

Little Curry House | Home-Style Tapas

We recommend starting with three or four dishes initially plus rice and breads, between two and taking it from there.
Served: 7 days a week – Sunday to Thursday, all day – Friday & Saturday, till 4pm

Sides

Spiced Haddock with Tomatoes 6

Haddock marinated with cumin and fennel, topped with tomatoes

Machi Pakora 5.75

Fresh haddock deep-fried in a seasoned batter

Chicken Tikka & Potato Pakora 5.65

Chicken tikka with diced potatoes, deep-fried

Panner & Potato Pakora 5.25

Homemade spiced Indian cheese with potatoes, deep-fried in gram flour

Green Herb Vegetable Pakora 4.70

Pakora made with a mixture of green herbs and spinach leaves

Aubergine Fritters 4.70

Aubergines deep-fried in a light spiced batter

Chicken Pakora 5.25

Chicken breast deep-fried in lightly spiced batter

Prawn & Mushroom Poori 5.25

Prawns with mushrooms served in a light pastry

Chana Poori 4.70

Chickpeas cooked in a traditional sauce and served in a light pastry

Mushroom Pakora 4.70

Mushrooms deep-fried in light spiced batter

Spicy Potato Fritters 4.35

Sliced potatoes deep-fried in a light spiced batter

Chilli King Prawns 6.90 (£2 supplement)

King Prawns baked in foil, marinated in spices

Fish (£2.50 supplement for King Prawn curries)

King Prawns with Dill and Ginger 8

King prawns cooked with dill and a hint of ginger

Machi Massala 7.65

Fresh haddock cooked with Punjabi spices in a traditional sauce

King Prawn & Spinach Leaf 8

King prawns cooked with fresh greens and spinach leaf

Chicken

Chicken Curry 5.35

Chicken breast cooked in a traditional sauce

Chicken Tikka Makhni with Walnuts 6.25

Chicken tikka cooked in a mild and creamy sauce

Chicken Saag 6.05

Chicken breast cooked with green herbs and spinach

Chilli Garlic Chicken 6.25

Chicken breast cooked with fresh garlic and pickle to a medium heat

Murgh Makhni 6.25

Also known as Butter Chicken, chicken breast cooked in a creamy, buttery masala sauce

Chicken Korma 6

Chicken breast cooked with coconut and cream

Chicken Tikka Chasni 6.25

Chicken tikka cooked in a mild and creamy, sweet and sour sauce

Chicken Tikka Shashliq 6.35

Chicken tikka cooked with tomatoes, green peppers and mushrooms

Chicken Achari & Mushroom 6

Chicken cooked with lime and chilli pickle with mushrooms

South Indian Chilli Garlic Chicken 6.25

Chicken Tikka cooked with fresh garlic and pickle to a medium heat

£10.95 for 2 Dishes + 1 Rice or Bread

Served til **6pm Sunday to Thursday**, tables to be vacated by **7pm sharp - Friday & Saturday til 4 pm**, table to be vacated by **5pm sharp**

Please Note:

Since all dishes are made fresh to order, some dishes may arrive prior to others

Please advise duty manager of any allergies or intolerances

Service charge of 10% is applied to parties of 8 or more

The stated deal cannot be shared between guests, one deal per guest

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Veg

Potato, Peas & Mint 4.90

Potatoes cooked with fresh green peas, with a hint of fresh mint

Saag Paneer 5.25

Fresh spinach cooked with our own-homemade Indian cheese

Carrot with Peas & Spiced Leeks 5.1

Carrots cooked with green peas and spiced leeks with a touch of garlic and ginger

Chana Daal 5.1

Fresh lentils

Mutter Paneer 5.25

Fresh green peas cooked with our own-homemade Indian cheese

Aloo Gobi with Green Beens 4.95

Cauliflower cooked with potatoes and green beans

Aloo Saag 4.95

Diced potatoes cooked with spinach

Chana, Mushroom & Tomato 4.95

Chickpeas cooked in a ginger and garlic sauce with mushrooms and tomatoes

Palak Mixed Daal 4.95

Mixed lentils cooked with fresh spinach

Chana Aloo 4.95

Chickpeas cooked with potato

Tarka Dall 5.15

Fresh lentils cooked with caramelised onions

Lamb

Lamb Karahi 6

Lamb cooked in a traditional thick, rich pepper sauce

Ginger Lamb with Mushroom 6.35

Lamb with a hint of ginger, cooked with mushroom

Lamb Massalam with Okra 7.65 (£2 supplement)

Tender lamb from the leg, slow cooked with traditional Punjabi spices

Methi Gosht 6.35

Lamb cooked with fenugreek and fresh spinach leaf

Garlic Lamb & Mushroom 6.35

Lamb cooked in a garlic sauce with mushrooms

Methi Keema Mutter 6

Lamb mince cooked with green peas and fenugreek

Patina Lamb 6

Lamb cooked with mint

Rice & Breads

Chapati 1.25

Garlic Chapati 1.5

Paratha 2.75

Garlic Paratha 2.95

Peshwari Paratha 3.15

Aloo Paratha 3

Spinach Paratha 3

Keema Paratha 3 (£1 supplement)

Poori 1.5

Naan 2.75

Garlic Naan 2.95

Peshwari Naan 3.15

Basmati Rice 2.6

Pilau Rice 2.75

Mushroom Rice 2.95

Lemmon & Cashew Nut Rice 2.95

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