooked with chicken tikka flavoured with rich spices to a medium strength. (King Prawn 🍌 £18.75 / Tandoori Chicken £16.25 / Lamb Tikka £16.25)

### Roshuni ₹ £12.50

Chicken tikka cooked with exotic herbs, spices and garnished with fresh garlic & coriander. (King Prawn 🍌 £16.95 / Tandoori Chicken £13.75 / Lamb Tikka £13.75)

### Balti ₹ £10.75

Balti dishes are modern Indian cuisine. Chicken tikka cooked with specially prepared herbs, spices, onions, tomatoes, red pepper. (King Prawn 🍌 £16.95 / Tandoori Chicken £12.75 / Lamb Tikka £12.75)

### Garlic Chilli Mossala ₹ £10.75

A delightful Indian dish cooked with capsicum, onion, tomatoes and plenty of garlic, flavoured with spices. Slightly hot. (King Prawn 🍌 £16.95 / Tandoori Chicken £12.75 / Lamb Tikka £12.75)

### Jhalfrezi ₹ ₹ £11.25

Chicken tikka cooked with onion, green chilli, coriander & tomato to give a fairly hot taste. (King Prawn 🍌 £16.95 / Tandoori Chicken £13.75 / Lamb Tikka £13.75)

### Sathi ₹ £11.25

Chicken tikka cooked with onions, capsicum, tomatoes & coconut into a creamy sauce. (King Prawn 🍌 £16.95 / Tandoori Chicken £13.75 / Lamb Tikka £13.75)

### Poonir Kufta ₹ £13.25

Marinated chicken or lamb cooked with lamb balls, cheese and garnished with garlic & tomatoes (medium hot). (Tandoori Chicken £14.25 / Lamb Tikka £14.25)

### Butter Chicken ₹ £12.75

Chicken tikka cooked with pure butter and garnished with mild spices. (King Prawn 🍌 £16.95 / Tandoori Chicken £14.25 / Lamb Tikka £14.25)

### Korai ₹ £10.75

Chicken tikka specially cooked in Korai with fresh garlic, ginger, chopped onions and green peppers. (King Prawn 🍌 £16.95 / Tandoori Chicken £12.75 / Lamb Tikka £12.75 / Sheek Kebab £12.75)

### Achari ₹ £10.75

Marinated tikka chicken/lamb/tandoori chicken or sheek kebab with exotic herbs & spices. Garnished with coriander. Fairly sweet & tangy. (King Prawn 🍌 £16.95 / Tandoori Chicken £12.75 / Lamb Tikka £12.75)

### Tawa Razala ₹ £13.75

Marinated tikka chicken/lamb/tandoori chicken cooked with garlic, ginger. Garnished with fresh coriander. Served in a Tawa. Medium hot. (King Prawn 🍌 £17.95 / Tandoori Chicken £14.50 / Lamb Tikka £14.50)

### Naga Mirchi ₹ ₹ £11.25

Chicken or lamb. This is a must for hot curry connoisseurs. Bangladeshi Naga chilli and are used to create this superb dish. (King Prawn 🍌 £16.95 / Tandoori Chicken £13.75)

## TRADITIONAL MAIN COURSE

### Kurma

Chicken, meat or prawn dipped and washed in mild and cooked very mildly in butter, cream and coconut, very mild dish.

### Kashmir

Chicken, meat or prawn dipped and washed in milk and cooked very mildly in butter, cream and coconut, with fresh slices of banana. A very mild dish.

### Moglai

Typical combination of Indian mild spices with mashed egg and fresh cream.

### Roughan Josh

Spiced with herbs, garnished with fried tomatoes & onions (most tasteful dish).

### Bhuna

A thoroughly garnished dish with onions, capsicum and tomatoes, selected spices, extensively treated to provide a medium strength.

### Dupiaza

A maximum quantity of fresh onions, seasoned and applied with dozens of spices to produce a taste that is medium hot. A dish of Persian origin with a medium strength.

### Sagwalla

A maximum quantity of spinach extensively treated to produce a medium strength dish.

### Dansak

Cooked in a fairly hot, sweet and sour sauce with lentils and pineapple.

### Patia

An original Persian favourite made with a tomato base & delicately flavoured to give a tangy taste.

### Ceylon

Born in the jungles of South East Bangladesh, the Ceylon is one of the spicy, tangy dishes available on the menu!

### Madras

A most popular dish of rich, hot and sour taste. Extensively prepared with chilli, lemon juice and fresh tomato.

### Vindaloo

A fabulously hot taste. Black peppers, lemon, ginger, chilli are a few spices added to this most extravagant hot dish.

Chicken Tikka   £10.75

Lamb Tikka   £11.75

Tandoori Chicken   £11.75

Chicken £9.75

Lamb £11.50

Prawn  £12.50

King Prawn  £15.25

Vegetable  or Mushroom  £8.25

Tandoori Duck £14.50

## ENGLISH DISHES

Served with chips and salad

Steak £23.95

Fried Chicken £10.95

Scampi & Chips £11.95

Chicken Nuggets £11.95

Choice of Omelettes  £11.95

## VEG SIDE DISHES

Vegetable Curry  £4.75

Mushroom Curry  £4.75

Vegetable Bhajee  £4.75

Mushroom Bhajee  £4.75

Cauliflower Bhajee  £4.75

Dall  (Tarka or Plain) £4.75

Bombay Potato  (Spicy Potatoes) £4.75

Sag Bhajee  (Spinach) £4.75

Bhindi Bhajee  (Okra) £5.25

Sag Aloo  (Spinach & Potato) £5.25

Chana Bhajee  (Spicy Chick Peas) £5.25

Motar or Sag Panir   £5.25

Aloo Gobi  (Potato & Cauliflower) £5.25

## TANDOORI BREAD

Plain Nan  £2.95

Keema Nan (Spicy Meat) £4.25

Peshwary Nan  (Sweet) £3.50

Stuffed Nan  (Spicy Veg) £3.75

Garlic Nan  £3.50

Kulcha Nan  (Cheese and Onion) £3.50

## SUNDRIES


Keema Pulao Rice (Minced meat) £4.75

Vegetable Pulao Rice  £3.75

Mushroom Pulao Rice  £3.75

Special Pulao Rice  £4.50

Egg Fried Rice   £3.75

Garlic Rice  £3.75

Fried Rice  Fried with Butter & Onions £3.50

Pulao Rice  Saffron Colour, Basmati Rice £3.25

Plain Rice  £2.95

Plain Paratha   £3.75

Stuffed Paratha   Stuffed with veg £4.75

Chapati or Puree   £2.60

Poppadom   Plain or Spicy £1.20

Raita  (Onion or Cucumber) £2.60

Chutney / Pickles  (Per Person) £1.00



Gluten



Egg



Dairy



Nuts



Seafood



Vegan



Vegetarian



Healthy



Medium



Hot



Very Hot

There are other dishes available not listed on the menu. Please ask if there is a particular dish that you would like. If it is possible, we will be happy to prepare if for you.

Starters, Side Dish, Sundries and Coffee will not be served without a Main Course.  
All dishes are cooked off the bone unless stated. Breast is charged at additional 50p

## WINE LIST

### House Wine

**Medium/White/Red** *(Bottle)* **£20.85**

**Medium/White/Red** *(125ml Glass)* **£4.35**

### Champagne

**Moet et Chandon** **£80.75**

*Pale gold with tiny bubbles. Remarkable bubbles of sweet finesse, creamy and biscuity as well as showing hints of brioche with overtones of honey & vine blossom.*

### Australian

**Chardonnay** **£26.35**

*Made by ripe forward fruit with balanced acidity.*

**Shiraz** **£26.35**

*Soft forward wine with shiraz providing the fruit and the cabernet sauvignon the backbone. Forward, easy drinking and excellent.*

### French

**Chateauneuf-Du-Pape** **£44.95**

*Made with quality ripe fruit with plenty of spicy, brambly flavours.*

**Chablis** **£32.95**

*A quality white wine with the flagship of excellent range.*

**Puligny-Montrachet** **£124.95**

*A fine, subtle and flowery wine.*

### Italian

**Prosecco** **£32.95**

**Pinot Grigio** **£21.95**

### South African

**Pinotage** **£26.35**

*A clear, brilliant ruby red with wonderful fruit concentration with aromas of mulberries, banana and other fruits. Good mouth filling wine with great length.*

### Portuguese

**Mateus Rose** **£26.35**

*This medium sweet rose is slightly sparkling and probably one of Portugal's most famous exports.*

### Spanish

**Rioja** **£43.95**

**Red** *This has cheery fruit flavours and a hint of vanilla.*

*With a little criditza wine with an extra dimension.*

**White** *Extremely well made in a fresh, lively, fruity style.*

**Margaux** **£124.95**

*A delightful Margaux, with pretty cassis, violet fruit and good balance, plus soft tannins & good length.*

### New Zealand

**Sauvignon Blanc** **£28.95**

*A typical Sauvignon with opulent, ripe, tropical fruit. Establishing a reputation as one of the best.*

## BAR LIST

### Aperitifs *50ml Measures*

**Martini** *(Dry)* **£4.25**

**Bristol Cream** *(Sweet)* **£4.25**

**Cinzano Bianco** **£4.25**

**Port** **£4.25**

### Spirits *25ml Measures*

**Whisky (Bells)** **£3.95**

**Brandy** **£4.25**

**Gin** **£3.95**

**Rum** **£3.95**

**Vodka** **£3.95**

**Bacardi** **£3.95**

**Malibu** **£3.95**

**Pernod** **£3.95**

**Southern Comfort** **£4.25**

**Malt Whisky** **£5.25**

**Jack Daniels** **£4.25**

**Archers** **£3.95**

### Liqueurs *25ml Measures*

**Remy Martini Brandy** **£5.25**

**Drambuie** **£3.95**

**Tia Maria** **£3.95**

**Cointreau** **£3.95**

**Sambuca** **£3.95**

**Baileys** *(50ml)* **£4.95**

### Beers and Ciders

**Cider** *275ml Bottle* **£3.60**

**Magners** *568ml* **£5.50**

**Cobra** *Small* **£4.95**

**Cobra** *Large* **£7.50**

**Bangla** *660ml* **£7.50**

**Budweiser** *275ml* **£4.95**

**Smirnoff Ice** *275ml* **£4.95**

### Table Waters

**Mineral Water** *Still or Sparkling* **£2.25**

**Tonic Water** **£2.65**

**Orange Juice** **£2.65**

**Coca Cola** **£2.65**

**Diet Coke** **£2.65**

**Lemonade** **£2.65**

**Tango Orange** **£3.25**

**J20** **£3.60**

**Appletiser** **£3.60**