

BIRYANI

Chicken	£8.75
Mutton	£8.90
Vegetable	£7.95
Tandoori Chicken	£9.05
Tandoori Prawn	£12.35

VEGETABLE SIDE DISHES

Matter Paneer <small>Garden peas and homemade cottage cheese.</small>	£4.40
Saag Paneer <small>Leaf spinach and homemade cottage cheese.</small>	£4.40
Bhindi Bhaji <small>Okra.</small>	£4.05
Aloo Gobi <small>Cauliflower and potato.</small>	£4.05
Tarka Dhaal <small>Lentils with fried garlic.</small>	£4.05
Bombay Aloo <small>Lightly spiced potatoes.</small>	£4.05

SUNDRIES

Boiled Rice	£2.15
Pilau Rice	£2.25
Mushroom Pilau Rice	£2.85
Naan	£1.90
Cheese Naan	£2.05
Peshwari Naan <small>(stuffed with raisins, coconut and almonds)</small>	£2.05
Garlic Naan	£2.05
Paratha	£1.95
Chapatti	£0.95

WINES

WHITES

	175ML	250ML	BOTTLE
Sauvignon Blanc, Siete Soles Estate Chile - 12.5% <small>Crispy dry with refreshing flavours of green apple and water melon.</small>	£3.35	£4.50	£12.95
Torrontés, Finca La Colonia Argentina <small>Ripe and mouth filling with rich floral fruits of peach, apricot and just a hint of citrus. Distinctive and long on the finish.</small>			£15.95
Pinot Grigio/Grillo, Mánnara Italy - 13% <small>Fragrant, fruity and flavoursome - a very fine example of this Italian favourite.</small>	£3.35	£4.50	£12.95
Chardonnay, Thorne Hill Australia <small>Ripe exotic fruit flavours, easy drinking but well balanced with a fresh, crisp finish.</small>			£16.95
White Rioja, Bodegas Valdemar Spain <small>Aromas of acacia and lime blossom. Full and smooth on the palate with notes of honey and lemon.</small>			£17.95
Chenin Blanc, Kleinkloof South Africa - 13.5% <small>Ripe tropical and crisp, fresh citrus aromas in perfect harmony, with a juicy palate of grapefruit, pear and green apple.</small>			£13.95
Sauvignon Blanc, Gran Hacienda Chile <small>Scintillating Sauvignon, bursting with crisp aromas and flavours of apple, grapefruit and water melon.</small>			£16.95
Viognier, 'Y' Series, Yalumba Australia <small>Enticing aromas of peach and apricot leading to a rich, juicy palate with a lingering, fresh finish.</small>			£19.95

ROSÉ

Tempranillo Rosado, Candidato Spain - 12% <small>A delicate, crisp rosé with aromas and flavours of freshly picked summer berries.</small>			£13.95
Pinot Grigio Rosé, Mannara Italy - 12.5% <small>A delicate rosé with lifted aromas of spring flowers and strawberries.</small>	£3.35	£4.50	£12.95
Zinfandel Rosé, Stone Cellars California - 10.5% <small>A sweeter style of blush with sumptuous aromas and flavours of ripe summer berry fruit.</small>			£17.95

REDS

Montepulciano d'Abruzzo, Angelo Italy <small>A super-juicy wine, with masses of black cherry fruit, a smooth, round texture, and light accents of wild spice.</small>			£14.95
Merlot, Terres d'Azur France <small>Rich berry and plum aromas with a soft, smooth palate and generous fruit.</small>	£3.35	£4.50	£12.95
Rioja, Tempranillo, Bodegas Valdemar Spain - 13.5% <small>Lovely smooth young Rioja, with bright cranberry and cherry fruit to the fore, backed with hints of creamy vanilla.</small>			£17.95
Cabernet Sauvignon/Merlot, Siete Soles Chile - 13.5% <small>Ripe red fruit aromas with notes of blackberries, blueberries and black pepper. Medium bodied and well balanced.</small>	£3.35	£4.50	£12.95
Sangiovese/Malbec, Vista Flores Bodega Norton Argentina - 13.5% <small>Rich berry and plum aromas with a soft, smooth palate and generous fruit.</small>			£15.95
Shiraz Cabernet, Whistling Duck Australia <small>Concentrated, ripe blackcurrant fruits, full flavoured with hints of spice and velvety tannins.</small>			£19.95
Rioja Crianza, Conde de Valdemar Spain <small>Complex aromas of ripe black berries balanced with warm vanilla and subtle spice notes.</small>			£24.95
Malbec, Finca La Colonia Argentina <small>Intense, dark bramble fruit flavours with accents of chocolate, coffee and exotic spices.</small>			£15.95
Shiraz, Thorne Hill Australia - 13.5% <small>Juicy, spicy Shiraz with masses of mulberry and blackberry fruit, notes of cloves and mint, and a long smooth finish.</small>			£16.95
Côtes du Rhône, Saint Esprit, Delas France <small>From the heat of the Rhône Valley, this wine has a generous, rounded palate and a long, elegant finish.</small>			£20.95

CHAMPAGNE

Champagne Laurent-Perrier, Brut <small>Concentrated citrus fruit flavours with sumptuous accents of biscuit and toasty brioche.</small>			£44.95
Champagne Laurent-Perrier, Rosé <small>The benchmark in pink Champagne - succulent, elegant and luxurious.</small>			£64.95

BEERS

Kingfisher (ABV%: 4.8), Cobra (ABV%: 5.0)	330ml: £2.85	660ml: £4.35
Masterbrew (ABV%: 4.0)	500ml: £2.95	

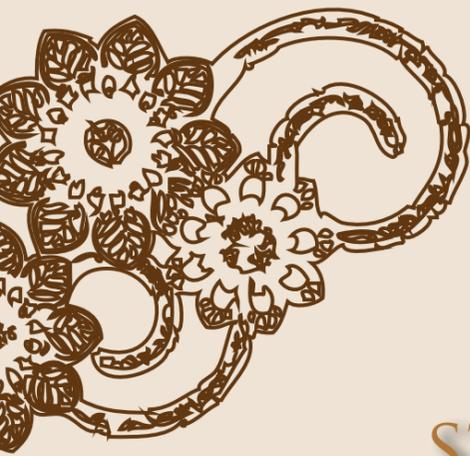
MINERALS

Soft Drinks, Fruit Juices:	£2.05
Tonic Water, Soda Water, Bitter Lemon, Mineral Water:	£1.95



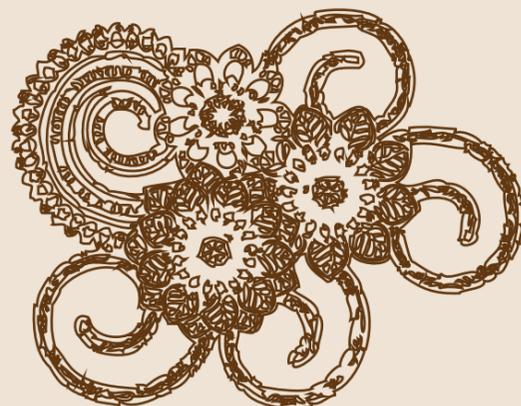
RAJPOOT





STARTERS

Tandoori Chicken (M)	£3.20
Chicken Tikka (M) <i>Off the bone.</i>	£3.40
Onion Bhaji (V)	£3.10
Mirchi Hera Jingha <i>Marinated prawns in a light batter.</i>	£4.45
Behr ki Saaf <i>Lamb chops marinated with yoghurt and dry spices cooked in the tandoor.</i>	£3.95
Chicken Tikka Puri <i>Morsels of chicken cooked in a sweet and tangy sauce wrapped in thin fried bread.</i>	£3.65
Shish Kebab	£3.25
Aloo Chana Chaat (V)	£3.15
Tandoori Kebab <i>A selection from our Tandoori chef.</i>	£5.15
Chicken Sashlik (M) <i>Skewered chicken, peppers and tomatoes baked in the clay oven.</i>	£3.65
Chicken Pakora	£3.55
Prawn Puri	£3.75
Vegetable Samosa (V)	£3.10
Jaal Aloo Tikki (V) <i>Lightly spiced potato cakes.</i>	£3.10
Poppadoms	£0.70
Chutney tray	£1.00



MAINS

Chicken Tikka Massala <i>The classic British dish. Tandoori baked chicken fillet cooked slowly in a mild creamy tomato sauce enhanced with pistachio, almonds and cashew nuts.</i>	£8.15
Chicken Tikka Chilli Massala <i>Chicken Tikka Massala cooked with a generous helping of fresh green chillies & coriander.</i>	£8.25
Tandoori Murghi Massala <i>Tandoori chicken taken off the bone, finished in a medium Keema sauce with chillies and coriander.</i>	£12.60
Makhanwala Murghi <i>Tandoori chicken taken off the bone, gently poached in a rich buttery tomato sauce enhanced with cream and pistachios.</i>	£8.50
Chicken Pasanda <i>Tender chicken cooked in a creamy mild sauce with coconut and almonds.</i>	£8.40
Gosth Pasanda	£9.30
Nariyal Jhinga <i>Prawns poached in coconut milk, almonds and mild spices.</i>	£11.20
Koftha Narghisi <i>Meatballs poached in a sauce of medium heat, diced onions, tomatoes and boiled egg.</i>	£9.40
Keema Aloo Sag <i>Mince lamb, spinach & potatoes with a generous helping of fresh green chillies and coriander.</i>	£9.10
Tandoori Karai Zalfrezi <i>Mixed Tandoori, crisp peppers & onions in a reduced sauce finished with chillies, ginger & coriander.</i>	£13.75
Thawa Murgh <i>Strips of chicken, crisp peppers and onions, finished with plenty of fresh chillies & coriander, served on a sizzling platter.</i>	£9.30
Thawa Gosth	£10.10
Shashlik Bhuna Chicken <i>Baked chicken, onions, peppers & tomatoes, cooked in a reduced sauce of finely chopped onions & tomatoes of medium strength with a generous helping of fresh coriander.</i>	£9.45
Mossom Gosth <i>Mutton slow cooked with green beans, boiled egg and light spices.</i>	£9.45
Kashmiri Gosth <i>Mutton stewed with fresh and dried fruits.</i>	£9.55
Khumb Palak (v) <i>Button mushrooms, leaf spinach with a hint of garlic and cream.</i>	£8.45
Paneer Makhani (v) <i>Homemade cottage cheese in a creamy tomato sauce and a hint of butter.</i>	£8.45
Keema Mator <i>Mince lamb, garden peas and chillies.</i>	£9.10
Palak Gosth <i>Tender mutton, leaf spinach, fresh chillies and coriander.</i>	£9.30
Palak Paneer (v) <i>Leaf spinach, homemade cottage cheese and fresh chillies.</i>	£8.30
Tandoori Mix Grill <i>Mix of Tandoori Chicken, Chicken Wings, Lamb Chops, Tandoori Prawns, Chicken Tikka, Shish Kebab and Naan bread.</i>	£15.65

Minimum one main course per person (M): Available as a main course (V): Vegetarian
Some dishes may contain traces of nuts or seeds, some of our cuts of mutton are cooked on the bone.

BALTI DISHES

Chicken	£6.20
Mutton	£6.25
Prawn	£9.15
Chicken Tikka	£6.90
Mixed Vegetable	£6.15
Keema	£6.45

You can add any of the following to the above dishes for just 60p extra per item.

Why not try the following?

Saag, Mushrooms, Aloo, Jalfrezi (Hot), Chana.

CURRY, MADRAS & VINDALOO

Chicken	£6.30
Mutton	£6.40
Prawn	£9.45
Chicken Tikka	£6.95
Mixed Vegetable	£6.25

KORMA, BENGAL, ROGAN JOSH, DHANSAK, PATHIA, BHUNA & DUPIAZA

Chicken	£6.80
Mutton	£6.95
Prawn	£9.75
Chicken Tikka	£7.30
Mixed Vegetable	£6.75