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MENU

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STARTERS

Popadoms (V) | £5.95

Served with our house
chutneys

Onion Bhaji (V/PB) | £5.95

Crispy fried onions held in a
delicate ball

Veggie Samosas (V) | £5.95

Fried shortcrust pastry filled
with potatoes and peas

Mixed pakoras (V) | £5.95

A crispy medley of vegetables,
lightly spiced and deep-fried

Lamb Samosas | £5.95

Fried pastry filled with spiced
lamb

Chicken Tikka | £9.95

Aromatic chicken marinated
in spices and slow-baked

Lamb Kebabs | £9.95

Minced lamb flavoured with
Indian spices and herbs

Salmon Pakoras | £8.95

Salmon Spiced and deep-fried

STREET FOOD

Papadi Chaat | £8.99

Crisp Puris, Aloo, Onion,
Tomato and chutneys

Mango Salad (V/PB) | £7.99

A spicy mango salad with
pomegranate and red onion

Fruit Salad (V/PB) | £7.99

A refreshing blend of juicy
fruits and our chaat masala

Gol Gappas (V) | £5.99

Crispy Puffed Ball Filled with
Potato, Chickpeas and onion

Samosas Chaat (V) | £8.99

served with chickpeas, onions,
tamarind & mint sauce

Aloo Tikki Chaat (V) | £8.99

Crispy spiced potato served
with chickpeas and onions

PLEASE MAKE US AWARE OF ANY DIETRY ISSUES

MAINS

Butter Chicken | £13.99

Marinated chicken in a full flavoured creamy curry sauce

Dhaba Chicken | £13.99

Spicy, hot, fragrant curry made with ground spices, onions and tomatoes the perfect street style chicken curry

Chicken Karahi | £13.99

A delicious Indian chicken curry cooked with freshly ground spices

Patiala Chicken | £13.99

A royal Punjabi delicacy, tender chicken cooked in a rich creamy tomato-based gravy

Saag Chicken | £13.99

Succulent chicken cooked in a velvety spinach gravy

Lamb Karahi | £15.99

Succulent pieces of lamb are slow-cooked with aromatic spices and bell peppers

Slow cooked Lamb Curry | £15.99

Tender lamb chunks slow-cooked in a tomato gravy with star anise and cinnamon

Rogan Josh | £15.99

A Kashmiri-style slow-cooked lamb curry in an aromatic gravy infused with saffron and spices

Keema Masala £15.99

Spiced minced lamb cooked with peas, tomatoes, and warming Indian spices

Fish Curry | £16.99

Fish, marinated and curried in a deeply aromatic tomato and coconut based sauce

Prawn Masala | £16.99

A delicious, comforting prawn curry, spicy, thick and flavourful

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MAINS

Daal Makhani | £7.99

A delicious lentil daal, slow cooked with spices, butter & cream

Tadka Daal | £7.99

Lentils tempered with spice and herbs

Spicy Mixed Daal | £7.99

Lentils slow-cooked with aromatic spices

Chickpeas | £8.99

Classic Chana Masala simmered in a spiced tomato and onion gravy

Baigan ka Bharta | £8.99

Smoked aubergine mashed and cooked with onions, tomatoes, and spices

Gobi Aloo | £8.99

A North Indian favourite with cauliflower and potatoes stir-fried with cumin, turmeric, and fresh herbs

Saag Paneer | £8.99

Paneer seasoned and cooked in delicious spinach puree

Paneer Tikka Masala | £8.99

Marinated paneer in a creamy, spiced gravy

Sabzi | £6.99

Daal | £5.99

BIRYANI

A fragrant basmati rice dish infused with aromatic spices, saffron, caramelised onions, and herbs, paired with meat, seafood, or vegetables.

Chicken | £12.99 Lamb Kebab | £14.99 Fish | £15.99 Vegetable | £11.99

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RICE

Pea Rice (V) | £3.99

Boiled rice tempered with delicious green peas.

Plain Rice (V) | £3.99

Perfectly steamed basmati rice

Onion & Chilli Rice | £5.99

Aromatic basmati rice tossed with caramelised onions and spicy green chilies

Pilao Rice | £5.99

Fragrant basmati rice infused with delicate spices and saffron

Navratan Pilao (nuts) | £6.99

A royal blend of basmati rice cooked with a mix of nuts and aromatic spices

BREAD

Naan (V) | £3.99

Warm Indian flatbread fresh from tandoor

Partha (V/PB) | £3.99

Buttery layered partha

Aloo Paratha (V/PB) | £3.99

Whole wheat paratha stuffed with a spicy potato filling

Methi & Onion Paratha (V) | £4.99

Healthy, flavourful & delicious

Paneer Paratha (V) | £4.99

Whole wheat paratha stuffed with savoury, spiced, grated paneer

Keema Paratha | £5.99

Whole wheat paratha stuffed with spicy and flavourful minced lamb mixture