



## VEGAN MENU

### STARTERS

**Vegetable Pakora** £4.95

Served with a delicious dip

**Mushroom Pakora** £4.95

Served with a delicious dip

**Gobi (Cauliflower) Pakora** £4.95

Served with a delicious dip

**Vegetable Samosa** £5.50

Indian pastry stuffed with spicy vegetables and served with chana

**Potato Skins** £3.95

Delicious potato skins served with a tasty dip

**Popadom** £0.95

**Mango Chutney** £0.95

**Spiced Onions** £0.95

**Mixed Pickle** £0.95

### MAINS

**Karahi Bhoona** £11.00

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

**Jalandhri** £11.00

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

**South Indian Garlic Chilli** £11.00

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

**Mushroom Bhaji** £11.00

mouthwatering mushrooms sauteed in a flavoursome curry sauce



**Chana Saag Bhaji** £11.00

tangy chickpeas and succulent spinach, simmered in a condensed sauce

**Tarka Daal** £11.00

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

**Vegetarian Shashlik** £14.00

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

### BREADS & SUNDRIES

**Pilau Rice** £3.25

**Basmati Boiled Rice** £3.25

**Mushroom Pilau Rice** £3.95

**Nan** £3.95

**Garlic Nan** £4.50

**Peshwari Nan** £4.95

**Chapatti** £1.50

from  
£15.95

# 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

**(mild dish)**

## 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 for details

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

# STARTERS AND SUNDRIES



## PAKORAS

the all time favourite spicy snack available in:

**Vegetable Pakora £4.95**

**Mushroom Pakora £4.95**

**Chicken Breast Pakora £6.50**

**Mixed Pakora £6.50**

a medley of vegetable, chicken, mushroom and gobi pakora

**Fish Pakora £6.95**

**Haggis Pakora £6.95**

**Onion Bhaji £3.50**  
(rings or original)

**Gobi Pakora £4.95**  
(cauliflower)

## CHEF'S CHOICE APPETISERS

**Bombay Chicken £5.50**

shredded chicken in a chilli masala sauce

**Chicken Chaat £4.95**

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

**Chicken Tikka £6.50**

marinated with tandoori spices and yoghurt, cooked in chargrill tandoor - served with raita sauce

**Vegetable Samosa £5.50**

savoury Indian pastie served with chana (chickpeas)

**Potato Skins £3.95**

Delicious potato skins served with a tasty dip

**Seekh Kebab £6.95**

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 £4.95**

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 pakora, chicken pakora, chicken spring roll, aloo tikki and haryali kebab.

## BREADS & SUNDRIES

**Nan £3.95**

**Peshwari Nan £4.95**

**Garlic Nan £4.50**

**Vegetable Nan £4.95**

**Keema Nan £5.50**

**Paratha £3.95**

**Vegetable Paratha £4.95**

**Garlic & Corriander Nan £4.95**

**Popadom £0.95**

**Spiced Onions £0.95**

**Mango Chutney £0.95**

**Mixed Pickle £0.95**

**Raita £1.50**

**Pilau Rice £3.25**

**Basmati Boiled Rice £3.25**

**Mushroom Pilau Rice £3.95**

**Chapatti £1.50**

**Chips £2.95**

**Masala Fries £3.95**

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Gluten Free



Contains Nuts

## 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 £12.00 • Chicken Tikka £12.00 • Lamb £13.00 • Prawn £12.00  
Pacific King Prawn £15.00 • Indian or European Vegetable £10.00

## 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 £15.00

tender chicken pieces on the bone

### Chicken Tikka £15.00

tender supreme of chicken

### Lamb Tikka £17.00

luscious lamb marinated in exotic spices

### Paneer Tikka £15.00

subtly spiced skewered Indian cheese, capsicums and onions, served with a piquant patia sauce

### Shashlik £16.00

succulent chicken pieces barbecued with onions, and capsicums

### Tandoori Jhinga £17.00

plump pacific king prawns given the tasty tandoori treatment

### Tandoori Mixed Platter £18.00

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

### Paneer Muttar

a traditional dish of Indian cheese and garden peas

### Butter Paneer

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

### Aloo Saag Bhaji

tangy potatoes and succulent spinach

### Aloo Gobi

medium dish made with cauliflower and potatoes, ginger and garlic seasoned with 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 £11.00 • Side Dish £9.00

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No added  
colourings used  
in our food!

## 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 (**mild dish**)

#### 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 £13.00 • Tender Lamb £14.00 • Prawn £12.00 Pacific King Prawn £15.00  
• Indian or European Vegetable or Paneer £11.00

### CONNOISSEURS CHOICE

#### Butter Chicken £13.50

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

#### Malaidar £13.50

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

#### Balcho £13.50

Medium to spicy dish, cooked in coconut milk, rye seeds, fresh curry leaves, ginger and garlic

#### Lamb Akbri £13.50

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

#### Punjabi Tarka £13.50

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

#### Chatt Patt £13.50

Medium to spicy dish, tamarind sauce, curry leaves, kashmiri chilli powder, coconut milk and a blend of spices

(King Prawn £2.95 extra)

### EUROPEAN DISHES

all served with crisp salad garnish and tasty french fries

#### Haddock & Chips £11.00

#### Chicken 'n' Chips £11.00

#### Chicken Kiev £11.00

#### Scampi Frite £11.00

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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**

£18.00 per person (minimum 2 people)

Does not include from Tandoori or Biryani cuisine

King Prawn charged £2.95 extra

### 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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**No added colourings used in our food!**