



# LIMITED TAKEAWAY MENU

## STARTERS

- Pani Puri (v)** Served Cold £4.25  
Golguppa, Potato, Chickpea, Jaljeera  
G, Su
- Dahi Puri (v)** Served Cold £4.50  
Potato, Chickpeas, Sweet Yoghurt, Tamarind Chutney,  
Nylon Sev  
G, Su, D
- Bhel Puri (v)** Served Cold £4.50  
Tangy Puffed Rice Salad, Tamarind & Mint Chutney  
G, Su,
- Spinach & Onion Bhajiyas (v)** £4.50  
Spinach, Potato, Onion, Yoghurt & Mint Chutney  
Su \*
- Vegetable Samosa (v)** £4.50  
Potato, Green Peas, Mint & yoghurt Chutney  
G, Su
- Beetroot Tikki (v)** £5.25  
Mint & Yoghurt Chutney  
G, D
- Samosa Chaat (v)** £5.25  
Sweet Yoghurt, Tamarind & Mint Chutney, Nylon Sev.  
G, Su, D \*
- Amritsari Fish** £5.50  
Mint & yoghurt Chutney  
F \*

## TANDOORI

(All of tandoori dishes are served as starter portions)

- Classic Chicken Tikka** £6.25  
Cucumber & Tomato Kuchumber Salad  
D, M
- Lamb Chops** £7.95  
Cucumber & Tomato Kuchumber Salad  
D, M
- Paneer Tikka (v)** £5.95  
Grilled Cottage Cheese, Mixed Pepper  
D, M

## BIRYANI

(All Biryani are served with cucumber raita)

- Chicken Tikka Biryani** £10.25  
N, D, M \*
- Hyderabadi Lamb Biryani** £11.95  
N, D \*
- Prawn Biryani** £11.95  
D, Cr, N \*
- Jackfruit Peas & Mushroom Biryani (v)** £10.25  
D, N \*

Subject to Availability

## CURRIES

### Butter Chicken Masala £9.25

Chicken Tikka, Dried Fenugreek,  
Cashew nut, Cardamom  
D, N, M

### Chicken Chettinard £9.25

Chicken Breast, South Indian Sauce, Roasted  
Curry Powder  
M, N, D

### Chicken Karahi £9.25

Chicken Breast, Karahi Masala, Onions,  
Peppers  
D, N

### Palak Chicken £9.25

Chicken Breast, Spinach, Onion, Tomato Masala  
D, N

### Lamb Rogan Josh £10.75

Slow Cooked Dice Lamb with Brown Onion,  
Kashmiri Chili, Tomatoes.

### Lamb Vindaloo £10.75

Goan Speciality, Red Chili, Todi Vinegar,  
Goan Spices

### Kodampuli Malabar Prawn £10.50

King Prawn, Coconut, Keralan Spices  
Cr, M, N, D, Su\*

### Matar Paneer (v) £8.95

Cottage Cheese, Green Peas Onions,  
Tomato Sauce  
D, N \*

### Paneer Makhani (v) £8.95

Cottage Cheese, Tomato Sauce, Cashewnut  
D, N \*

### Achhari Aloo Baingan (v) £8.50

Baby Aubergine, Potatoes, Pickling Spices  
N, M \*

## BREADS & RICE

### Butter Naan G, E £1.50

Add Toppings 50p each (Garlic, Coriander,  
Chilies)

### Tandoori Roti G £1.75

Stoneground Wholemeal Flour Flatbread

### Steamed Rice £2.50

### Saffron Pulao £3.50

## SIDES

### Channa Masala (v) £3.95 / £7.50

Boiled Chickpeas, Onion Tomatoes

### Palak & Corn Saag (v) £4.25 / £7.95

Sweet Corn, Spinach, Fenugreek  
D, N

### Dal Tadka (v) £3.95 / £7.50

Yellow lentil, Chili Garlic Tempering  
M

### Masala Chips £2.50

Su \*

### Cucumber Raita £1.50

D, Su

Subject to Availability



# VEGAN MENU

## STARTERS

**Pani Puri** Served Cold **G, Su** £4.25  
Golguppa, Potato, Chickpea, Jaljeera

**Bhel Puri** Served Cold **G, Su** £4.50  
Tangy Puffed Rice Salad,  
Tamarind & Mint Chutney

**Spinach & Onion Bhajiyas** **Su \*** £4.50  
Spinach, Potato, Onion,  
Mint Chutney

**Vegetable Samosa** **G, Su \*** £4.50  
Potato, Green Peas, Mint Chutney

**Beetroot Tikki** **G, Su \*** £5.25  
Salad and Mint Chutney

## BIRYANI

**Jackfruit Peas & Mushroom** £10.25  
**Biryani (v)**  
Mint Chutney  
**N \***

## CURRIES & SIDES

**Achari Aloo Baingan** **N,M\*** £8.50  
Baby Aubergine, Potatoes, Pickling Spices

**Dal Tadka** **M** £3.95 / £7.50  
Yellow lentil, Chili Garlic Tempering

**Channa Masala** £3.95 / £7.50  
Boiled Chickpeas, Onion Tomatoes

**Palak & Corn Saag** **N** £4.25 / £7.95  
Sweet Corn, Spinach, Fenugreek

## BREADS & RICE

**Tandoori Roti** **G** £1.75

**Steamed Rice** £2.50

**Saffron Pulao** £3.50

Subject to Availability

## ALLERGEN ADVICE

Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a "free from" claim.

We only state allergens if they are an ingredient of a product.

We do not include 'may contain' information.

Please speak to a member of staff should you have any concerns. (v) dishes are suitable for vegetarians.

Asterisk (\*) next to any dish means we cannot guarantee that these dishes have been cooked in dedicated fryers and cross contamination is a possibility.

**G** | Gluten

**Cr** | Crustacean

**E** | Egg

**F** | Fish

**D** | Milk

**M** | Mustard

**N** | Nuts

**S** | Sesame

**Su** | Sulphur

Some dishes can be made less spicy please speak to the service staff.

## WHITE WINE

- Tigre & Dragon – White – Bodegas Gallegas (Spain) 2** £9.00  
A dry crisp and refreshing wine with citrus and apple notes.
- Sauvignon Blanc – Bacan – (Chile) 2** £10.00  
Tropical fruits and citrus dominate the palate with a dry crisp finish.
- Pinot Grigio Francesco Cresci (Italy) 1** £11.00  
Pure and refreshing with mouth-watering flavours of melon & white pear.
- Chardonnay – Woolloomooloo (Australian) 4** £12.00  
Tropical fruit with a peach and lemon on the finish, well balanced, lightly oaked.
- Sauvignon Blanc Giddy Goose – Wairarapa (New Zealand) 2 R** £13.00  
A dry crisp wine with flavours of gooseberry, elderflower & hints of herbs.
- Reserve Gewurztraminer Aves Del Sur (Chile) 4** £15.00  
Rich fruity flavours of lychee, perfect marriage with seafood!!

## RED WINE

- Tigre & Dragon – Red – Bodegas Gallegas (Spain) 1** £9.00  
A lively red wine with hints of red berries and a touch of spice on the finish.
- Merlot – Quilina (Chile) 2** £10.00  
Aromas of black cherry & damson, smooth with subtle vanilla & a long lingering finish.
- Malbec – Don Enrico Tittarelli (Argentina) 4 R** £11.00  
Deliciously light and fruity with cherry flavours and a smooth dry finish.
- Shiraz – Woolloomooloo (Australian) 4** £12.00  
A dark spicy red wine, perfect with curry, hints of blackberries and spice on the finish.
- Rioja – Tempranillo – Finca Besaya – (Spain) 3** £13.00  
Raspberry and liquorice aromas with a smooth and refreshing palate.
- Pinot Noir/Syrah – C'est La Vie – Pays D'Oc IGP (French) 3** £15.00  
Playful medium bodied red with hints of strawberries and raspberry with a spiced black cherry finish.

## ROSE WINE

- Tigre & Dragon – Rose – Bodegas Gallegas (Spain) 2** £9.00  
A dry crisp and refreshing wine with citrus and apple notes.
- White Zinfandel Feather Falls (California) 4** £10.00  
Sweet strawberry and melon in a rich medium style.
- Pinot Grigio – Blush Pirovano (Italy) 1** £11.00  
Wine with hints of red berries & a touch of strawberry on the finish.

## SPARKLING WINE

- Pinot Blush – Prosecco 75cl Bottle** £13.00  
A light, refreshing prosecco with plenty of lively fizz. Great on a hot day!
- Il Caggio Prosecco – Extra Dry 20cl Bottle** £4.00  
Dry prosecco with fruity characters, 20cl bottle so more than a flute!
- Paul Langier Brut Champagne 75cl Bottle** £22.00  
A top cuvee blended from Pinot Noir, Pinot Meunier and Chardonnay, A stylish dry wine with ripe fruit and a biscuity finish. Full flavoured.





## SOFT RINKS

Coke	£2.50
Diet Coke/Coke Zero Sugar	£2.00
Sprite/Fanta Orange	£2.00
Appletiser/Ginger Beer	£2.40
Still Water/Sparkling Water	£2.00
J2o Orange and Passion Fruit	£2.00
J2o Apple and Mango	£2.00

## BEERS

Cobra lager (Bottle) 660ml	£5.00
Cobra lager (Bottle) 330ml	£3.00
Corona Beer (Bottle) 330ml	£3.00
Peroni lager (Bottle) 330ml	£3.50
Brewdog Punk (Bottle) 330ml 5.6%	£3.95
Bulmers Original Premium Cider (Bottle) 500ml	£3.00
Non-Alcoholic Beer	£3.00