

LITTLE CURRY HOUSE | A LA CARTE MENU

STARTER

Prawn & Mushroom Poori 6.5

Prawns cooked in a sweet chilli sauce with mushrooms in a light pastry

Spiced Haddock With Tomatoes 6.75 (1 supplement)

Haddock marinated with cumin, fennel and topped with tomatoes

Amritsari Fish Pakora 6.7 (1 supplement)

Fresh haddock marinated in a seasoned veg batter and deep-fried.

Green Herb Vegetable Pakora 5.75

Traditional veg pakora made with a mixture veg, green herbs and spinach leaf

Chicken Tikka & Potato Pakora 6.5

Chicken tikka diced with potatoes and deep-fried with gram flour

Traditional Veg Samosa 5.95

A classic Indian nibble, mixture of vegetables with potatoes sealed in a parcel

Classic Chicken Pakora 6.2

Chicken breast dipped in a lightly spiced batter and done until golden brown

MAIN

Traditional Chicken Curry 8.5

Chicken breast cooked traditionally in a curry sauce with a variety of spices.

Chilli Garlic Chicken 8.95

Chicken breast cooked with fresh garlic and pickle with a hint of green chilli

Chicken Saag 8.75

Chicken cooked with fresh greens, herbs and spinach to a medium heat.

Chicken Tikka Makhni Topped With Walnuts 9.2 (1 supplement)

Chicken tikka cooked in a mild and creamy sauce with a hint of tomato

Butter Chicken 9.5 (1 supplement)

Chicken tikka cooked in a creamy, buttery masala sauce and green cardamoms

Lamb Massalam with Methi Aloo 11 (2 supplement)

Tender lamb from the leg, slow cooked with fenugreek potatoes

Garlic Lamb with Mushroom 9.5

Lamb cooked with a touch of garlic and cooked with mushroom

Lamb Karahi 9.5

Lamb cooked in a traditional thick, rich pepper sauce

Methi Gosht 9.5

Lamb cooked with fenugreek and fresh spinach leaf to a medium heat

South Indian Chilli Garlic King Prawns 14.5 (2.5 supplement)

King prawns cooked in a chilli and garlic sauce.

Machi Massala 11 (1.5 supplement)

Fresh haddock cooked with Punjabi spices and a touch of fenugreek in a traditional sauce

Saag Paneer 8

Fresh spinach and green herbs cooked with our own-spiced homemade Indian cheese

Carrot With Peas & Spiced Leeks 7.75

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

Chana Daal 7.5

Fresh lentils cooked with onions and a variety of mainly North Indian spices

Mutter Paneer 8

Fresh green peas cooked with our own homemade spiced Indian cheese with a variety of mainly North Indian spices

Aloo Gobi With Green Beans 7.75

Cauliflower cooked with potatoes and green beans with a touch of green chill

Vegan & Vegetarian

We offer an extensive menu dedicated to a Vegan and Vegetarian diet; simply ask staff for more details.

RICE | BREADS | SUNDRIES

Chapati 1.25

Poori 1.5

Garlic Paratha 2.95

Aloo Paratha 3

Keema Paratha 3

Garlic Naan 2.95

Basmati Rice 2.6

Mushroom Rice 2.95

Popadoms 0.9

Mango Chutney 1.35

Small/Large Raita 1.25/1.5

Garlic Chapati 1.5

Paratha 2.75

Peshwari Paratha 3.15

Chips 3.1

Naan 2.75

Peshwari Naan 3.15

Pilau Rice 2.75

Lemmon & Cashew Nut Rice 2.95

Spiced Onion 1.25

Mixed Pickles 1.35

Homemade Yogurt 1.4

View Our Tapas Menu Over The Page

Served:
7 days a week – Sunday to Thursday, all day
Friday & Saturday, till 4pm

HUMBLE Curries

Chicken Korma – 8.95
Chicken Tikka Chasni – 9.2
Chicken/Lamb Bhoona - 8.8/9.35
Chicken/Lamb Dopiazza - 8.80/9.35

£10.95 Tapas Deal

Enjoy 2 Dishes + 1 Rice or Bread
Offered til 6pm Sunday to Thursday, Friday & Saturday til
4pm, offered from only our tapas menu.
(Supplements may apply)

The £10 Student Deal

Choose 1 curry
Add 1 rice or 1 chips
Then add 1 330ml BTL of beer, 1 125ml glass of house
wine or 1 soft drink.

Then you've got the best student deal possible!

Available Sunday to Thursday
Valid student card must be shown when ordering
(Supplements may apply)