

STARTERS

ASSORTED POPADOMS & CHUTNEY: 4.00 D

ONION BHAJI 4.0 V

VEGETABLE SAMOSA 4.0 V

Filo pastry, potato and pea filling, chutney

CHICKEN SHASLIK 6.0 GF

chicken tikka, peppers and onions

LAMB SHEEK KEBAB 6.50 GF

minced lamb sausages

ALOO TIKI 5.50 V

potato patties, mint & tamarind

ACHARI PANEER TIKKA 5.50 V D

grilled cottage cheese, pickle marinade

TANDOORI CHILLI KING PRAWNS 10.00

spicy tandoor cooked king prawns

CHICKEN MALAI TIKKA 5.00 D

chicken breast pieces, yoghurt & mint marinade

LAMB CHOPS 10.00

the best quality lamb chops, with mooli

MONK FISH TIKKA 7.50 GF

green marinated chunks of tandoor monk fish

CRISPY KALE CHAAT 5.50 V D

crispy battered kale, sweet potato fries, chaat

SIDES

ALOO SAAG 4.50 TARKA DAAL 4.50

ONION BHAJI 4.00 BOMBAY ALOO 4.50

MUSHROOM BHAJI 4.50 BLACK DAAL D 6.50

PILAW RICE 3.50 STEAMED RICE 3.50

PLAIN NAN 3.50 GARLIC NAN 3.50 PESHWARI NAN 3.50

MAINS

RAILWAY LAMB 11.50 GF

earthy lamb & potato curry, our signature dish

GUNPOWDER CHICKEN 10.50 GF

fiery hot sauce, dry crushed chillies

BUTTER CHICKEN 10.50 GF D

Smoky creamy sauce, breast chicken, light kick

KARAHI CHICKEN 10.50 GF D

Medium hot bhuna style chicken curry

SEAFOOD MOILEE 12.00 GF D

Delicate creamy prawns, squid, mussels

CHICKEN TIKKA MASALA 10.50 GF D

the nations favourite

CHICKEN KORMA 10.50 GF D

creamy mild chicken and coconut curry

CHICKEN JALFREZI 10.50 GF

spicy breast chicken, peppers & onion curry

MALABAR TIGER PRAWNS 12.50 GF D

Medium spiced tiger prawn curry

CHICKEN OR LAMB BIRYANI 12.00 D

served with raita

KEEMA MATTAR 9.50 GF

minced lamb & peas

ALOO BRINJAL 9.00 VEGAN

potato & aubergine curry

BHINDI DOPIAZA 9.00 VEGAN

Okra curry, medium

KARAHI PANEER 9.00 V D

Tandoori Cottage cheese in a bhuna sauce