

CHEF'S CHOICE MENU

BY POPULAR DEMAND WE HAVE STARTED USING CHICKEN BREAST FOR ALL OUR TIKKA RECIPES

STARTERS

Choose any 3 - starters will be served in a platter.

Onion bhaji

The crispy and crunchy onion fritters is one of the popular street food in India. Tasty little onion patties flavoured with chopped ginger, green chillies, curry leaves and turmeric.

Desi Fried Chicken

Chicken pieces coated with spicy Indian gram flour batter and deep fried. Served with sweet chilli sauce.

Chicken 65

South Indian style deep fried chicken starter, crisp on the outside, juicy and tender inside.

Hariyali Tikki

Deep fried vegetable patty made with spinach, kale, garden peas, potato, and Indian spices.

Punjabi Samosa

Deep fried filo pastry filled with a savoury potato filling.

Amritsari Machi

A deep fried starter fish delicacy from Amritsar in North India. Strips of fish are marinated with spices, flavoured with ajwain(carom seeds) and coated with a thick batter of gram flour

MAIN COURSES

Choose any 2.

The meat, fish or king prawn will be 5 in number per portion.

Baingan Mirch Ka Saalan

Delicious and fragrant curry made with aubergine, cooked with green chillies and Indian spices

Coconut Cumin Potato

Spiced potatoes & onion are cooked with grated coconut and tempered with mustard & cumin seeds, fenugreek and dried red chillies.

Tadka Daal

Lentil curry cooked with ginger, garlic and Indian spices, finished with a touch of fresh coriander.

Paneer Kadhai

A popular Indian dish made with paneer (Indian cottage cheese), onions, and bell peppers, cooked in a spicy onion-tomato gravy, flavoured with freshly ground Kadhai masala.

Reshmi Chicken Masala

A delicious curry made with a rich sauce. The chicken is marinated in yogurt and spice mix and then cooked in a rich creamy sauce, finished with finely chopped spinach and garlic.

Kalia Ghost

Delicious slow cooked lamb mince and lamb chunks curry made with tomatoes, garlic and garam masala to give an oasis of flavour.

The below are available with Paneer, Chicken Breast, Chicken Tikka, Prawns, Lamb (£1.50 supplement), Fish (£2.95 supplement), King Prawns (£2.95 supplement).

Dhaba Curry

Delicious spicy and fragrant curry inspired by the Dhaba's (local roadside restaurants) that line the motorways in Northern India. Dhaba's are characterised by food that's unique and has a rustic homemade feel to it.

Rajsthani

A fiery and flavourful rich tomato based gravy cooked with minimal spices and garnished with cream

Makhanwala

This is a classic Indian dish made with mildly spiced tomato gravy, single cream, and a host of Indian spices like green cardamom, cinnamon stick and white pepper.

Chettinad

This truly lip-smacking tangy, creamy and spicy curry is a beautiful combination from the flavours of tender pieces of chicken or lamb, that is intermixed with the goodness of grated coconut, garlic, ginger, cloves, black pepper, coriander seeds, curry leaves, red chilli powder and other flavourful spices.

Sundries

Choose any 2

Coconut Rice

Rice tempered with mustard seeds, curry leaves and desiccated coconuts.

Lemon Rice

Rice tempered with mustard, turmeric and lemon juice.














Mushroom Rice

Rice with mushrooms, peas tempered with Indian spices.

Plain Naan Bread

ALLERGEN INFORMATION

Our food is prepared in kitchen which also handles various other allergens, please make sure you specify your allergen on the orders.

	 Celery	 Gluten	 Crustaceans	 Eggs	 Fish	 Lupin	 Dairy	 Mollusc	 Mustard	 Nuts	 Sesame	 Soya	 Sulphites
MEAT OPTIONS FOR CURRIES													
Chicken Breast													
Chicken Tikka							•		•				
Lamb/Lamb on the Bone													
Prawns			•										
King Prawns			•						•				
Fish					•								
VEGETARIAN OPTIONS													
Vegetable													
Paneer							•						
Tofu												•	
STARTERS													
Onion Bhaji		•											
Desi Fried Chicken													
Chicken 65		•											
Hariyali Tikki													
Punjabi Samosa		•											
Amritsari Machi					•								
MAIN COURSES													
Baingan Mirch Ka Saalan													
Coconut Cumin Potato													
Dhaba Curry							•						
Rajasthani							•			•			
Reshmi Chicken Masala							•						
Tadka Daal									•				
Makhanwala							•			•			
Chettinad													
Paneer Kadhai							•						
Kalia Ghost													
BREADS & SUNDRIES													
Coconut Rice									•				
Lemon Rice									•				
Mushroom Rice													
Plain Naan		•					•						

EAT & DRINK*

£20.95 - Two course meal per person - ala carte

Available 7 days a week, 4pm - 10pm

*No grill cuisines included under this offer. Terms & conditions apply

PRE-THEATRE*

£15.95 - Two course meal per person

Available 7 days a week, 4pm - 6pm

*Separate menu will be provided. Terms & conditions apply