

STARTERS

mixed platter a combination of pujabi somosa, grilled chicken tikka, sago tikki and pakoras <i>(ideal for two people)</i>	£12.55
sea food platter with salmon tikka, fresh water prawns, crab cake and chilli fried squid <i>(ideal for two people)</i>	£14.70
coriander seed and garlic dusted grilled chicken breast with minted yoghurt and salad	£5.10
citrusy duck tikka marinated with indian spices and tamarind relish	£5.95
tandoori chunks of lamb with sweet chili, garlic and coriander	£5.90
chargrilled fresh water king prawns in a marinade of ginger and green chilli	£6.25
tandoori salmon with tikka marinade, crushed coriander and fennel	£5.10
crab and cod cake with spiced yoghurt	£5.25
chilli fried squid tossed in hot, sweet and sour spices	£5.15
cobra beer and chilli soaked goan style beef grilled to a melting taste	£6.95
pan fried chicken cake with basil and ginger	£5.10
pakoras – crispy nuggets of onion, potato, split lentil and coriander	£4.15
popadums with a choice of spicy or plain	£0.70 each
assorted pickle tray	£0.70 per person
seasonal garden fresh salad	£4.90
punjabi style salad with lemon dressing	£5.10

MAIN COURSE

tandoori halibut with coconut and ginger sauce, served with garlic spinach and steamed rice	£15.90
fresh water char grilled king prawns in an onion and cashew nut sauce served with lemon rice	£16.55
punjabi style rarra lamb curry with lamb mince, tomatoes served with saffron rice	£13.70
portland fresh lobster with seasonal stir-fry vegetables and lemon rice	£26.90
north indian style lamb shank in medium hot spices served with saffron rice	£12.95
tandoori lamb rack with sweet corn and greek yoghurt sauce served with mossala mashed potato	£16.70
char grilled chicken breast with a mint, green chilli and coriander sauce served with saffron rice	£13.55
old delhi chicken curry in aromatic spices fresh cream, honey and tomato, served with saffron rice	£12.95
narangee – spinach and potato stuffed chicken breast with parsely based morel sauce and pulao rice	£12.70
pan seared duck breast in a sweet and sour strawberry sauce served with mossala mash potato	£13.15
pan seared beef fillet with fresh cream and black pepper sauce served with mossala mash potato	£16.90
char grilled meat & fish platter with tanddori halibut, king prawns, lamb pieces, chicken tikka, crab cakes and lamb chops	£18.90
tandoori guinea fowl breasts with pickled pumpkin and fenugreek sauce	£14.10
rajastani style lamb leg curry with pulao rice	£12.75

VEGETARIAN SELECTION

stuffed cottage cheese dumpling with a rice tomato sauce with steam rice	£11.90
garlic and coriander flavoured seasonal local green vegetable curry with steam rice	£10.55
chick peas and baby aubergine curry in punjabi spices served with steamed rice	£11.55
kidney beans and panner filled potato parcels with asparagus and makhani sauce	£10.95
green peas and sweet corn cake with lightly seasoned cauliflower and potato crush served with cucumber raitha and rocket salad	£11.10

TRADITIONAL CURRIES

badam passanda cinnamon and cardamom scented smooth curry of brown onions, ground almond and yoghurt

CHARGRILLED CHICKEN £9.95 CHARGRILLED LAMB £11.20

jalfraisee with sautéed onion, julienne peppers, ginger and bursting with fresh green chillies

BARBECUED CHICKEN £9.95 GRILLED LAMB £11.20 TIGER PRAWN £13.95

tikka mossala delicately spiced in a rich tomato gravy with coconut and cream

CHICKEN TIKKA £10.55 LAMB TIKKA £14.20

bhuna a medium spiced curry with onion, tomato and coriander

CHICKEN £9.10 LAMB £9.90 KING PRAWN £13.75

dansak with yellow and red split lentils in a balance of sweet, sour and hot flavours

CHICKEN £9.10 LAMB £9.95 KING PRAWN £13.90

rogan josh a medium hot spicy sauce with roasted cumin, caramelised tomato and pimento

CHICKEN £9.95 LAMB £10.25 KING PRAWN £14.20

korma finished in a rich creamy coconut sauce with ground cashew nut

CHICKEN £8.95 LAMB £9.55 KING PRAWN £13.90

madras in a fairly hot tomato sauce flavoured with lemon juice, black pepper, sautéed onion and ginger

CHICKEN £9.10 LAMB £9.70 KING PRAWN £13.75

shashlick a chargrilled brochette of chicken tikka pices with peppers, onions and tomatoes

CHICKEN £12.55 LAMB £14.55

our meat and poultry are sourced from local supplier at its highest quality

ACCOMPANIMENTS

darjeling style egg fried rice	£3.55
saffron flavoured basmati rice	£2.70
steamed basmati rice	£2.25
home style lemon rice	£2.55
cumin and cucumber raita	£3.90

VEGETABLE SIDE DISHES

garlic spiced spinach	£4.95
wild mushroom stir-fry	£5.75
jaipur style okra	£4.95
fresh aubergines and spinach	£5.15
mumbai style baby potatoes	£4.90
tardka dall with hint cumin and tossed garlic	£4.55
mossala mashed potato	£4.95
stir-fried sweet pumpkin with garlic and coriander	£4.25
motor panner with cottage cheese and petit peas	£5.10
stir-fried cauliflower with potatoes	£4.10

BREAD SELECTIONS

plain naan	£2.25
cheese and chilli naan	£3.10
peshwari naan with herbs and coconut	£3.25
vegetable and shallots filled naan	£3.10
minced lamb filled naan	£3.55
garlic and coriander naan	£3.10
laccha daar paratha oven baked whole meal layered bread	£4.55
tandoor se roti charcoal baked whole meal bread	£2.20
chapatti	£1.90