



Contains Nuts



Gluten Free

VEGAN MENU

STARTERS

Vegetable Pakora £4.50

Served with a delicious dip

Mushroom Pakora £4.50

Served with a delicious dip

Gobi (Cauliflower) Pakora £4.50

Served with a delicious dip

Vegetable Samosa £5.00

Indian pastry stuffed with spicy vegetables and served with chana

Potato Skins £3.50

Delicious potato skins served with a tasty dip

Popadom £0.95

Mango Chutney £0.95

Spiced Onions £0.95

Mix Pickle £0.95

MAINS

Karahi Bhoona £10.00

a host of spices sauteed karahi style in a rich tarka base with an abundance of capsicums, and onions



Jalandhri £10.00

ginger, garlic, onions, peppers, coconut cream and fresh herbs sauteed in a spicy chilli sauce

South Indian Garlic Chilli £10.00

hot and spicy with a saucy twist of sweet 'n' sour

Mushroom Bhaji £10.00

mouthwatering mushrooms sauteed in a flavoursome curry sauce

Chana Saag Bhaji £10.00

tangy chickpeas and succulent spinach, simmered in a condensed sauce

Tarka Daal £10.00

wholesome lentils, fried onions and tomatoes, simmered in a traditional curry sauce

Aloo Methi £10.00

Sauteed potatoes cooked in exotic spices with lime pickle and fresh fenugreek leaves

Vegetarian Shashlik £13.00

Marinated courgettes, aubergines, peppers, mushrooms and onion served in a tandoori sizzler with rice and sweet and chilli sauce

BREADS & SUNDRIES

Pilau Rice £3.00

Basmati Boiled Rice £3.00

Mushroom Pilau Rice £3.50

Nan £3.50

Garlic Nan £4.00

Peshwari Nan £4.50

Chapatti £1.00



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PRE - THEATRE MENU

This menu is available Sun-Thurs from 4pm-6.30pm and Fri 4-6pm

Enjoy a starter, main meal and accompaniment from a selection of our most popular dishes from the a la carte menu*

STARTERS

Vegetable Pakora

Served with a delicious dip

Pakora – your choice!

Chicken - 1.50 extra

Mushroom - 1.50 extra

Mixed Pakora - £1.50 extra

A mix of chicken, mushroom & vegetable

Vegetable Samosa

Indian pastry stuffed with spicy vegetables and served with chana

Chicken Chaat

Delicious drumsticks swathed in a sweet 'n' sour patia sauce

Garlic Mushroom Poori

A light, pan fried chapatti, smothered in spicy garlic mushrooms

Aloo and Chana Poori

A light, thin chapatti, pan fried and smothered with mouthwatering tangy aloo and chickpeas

Potato Skins

Delicious potato skins served with a tasty dip

THE MAIN EVENT

Traditional Curry

the original classic!

Special Karahi Bhoona

a host of spices sauteed karahi style in a rich tarka base with an abundance of capsicums, and onions

Nawabi

a rich and tasty tarka of onions, mushrooms, capsicums and tomatoes

Masala

a mouth-watering marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums and onions, simmered in a home made yoghurt sauce

Chasni

a light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate

Muglai Korma Or Ceylonese Korma

both mild and creamy, but for a taste of coconut paradise go for the Ceylonese!

Rogan Josh

a flavoursome fusion of tomatoes, paprika and a host of spices create this immensely popular dish

Balti

tantalising tandoori fusion of tomatoes, paprika and a host of spices create this immensely popular dish

Jalfrezi

mild korma based dish, crunchy almonds, cashews, sultanas, masala sauce and coconut cream

Choose either rice, nan bread or TWO chapattis

your choice of dishes from the **MAIN EVENT** are available in:

European or Indian Vegetable or paneer • tender lamb • chicken tikka breast

Food Allergies and Intolerances: Our food may contain allergens. Please speak to a member of staff for more information. We can cater for Vegans/Gluten free - ask staff if details.

***Please note** - Pre-Theatre is not available during the month of December, Valentine's Day, Mother's Day, Father's Day, Easter Sunday and Bank Holidays.

STARTERS AND SUNDRIES

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PAKORAS

the all time favourite spicy snack available in:

Vegetable Pakora £4.30

Mushroom Pakora £5.00

Chicken breast Pakora £6.00

Mixed Pakora £6.00

a medley of vegetable, chicken, mushroom and gobi pakora

Fish Pakora £6.50

Haggis Pakora £6.50

Onion Bhaji £3.50
(rings or original)

Gobi Pakora £4.50
(cauliflower)

CHEF'S CHOICE APPETISERS

Bombay Chicken £5.00

shredded chicken in a chilli masala sauce

Chicken Chaat £4.50 

chicken drumsticks swathed in a sweet 'n' sour patia sauce

Malai Tikka £6.00

Creamy chicken tikka marinated in herbs, spices and cashew nut paste. Cooked in a charcoaled tandoor.

Vegetable Samosa £5.00 

savory Indian pastie served with chana (chickpeas)

Potato Skins £3.50

Delicious potato skins served with a tasty dip

Seekh Kebab £6.50

tasty lamb mince marinated in exotic spices

Paneer Tikka £6.50

subtly spiced skewered Indian cheese, capsicums and onions, served with a sweet chilli sauce.

Malai Mushrooms £4.50

mouth-watering mushroom slices sauteed in a creamy sauce with a hint of garlic, crushed peppercorns and aromatic herbs

POORI SELECTION

Poori 

a light thin pan fried chapatti either of the above smothered in your choice of: **chilli prawn, chicken Masala, garlic mushroom or aloo chana poori starter** £5.00

APPETISERS TO SHARE

Chef's Platter for 2 £12 

a medley of vegetable and chicken pakora, samosa, mince taco and malai tikka.

BREADS & SUNDRIES

Nan £3.50

Peshwari Nan £4.50 

Garlic Nan £4.00

Vegetable Nan £4.50

Keema Nan £5.50

Paratha £3.50

Vegetable Paratha £4.50

Garlic & Corriander Nan £4.50

Popadom £0.95

Spiced Onions £0.95

Mango Chutney £0.95

Mixed Pickle £0.95

Raita £1.50

Pilau Rice £3.00

Basmati Boiled Rice £3.00

Mushroom Pilau Rice £3.50

Chapatti £1.00

Chips £2.50

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MAIN COURSES



HOUSE SPECIALITIES

Chasni 🌱

a light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate

Jaipuri 🌱

a potent fusion of peppers, onions, ginger, garlic, green chillies and a touch of coconut simmered in exotic jaipuri spices

Jalfrezi 🌱🥚

ginger, garlic, aromatic indian spices, crunchy almonds, cashews, sultanas and a flourish of fresh cream and coconut cream

Karahi Bhoona 🌱

a host of spices sauteed karahi style in a rich tarka base with an abundance of capsicums, and onions

Masala 🌱

a mouth-watering marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums and onions, simmered in a home made yoghurt sauce

Pardesi 🌱

succulent spinach, shallow fried onions and mushrooms simmered in a rich ginger and garlic tarka

Jalandhri 🌱

ginger, garlic, onions, peppers, coconut cream and fresh herbs sauteed in a spicy chilli sauce

Balti 🌱

tantalising tandoori spices, kabli chana (tangy chickpeas), a flourish of fresh creamy yoghurt, and a spoon of achari mixed pickle

Rogan Josh 🌱🥚

a flavoursome fusion of tomatoes, paprika and a host of spices create this immensely popular dish

Indian Garlic Chilli 🌱

hot and spicy with a saucy twist of sweet 'n' sour

Nawabi 🌱

a rich and tasty tarka of onions, mushrooms, capsicums and tomatoes

Pasanda 🌱🥚

mild and creamy with an abundance of almond powder to drive you nuts!

Makhni Masala 🌱🥚

a touch of ginger, garlic and almond powder shallow fried and simmered in yoghurt fresh cream & spring onions

ALL THE ABOVE dishes are available in:

Chicken Tikka Breast £12.00 • Tender Lamb £13.00 • Prawn £11.00 Pacific King Prawn £14.00
• European or Indian Vegetable or Paneer £10.00

CONNOISSEURS CHOICE

Butter Chicken £12.50 🌱🥚

Mild to medium dish, tomato based curry, fresh cream, ginger, garlic, white peppers and cashew powder.

Malaidar £12.50 🌱

Medium dish cooked with spinach puree. Cooked in garlic butter sauce, fresh cream, ginger and garlic (available in lamb of chicken)

Keema peas £12.50 🌱

Medium curry cooked with chicken mince and garden peas with a traditional medium sauce. Ginger, garlic, fresh tomatoes, herbs, spices and fresh coriander

Lamb Akbri £12.50 🌱

Tender lamb cooked in medium to spicy sauce with onions, ginger, garlic, green chillies and shredded indian cheese.

Punjabi Tarka £12.50 🌱

A truly authentic hot and spicy home-style sauce with a flavoursome blend of Punjabi herbs and spices (Available in chicken or lamb

King prawn £2.95 extra)

EUROPEAN DISHES

all served with crisp salad garnish and tasty french fries

Haddock & Chips £10.00

Chicken 'n' Chips £10.00

Chicken Kiev £10.00

Scampi Frite £10.00

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BACK TO THE BASICS

Muglai Korma

a sumptuously creamy sauce

Ceylonese Korma

with lashings of creamed coconut

Kashmiri

delicately spiced and fruity with plenty yoghurt and cream

Traditional Curry

the original classic

Bhoona

a rich and flavoursome condensed sauce with plenty ginger, garlic and tomatoes

Patia

a tangy sweet 'n' sour sauce

Biryani

savoury rice cooked with your choice of meat, served with a separate curry sauce (£1.25 extra)

Dhansac

lashings of lentils and eastern spices

all the **BACK TO BASIC** dishes are available in:

Chicken Breast £11.00 • Chicken Tikka £11.00 • Lamb £12.00 • Prawn £11.00
Pacific King Prawn £14.00 • Indian or European Vegetable £9.00



TANDOORI CUISINE

Succulent... sizzling and definitely a hot favourite amongst the 'all! These dishes are marinated in exotic spices, skewered and barbecued to perfection in the tandoor. Served with pilau rice and curry sauce. A sauce from the House Speciality section e.g. Masala, Chasni etc may be ordered instead for an additional £2.50

Chicken Tandoori £14.00

tender chicken pieces on the bone

Chicken Tikka £14.00

tender supreme of chicken

Lamb Tikka £16.00

luscious lamb marinated in exotic spices

Paneer Tikka £14.00

subtly spiced skewered Indian cheese, capsicums and onions, served with a sweet and chilli sauce

Shashlik £15.00

succulent chicken pieces barbecued with onions, and capsicums

Tandoori Jhinga £16.00

plump pacific king prawns given the tasty tandoori treatment

Tandoori Mixed Platter £17.00

a medley of tandoori chicken, chicken tikka, lamb tikka, seekh kebab and nan bread

VEGETARIAN

Mixed Vegetable Curry

a fusion of Indian or European vegetables simmered in our traditional curry sauce

Mushroom Bhaji

mouthwatering mushrooms sauteed in a flavoursome curry sauce

Daal Makhni

Black lentils and kidney beans slow cooked with ginger garlic Kasoori methi(fenugreek) fresh cream

Paneer Muttar

a traditional dish of Indian cheese and garden peas

Paneer Shahi

creamy homemade Indian cottage cheese

Chana Saag Bhaji

tangy chickpeas and succulent spinach, simmered in a condensed sauce

Zeera Aloo

Medium dish, potatoes sautéed with cumin seeds and spices.

Tarka Daal

wholesome lentils, fried onions and tomatoes, simmered in a traditional curry sauce

Chana Chaat

kabli chana (chickpeas) cooked in a sweet & tangy sauce, made with plummed tomatoes and almond powder

Main Meal £10.00 • Side Dish £8.00

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Not available on Saturdays

SET MEALS

Crispy Popadoms and Spiced Onions

•
Mixed Pakora Platter

•
**Choose any dishes from the House Specialities
or Back to Basics section**

•
Pilau Rice, Nan Bread or Chapati

£17.00 per person (minimum 2 people)
Does not include from Tandoori or Biryani cuisine

SET MEAL FOR 2

choose any two main dishes from House Specialities
or Back to Basics served with rice and nan bread

SET MEAL FOR 4

choose any four main dishes from House Specialities or
Back to Basics served with two rice and two nan bread

SET MEAL FOR 6

choose any six main dishes from House Specialities or
Back to Basics served with three rice and three nan
bread



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comments...

No added colourings used in our food!