

STARTERS

Indian Medley for Two £12.95

A selection of Indian appetisers to share.

Sizzling Platter for Two. £13.95

Spicy lamb chops, sheek kebab, barbecued spicy wings, chicken tikka.

Kebab Wrap. £6.50

Sheek kebab wrapped in puri bread with salad, red onions, and a special medium mayo.

Yorkshire Twist

Chicken tikka or king prawn with onions and spices, topped with a sweet & sour sauce then served in a Yorkshire pudding.

Chicken. £5.95

King Prawn. £6.95

Bangladeshi Spicy Lamb Chops. £6.95

Lamb cutlets rubbed with Bangladeshi spices and crushed red chilli then grilled.

Tandoori Mix Kebab £6.95

A selection of our tandoori favourites.

Stuffed Pepper £6.95

Chicken, lamb or mixed vegetables in herbs & spices, stuffed in a green capsicum & roasted in the tandoori.

Chicken Tikka Chat. £6.50

Medium cooked with onions, tomatoes, cucumber and chat masala sauce.

Puree

Cooked medium served with an Indian puree bread.

Chicken or Prawn £6.75

King Prawn. £7.95

Delhi Chat **NEW. £6.50**

Diced lamb tikka, spiced and stir fried with onions and peppers then served on a bed of lettuce and drizzled with tamarind sauce.

Sweet Chilli Tikka **NEW. £5.95**

Chicken tikka grilled with onions and peppers then drizzled with sweet chilli sauce.

Grilled Lamb Chops £6.50

Tender lamb chops marinated in a selection of spices and grilled.

Tandoori Duck £5.95

Duck fillets marinated with yoghurt and tandoori spices then grilled.

Chicken or Lamb Tikka £5.75

Diced pieces of lamb or chicken seasoned in Asian spices and yoghurt then barbecued in the tandoor.

Hariyali Chicken Tikka. £5.95

A classic North Indian starter flavoured with selected herbs and spices, mint and coriander leaves.

Sheek or Shami Kebab. £5.75

Minced meat mixed with herbs and spices then grilled.

Nargis Kebab £6.50

Boiled egg wrapped in mince meat, grilled in the tandoor.

Bombay Mix Twister £6.95

Mixture of barbecued chicken, lamb and sheek kebab stir fried with green and red peppers, onions, green chillies, herbs and spices. Served with salad and mint dip.

Meat Samosa £5.25

Lightly spiced meat wrapped in a crisp pastry.

Chicken Pakora. £5.50

Diced chicken tikka coated a lightly spiced batter then deep fried.

Garlic Grilled Chicken £5.50

Breast fillet of chicken, marinated with garlic, green chilli and coriander, then grilled, served with coriander pesto.

SEAFOOD STARTERS

Prawn Cocktail £6.95

Freshwater prawns on a bed of lettuce and Marie Rose sauce then garnished with chopped tomato and cucumber.

Garlic Butter King Prawn NEW £7.95

King prawns fried with fresh onions and fresh garlic in a buttery sauce then garnished with sweet chilli sauce.

Tandoori Chingri. £6.95

Barbecued king prawns – a must try appetiser.

Fish Pakora £5.95

Deep fried marinated fish in crispy batter served with chilli sauce.

Salmon Tikka £6.95

Marinated salmon steaks in tikka sauce then grilled in the tandoori.

Grilled Seabass. £6.95

Whole seabass fillet shallow fried then garnished with fried red onions, spinach and served with salad and chilli sauce.

Masala Fish £5.95

Pangasius fish fillet marinated in spices, grilled in a pan then served with salad & mint sauce.

Tempura Tiger Prawns £5.95

Deep fried marinated prawns in crispy batter served with chilli sauce.

VEGETABLE STARTERS

Vegetarian Medley for Two £12.50

A selection of vegetarian Indian appetisers to share.

Chilli Paneer NEW £5.95

Strips of paneer tikka stir fried with onions, peppers, green chilli and selected herbs and spices.

Vegetable Samosa £4.85

Lightly spiced vegetables wrapped in a crispy pastry.

Samosa Chat £5.95

An extremely flavoursome snack which is popular as a street food in India! Crushed vegetable samosa served with chick peas, red onions and yoghurt then drizzled with a tamarind sauce.

Onion Bhaji £4.85

Traditional favourite

Paneer Tikka £4.85

Indian cottage cheese marinated with tandoori spices then grilled.

Brinjal Pakora (Aubergine) £4.85

Chopped aubergine coated a lightly spiced batter then deep fried.

Garlic Mushrooms. £4.85

Fresh mushrooms marinated with fresh garlic and herbs, fried to perfection.

Popadoms £1.00

Chutney Tray £3.50

ALLERGENS & INTOLERANCES

Please note many of our dishes contain allergens such nuts, peanuts, gluten, egg, dairy etc.

Please ask about your meal when ordering and we will be happy to advise you.

MANAGEMENT RESERVES THE RIGHT TO REFUSE SERVICE WITHOUT REASON

TANDOORI SELECTION

Mix Tandoori Cocktail £16.50

A selection of our tandoori favourites served with a choice of curry sauce or nan.

Shashlick (Chicken or Lamb) £11.95

Marinated chicken or lamb barbecued with onions, peppers and lime served with salad and mint dip.

Paneer Shashlick. £9.95

Marinated Indian cottage cheese with onions, peppers and lime served with salad and mint dip.

Tandoori King Prawns £16.50

Bengal king prawns delicately seasoned and grilled in a clay oven and accompanied with fresh green salad.

Chicken or Lamb Tikka £10.95

Succulent pieces of chicken or lamb marinated with aromatic spices and yoghurt then grilled.

Hariyali Chicken Tikka. £11.95

A classic North Indian grilled dish flavoured with selected herbs and spices, mint and coriander leaves.

Salmon Tikka £15.50

Salmon marinated with aromatic spices and yoghurt then grilled.

Tandoori Chicken (Half). £10.50

Spring chicken coated with toasted spices, herbs and Kashmiri masala then marinated in yoghurt and grilled.

Grilled Lamb Chops £13.95

Tender pieces of lamb chops rubbed with exotic spices, herbs and mint, marinated in yoghurt then barbecued in the tandoor.

Massala Fish. £13.50

Pangasius fillets coated with toasted spices, garam massala, chilli flakes and fresh coriander then deep fried till crispy and served with spicy new potatoes.

Garlic Grilled Chicken £10.95

Breast fillet of chicken, marinated with garlic, green chilli, coriander then grilled & served with coriander pesto.

SIZZLING DISHES

Chicken Tikka Chilli Chilli £11.95

A fairly hot dish cooked with succulent diced chicken, red onions, green & red peppers with the aroma and flavour of scotch bonnet chillies. Served on a sizzler.

Lahori Lamb Chops Karai £14.50

Marinated spicy lamb chops cooked in the tandoor and special Lahori style thick sauce.

Chicken Sizzler Deluxe £13.50

Succulent pieces of diced chicken breast marinated with red chilli flakes, garlic, ginger, aromatic hot desi spices, yoghurt and herbs then grilled with onions and peppers.

Chicken Tawa £10.95

Sliced chicken breast fillets sautéed with onions, red and green peppers, ginger, coriander and an array of herbs and spices.

Masala Fish Tawa £13.50

Fish fillet marinated and grilled then sautéed with onions, red and green pepper, ginger, coriander and an array of herbs and spices.

Chicken Karai. £10.95

Lamb Karai £11.95

A delicacy from Northern India named after the cast iron dish in which it is prepared. Consisting of fresh red/green peppers, onions, toasted cumin and spices.

Salmon Tikka Karai. £14.95

A delicacy from Northern India named after the cast iron dish in which it is prepared. Consisting of fresh red/green peppers, onions, toasted cumin and spices.

HOUSE SPECIALITIES

Jalfrezi

Marinated and grilled chicken tikka cooked with fresh green chillies, tomato, green peppers and onion in a spicy dish cooked with flavour.

Chicken Tikka.	£10.95
Lamb.	£11.50
King Prawn.	£15.95
Duck.	£11.95
Paneer 🍷	£10.50

Garlic Chilli Chicken	£10.95
Garlic Chilli Lamb.	£11.95

Marinated chicken cooked with fresh garlic and sliced green chillies with a combination of subtle spices and herbs in a fairly hot flavour sauce.

Kata Mitha

Lamb or chicken medium hot with light spices, onion and tamarind sauce, in a lovely sweet and sour dish.

Chicken.	£10.95
Lamb.	£11.95

Sagwalla

Chicken, lamb or king prawn cooked with spinach, onions, green chillies and a mixture of spices.

Chicken.	£10.95
Lamb.	£11.95
King Prawn.	£15.95

South Indian Garlic Chicken.	£10.95
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Chicken dry rubbed with garam massala and light spices then grilled in the tandoor. Cooked in a medium to slightly hot sauce with plum tomato, roasted garlic, roasted dry red chillies and curry leaves then garnished with coriander.

Murg Bemissal 🍷🍷	£10.95
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A unique blend of spices in a buttery tomato sauce with spicy tikka of chicken finished off with caramelised onions and garlic for that added twist. Slightly hot.

Chicken Tikka Massala 🍷🍷	£10.95
Lamb Tikka Massala 🍷🍷	£11.95

Traditional favourite rich in flavour and texture.

Chicken Passanda 🍷🍷	£10.95
Lamb Passanda 🍷🍷	£11.95

Mild dish cooked with ground nuts, fresh cream and red wine.

Tandoori Butter Chicken 🍷🍷	£10.95
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Marinated tandoori chicken off the bone with almonds, butter, fresh cream.

Makhani Chicken 🍷🍷	£10.95
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Tandoori chicken tikka simmered in a sweet, smooth tomato mild gravy made with juices of roasted meat and kasoori methi.

Chicken Rezalla 🍷	£10.95
Lamb Rezalla 🍷	£11.95

Chicken or lamb cooked in a medium sauce with subtle herbs, spices and yoghurt garnished with fried onions and peppers.

Chicken Naga	£10.95
Lamb Naga.	£11.95

Marinated then grilled chicken tikka or lamb cooked in a slightly hot and spice sauce made using the fiery Bangladeshi Naga chilli pickle.

SIGNATURE DISHES

Seafood Moilee **NEW** £17.95

Succulent king prawns and tender tilapia simmered in fragrant moilee sauce, paired with spiced dosa potatoes—a rich, coastal-inspired dish bursting with warmth, creaminess and delicate South Indian flavours.

Spiced Paneer Stack **NEW** £13.95

Golden grilled paneer layered with vibrant tossed vegetables, draped in a rich, nutty peanut curry sauce. A bold, comforting and irresistibly aromatic mouthful with every indulgent bite.

Railway Lamb **NEW**. £15.95

Tender lamb slow-cooked in a spiced, tangy gravy with new potatoes, mustard oil and roasted dry chillies. Inspired by classic railway journeys—hearty, nostalgic and bursting with toasted ground aromatic, warming spices that linger deliciously on the palate.

Chicken Shimla Mirchi **NEW** £13.95

Grilled chicken tossed with vibrant peppers and bold khada spices, finished with fresh coriander—smoky, aromatic and packed with lively, peppery warmth in every irresistible bite.

Chicken Malay Curry **NEW**. £13.95

Tender chicken simmered in creamy coconut milk with wholegrain mustard, creating a luscious, gently spiced curry—silky, aromatic, and delicately tangy with every comforting spoonful.

VIP Balti £16.50

A special and unique Balti dish created by our chef! Chicken, lamb, minced meat and a king prawn cooked with spinach, red & green peppers & a touch of mix pickle. Please choose the strength from medium, slightly hot or madras hot.

Goan King Prawn Supreme. £16.95

On shell king prawns aromatically spiced, served with sautéed peppers and courgettes in a medium sauce and accompanied with rice.

Seabass Supreme £16.50

Boneless fillet of seabass, lightly seasoned and pan fried with olive oil, accompanied with spinach, chick peas and garlic. Served with vegetable pilau rice.

Bengal Murgh Massala. £13.50

Chicken tikka cooked with minced meat and boiled egg, a touch of garam massala, garlic, spices and herbs, slightly hot in a rich bhuna style sauce.

Chicken Tikka Shashlick Bhuna. £13.50

Tandoori favourite with a twist cooked as a curry, medium hot.

Rangella Khana. £13.95

A traditional Goan dish of chicken and lamb cooked with fresh ginger, spinach and methi leaves in an aromatic sauce.

Salmon Tikka Jalfrezi. £15.95

Marinated and grilled salmon fillets cooked with fresh green chillies, tomato, green peppers and onion in a spicy dish cooked with flavour.

Kerala Seafood Kolumbo £17.95

This South Indian specialty is prepared with king prawn, sea bass and scallops in a sauce made from tamarind, curry leaves, chopped tomato, ginger and ground spices for a fairly hot taste.

Scallop, Tiger Prawn, Coconut and Ginger. £17.95

Scallops and tiger prawns cooked with finely sliced fresh ginger, lime zest, subtle spices and coconut milk.

Murgh Hari Mirchi £11.95

Hot – only for the brave! Succulent chicken breast garnished with fresh garlic, capsicum, tomatoes, coriander and lots of fresh green chillies. There is only one work that adequately describes this dish – volcanic!

Mumbai Shank £19.50

Lamb shank slow cooked in a delicious sauce combined with delicate spices to produce a mouth watering exquisite dish. Served with special rice.

TRADITIONAL DISHES

Chicken	£9.95
Lamb	£10.95
Prawn	£10.50
King Prawn.	£15.50
Duck	£11.95
Vegetable	£9.50

Korma

A traditional recipe consisting of onions garnished with pure butter ghee, spices, milk, fresh cream and almond powder. An aromatic, mild dish.

Bhuna

A most popular bhuna dish from the Indian sub-continent, consisting of a special selection of spices and herbs, fairly hot taste creating a unique spicy aroma.

Rogon Josh

A Northern Indian presentation, medium spiced with exotic fresh herbs, fried onions and tomato to create a delightful flavour.

Dupiaza

A Hyderabad recipe. A medium strength dish garnished with a maximum quantity of decoratively cut diced onions, cooked with a mixture of spices and fresh herbs to create a unique taste.

Dansak

Consists of subtle flavours, slightly hot dish cooked with lentils to give a sweet and sour taste with pineapple in a creamy sauce.

Pathia

A Hyderabad recipe, popular on the sub-continent, a medium strength dish garnished with a mixture of spices and fresh herbs giving a sweet and sour taste.

BALTI FEAST

Create your own Balti using the ingredients below just follow the simple steps and be as adventurous as you like.

1. Choose your main ingredients:

Chicken/Mix Vegetable	£9.95
Lamb	£10.95
Prawn	£10.95
Chicken Tikka/Lamb Tikka.	£11.50
King Prawn.	£15.50
Fusion Balti	£15.50

2. Choose Your Vegetable (per item) £0.95

Mushroom / Potato / Spinach / Okra / Cauliflower /
Chick Peas / Green or Red Peppers / Paneer / Tomatoes

3. Select The Strength

Mild / Medium / Slightly Hot or Madras

STIR-FRY SELECTION

Kushi Biran £12.50

Strips of chicken breast tossed in light spices and gram masala then coated with gram flour and grilled in olive oil, garnished with garlic fried mushroom and stir fried with fresh vegetables.

Fusion Stir-Fry £13.95

Chicken, lamb & prawn with selected seasonal vegetables, tossed with spices, soya sauce.

Vegetable Stir-Fry £10.50

Seasonal vegetables, tossed with spices & soya sauce.

BIRYANI

A dish prepared with any of the selected meat, aromatically spiced then stir fried with our finest infused Basmati rice. Served with a vegetable curry sauce.

Special Biryani £15.95

Chicken tikka, lamb tikka & king prawn

Jaipuri Biryani £14.95

Diced chicken tikka, stir fried with potato, sag, fresh green chillies and ground spices. Garnished with sliced boiled egg.

Chicken/Meat/Prawns. £13.50

Chicken Tikka/Lamb Tikka £13.95

King Prawns £15.95

Vegetables £11.50

VEGETARIAN OPTIONS

Spicy Dhal Bhuna £5.95

Bombay Aloo Potatoes. £5.25

Chana Sag Chick peas and spinach £5.25

Aloo Gobi Potatoes and cauliflower. £5.25

Sag Aloo Spinach and potatoes £5.25

Sag Bhajee Spinach. £5.25

Bhindi Bhaji Okra (Ladies Fingers) £5.25

Tarka Dhal Lentils and garlic £5.25

Vegetable Bhajee Mixed Vegetables £5.25

Mushroom Bhajee Fresh mushrooms £5.25

Chana Bhaji Chick peas £5.25

Chana Sag Chick peas & spinach. £5.25

Sag Paneer 🍷 Spinach and cottage cheese £5.95

Matar Paneer 🍷 Peas and cottage cheese £5.95

Keema Peas Minced lamb and peas £6.50

(Non Vegetarian)

CHILDREN'S MEALS

Omelette & Chips	Plain, Chicken, Cheese	£10.50
Chicken Nuggets & Chips		£9.95
Fish Pakora & Chips		£9.95

NAAN BREADS

Plain Naan		£2.75
Peshwari Naan		£3.50
Keema Naan.		£3.50
Cheese Naan		£3.50
Garlic Naan		£3.50
Onion Naan		£3.50
Mixed Naan	2 Toppings of your Choice	£4.50
Special Naan	Keema, cheese & green chillies.	£4.95
Chapati		£2.25
Paratha		£3.50
Stuffed Paratha.		£4.25
Tandoori Roti.		£2.75
Chips		£3.50
Masala Chips		£4.95

RICE

Steamed Rice		£2.95
Pilau Rice		£3.25
Fried Rice		£3.95
Garlic Fried Rice		£3.95
Coconut Rice		£3.95
Lemon Rice		£3.95
Chilli Fried Rice		£3.95
Egg Fried Rice		£3.95
Vegetable Pilau Rice		£3.95
Mushroom Pilau Rice		£3.95
Sag Rice.		£3.95
Keema Pilau Rice		£3.95
Special Fried Rice	Egg, peas & onions.	£4.95