

# **STARTERS**

#### TANDOORI CHICKEN BREAST TIKKA £10.50

Pieces of chicken breast in yoghurt, fennel & coriander marinade (d)

#### INDO-CHINESE CHILLI PANEER £8.00

Paneer cubes stir-fried with garlic, soya & peppers (v)(d)(s)(g)

# PUNJABI SAMOSA £6.00

Two samosas with tamarind & coriander chutney (ve)(g) (add curried chickpeas for £2.50)

# TANDOORI LAMB SEEKH KEBAB £11.00

Two pieces of lamb seekh kebab with coriander chutney & green salad (d) (4 pieces for £20.00)

#### GOAN STIR-FRIED SHRIMPS £11.00

Stir fry of shrimps with Goan spices (cr)

#### CHICKEN AND CHEESE FILLED NAAN £6.50

Naan filled with diced tandoori chicken & cheddar cheese (d)(g)(e)

#### MAINS

# BENGALI SPICED BABY AUBERGINE CURRY £16.00

Bengali home-style curry of aubergines simmered in kasundi mustard sauce (ve)(m)

#### KERALA FISH CURRY £18.00

Keralan style fish curry with coconut and curry leaf (f)

#### WELSH LAMB ROGANJOSH £19.00

Kashmiri style roganjosh of Welsh lamb leg (d)

### CHICKEN TIKKA BUTTER MASALA £17.00

Tandoori chicken tikka in rich tomato and fenugreek leaf sauce (d)(n-cashew nut)

#### LUCKNOWI CHICKEN BIRYANI £16.00

Lucknowi Nawab style biryani of chicken thighs with aged basmati rice and raita (d)

# HYDERABAD SPICED LAMB BIRYANI £18.00

Traditional Hyderabad style biryani of lamb with aged basmati rice and raita (d)

#### SIDES

House Black lentils £5.50 (v)(d) | Curried Chickpeas £4.50 (ve) | Pilau rice £3.50 (ve) | Steamed Rice £3.00 (ve)

Turmeric & Lemon Rice £3.50 (ve)(m) | Hot garlic chutney £2.50 (ve)

#### **BREADS**

Tandoori Roti £3.00 (ve)(g) | Plain naan £3.00 (v)(g)(d)(e) | Potato stuffed paratha £3.50 (g)(d)(v) Garlic & Coriander Naan £3.50 (g)(d)(e) | Peshawari Naan £5.50 (g)(d)(n)(e)(su)

DESSERT

#### (6)

# SHRIKHAND WITH SEASONAL BERRIES (d) £7.50

GINGER TOFFEE PUDDING (g)(d)(e)(su) £7.00

(d)diary (n)nuts (e)egg (g)gluten (s)soya (su)sulphites (se)sesame (m)mustard (f)fish (cr)crustacean (v)vegetarian (ve)vegan

