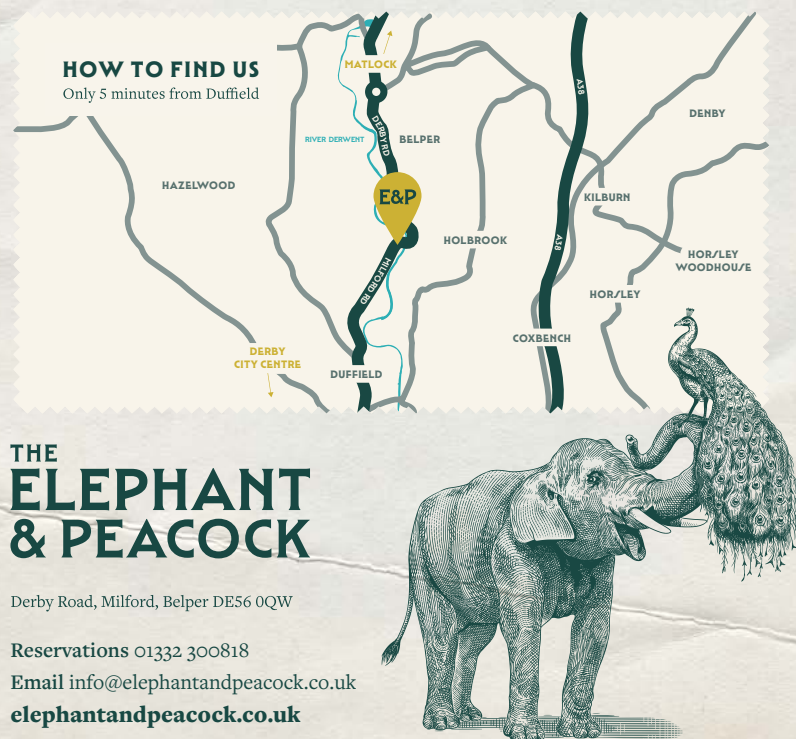


ACCOMPANIMENTS

CHILLI GARLIC CHIPS	3.50
NAAN (G, D)	3.00
GARLIC NAAN (G, D)	3.25
CHEESE NAAN (G, D)	3.50
PESHWARI NAAN (G, D)	3.50
GLUTEN-FREE NAAN	3.50
TANDOORI ROTI (G, D)	3.00
PARATHA (G, D)	3.50
BOILED RICE	3.50
PILAU RICE	3.75
RAITA (D)	2.00
SIDE SALAD (D)	1.50



STARTERS & STREETFOOD

POPPADOMS & CHUTNEYS (V, VE, D)	3.00
The perfect nibbles to whet your appetite	
ONION BHAJI (V, VE)	5.00
Much-loved streetfood that needs no introduction	
CHICKEN TIKKA (D)	7.00
Spiced fillets cooked in the tandoor	
CHENNAI FRIED CHICKEN	7.00
Battered boneless pieces in finger-licking '65' sauce	
LAMB CHOPS (D)	8.00
Tender cuts flavoured with ginger, garlic and mustard oil	
SEEKH KEBAB (D)	7.00
Succulent lamb skewers layered with cheese and peppers	
MIXED GRILL (FOR TWO) (D)	17.50
Try all four dishes above in this sharing platter	
SALT & PEPPER FISH	7.00
Battered tilapia stir-fried with chilli and peppers	
PRAWN TOKRI	8.00
Crispy prawns served in a poppadom basket	
SAMOSA CHAAT (V, G, D)	6.50
Crushed veg samosa drizzled with yoghurt and tamarind	
GOBI MANCHURIAN (V, VE, G)	6.50
Battered cauliflower in a chilli garlic Indo-Chinese sauce	

AMRITSARI FISH N CHIPS 12.00 Spiced battered fillets with chunky chips, masala mushy peas and curry sauce

CURRIES & MAINS

TARIWALA CHICKEN	12.00
Rustic, wholesome curry just like mum makes at home	
BUTTER CHICKEN (N, D)	12.00
The original Indian version of Chicken Tikka Masala	
CHICKEN TIKKA MASALA (D)	12.00
Famous creamy and slightly sweet dish invented in Britain	
CHICKEN / LAMB JALFREZI	12.50
Boneless pieces and bell peppers in a thick spicy sauce	
RAILWAY LAMB	13.00
Hearty curry as served first class on Indian Railways	
LAMB SAAG	13.00
Slow-cooked tender pieces with puréed spinach leaves	
LAMB KORMA (N, D)	13.00
An authentic version of this creamy Mughal dish	
GOAN VINDALOO	13.00
Famously hot dish made the proper way, with pork	
KERALAN PRAWNS or SEABASS	13.50
Choose king prawns or fish in a fragrant coconut sauce	
BHUNA KING PRAWN	13.50
A classic thick curry packed with spice and flavour	
OLD DELHI PANEER (V, D)	9.50
Diced Indian cheese in a rich, creamy 'lababdar' sauce	
PALAK PANEER (V, VE, D)	9.50
Punjabi fried cheese and spinach (vegan option: potato)	
DAAL (V, VE, D)	8.00
Choose yellow (tarka) or creamy black (makhni) lentils	
ALOO GOBI (V, VE)	8.00
Home-style stir-fry of potatoes and cauliflower	
BIRYANI (V, G, D)	10.00
Choose chicken (+1.00) or veg steam-cooked with rice in the "Dum" method	

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

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