

STARTERS

Prawn and Mushroom Poori	£6.45
Prawns cooked in a sweet chilli sauce with mushrooms in a light pastry	
Spiced Haddock With Tomatoes	£6.45
Haddock marinated with cumin, fennel and then topped with tomatoes	
Machi Pakora	£6.45
Fresh haddock marinated in a seasoned batter and deep-fried.	
Chicken Tikka And Potato Pakora	£6.25
Chicken tikka diced with potatoes and deep-fried with gram flour	
Paneer And Potato Pakora	£5.85
Homemade spiced Indian cheese with potatoes and deep-fried in gram flour	
Green Herb Vegetable Pakora	£5.50
Pakora made with a mixture of green herbs and spinach leaves	
Aubergine Fritters And Mushrooms	£5.65
Aubergines and mushrooms cooked in a light spiced batter	
MAIN COURSES	
Traditional Chicken Curry	£8.20
Chicken breast cooked traditionally in a curry sauce with a variety of Indian Spices with a medium spice.	
Chicken Tikka Makhni Topped With Walnuts	£9.20
Chicken tikka cooked in a mild and creamy sauce with a hint of tomato topped with walnuts	
Chicken Saag	£8.50
Chicken cooked with fresh greens, herbs and spinach to a medium heat.	
Chilli Garlic Chicken	£8.95
Chicken breast cooked with fresh garlic and pickle with a hint of green chilli and a touch of crushed peppercorns	
Murgh Makhni	£9.50
Also known as Butter Chicken, chicken breast cooked in a creamy, buttery masala sauce with green cardamom and various other Punjabi spices.	
Lamb Karahi	£9.35
Lamb cooked in a traditional thick, rich pepper sauce	
Ginger Lamb with Mushroom	£9.50
Lamb with a hint of garam masala and a touch of ginger, cooked with mushroom	
Lamb Massalam with Okra	£10.95
Tender lamb from the leg, slow cooked with traditional Punjabi spices and ladyfingers	
Methi Gosht	£9.50
Lamb cooked with fenugreek and fresh spinach leaf to a medium heat	
King Prawns Cooked With Dill And Ginger	£13.75
King prawns cooked with dill, a hint of ginger pickle and a touch of garam masala	
Machi Massala	£10.20
Fresh haddock cooked with Punjabi spices and a touch of fenugreek in a traditional sauce	
Potato, Peas And Mint	£7.25
Diced Potatoes cooked with fresh green peas simmered with a hint of fresh mint and spices	
Saag Paneer	£7.50
Fresh spinach and green herbs cooked with our own-spiced homemade Indian cheese	
Carrot With Peas And Spiced Leeks	£7.25
Carrots cooked with fresh green peas and spiced leeks with a touch of garlic and ginger	
Chana Daal	£7.25
Fresh lentils cooked with onions and a variety of mainly North Indian spices	
Mutter Paneer	£7.50
Fresh green peas cooked with our own homemade spiced Indian cheese with a variety of mainly North Indian spices	
Aloo Gobi With Green Beans	£7.25
Cauliflower cooked with potatoes and green beans with a touch of green chilli	



BREADS

Chapati - Thin, Flat Bread	£1.25
Garlic Chapati	£1.50
Poori - Fluffy Light Bread, Deep-Fried	£1.50
Paratha - Medium Bread With Butter	£2.75
Garlic Paratha	£2.95
Peshwari Paratha	£3.15
Stuffed With Sweet Coconut	
Aloo Paratha - Stuffed With Potato	£3.00
Spinach Paratha - Stuffed With Spinach	£3.00
Naan - Fluffy Bread	£2.75
Garlic Naan	£2.95
Peshwari Naan - Stuffed With Sweet Coconut	£3.15

RICE

Basmati Rice	£2.60
Pilau Rice	£2.75
Mushroom Rice	£2.95
Lemmon and Cashew Nut Rice	£2.95

SUNDRIES

Popadoms	£0.90
Spiced Onion	£1.25
Mango Chutney	£1.35
Mixed Pickles	£1.35
Small Raita	£1.25
Large Raita	£1.50
Large Fresh Homemade Yogurt	£1.40
Chips	£3.10
Garlic Potatoes	£2.70

CLASSICS

Chicken/Lamb Bhoona	£8.80/£9.35
Chicken/Lamb Dhansak	£8.80/£9.35
Chicken Korma	£8.95
Chicken Tikka Chasni	£9.20

Please note: some dishes may contain nuts.
There is a 10% service charge of parties of 8 or more.