

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
GLUTEN-FREE ROTI	3.00
SIDE SALAD (D)	1.50

HOW TO FIND US

Only 5 minutes from Duffield



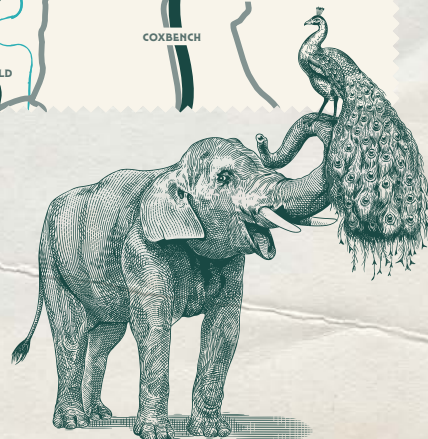
THE ELEPHANT & PEACOCK

Derby Road, Milford, Belper DE56 0QW

Reservations 01332 300818

Email info@elephantandpeacock.co.uk

elephantandpeacock.co.uk



TAKEAWAY MENU

Call 01332 300818 for collection
or via [deliveroo](#) for delivery

THE ELEPHANT & PEACOCK

STARTERS & STREETFOOD

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 or SOYA TIKKA (V, D) 6.00
Choose meat or veg spiced fillets cooked in the tandoor

CHENNAI FRIED CHICKEN 6.00
Battered boneless pieces in finger-licking '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

SALT & PEPPER FISH 6.00
Battered tilapia stir-fried with chilli and peppers

PRAWN TOKRI 7.00
Crispy prawns served in a poppadom basket

SAMOSA CHAAT (V, G, D) 6.00
Crushed veg samosa drizzled with yoghurt and tamarind

GOBI MANCHURIAN (V, VE, G) 6.00
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

AMRITSARI FISH N CHIPS 11.00
Spiced battered fillets with chunky chips, masala mushy peas and curry sauce

DESI BURGER (V, VE, G, D) 10.50
Choose spiced lamb or mixed veg patty in a brioche bun with cheese, sauces and fries

CURRIES & MAINS

TARIWALA CHICKEN 10.00
Rustic, wholesome curry just like mum makes at home

BUTTER CHICKEN (N, D) 10.00
The original Indian version of Chicken Tikka Masala

CHICKEN TIKKA MASALA (D) 10.00
Famous creamy and slightly sweet dish invented in Britain

RAILWAY LAMB 11.00
Hearty curry as served first class on Indian Railways

CHICKEN / LAMB JALFREZI 10.50
Boneless pieces and bell peppers in a thick spicy sauce

LAMB SAAG 11.00
Slow-cooked tender pieces with puréed spinach leaves

LAMB TRUFFLE KORMA (N, D) 12.50
An authentic creamy 'qurma' with added truffle butter

KERALAN KING PRAWNS 12.50
In a tasty coconut sauce flavoured with curry leaves

LEMONGRASS & COCONUT SEABASS 13.00
Spicy and fragrant dish with Thai influences

OLD DELHI PANEER (D) 8.50
Diced Indian cheese in a rich, creamy 'lababdar' sauce

PALAK PANEER (V, VE, D) 8.50
Punjabi fried cheese and spinach (vegan option: potato)

DAAL (V, VE, D) 7.50
Choose yellow (tarka) or creamy black (makhni) lentils

ALOO GOBI (V, VE) 7.50
Home-style stir-fry of potatoes and cauliflower

BIRYANI (G, D) 12.00
Chicken and rice steam-cooked in the ancient '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