

PRE-STARTERS

Poppadom's Basket (v) £4.95

with Spice Onions & Mango Chutney (v)

Chef's Platter For Two £10.95 / For Four £18.95 consisting of chana chatt, chicken chatt, mixed pakora and two dips





TANDOORI DELICACY & KEBABS STARTERS

The meat is marinated in Greek yoghurt, Aromatic spices and cooked in charcoal Tandoor, served with mint yoghurt, spicy sauce and salad

Tandoori Salmon	£8.95
King Prawn Achari Tikka	£9.95
Chicken Tikka	£6.95
Chicken Haryali Tikka	£6.95
Malai Chicken Tikka	£6.95
Tandoori Chicken Chaat	£6.50
Peri Peri Chicken Wings	£6.50
Lamb Tikka	£10.50
Kashmiri Spicy Lamb Chops	£9.95
Lamb Seekh Kabab	£7.95
Hariyali Paneer Tikka (v)	£7.50
Tandoori Platter for two (Chicken Tikka, Malai Chicken Tikka, Lamb Chops, Lamb Seekh Kabab, Chicken Chatt)	£21.95



TAWA SPECIALS	
Spiced Haddock Tawa	£8.50
Garlic Chilli Chicken Tawa	£6.95
King Prawn Garlic Chilli Tawa	£9.50
Chilli Paneer Tawa (v)	£6.95

CLASSIC STARTERS

Chicken Pakora	£6.50
Garlic & Honey Glazed Chicken (g)(s)	£6.50
Chicken Chatt with Tangy Spicy Sauce	£6.50
Amritsari Fish Pakora	£6.95
Mixed Pakora (chicken, fish, vegetable, cauliflower)	£6.50
King Prawn Butterfly (g)	£9.50
King Prawn Salt & Chilli	£9.50
Haggis Spice Crunchy Pakora (g)	£6.95
Vegetable Pakora (v)	£5.50
Cauliflower Pakora (v)	£5.50
Garlic Mussels with Bread (g)	£7.50
Garlic & Chilli Prawn	£6.95
Garlic Mushroom (v)	£5.50





SPECIALTY INDIAN STREET FOOD STARTERS

Gol Gappa (Pani Puri) (v) (g)	£6.50
Crispy crackers stuffed with a spicy and mint	
potato salsa, filled with spiced tamarind water	

Papdi Chaat (Crisp Puri's) (v) (g) £6.50

A yummy snack with crunchy base of Papdi, topped with lip-smacking, scrumptious chutnies, spiced tempered potatoes and chickpeas

Aloo Tikki Chaat (v) £6.50

(Crunchy potato cakes with Chana, Chutneys)

A crispy fried potatoe pattie, topped with tany chickpeas and house special chutnies

Samosa Chaat (v) (g) £6.95

An Indian street food delicacy made of crispy pastry, packed with a mixture of fillings, topped with spicy chickpeas, fried chilli, onion and served with tamarind chutney

Chole Bhature (v) (g) £6.95

(fried crispy bread with punjabi Chana)

Chole Bhatura is one of the tempting and tasty dish from Punjab

Aloo Crunchy Chaat (v) £5.95

(Potatoes with spicy chutney)

Cubed Potatoes toasted in herbs, spicy sauce and tangy chutney

Dahi Bhalla Chaat (Dahi Vada) (v) (g) £6.95

lentil donut with yoghurt

Lentil Dall donut deep fried, softened and topped with spicy yogurt, tamarind chutney and secret spices

Bhel Puri (v) £5.95

Savoury snack a made of puffed rice, chopped vegetables, spice tamarind, crisp puri and mixed save



MENU



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Chicken Poori (g) Light Indian pancake smothered with a tangy sweet and sour sauce filled with Chicken	£6.95
Prown Poori (g) Light Indian pancake smothered with a tangy sweet and sour sauce filled with Prawn	£6.95
Chana Poori (chickpeas) (v) (g) Light Indian pancake smothered with a tangy sweet and sour sauce filled with Chickpea	£5.95

Dall Soup (v) (g) £5.95
Fresh spiced lentil soup served with a garlic or plain nan

Hot and Sour Soup (s) £6.95

Spicy soup with tofu, bamboo shoots and chicken

Dosa
£6.95

A delicious spicy pancake made from ground lentils, rice and a filling of your choice, either chilli chicken, Prawns, Potatoes (v), vegetables (v)





Tandoori Main Meal

The following dishes are served with basmati rice, salad and yogurt mint sauce, curry sauce or dall. The tandoor is a tall cylindrical clay oven heated and maintained at a temperature of 800F. All our tandoori dishes are marinated for 24 hours in an exotic yogurt sauce blended with fresh ground spices, masala, fresh herbs and cooked evenly over this intense fire.

Tandoori King Prawn	£21.50
Tandoori Salmon	£21.50
Tandoori Chicken Tikka	£18.50
Tandoori Malai Chicken Tikka	£18.50
Tandoori Hariyali Chicken Tikka	£18.50
Tandoori Mixed Grill	£19.95
Tandoori Lamb Chops	£19.50
Tandoori Lamb Seek Kabab	£16.50
Tandoori Chicken Seek Kabab	£16.50
Tandoori Lamb Tikka	£19.50
Tandoori Chicken	£18.50



Mains Seafood

The Following dishes can be prepared with Lamb or Prawns at £1.00 extra per dish

King Prawns Garlic Chilli Masala £17.95

The spicy dish with barbecued King Prawns uses green chilli, fresh garlic and a rare mix of herbs and spices.

South Indian Fish Masala £16.95

Light battered haddock fish smothered in a delicate creamy sauce with garlic, green chilli and spices

Goanese Style Salmon Masala £17.95

Combination of spices, chillies and garlic to name just a few of the ingredients, together curry Leaves with coconut, adds to the distinctive taste of this dish

Spiced Haddock Tawa £17.95

Haddock marinated with a variety of Punjabi spices twisted, serve with fresh salad, mint and coriander chutney and steamed rice.

Seabass £17.95

Fillet of Seabass, cooked with ginger, onion, pepper and soy sauce

King Prawns with ginger and spring onion £17.95

Sauteed in fresh and pickled ginger

King Prawns with cashew nuts £17.95

Sauteed in Blackbean and garlic sauce

King Prawn Teriyaki sauce £17.95

Sauteed in a homemade teriyaki sauce





MENU



Mains

The Following dishes can be prepared with Lamb or Prawns at £1.00 extra per dish

Lamb Rogan Josh with Rice	£15.95
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Cooked with onions, peppers, tomatoes, fresh yoghurt, smoked chilli, fresh coriander with aromatic spices.

Masala Lamb Chops £19.50

The dish created with herbs and spices handpicked by the chef. It has a highly fragrant, thick sauce which is simply mouth watering.

South Indian Garlic Chilli Chicken Tikka £14.95 This spicy dish with harbacued chicken uses green

This spicy dish with barbecued chicken uses green chilli, fresh garlic and a rare mix of herbs and spices.

Chicken Tikka Chasni £14.95

Mild sweet & sour fruit sauce together with fresh cream and aromatic flavour

Bhoona Chicken £14.95

Onion gravy blended with mixed spices, grated fresh ginger, garlic and fresh chilli & coriander

Lemon Chicken £14.95

cooked with a lemon butter sauce

Karahi Murgh (chicken) £14.95

Blended ingredients with freshly ground spices are prepared to our own recipe a popular dish from north of India.

Mirchi Rogan Josh Chicken £14.95

Cooked with onions, peppers, tomatoes, fresh yoghurt, smoked chilli, fresh coriander with aromatic spices.

Punjabi Butter Chicken Masala (n) £14.95 Cooked the chicken tikka in tandoor authentic

way using fresh cream, tomatoes, nuts, saffron & a mild spiced gravy

Chicken Tikka Jalfrezi £14.95

A delicious thick spicy, pickle & creamy yoghurt gravy tandoori flavour chicken

Chicken Korma £14.95

A rich creamy dish prepared using fresh cream and mild spices.

Chicken Tawa £18.95

Breast of chicken pieces cooked with onions, peppers & spices served on a sizzling platter, topped with fresh coriander & fresh lime and also served with mint and coriander chutney and chapattis.

Chicken with Salt & Chilli £14.95

Chettinad Chicken £14.95

Chittenad Chicken is made by toasting a number of spices with coconut and producing an aromatic masala that has a slight aniseed scent

Garlic Chilli Chicken with Rice £15.00

This spicy dish with barbecued chicken uses green chilli, fresh garlic and a rare mix of herbs and spices.

Chicken Tikka Masala with Rice £15.00

Cooked the chicken tikka in tandoor authentic way using fresh cream, tomatoes, nuts, saffron & a mild spiced gravy



Hyderabad Biryanis

A royal dish of Moghul origins consisting of ginger, pepper, saffron, rose scented and other ingredients, basmati rice.
Served with curry gravy sauce or lentil with salad.

Chicken	£18.95
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Lamb £19.95

Prawn £19.95

Vegetable (v) £14.95



Salads

Our delicious salads are full of flavour and packed with freshingredients

Farmhouse Salad Bowl (v)

£9.79

A blend of quinoa, mixed beans and kale with roasted peppers and onion, tomato and cucumber on a bead of dressed mixed leaves

WITH YOUR CHOICE OF TOPPER

Chicken & Bacon £11.99

Grilled Halloumi (v) £11.79

Plant based Meatballs (v) £11.99



MENU





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Vegetable Specialty	
Special Tadka Dall (v) A Mix of three yellow Dalls cooked in a spices, tomato, onion & fresh ginger garnish with fried chilli & fresh coriander	£9.95
Dall Makhani (v)(n) Rich creamy & buttery black lentils cooked with mild spice on slow heat proses garnish with garam masala and butter	£9.95
Paneer Tikka Karahi (v) Tandoori smoked spicy paneer cooked in onion tomato gravy with aromatic spices and fresh ginger, green chilli	£10.95
Tawa Mixed Vegetable (v) Seasonal vegetables cooked on tawa with onion spices tadka garnish with tawa masala and fresh coriander	£10.95
Punjabi Channa Masala (v) Chickpeas cooked in a Punjabi special tadka.	£9.95
Saag Paneer (v) A classic Indian dish of fresh mustard leaves pre cooked with ginger, garlic fresh herbs and Indian cheese	£10.95
Paneer Bhurji (v) Crumbled home made paneer sautéed with onion, tomato and spices	£10.95
Alloo Gobi Fry Masala (v) Potato and cauliflower prepared in onions, tomato, spice gravy	£9.95
Bhindi Ki Sabzi (v) (Okra)	£10.50
Okra stir fried with onions, garlic and spices Makhani Paneer Masala (v) (n) Indian cheese cooked the authentic way using fresh cream, tomatoes, nuts, saffron and mild spices	£10.50
Malai Kofta (v) Dumplings of cottage cheese, highly rich delicious creamy savoury dish simmered in medium spice gravy sauce	£10.95
Tofu Garlic & Chilli Masala (V) Tofu cooked with onion & spice gravy roast, garlic, chilli, flavour of coconut milk, fresh coriander	£10.95
Tofu Medley (v) (s) Tofu cooked with onion & teriyaki sauce	£10.95

Rice		
Basmati Saffron Rice (v)	£3.95	
Coconut Rice (v)	£4.50	
Basmati Boiled Rice (v)	£3.95	
Mushroom and Jeera Rice (v)	£4.50	
Nawabi Rice	£5.50	
(with egg & peas) Special Rice (v) (mixed vegetable)	£5.50	



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Nan All breads are baked fresh on the interior wat tandoor. (Please ask for gluten free breads)	all of the
Plain Nan	£3.50
Garlic Nan (topped with fresh garlic butter)	£3.95
Amritsari Kulcha Nan (stuffed with vegetable)	£3.95
Paneer kulcha Nan (stuffed with paneer)	£4.50
Mango Peshwari Nan (paste of almonds, coconut, sweet cherry)	£4.50
Blue Cheese Nan (fusion of the delicate flavour of blue cheese)	£4.50
Keema Nan (spiced mince filled)	£4.50
Cheese & Chilli Nan (grated cheese, green chillies)	£4.50
Paratha Plain (soft, buttery and layered)	£3.50
Paratha Aloo Potatoes	£3.95
Paratha Mixed Vegetable	£3.95
Special Egg Paratha	£3.95
Paratha Mince	£3.95
Chapatti Plain	£1.50
Chapatti Butter	£1.75
Chapatti Tandoori	£1.75





European Dishes		
(served with chips, salad and two dips)		
Sirloin Steak (cream & pepper sauce)	£17.95	
Fillet Steak (cream & pepper sauce)	£17.95	
Traditional Fish & Chips (g)	£12.95	
Chicken Fillet	£13.95	
Prawn Salad	£13.95	
Fried Scampi (g)	£13.95	
Omelettes Plain or French	£11.95	
Chisken Maryland (g)	£13.95	
Burgers		
(served with a side and dip)		
Dirty Hunter's Burger (g)	£12.95	
Sweet Chilli Chicken & Halloumi (g)	£12.95	
Bacon Cheese Burger (g)	£12.95	
Classic Burger (g)	£12.95	
Chicken Grilled Peri Burger (g)	£12.95	
Pizza (10")		
(served with a side and dip)		
Margherita (g)	£12.95	
Peri Peri Chicken (g)	£12.95	
Hot 'n' Spicy Chicken (g)	£12.95	
Meat Feast (g)	£12.95	



Sides	
Poppadoms (plain, garlic, spicy)	£1.50
Spiced Onions	£1.95
Mango Chutney	£1.95
Mixed Pickle	£1.95
Yoghurt Raita	£2.95
Plain Yoghurt	£1.95
Mint & Coriander Chutney	£1.95
Onion and Green Chilli Salad	£2.50
Fresh Green Salad	£2.95
Peri Peri Chips	£2.95
French Fry	£2.95



Kids Menu	
Main, Drinks & Dessert (for children under the age of 8)	£10.00
Main	_
Chicken Korma & Steamed Rice	
Chicken Tikka Masala & Steamed	Rice
Chicken Nuggets & Chips (g)	
French Fries	
Kids Dessert	_
Scoop each of Vanilla and Chocol	ate Ice Crea

Food Indicated - Gluten (g), Nut (n), Soya (s)