

WINE & DINE SPECIAL

3 COURSES £14.95 WITH A GLASS OF WINE OR BOTTLE OF BEER

STARTERS

MALAI KEBAB: CHICKEN SEEKH KEBAB IN CHEDDAR CHEESE, FRESH GREENS SALAD **

FISH AMRITSARI: TILAPIA FILLET IN A BATTER OF GRAM FLOUR AND CAROM SEED, TAMARIND AIOLI 🍴

LAMB SAMOSA: LAMB MINCE AND GREEN PEA SAMOSA, TAMARIND CHUTNEY 🍴

VEGETABLE KEBAB: FRESH GROUND VEGETABLE GRILLED KEBAB, GREEN AND TAMARIND CHUTNEY 🍴

MAIN COURSES

METHI GHOST: LEG OF LAMB COOED IN A RICH FENUGREEK SAUCE, PILAO RICE 🍴

CHICKEN KOFTA LABABDAR: CHICKEN DUMPLING COOKED IN TOMATO AND ONION SAUCE FINISHED WITH FENUGEEK AND CREAM **

PRAWN MASALA: SOUTH INDIAN SPICED PRAWN TEMPERED WITH CURRY LEAVES AND FINISHED WITH COCONUT MILK, STEAMED RICE 🍴

MATTER MUSHROOM: GREEN PEA AND MUSHROOM IN A CREAMY SAUCE OF ONION AND TOMATO SAUCE, PILAO RICE **

DESSERTS

DESSERT PLATTER: CONTAINS CARROR HALWA, VANILLA ICE CREAM, GULAB JAMUN

WINNER OF NATIONAL [ASIAN CURRY AWARDS](#)



*MILD **MILD – MEDIUM 🍴 MEDIUM SPICED 🍴🍴 SPICY & HOT

VEGETABLE DISHES

MUSTARD AND CURRY LEAF TEMPERED MASHED POTATO	**	£4.25
YELLOW LENTIL TEMPERED WITH GARLIC AND RED CHILLI	**	£4.25
STIR FRY OF OKRA IN CAROM SEED AND GARLIC	🍴	£4.25
CHICK PEA COOKED WITH DRY MANGO AND GARLIC	🍴	£4.25
GARLIC FLAVOURED SPINACH	**	£4.25
SAAG PANEER - NORTH INDIAN STYLE	**	£4.50
TANDOORI ROASTED AUBERGINE MASH WITH TOMATOES	🍴	£4.50
PANEER LABABDAR	**	£5.95
DALL MAKHNI – BLACK LENTALS	🍴	£5.95

BREADS

NAAN BREAD	£2.25
GARLIC NAAN	£2.95
PESHWARI NAAN	£2.95
CHEESE AND CHILLI NAAN	£3.50
KEEMA NAAN	£3.25
PARATHA	£2.95
BUTTER NAAN	£2.95

STEAMED RICE	£2.25
PILAO RICE	£2.95
MUSHROOM RICE	£3.95
LEMON RICE	£3.95

WINE

CUVÉE GENEVIÈVE BLANC 2009 VIN DE FRANCE GLASS 175 ML
DRY CLEAN AND CRISP DRY WHITE

CUVÉE GENEVIÈVE ROUGE 2009 VIN DE FRANCE GLASS 175ML
MEDIUM-BODIED RED WINE

BEER – KINGFISHER 330ML OR ANY SOFT DRINK