



The Last Days of the Raj

# FOOD MENU

## Tandoori Starters

<b>Chicken Tikka</b>	<b>£5.95</b>
Marinated chicken breast cooked in the Tandoori oven (d)	
<b>Lamb Tikka</b>	<b>£5.95</b>
Marinated lamb pieces cooked in the Tandoori oven (d)	
<b>Tandoori Chicken</b>	<b>£5.95</b>
Marinated quarter chicken cooked in the Tandoori oven. (d)	
<b>Sheek Kebab</b>	<b>£5.95</b>
Minced Lamb lightly spiced and cooked in the Tandoori oven	
<b>Mixed Kebab</b>	<b>£6.50</b>
Onion Bhaji, Chicken Tikka & Sheek Kebab (d)	
<b>Tandoori Special Kebab</b>	<b>£6.50</b>
Chicken Tikka, Lamb Tikka & Sheek Kebab. (d)	
<b>Tandoori King Prawn</b>	<b>£8.50</b>
Marinated king prawns cooked in the Tandoori oven. (d)	

## Traditional Starters

<b>Onion Bhaji</b>	<b>£5.95</b>
Onions, peppers, spices, eggs and chick pea flour (v)	
<b>Vegetable Pakora</b>	<b>£5.95</b>
Sliced vegetable balls in a light batter (v)	
<b>Bhuna Prawn on Puri</b>	<b>£5.95</b>
Bhuna Prawn on a puri bread (w)	
<b>Chicken Chatt</b>	<b>£5.95</b>
Chicken Tikka pieces in a spiced & sour sauce and served on a puri. (w) (d)	
<b>Aloo Chatt</b>	<b>£5.95</b>
Stir fried potato, onions and spices on a puri bread. (w)	
<b>Samosa (meat or veg)</b>	<b>£5.95</b>
Meat or Veg in pastry (w)	
<b>Garlic Mushrooms on Puri</b>	<b>£5.95</b>
Stir fried mushrooms and garlic served with a puri bread (w)(v)	
<b>King Prawn Bhaji</b>	<b>£8.50</b>
king prawn pieces in a medium spiced bhuna sauce and served with a puri bread (w)	

## Appetisers

<b>Popadom</b>	<b>£1.00</b>
<b>Spiced Popadom</b>	<b>£1.00</b>
<b>Pickle Tray</b> (per person)	<b>£1.50</b>

Mango Chutney, Mint Sauce, Onion Salad & Mixed Pickle

## Speciality Starters

<b>Salmon Tikka</b>	<b>£6.95</b>
Lightly spiced marinated salmon cooked in the Tandoori oven	
<b>Tandoori Chops</b>	<b>£6.95</b>
Marinated lamb chops cooked in the Tandoori oven	
<b>Chilli Paneer</b>	<b>£5.95</b>
Indian cheese stir fried with chillies, onions, peppers and tamarind. Tangy and spicy.	

## Tandoori Mains

*Marinated in our Tandoori spices and cooked in the clay oven. Served with salad. (d)*

<b>Chicken or Lamb Tikka</b>	<b>£12.95</b>
<b>Tandoori Chicken</b>	<b>£12.95</b>
<b>Tandoori King Prawns</b>	<b>£18.95</b>
<b>Chicken or Lamb Tikka Garlic</b>	<b>£14.95</b>
<b>Tandoori King Prawn Garlic</b>	<b>£18.95</b>
<b>Paneer Shashlik (v)</b>	<b>£14.95</b>
Indian cheese cooked in the Tandoor and stir fried with peppers, onions and tomato.	
<b>Shashlik (Chicken or Lamb)</b>	<b>£15.95</b>
Chicken or lamb tikka stir fried with grilled onions, peppers and tomato.	
<b>Shashlik King Prawns</b>	<b>£19.95</b>
<b>Tandoori Cocktail</b>	<b>£16.95</b>
Chicken & lamb tikka, tandoori chicken and sheek kebab.	



## Tandoori Mains

*Marinated Tikka in a mildly spiced, almond and cream infused sauce. (n) (d)*

<b>Tandoori King Prawn Massala</b>	<b>£17.95</b>
<b>Chicken / Lamb Tikka Massala</b>	<b>£12.95</b>
<b>Vegetable Massala</b>	<b>£10.95</b>

## Speciality Mains

<b>Black Peppered King Prawns</b>	<b>£21.95</b>
<i>King Prawns stir fried with crispy onions, peppers and black pepper sauce.</i>	
<b>Monk Jalfrezy</b>	<b>£16.95</b>
<i>Spiced Monkfish in a dry and spicy, lime leaf fragranced bhuna style sauce.</i>	
<b>Gosht Hindustani</b>	<b>£14.95</b>
<i>Lamb cooked in a garam masala infused bhuna style sauce. Aromatic and medium spiced.</i>	
<b>Shatkora Lamb</b>	<b>£14.95</b>
<i>Tender lamb in a bhuna style sauce flavoured with the Shatkora citrus from the North East region of Bangladesh.</i>	
<b>Palak Gosht</b>	<b>£14.95</b>
<i>Lamb served with spinach and bhuna style medium spiced sauce</i>	
<b>Lamb Pasanda</b>	<b>£14.95</b>
<i>Lamb cured in yoghurt, spices and cashew nut powder. Mild sauce with full flavoured marinated lamb. (n) (d)</i>	
<b>Adraki Murg</b>	<b>£14.95</b>
<i>Chicken Tikka in a ginger infused sauce. Medium spiced sauce (d)</i>	
<b>Murg Naga</b>	<b>£14.95</b>
<i>Chicken in a naga infused sauce. Very spicy yet bursting with flavour. (d)</i>	
<b>Aubergine &amp; Pepper curry(v)</b>	<b>£12.95</b>
<i>Aubergine and peppers in a medium spiced curry sauce</i>	
<b>Chana Jalfrezy (v)</b>	<b>£12.95</b>
<i>Chick peas in a spiced sauce stir fried with onions and peppers and chillies.</i>	
<b>Paneer Makhni (v)</b>	<b>£13.95</b>
<i>Indian cheese in a mild, creamy and tomato and butter sauce.</i>	

## Raj Favourites

<b>King Prawn Jalfrezi</b>	<b>£17.95</b>
<b>Jalfrezi</b>	<b>£11.95</b>
<i>Chicken, Lamb or Prawn. Cooked with onions, peppers, fresh green chillies. Thick sauce and very spicy.(d)</i>	
<b>LDR Madras Curry</b>	<b>£11.95</b>
<i>Chicken, Lamb or Prawn. A hot curry cooked with tomatoes, garlic, ginger, almond powder and fresh coriander. (n)(d)</i>	
<b>Spiced Chicken and Yoghurt</b>	<b>£11.95</b>
<i>Spicy chicken curry with added yoghurt and garam masala to give spicy tangy sauce. (d)</i>	
<b>Raj Chicken Malai Curry</b>	<b>£11.95</b>
<i>Cooked with onions, garlic, coconut milk,cream, lemon juice, curry leaves and mustard seeds. A medium hot sauce with a hint of coconut and spices. (d)</i>	
<b>Southern Curried King Prawn</b>	<b>£17.95</b>
<b>Southern Curried Chicken</b>	<b>£11.95</b>
<i>Also Lamb or Prawn. Cooked with dry red chillies, poppy seeds, coriander seeds, cashew nuts and coconut. (d)</i>	
<b>Butter Chicken</b>	<b>£11.95</b>
<i>Chicken tikka in a mild creamy buttery sauce. (d)(n)</i>	
<b>King Prawn Cashew Curry</b>	<b>£17.95</b>
<b>Chicken Cashew Curry</b>	<b>£11.95</b>
<i>Also Lamb or Prawn. Similar to Madras curry, cooked with cashew nuts, fresh coriander and tomatoes. (n) (d)</i>	
<b>King Prawn Korai</b>	<b>£17.95</b>
<b>Korai Chicken</b>	<b>£11.95</b>
<i>Also Lamb or beef. Cooked with sliced onions and peppers stir-fried with tomatoes and spices. Medium Strength (d)</i>	
<b>King Prawn in Garlic &amp; Chili</b>	<b>£17.95</b>
<i>King Prawns cooked with garlic, sesame oil, cornflour, soy sauce, chilli sauce and tomato. Madras hot.</i>	
<b>King Prawn Balti</b>	<b>£17.95</b>
<b>Balti</b>	<b>£11.95</b>
<i>Lamb, chicken or beef cooked in a bhuna style sauce with tomatoes, onions peppers and balti spices. (d)</i>	
<b>Murg Saffron Badami</b>	<b>£13.95</b>
<i>Marinated Chicken fillet cooked with almond powder and cream. Mild, rich sauce. (n)(d)</i>	

## Biryani

<b>Chicken, Lamb, Beef Prawn or Veg Biryani</b>	<b>£14.95</b>
<b>King Prawn Biryani</b>	<b>£19.95</b>
<i>Rice stir fried with onions, nuts, sultanas and light spices. Served with a vegetable curry sauce.</i>	
<b>Lamb Shahi Biryani</b>	<b>£17.95</b>
<i>Aromatic Pilau rice layered with</i>	
<b>Chicken Dum Biryani</b>	<b>£17.95</b>
<i>Rice stir fried with onions, nuts, sultanas and light spices. Served with a vegetable curry sauce.</i>	



## Traditional British Curries

### Korma

Mild spices, cream and milk create a delicately flavoured sauce. (n)(d)

### Kashmiri

Mild sauce with cashew nuts, sultanas, lychees & banana (n)(d)

### Malayan

Mild sauce with cream, banana and pineapple (n)(d)

### Plain Curry

Medium consistency with a rich flavour.

### Bhuna

Medium spiced sauce cooked with onions, garlic and coriander.

### Pathia

Cooked with tomatoes, coconut and madras hot.

### Dupiaza

Similar to bhuna, cooked with fried onions and Peppers.

### Dansak

Parsee dish cooked with lentils and pineapple. Madras hot.

### Rogan Josh

Tomato based sauce, cooked with garlic and with a tangy taste.

### Madras

Similar to a Curry but with extra garam masala and chilli.

### Sri Lanka

Tomato based sauce with coconut and lemon. Madras Hot

### Vindaloo

Similar to Madras, using a generous amount of hot spices

### Available with:

<b>Chicken, Lamb, Beef</b>	<b>£10.95</b>
<b>Chicken Tikka or Lamb Tikka</b>	<b>£11.95</b>
<b>Prawn</b>	<b>£11.95</b>
<b>King Prawn</b>	<b>£18.95</b>
<b>Vegetables</b>	<b>£10.50</b>

## Vegetarian

	Main	Side
<b>Aloo Gobi</b>	£9.90	£4.95
<b>Aloo Peas</b>	£9.90	£4.95
<b>Aubergine Bhaji</b>	£9.90	£4.95
<b>Bindi Bhaji</b>	£9.90	£4.95
<b>Bombay Aloo</b>	£9.90	£4.95
<b>Mushroom Bhaji</b>	£9.90	£4.95
<b>Sag Aloo</b>	£9.90	£4.95
<b>Spinach Bhaji</b>	£9.90	£4.95
<b>Tarka Dall</b>	£9.90	£4.95
<b>Sabji Bhaji</b>	£9.90	£4.95
<b>Cauliflower Bhaji</b>	£9.90	£4.95
<b>Sag Paneer</b>	£10.95	£5.50

## Rice

<b>Boiled Rice</b>	<b>£4.75</b>
<b>Plain Pilau</b>	<b>£4.75</b>
<b>Lemon Pilau</b>	<b>£4.75</b>
<b>Mushroom Pilau</b>	<b>£4.75</b>
<b>Onion Pilau</b>	<b>£4.75</b>
<b>Nut Pilau (n)</b>	<b>£4.95</b>
<b>Sweet Pilau (n)</b>	<b>£4.95</b>
<b>Peas Pilau</b>	<b>£4.75</b>
<b>Vegetable Pilau</b>	<b>£4.75</b>
<b>Keema Pilau</b>	<b>£4.95</b>

## Bread

<b>Plain Nan</b>	<b>£3.75</b>
Nan bread cooked in the tandoori oven (w)(d)	
<b>Garlic Nan</b>	<b>£3.75</b>
Nan bread with a topping of fresh garlic (w) (d)	
<b>Garlic and Coriander Nan</b>	<b>£3.75</b>
Nan bread topped with fresh garlic and aromatic coriander(w) (d)	
<b>Adraki Nan</b>	<b>£3.75</b>
Nan bread with a topping of fresh ginger (w) (d)	
<b>Keema Nan</b>	<b>£3.75</b>
Spiced minced meat stuffing (w) (d)	
<b>Peshwari Nan</b>	<b>£3.75</b>
Ground nuts and sultana stuffing (n) (w) (d)	
<b>Tandoori Roti</b>	<b>£3.75</b>
Similar to a chappati, cooked in the tandoor to make it crispy exterior and soft in the middle. (w)	
<b>Chappatti</b>	<b>£2.50</b>
Traditional flat bread cooked on a tawa (w)	
<b>Puri</b>	<b>£1.95</b>
Fried crispy flatbread (w)	
<b>Plain Paratha</b>	<b>£3.95</b>
Layered flat bread (w)	
<b>Stuffed Paratha</b>	<b>£4.95</b>
Layered flat bread stuffed with vegetables (w)	

## Sundries

<b>Raitha</b>	<b>£2.50</b>
<b>Lime, Chilli &amp; Mango Pickle</b>	<b>£1.00</b>
<b>Onion Salad</b>	<b>£1.00</b>
<b>Mint Yoghurt Sauce</b>	<b>£1.00</b>
<b>Green Salad</b>	<b>£2.50</b>
<b>Chips</b>	<b>£2.95</b>
<b>Spicy Chips</b>	<b>£3.75</b>

## Childrens Menu

### Starter

Chicken Tikka  
Onion Bhaji

### Main

Chicken Korma &  
Rice  
Chicken Tikka  
Massala & Rice  
Vegetable Massala &  
Rice  
Fried Chicken & Chips

### Dessert

Vanilla or Chocolate  
Ice Cream

**£10.95**



## Early Evening Menu

### 1 Choose a starter

Chicken or Lamb Tikka  
Bhuna Prawn on Puri  
Chicken Chatt  
Aloo Chatt  
Onion bhaji  
Samosa (Meat or Veg)  
Garlic Mushrooms on Puri  
Vegetable Pakora  
Sheek Kebab  
Tandoori Chicken  
Mixed Kebab £1.00 extra  
Tandoori Special Kebab £1.00 extra  
Tandoori King Prawns £3.00 extra  
King Prawn Bhaji £3.00 extra

### 2 Choose a main

#### Traditional British curry

Served with:  
Pilau rice | Vegetable Pilau  
Mushroom Pilau | Boiled Rice

King Prawn dishes £6.00  
Tikka Curry dishes £1.00  
Raj Favourites - £1.00  
Massala Dishes - £2.00

#### Grilled Main Dish:

Tandoori/Tikka mains - £3.00  
Garlic Dishes - £3.00  
Shashlick - £4.00

Served with:  
Salad & Mint sauce

### 3 Choose a bread

Plain Nan  
Peshwari Nan  
Garlic Nan  
Keema Nan  
Chappati  
Tandoori Roti

**£14.95**  
per person



The Last Days of the Raj

# FOOD MENU

## Tandoori Starters

<b>Chicken Tikka</b>	<b>£5.95</b>
Marinated chicken breast cooked in the Tandoori oven (d)	
<b>Lamb Tikka</b>	<b>£5.95</b>
Marinated lamb pieces cooked in the Tandoori oven (d)	
<b>Tandoori Chicken</b>	<b>£5.95</b>
Marinated quarter chicken cooked in the Tandoori oven. (d)	
<b>Sheek Kebab</b>	<b>£5.95</b>
Minced Lamb lightly spiced and cooked in the Tandoori oven	
<b>Mixed Kebab</b>	<b>£6.50</b>
Onion Bhaji, Chicken Tikka & Sheek Kebab (d)	
<b>Tandoori Special Kebab</b>	<b>£6.50</b>
Chicken Tikka, Lamb Tikka & Sheek Kebab. (d)	
<b>Tandoori King Prawn</b>	<b>£8.50</b>
Marinated king prawns cooked in the Tandoori oven. (d)	

## Traditional Starters

<b>Onion Bhaji</b>	<b>£5.95</b>
Onions, peppers, spices, eggs and chick pea flour (v)	
<b>Vegetable Pakora</b>	<b>£5.95</b>
Sliced vegetable balls in a light batter (v)	
<b>Bhuna Prawn on Puri</b>	<b>£5.95</b>
Bhuna Prawn on a puri bread (w)	
<b>Chicken Chatt</b>	<b>£5.95</b>
Chicken Tikka pieces in a spiced & sour sauce and served on a puri. (w) (d)	
<b>Aloo Chatt</b>	<b>£5.95</b>
Stir fried potato, onions and spices on a puri bread. (w)	
<b>Samosa (meat or veg)</b>	<b>£5.95</b>
Meat or Veg in pastry (w)	
<b>Garlic Mushrooms on Puri</b>	<b>£5.95</b>
Stir fried mushrooms and garlic served with a puri bread (w)(v)	
<b>King Prawn Bhaji</b>	<b>£8.50</b>
king prawn pieces in a medium spiced bhuna sauce and served with a puri bread (w)	

## Appetisers

<b>Popadom</b>	<b>£1.00</b>
<b>Spiced Popadom</b>	<b>£1.00</b>
<b>Pickle Tray</b> (per person)	<b>£1.50</b>

Mango Chutney, Mint Sauce, Onion Salad & Mixed Pickle

## Speciality Starters

<b>Salmon Tikka</b>	<b>£6.95</b>
Lightly spiced marinated salmon cooked in the Tandoori oven	
<b>Tandoori Chops</b>	<b>£6.95</b>
Marinated lamb chops cooked in the Tandoori oven	
<b>Chilli Paneer</b>	<b>£5.95</b>
Indian cheese stir fried with chillies, onions, peppers and tamarind. Tangy and spicy.	

## Tandoori Mains

*Marinated in our Tandoori spices and cooked in the clay oven. Served with salad. (d)*

<b>Chicken or Lamb Tikka</b>	<b>£12.95</b>
<b>Tandoori Chicken</b>	<b>£12.95</b>
<b>Tandoori King Prawns</b>	<b>£18.95</b>
<b>Chicken or Lamb Tikka Garlic</b>	<b>£14.95</b>
<b>Tandoori King Prawn Garlic</b>	<b>£18.95</b>
<b>Paneer Shashlik (v)</b>	<b>£14.95</b>
Indian cheese cooked in the Tandoor and stir fried with peppers, onions and tomato.	
<b>Shashlik (Chicken or Lamb)</b>	<b>£15.95</b>
Chicken or lamb tikka stir fried with grilled onions, peppers and tomato.	
<b>Shashlik King Prawns</b>	<b>£19.95</b>
<b>Tandoori Cocktail</b>	<b>£16.95</b>
Chicken & lamb tikka, tandoori chicken and sheek kebab.	



## Tandoori Mains

*Marinated Tikka in a mildly spiced, almond and cream infused sauce. (n) (d)*

<b>Tandoori King Prawn Massala</b>	<b>£17.95</b>
<b>Chicken / Lamb Tikka Massala</b>	<b>£12.95</b>
<b>Vegetable Massala</b>	<b>£10.95</b>

## Speciality Mains

<b>Black Peppered King Prawns</b>	<b>£21.95</b>
<i>King Prawns stir fried with crispy onions, peppers and black pepper sauce.</i>	
<b>Monk Jalfrezy</b>	<b>£16.95</b>
<i>Spiced Monkfish in a dry and spicy, lime leaf fragranced bhuna style sauce.</i>	
<b>Gosht Hindustani</b>	<b>£14.95</b>
<i>Lamb cooked in a garam masala infused bhuna style sauce. Aromatic and medium spiced.</i>	
<b>Shatkora Lamb</b>	<b>£14.95</b>
<i>Tender lamb in a bhuna style sauce flavoured with the Shatkora citrus from the North East region of Bangladesh.</i>	
<b>Palak Gosht</b>	<b>£14.95</b>
<i>Lamb served with spinach and bhuna style medium spiced sauce</i>	
<b>Lamb Pasanda</b>	<b>£14.95</b>
<i>Lamb cured in yoghurt, spices and cashew nut powder. Mild sauce with full flavoured marinated lamb. (n) (d)</i>	
<b>Adraki Murg</b>	<b>£14.95</b>
<i>Chicken Tikka in a ginger infused sauce. Medium spiced sauce (d)</i>	
<b>Murg Naga</b>	<b>£14.95</b>
<i>Chicken in a naga infused sauce. Very spicy yet bursting with flavour. (d)</i>	
<b>Aubergine &amp; Pepper curry(v)</b>	<b>£12.95</b>
<i>Aubergine and peppers in a medium spiced curry sauce</i>	
<b>Chana Jalfrezy (v)</b>	<b>£12.95</b>
<i>Chick peas in a spiced sauce stir fried with onions and peppers and chillies.</i>	
<b>Paneer Makhni (v)</b>	<b>£13.95</b>
<i>Indian cheese in a mild, creamy and tomato and butter sauce.</i>	

## Raj Favourites

<b>King Prawn Jalfrezi</b>	<b>£17.95</b>
<b>Jalfrezi</b>	<b>£11.95</b>
<i>Chicken, Lamb or Prawn. Cooked with onions, peppers, fresh green chillies. Thick sauce and very spicy.(d)</i>	
<b>LDR Madras Curry</b>	<b>£11.95</b>
<i>Chicken, Lamb or Prawn. A hot curry cooked with tomatoes, garlic, ginger, almond powder and fresh coriander. (n)(d)</i>	
<b>Spiced Chicken and Yoghurt</b>	<b>£11.95</b>
<i>Spicy chicken curry with added yoghurt and garam masala to give spicy tangy sauce. (d)</i>	
<b>Raj Chicken Malai Curry</b>	<b>£11.95</b>
<i>Cooked with onions, garlic, coconut milk,cream, lemon juice, curry leaves and mustard seeds. A medium hot sauce with a hint of coconut and spices. (d)</i>	
<b>Southern Curried King Prawn</b>	<b>£17.95</b>
<b>Southern Curried Chicken</b>	<b>£11.95</b>
<i>Also Lamb or Prawn. Cooked with dry red chillies, poppy seeds, coriander seeds, cashew nuts and coconut. (d)</i>	
<b>Butter Chicken</b>	<b>£11.95</b>
<i>Chicken tikka in a mild creamy buttery sauce. (d)(n)</i>	
<b>King Prawn Cashew Curry</b>	<b>£17.95</b>
<b>Chicken Cashew Curry</b>	<b>£11.95</b>
<i>Also Lamb or Prawn. Similar to Madras curry, cooked with cashew nuts, fresh coriander and tomatoes. (n) (d)</i>	
<b>King Prawn Korai</b>	<b>£17.95</b>
<b>Korai Chicken</b>	<b>£11.95</b>
<i>Also Lamb or beef. Cooked with sliced onions and peppers stir-fried with tomatoes and spices. Medium Strength (d)</i>	
<b>King Prawn in Garlic &amp; Chili</b>	<b>£17.95</b>
<i>King Prawns cooked with garlic, sesame oil, cornflour, soy sauce, chilli sauce and tomato. Madras hot.</i>	
<b>King Prawn Balti</b>	<b>£17.95</b>
<b>Balti</b>	<b>£11.95</b>
<i>Lamb, chicken or beef cooked in a bhuna style sauce with tomatoes, onions peppers and balti spices. (d)</i>	
<b>Murg Saffron Badami</b>	<b>£13.95</b>
<i>Marinated Chicken fillet cooked with almond powder and cream. Mild, rich sauce. (n)(d)</i>	

## Biryani

<b>Chicken, Lamb, Beef Prawn or Veg Biryani</b>	<b>£14.95</b>
<b>King Prawn Biryani</b>	<b>£19.95</b>
<i>Rice stir fried with onions, nuts, sultanas and light spices. Served with a vegetable curry sauce.</i>	
<b>Lamb Shahi Biryani</b>	<b>£17.95</b>
<i>Aromatic Pilau rice layered with</i>	
<b>Chicken Dum Biryani</b>	<b>£17.95</b>
<i>Rice stir fried with onions, nuts, sultanas and light spices. Served with a vegetable curry sauce.</i>	



## Traditional British Curries

### Korma

Mild spices, cream and milk create a delicately flavoured sauce. (n)(d)

### Kashmiri

Mild sauce with cashew nuts, sultanas, lychees & banana (n)(d)

### Malayan

Mild sauce with cream, banana and pineapple (n)(d)

### Plain Curry

Medium consistency with a rich flavour.

### Bhuna

Medium spiced sauce cooked with onions, garlic and coriander.

### Pathia

Cooked with tomatoes, coconut and madras hot.

### Dupiaza

Similar to bhuna, cooked with fried onions and Peppers.

### Dansak

Parsee dish cooked with lentils and pineapple. Madras hot.

### Rogan Josh

Tomato based sauce, cooked with garlic and with a tangy taste.

### Madras

Similar to a Curry but with extra garam masala and chilli.

### Sri Lanka

Tomato based sauce with coconut and lemon. Madras Hot

### Vindaloo

Similar to Madras, using a generous amount of hot spices

### Available with:

**Chicken, Lamb, Beef** £10.95

**Chicken Tikka or Lamb Tikka** £11.95

**Prawn** £11.95

**King Prawn** £18.95

**Vegetables** £10.50

## Vegetarian

	Main	Side
Aloo Gobi	£9.90	£4.95
Aloo Peas	£9.90	£4.95
Aubergine Bhaji	£9.90	£4.95
Bindi Bhaji	£9.90	£4.95
Bombay Aloo	£9.90	£4.95
Mushroom Bhaji	£9.90	£4.95
Sag Aloo	£9.90	£4.95
Spinach Bhaji	£9.90	£4.95
Tarka Dall	£9.90	£4.95
Sabji Bhaji	£9.90	£4.95
Cauliflower Bhaji	£9.90	£4.95
Sag Paneer	£10.95	£5.50

## Rice

Boiled Rice	£4.75
Plain Pilau	£4.75
Lemon Pilau	£4.75
Mushroom Pilau	£4.75
Onion Pilau	£4.75
Nut Pilau (n)	£4.95
Sweet Pilau (n)	£4.95
Peas Pilau	£4.75
Vegetable Pilau	£4.75
Keema Pilau	£4.95

## Bread

Plain Nan	£3.75
Nan bread cooked in the tandoori oven (w)(d)	
Garlic Nan	£3.75
Nan bread with a topping of fresh garlic (w) (d)	
Garlic and Coriander Nan	£3.75
Nan bread topped with fresh garlic and aromatic coriander(w) (d)	
Adraki Nan	£3.75
Nan bread with a topping of fresh ginger (w) (d)	
Keema Nan	£3.75
Spiced minced meat stuffing (w) (d)	
Peshwari Nan	£3.75
Ground nuts and sultana stuffing (n) (w) (d)	
Tandoori Roti	£3.75
Similar to a chappati, cooked in the tandoor to make it crispy exterior and soft in the middle. (w)	
Chappatti	£2.50
Traditional flat bread cooked on a tawa (w)	
Puri	£1.95
Fried crispy flatbread (w)	
Plain Paratha	£3.95
Layered flat bread (w)	
Stuffed Paratha	£4.95
Layered flat bread stuffed with vegetables (w)	

## Sundries

Raitha	£2.50
Lime, Chilli & Mango Pickle	£1.00
Onion Salad	£1.00
Mint Yoghurt Sauce	£1.00
Green Salad	£2.50
Chips	£2.95
Spicy Chips	£3.75

## Childrens Menu

### Starter

Chicken Tikka  
Onion Bhaji

### Main

Chicken Korma &  
Rice  
Chicken Tikka  
Massala & Rice  
Vegetable Massala &  
Rice  
Fried Chicken & Chips

### Dessert

Vanilla or Chocolate  
Ice Cream

**£10.95**



## Early Evening Menu

### 1 Choose a starter

Chicken or Lamb Tikka  
Bhuna Prawn on Puri  
Chicken Chatt  
Aloo Chatt  
Onion bhaji  
Samosa (Meat or Veg)  
Garlic Mushrooms on Puri  
Vegetable Pakora  
Sheek Kebab  
Tandoori Chicken  
Mixed Kebab £1.00 extra  
Tandoori Special Kebab £1.00 extra  
Tandoori King Prawns £3.00 extra  
King Prawn Bhaji £3.00 extra

### 2 Choose a main

#### Traditional British curry

Served with:  
Pilau rice | Vegetable Pilau  
Mushroom Pilau | Boiled Rice

King Prawn dishes £6.00  
Tikka Curry dishes £1.00  
Raj Favourites - £1.00  
Massala Dishes - £2.00

#### Grilled Main Dish:

Tandoori/Tikka mains - £3.00  
Garlic Dishes - £3.00  
Shashlick - £4.00

Served with:  
Salad & Mint sauce

### 3 Choose a bread

Plain Nan  
Peshwari Nan  
Garlic Nan  
Keema Nan  
Chappati  
Tandoori Roti

**£14.95**  
per person