

STARTERS

Malai tikka (Creamy chicken tikka cooked in clay oven)	£11
Chicken tikka (Boneless chicken marinated in spiced yogurt cooked in clay oven)	£11
Tandoori king prawn (King prawns marinated in spiced yogurt cooked in clay oven)	£16
Lamb chop burra kebab (Lamb chops marinated in Mughlai spice cooked in clay oven)	£18
Seekh kebab (Lamb mince flavoured with spices, skewered & cooked in clay pot)	£11
Ajwain monkfish (Marinated fish with special ajwain spices & yoghurt)	£12
Tandoori chicken wings (Chicken wings marinated in spiced yogurt cooked in clay pot)	£10
Hara bhara kebab (v) (Patties loaded with spinach, potatoes & cheese)	£9
Chilli paneer(v) (Crispy paneer tossed with chilli, pepper, onion coated with spicy sauce)	£11
Vegetable Punjabi samosas (vegan,v) (Filled pastry with spiced potato & green peas)	£7
Vegetable spring rolls (vegan,v) (Savory pastry roll filled with spiced vegetables)	£7
Dahi wada (v) (Fried lentil balls soaked in sweet thick yogurt & tamarind sauce)	£9
Palak patta chaat (v) (Crispy battered baby spinach leaves, served with yoghurt and tamarind sauce)	£9
Achari paneer tikka (v) (Blend of achari & tandoori spices cooked in clay oven)	£11
Tandoori broccoli (v) (Char grill broccoli with tandoori spice)	£11

MAIN COURSES

Butter chicken (Tandoori chicken strips in rich flavourful tomato gravy cooked with butter & cream)	£14
Chicken tikka masala (Chicken tikka cooked in spice tomato gravy with butter & cream)	£14
Chicken jalfrezi (Rich flavourful chicken tossed in green peppers, tomato and onions)	£15
Bhuna lamb chop (Lamb chop cooked with onion & mixed spices)	£19
Lamb kadai (Boneless lamb cooked with ginger garlic fresh tomato in kadai)	£17
Lamb Rogan josh (Kashmiri style Aromatic lamb curry)	£17

Nali Nihari (Slow cooked lamb shank stew)	£21
Malabari monk fish (Fish cooked in a rich and thick coconut milk gravy)	£17
Patrani Salmon (Salmon fillet wrapped in banana leaf, marinated with coconut green chutney)	£19
Kadai King Prawns (King prawns cooked with ginger garlic fresh tomato in kadai)	£19
Tandoori paneer masala (v) (Paneer cubes cooked in spice tomato gravy with butter & cream)	£14
Vegetable jalfrezi (v) (Rich flavourful vegetables tossed in green peppers, tomato and onions)	£12
Bhindi masala (vegan,v) (Okra cooked with onion & flavoured spices)	£13
Saag Alu (vegan,v) (Spinach mustard leaves & potato stewed in onion masala)	£11
Dal Makhani (v) (Rich flavourful black lentil cooked with butter & cream)	£12
Dal Tadka (vegan, v) (Cooked spiced lentils are finished with a tempering made of ghee & spices)	£11
RICE	
Chicken Hyderabadi parda Biryani (Authentic Indian dish with succulent chicken in layers of fluffy rice, fragrant spices and fried onions)	£16
Lamb Hyderabadi parda Biryani (Authentic Indian dish with succulent lamb in layers of fluffy rice, fragrant spices and fried onions)	£18
Vegetable Hyderabadi parda Biryani (v) (Authentic Indian dish with fresh vegetables in layers of fluffy rice, fragrant spices and fried onions)	£14
Steamed Rice (Steamed cooked basmati rice)	£6

INDIAN BREADS

Lachha naan	£4
Garlic naan	£4.50
Cheese naan	£5.50
Chilli cheese naan	£6
Tandoori roti	£3.50
Tandoori paratha	£3.50

OVEN SIDES

Cucumber raita	£3
Tandoori salad	£3
Mango chutney	£2
Coriander & mint chutney	£2
Mix pickle	£2
Papad fried or roasted	£1.50

Please let us know in advance if you have any food allergies or intolerances.
10% discretionary Service Charge is added to your bill.