

Festival

A La Carte Menu

FESTIVE DINING WITH AN INDIAN TWIST

Starters

MASALA ROAST TURKEY Roast turkey infused with warming Indian spices and festive masala seasoning.	£8.95
TANDOORI PRAWN King prawns marinated in yoghurt, garlic and tandoori spices, chargrilled.	£12.95
GRILLED SALMON Spiced salmon fillet, delicately grilled for a smoky finish.	£10.95
AMRITSARI FISH Gram flour coated fish with ajwain and traditional Amritsari spices.	£7.95
PUDINA PANEER TIKKA (V) Paneer marinated with mint, yoghurt and aromatic spices, cooked in the tandoor.	£8.95
ONION BHAJI (V) Crisp onion fritters with fresh herbs and gram flour batter.	£6.95
VEGETABLE SAMOSA (V) Crisp pastry parcels filled with spiced vegetables.	£6.95
HARA BHARA KEBAB (V) Spinach, peas and potato kebabs blended with herbs and spices.	£8.25
MALAI BROCCOLI (V) Broccoli florets marinated in cream, cheese and mild spices, then roasted.	£8.95
CHAT (V) A lively Indian street-style chaat with sweet, tangy and spicy flavours.	£8.95
KESARIYA MURGH TIKKA Succulent chicken tikka infused with saffron and fragrant spices.	£9.95
GILAFI SEEKH Minced seekh kebab with onion, peppers and fresh-ground spices.	£9.50
ANGARA MURGH TIKKA Smoky boneless chicken tikka with ginger, garlic and chilli.	£10.95
PESHWARI LAMB CHOP Tender lamb chops marinated with mint, green chilli and house spices.	£12.95
LAMB HAGGIS PAKORA A crispy Scottish-Indian favourite with spiced lamb haggis in pakora batter.	£8.25

Mains

Served with rice & curry sauce

GRILLED SALMON

Grilled salmon served with rice and curry sauce.

£20.95

TANDOORI PRAWN

Chargrilled king prawns served with rice and curry sauce.

£22.95

ANGARA MURGH TIKKA

Smoky chicken tikka served with rice and curry sauce.

£18.95

PUDINA PANEER TIKKA (V)

Mint-marinated paneer served with rice and curry sauce.

£17.95

PESHWARI LAMB CHOPS

Tender lamb chops served with rice and curry sauce.

£22.95

MIX GRILL

Chef's selection of assorted grilled favourites, served with rice and curry sauce.

£24.95

MURGH TAWA MASALA

Succulent chicken cooked on a hot griddle with onions, tomatoes and aromatic spices.

£15.95

PUNJABI MURGH

Tender chicken pieces in a rich, traditional Punjabi gravy.

£16.95

CHICKEN KARAHI

Traditional chicken karahi cooked with fresh tomatoes, capsicum and aromatic spices.

£16.95

KACHI MIRCH KA BHUNA GOSHT

Tender lamb cooked with green chillies and aromatic spices in a rich bhuna style.

£17.50

KASHMIRI LAMB

Tender lamb cooked with Kashmiri spices, yoghurt, fennel and a touch of cream.

£17.50

PANEER MAKHANI (V)

Paneer cooked in a rich, creamy tomato and butter sauce with mild spices.

£13.95

TAWA VEGETABLE (V)

Seasonal vegetables cooked on a hot griddle with onions, tomatoes and fragrant spices.

£11.95

Hyderabadi Biryani

A fragrant Hyderabadi-style basmati rice dish slow-cooked with saffron, herbs and whole spices, served with curry sauce.

CHICKEN BIRYANI

£17.50

LAMB BIRYANI

£18.50

PANEER BIRYANI (V)

£15.50

Side Dishes

LEMON & ONION RICE	£4.25
BASMATI RICE	£3.75
PULAV RICE	£3.95
CHIPS	£3.95

GARLIC NAAN	£3.95
PLAIN NAAN	£3.50
CHEESE NAAN	£4.25
TANDOORI ROTI	£3.50
BUTTER NAAN	£3.95
GREEN SALAD	£3.95

Hot Drinks

TEA	£3.95
BLACK COFFEE	£4.25
WHITE COFFEE	£4.95
ESPRESSO	£3.50

Mitha

TIRAMISU	£8.95
CARDAMOM KHEER	£7.95
GULAB JAMUN	£7.95

VANILLA / CHOCOLATE ICE CREAM	£5.95
PISTACHIO KULFI	£6.50