ACCOMPANIMENTS

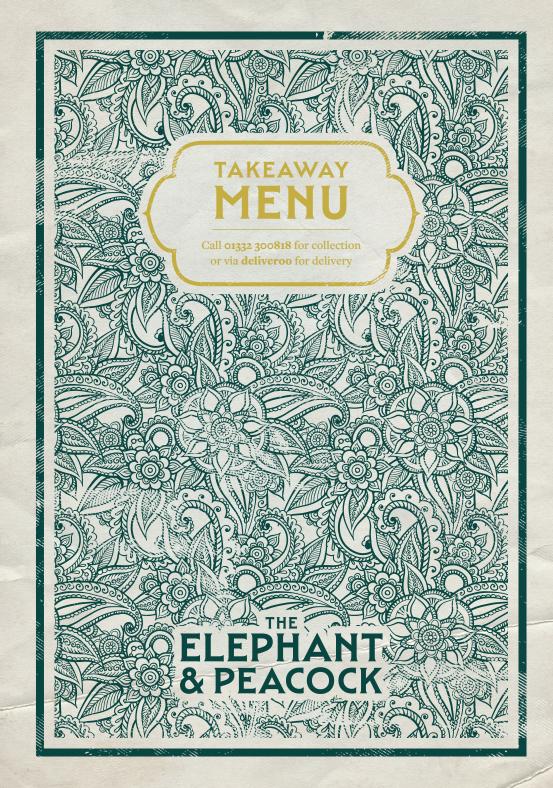
NAAN (G, D)	2.50
GARLIC NAAN (G, D)	3.00
CHEESE NAAN (G, D)	3.25
PESHWARI NAAN (G, D)	3.25
TANDOORI ROTI (G, D)	2.50
PARATHA (G, D)	3.50
BOILED RICE	3.00
PILAU RICE	3.50
CHILLI GARLIC CHIPS	3.50
RAITA (D)	2.00



ELEPHANT & PEACOCK

Derby Road, Milford, Belper DE56 0QW

Reservations 01332 300818 Email info@elephantandpeacock.co.uk elephantandpeacock.co.uk



STARTERS

POPPADOMS & CHUTNEYS (V, VE, D)	2.50
The perfect nibbles to whet your appetite	
ONION BHAJI (V, VE)	4.50
Much-loved streetfood that needs no introduction	
CHICKEN TIKKA (D)	6.00
Juicy tandoor-cooked fillets in a spiced yoghurt marinade	
CHICKEN LOLLIPOPS	6.00
Fried winglets coated in Chennai's famous 65 sauce	
LAMB CHOPS (D)	7.00
Tender cuts flavoured with ginger, garlic and mustard oil	
SEEKH KEBAB (D)	6.00
Succulent lamb skewers layered with cheese and peppers	
MIXED GRILL (FOR TWO) (D).	16.00
Try all four dishes above in this sharing platter	
CHILLI FISH	6.00
Battered tilapia stir-fried in a finger-licking sauce	
PRAWN TOKRI	7.00
Crispy prawns served in a poppadom basket	
SAMOSA CHAAT (V, G, D)	5.00
Crushed veg samosa drizzled with yoghurt and tamarind	
GOBI MANCHURIAN (V, VE, G)	5.50
Battered cauliflower in a chilli garlic Indo-Chinese sauce	
FRANKIE ROLL (V, VE, G, D)	6.00
Choose paneer or fried potato wrapped in a paratha	
E&P SALAD (V, VE, D)	6.50
Choose chicken tikka or roasted cauliflower with leaves, crunchy ve	g and dressing

PLEASE LET US KNOW IF YOU WANT EXTRA CHILLI IN ANY DISH

(V) Vegetarian (VE) Vegan/Available Vegan (G) Gluten (N) Nuts (D) Dairy

CURRIES

TARIWALA CHICKEN Rustic, wholesome curry just like mum makes at home	10.00
BUTTER CHICKEN (N, D)A rich, creamy and mild classic from Old Delhi	10.00
	10.00
Famous creamy and slightly sweet dish invented in Britain	10.00
RAILWAY LAMB	11.00
Hearty curry as served first class on Indian Railways	
LAMB JALFREZI	11.00
Boneless pieces and bell peppers in a thick spicy sauce	
FISH POLLICHATHU	12.50
Seabass with masala shallots in a banana leaf (with rice)	
KERALAN KING PRAWNS	12.50
Flavoursome dish with coconut and curry leaves	12.50
SHAHI PANEER (V, N, D)	9.00
Diced Indian cheese in a rich cashew-based sauce	
ALOO SAAG (V, VE)	7.50
Punjabi dish of potato with puréed spinach leaves	
DAAL (V, VE, D)	7.50
Choose yellow (tarka) or creamy black (makhni) lentils	7.00
PUB CLASSICS (VIA INDIA)	
POD CLASSICS (VIA IIIDIA)	
	11.00
Spiced battered fillets with chunky chips, masala mushy peas and curry sauce	
	10.50
Choose spiced lamb or mixed veg patty in a brioche bun with cheese, sauces an	d fries
TANDOORI ROAST CHICKEN (D)	11.00
Deliciously tender half chicken served with vegetable trimmings and a curry gr	ravy
KEEMA NAAN PIZZA (G, D)	8.00
Naan base topped with curried minced lamb, chopped tomatoes and melted ch	eese