



VEGAN MENU

STARTERS

Vegetable Pakora £2.95
Served with a delicious dip

Mushroom Pakora £3.95
Served with a delicious dip

Gobi Pakora £3.95
Served with a delicious dip

Vegetable Samosa £3.95
Indian pastry stuffed with spicy vegetables and served with chana

Potato Skins £2.95
Delicious potato skins served with a tasty dip

MAINS

Karahi Bhoona
a host of spices sauteed karahi style in a rich tarka base with an abundance of capsicums, and onions

Muglai Korma Or Ceylonese Korma
both mild and creamy, but for a taste of coconut paradise go for the Ceylonese!

Nawabi
a rich and tasty tarka of onions, mushrooms, capsicums and tomatoes

Pardesi
succulent spinach, shallow fried onions and mushrooms simmered in a rich ginger and garlic tarka

All 4 available
in Indian or
European Veg

Mixed Vegetable Curry
a fusion of Indian or European vegetables simmered in our traditional curry sauce

Mushroom Bhaji
mouthwatering mushrooms sauteed in a flavoursome curry sauce

Chana, Aloo & Mushroom Bhaji
tangy chickpeas, potatoes and mushrooms

Chana Saag Bhaji
tangy chickpeas and succulent spinach, simmered in a condensed sauce

Main Meal £7.95 • Side Dish £4.95

BREADS & SUNDRIES

Pilau Rice £1.95
Basmati Boiled Rice £1.80

Mushroom Pilau Rice £2.25
Nan £2.25

Peshwari Nan £2.95
Chapatti £0.85

PRE -THEATRE MENU

This menu is available daily from 4pm-6.30pm from £10.95

Enjoy a starter, main meal and accompaniment from a selection of our most popular dishes from the a la carte menu

(as an appetiser, two popadoms and spiced onions may be ordered for £1.50 extra)



STARTERS

Vegetable Pakora

Served with a delicious dip

Pakora – your choice!

Chicken - 1.50 extra

Mushroom - 1.25 extra

Mixed Pakora - £1.25 extra

A mix of chicken, mushroom & vegetable

Vegetable Samosa

Indian pastry stuffed with spicy vegetables and served with chana

Chicken Chaat

Delicious drumsticks swathed in a sweet 'n' sour patia sauce

Garlic Mushroom Poori

A light, pan fried chapatti, smothered in spicy garlic mushrooms

Aloo and Chana Poori

A light, thin chapatti, pan fried and smothered with mouthwatering tangy aloo and chickpeas

Potato Skins

Delicious potato skins served with a tasty dip

THE MAIN EVENT

Traditional Curry

the original classic!

Special Karahi Bhoona

a host of spices sauteed karahi style in a rich tarka base with an abundance of capsicums, and onions

Nawabi

a rich and tasty tarka of onions, mushrooms, capsicums and tomatoes

Masala

a mouth-watering marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums and onions, simmered in a home made yoghurt sauce

Chasni

a light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate

Muglai Korma Or Ceylonese Korma

both mild and creamy, but for a taste of coconut paradise go for the Ceylonese!

Rogan Josh

a flavoursome fusion of tomatoes, paprika and a host of spices create this immensely popular dish

Pardesi

succulent spinach, shallow fried onions and mushrooms simmered in a rich ginger and garlic tarka

Jalfrezi

ginger, garlic, aromatic Indian spices, crunchy almonds, cashews, sultanas and a flourish of fresh cream and coconut cream

Choose either rice, nan bread or TWO chapattis

your choice of dishes from the **MAIN EVENT** are available in:

European or Indian Vegetable or paneer • tender lamb • chicken tikka breast or prawn

Food Allergies and Intolerances: Our food may contain allergens. Please speak to a member of staff for more information. We can cater for Vegans/Gluten free - ask staff if details.

STARTERS AND SUNDRIES

PAKORAS

the all time favourite spicy snack available in:

Vegetable Pakora £2.95	Mixed Pakora £4.50 a medley of vegetable, chicken, mushroom and gobi pakora	Haggis Pakora £4.95
Mushroom Pakora £3.95		Onion bhaji £2.95 (rings or original)
Chicken breast Pakora £4.50	Fish Pakora £4.95	

CHEF'S CHOICE APPETISERS

Bombay Chicken £3.90 shredded chicken in a chilli masala sauce, with a crisp salad garnish	Potato Skins £2.95 Delicious potato skins served with a tasty dip
Chicken Gujiya £3.95 spicy spring rolls served with tangy chickpeas	Seekh Kebab £4.50 tasty lamb mince marinated in exotic spices
Chicken Chaat £3.90 chicken drumsticks swathed in a sweet 'n' sour patia sauce	Paneer Tikka £4.50 subtly spiced skewered Indian cheese, capsicums and onions, served with a piquant patia sauce.
Chicken Tikka £4.50 tasty chicken pieces marinated in exotic spices, barbecued to perfection in the tandoor	Malai Mushrooms £3.50 mouth-watering mushroom slices sauteed in a creamy sauce with a hint of garlic, crushed peppercorns and aromatic herbs
Vegetable Samosa £3.95 savoury Indian pastie served with chana (chickpeas)	

POORI SELECTION

Poori
a light thin pan fried chapatti either of the
above smothered in your choice of: **chilli
prawn, chicken Masala, garlic mushroom
or aloo chana poori starter £3.90**

APPETISERS TO SHARE

Chef's Platter
a medley of vegetable, chicken and
mushroom pakora, samosa, potato
skins and chicken chaat
£3.95 per person (minimum 2 people)

BREADS & SUNDRIES

Nan £2.25	Vegetable Paratha £2.95	Raita £1.20
Peshwari Nan £2.95	Garlic & Corriander Nan £2.95	Pilau Rice £1.95
Garlic Nan £2.95	Popadom £0.85	Basmati Boiled Rice £1.80
Vegetable Nan £2.95	Spiced Onions £0.85	Mushroom Pilau Rice £2.25
Keema Nan £3.95	Mango Chutney £0.95	Chapatti £0.85
Paratha £1.95	Mixed Pickle £0.95	Chips £1.90

4 popadoms +
pickle tray
£4.95

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MAIN COURSES

No added colourings used in our food!

HOUSE SPECIALITIES

Chasni

a light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate

Jaipuri

a potent fusion of peppers, onions, ginger, garlic, green chillies and a touch of coconut simmered in exotic jaipuri spices

Jalfrezi

ginger, garlic, aromatic indian spices, crunchy almonds, cashews, sultanas and a flourish of fresh cream and coconut cream

Karahi Bhoona

a host of spices sauteed karahi style in a rich tarka base with an abundance of capsicums, and onions

Masala

a mouth-watering marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums and onions, simmered in a home made yoghurt sauce

Pardesi

succulent spinach, shallow fried onions and mushrooms simmered in a rich ginger and garlic tarka

Jalandhri

ginger, garlic, onions, peppers, coconut cream and fresh herbs sauteed in a spicy chilli sauce

Balti

tantalising tandoori spices, kabli chana (tangy chickpeas), a flourish of fresh creamy yoghurt, and a soupçon of achari mixed pickle

Rogan Josh

a flavoursome fusion of tomatoes, paprika and a host of spices create this immensely popular dish

Indian Garlic Chilli

hot and spicy with a saucy twist of sweet 'n' sour

Nawabi

a rich and tasty tarka of onions, mushrooms, capsicums and tomatoes

Pasanda

mild and creamy with an abundance of almond powder to drive you nuts!

Makhni Masala

a touch of ginger, garlic and almond powder shallow fried and simmered in yoghurt fresh cream & spring onions

ALL THE ABOVE dishes are available in:

Chicken Tikka Breast £9.25 • Tender Lamb £9.95 • Prawn £8.25 Pacific King Prawn £11.95
• European or Indian Vegetable or Paneer £7.95

CONNOISSEURS CHOICE

Butter Chicken £9.95

Mild to medium dish, tomato based curry, fresh cream, ginger, garlic, white peppers and cashew powder.

Malaidar £9.95

Medium dish cooked with spinach puree. Cooked in garlic butter sauce, fresh cream, ginger and garlic (available in lamb or chicken)

Malwa £9.95

Spicy dish cooked with spinach puree, fresh spinach leaves, garlic chilli sauce and fresh peppers (available in lamb or chicken)

Lamb Akbri £9.95

Tender lamb cooked in medium to spicy sauce with onions, ginger, garlic, green chillies and shredded indian cheese.

Punjabi Tarka £9.95

A truly authentic hot and spicy home-style sauce with a flavoursome blend of Punjabi herbs and spices (Available in chicken or lamb

King prawn £2.95 extra)

EUROPEAN DISHES

all served with crisp salad garnish and tasty french fries

Haddock & Chips £7.95

Chicken 'n' Chips £7.95

Chicken Kiev £8.95

Sirloin Steak £12.95

Fillet steak £14.95

Scampi Frite £7.95

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BACK TO THE BASICS

Muglai Korma

a sumptuously creamy sauce

Ceylonese Korma

with lashings of creamed coconut

Kashmiri

delicately spiced and fruity with plenty yoghurt and cream

Traditional Curry

the original classic

Bhoona

a rich and flavoursome condensed sauce with plenty ginger, garlic and tomatoes

Patai

a tangy sweet 'n' sour sauce

Biryani

savoury rice cooked with your choice of meat, served with a separate curry sauce (£1.25 extra)

Dhansac

lashings of lentils and eastern spices patia a tangy sweet 'n' sour sauce

all the **BACK TO BASIC** dishes are available in:

Chicken Breast £8.25 • Chicken Tikka £8.25 • Lamb £8.95 • Prawn £8.95 Pacific King Prawn £11.95 • Indian or European Vegetable £7.25

TANDOORI CUISINE

Succulent... sizzling and definitely a hot favourite amongst the 'all! These dishes are marinated in exotic spices, skewered and barbecued to perfection in the tandoor. Served with pilau rice, salad garnish and curry sauce. A sauce from the House Speciality section e.g. Masala, Chasni etc may be ordered instead for an additional £1.50

Chicken Tandoori £10.95

tender chicken pieces on the bone

Chicken Tikka £10.95

tender supreme of chicken

Lamb Tikka £12.95

luscious lamb marinated in exotic spices

Paneer Tikka £10.95

subtly spiced skewered Indian cheese, capsicums and onions, served with a piquant patia sauce

Shashlik £11.95

succulent chicken pieces barbecued with onions, and capsicums

Tandoori Jhinga £12.95

plump pacific king prawns given the tasty tandoori treatment

Tandoori Mixed Platter £13.95

a medley of tandoori chicken, chicken tikka, lamb tikka, seekh kebab and nan bread

VEGETARIAN

Mixed Vegetable Curry

a fusion of Indian or European vegetables simmered in our traditional curry sauce

Mushroom Bhaji

mouthwatering mushrooms sauteed in a flavoursome curry sauce

Chana, Aloo & Mushroom Bhaji

tangy chickpeas, potatoes and mushrooms

Paneer Mutter

a traditional dish of Indian cheese and garden peas

Paneer Shahi

creamy homemade Indian cottage cheese

Chana Saag Bhaji

tangy chickpeas and succulent spinach, simmered in a condensed sauce

Bombay Potatoes

Indian style spicy potatoes

Tarka Daal

wholesome lentils, fried onions and tomatoes, simmered in a traditional curry sauce

Chana Chaat

kabli chana (chickpeas) cooked in a sweet & tangy sauce, made with plumped tomatoes and almond powder

Main Meal £7.95 • Side Dish £4.95

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SET MEALS

All set meals include appetisers and pakora platter

Crispy Popadoms and Spiced Onions



Mixed Pakora Platter



**Choose any dishes from the House Specialities
or Back to Basics section**



Pilau Rice, Nan Bread or Chapati

£ 13.95 per person (minimum 2 people)

Does not include from Tandoori or Biryani cuisine

SET MEAL FOR 2

choose any two main dishes from House Specialities
or Back to Basics served with rice and nan bread

SET MEAL FOR 4

choose any four main dishes from House Specialities or
Back to Basics served with two rice and two nan bread

SET MEAL FOR 6

choose any six main dishes from House Specialities or
Back to Basics served with three rice and three nan bread



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No added colourings used in our food!