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Starters

Onion Bhaji (V, E, W) £5.50
Chopped onions mixed with spices & flour wrapped up in small balls fried in oil

Murgh or Lamb Tikka (M) £6.95
Chicken or lamb cooked in clay oven served with salad

Murgh or Lamb Chat (W) £6.95
Medium spiced covered with fried bread

Sheek Kebab £6.95
Spiced minced cooked over clay oven on skewers

Mix Kebab (M) £7.95
Chicken, Lamb tikka & sheek kebab

Prawn Cocktail (S) £4.95
Raw prawns with a Marie Rose sauce

Tandoori Wings (M) £5.95
Chicken wings marinated in spice

Prawn Puri (S, W) £6.95
Medium spiced & covered with fried bread

King Prawn Puri (S, W) £7.95
Medium spiced & covered with fried bread

Chicken 65 (S, W) £5.95
Lightly spiced coated with flour & deep fried

Mixed Vegetables (V, E) £5.95
Onion Bhaji, Samosa, Stuffed mushroom (coated in breadcrumbs & deep fried)

Vegetable Samosa (V, W) £4.95
Baked pastry with mixed vegetable

Meat Samosa (W) £4.95
Baked pastry with mince meat mixture

Garlic Stuffed Mushrooms (V, W, E) £4.95
Coated in breadcrumbs & deep fried

Traditional Tandoori Dishes (M)

These dishes are grilled on skewers in the tandoori clay oven. Marinated delicately in medium spiced yoghurt with ginger, garlic and coriander. Served with a side salad.

Murgh Tandoori Half (On the bone) £12.95
Murgh or Lamb Tikka (Off the bone) £12.95
Tandoori Mixed Grill (S) £15.95
Chicken, Lamb Tikka, Tandoori Chicken, Sheek Kebab, and King Prawns

Murgh or Lamb Shashlick £12.95
Marinated with onion, green pepper & tomato

Tandoori King Prawn (S) £15.95
Marinated with chef's own special spices, cooked in clay oven

Tawa Specials

Tawa is a special style of cooking in a cast iron dish. This is a slow cooked curry with fresh herbs and green or red peppers added. It has a richer and distinctive flavour.

Murgh or Lamb £11.95
Murgh Tikka (M) **or Lamb Tikka** (M) £12.95
King Prawn (S) £13.45
Vegetables (V) £8.95

Balti Specials

Balti is a style of cooking like stir-fry. Uses fresh spices and herbs creating a thick and richer flavour (medium).

Murgh or Lamb £11.95
Murgh Tikka (M) **or Lamb Tikka** (M) £12.95
King Prawn (S) £13.45
Vegetables (V) £8.95

Salads

Char-grilled Chicken salad £4.95
Mixed Salad £3.50

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Traditional & All Time Favourites

Korma(mild) (N,M), Roghon(Medium), Curry(Medium), Madras(Fairly Hot), Jalfrezi(Fairly Hot), Vindaloo(Extra Hot), Bhuna(Medium), Garlic(Medium), Dupiaza(Medium)

Murgh	£10.95	Prawn (S)	£10.95
Lamb	£11.95	King Prawn (S)	£12.95
Murgh Tikka (M)	£11.95	Vegetables (V)	£8.95

Simply Indian

Murgh or Lamb Tikka Massala (N, M) £12.95
Marinated chicken cooked in almond, cream and homemade sauce

Murgh or Lamb Passanda (N, M) £12.95
A mild creamy sauce cooked with ground almonds, nuts and sultanas

Murgh Tikka Makhani (N, M) £12.95
Chicken tikka simmered in ghee and creamy sauce

Murgh or Lamb Dhansak £11.95
Well spiced, sweet and sour, hot flavour cooked with lentils

King Prawn Dhansak (S) £12.95

Murgh or Lamb Pathia £11.95
Fairly hot, sweet and sour cooked in a tangy tomato based sauce

Prawn Pathia (S) £10.95

Murgh or Lamb Tikka Karahi £12.95
Chicken or lamb marinated in various spices cooked with onion and capsicum

King Prawn Karahi (S) £13.45

Chicken or Lamb Saag £11.95
A semi dry home style curry cooked with spinach

Prawn Saag (S) £10.95

King Prawn Saag (S) £12.95

Fish Delicacies

Salmon Zule (F) £14.95
Gently cooked, medium curry with curry leaves

Salmon Jal-fry (F) £14.95
Dry fish cooked with onion, tomato, coriander and green herbs with green chilli's

King Prawn Roshaney (S) £14.95
Jumbo king prawn simmered with fresh garlic

Malabar Fish (F, Ma). £14.95
Succulent fresh sea bass marinated in coconut milk, simmered in red chilli and mustard sauce

Set Meal For 2 — £59.95

Starter
2 Papadom and Pickle tray (M)
Mix Kebab (M)
Mix Vegetables

Main
Chicken Tikka Massala (N,M)
Lamb Roghon

Side
Bombay Aloo, 2 Pilau Rice,
1 Nan Bread, 2 glass of Wine (s)

Set Meal For 4 — £119.95

Starter
4 Papadom and Pickle tray (M)
2 Mix Kebab (M)
2 Mix Vegetables

Main
Chicken Tikka Massala (N,M)
Lamb Roghon
Chicken Jublly
Prawn Dupiaza (S)

Side
Bombay Aloo,
4 Pilau Rice, 2 Nan Bread,
Bottle of Wine

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Adventurous Show-Bites

Murgh or Lamb Jublly £13.95
Chicken or lamb, fresh ginger, garlic, green chilli & coriander (highly recommended)

Murgh or Lamb Pubaly (highly recommended) (M) £13.95
Fresh spicy chicken or lamb, fresh mushroom, methi, butter, coriander & fresh cream

Murgh Tikka Jaipuri (M) £13.95
Rich and spicy sauce with mushrooms, medium hot

Apricot Lamb/Murgh Curry (medium) £13.95
Sweet lamb cooked with freshly ground spices and apricot

Gurkha Chicken Tikka Masala (M) £14.95
Chicken tikka with minced meat & special homemade spices

Murgh or Lamb Moricha £13.95
Fairly hot sauce, garnished with green chilli, green pepper, garlic, coriander & herbs

Murgh or Lamb Khandahar £13.95
Medium, freshly sliced chicken with onion, tomato, green peppers & tamarind sauce

Butter Murgh (M) £13.95
Spring chicken cooked with tomato, extra butter & medium spices

Murgh or Lamb Chilli Massala (M) £14.45
Fresh garlic onion, tomato, green chilli and a touch of masala sauce

Xakuti Murgh or Lamb £14.45
A south Indian style of cooking, highly spiced prepared with freshly ground coconut

Goan Murgh (M) £13.95
Freshly sliced chicken with fresh ginger, lemon, coconut cream, green chilli and herbs

Murgh Tikka Sally (M) £13.95
Thick sauce with medium spices and herbs served with crisp potato

Roasted Cauliflower (V) £10.95
Marinated in Bengal gram and ajwan, slowly roasted with cheese

Vegan Special (V) £10.95
Perfectly spiced chat masala chickpeas, spinach with potato simple ingredients naturally vegan and gluten free

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Sides (V)

Mixed Vegetable Curry	£5.95
Dry Vegetables	£5.95
Mushroom Bhaji	£5.95
Bhindi Bhaji (Okra)	£5.95
Brinjal Bhaji (Aubergine)	£5.95
Cauliflower Bhaji	£5.95
Bombay Potato	£5.95
Saag Bhaji	£5.95
Saag Panir (Cheese & Spinach) (M)	£5.95
Chana Massala (Chickpeas)	£5.95
Mutter Panir (Peas & Cheese) (M)	£5.95
Garlic Mushroom (M)	£5.95
Tomato Curry	£5.95
Tarka Dall	£5.95
Masala Dall (Spicy Lentils)	£5.95
Saag Aloo	£5.95
Aloo Gobi	£5.95

Biryani

Biryani dish is one where the main ingredient is cooked with fried basmati rice for a complete flavour. Biryani is accompanied with vegetable curry sauce.

Murgh Biryani	£12.95
Lamb Biryani	£12.95
Murgh Tikka Biryani (E) (M) (served with fried egg)	£14.95
Prawn Biryani (S)	£12.95
King Prawn Biryani (S)	£14.95
Vegetable Biryani (V)	£11.95

Kids Meal

Chicken nuggets and chips	£5.95

Rice Dishes (M)

Pilau Rice	£3.75
Plain Rice	£3.75
Vegetable Pilau (V)	£3.95
Egg Pilau (E)	£4.50
Mushroom Pilau	£3.95
Keema Pilau	£4.50
Special Pilau (Nut and Sultanas) (N)	£3.95
Garlic Rice	£3.95
Onion Rice	£3.95
Lemon Rice	£3.95
Chilli Rice	£3.95
Chips	£2.95

Breads (M,W)

Nan	£3.50
Garlic Nan.	£3.95
Keema Nan (Minced Meat)	£3.95
Peshwari Nan (Coconut and Sultanas)	£3.95
Cheese Nan	£3.95
Cheese & Tikka Nan	£3.95
Paratha.	£3.50
Stuffed Paratha (Vegetables)	£3.95
Chapati	£1.95
Tandoori Roti	£2.75

Condiments

Papadum (Plain or spicy) (W)	£0.99
Raitha (Onion or cucumber) (M)	£1.50
Chutney (Mango or mixed pickle)	£0.99
Mint or Red Sauce (M)	£0.99
Onion Salads	£0.99
Pickle tray (M)	£3.50

Bottles

Cobra (330ml)	£4.95
Cobra (6600ml)	£6.95
Tiger (330ml)	£4.95
Newcastle Brown Ale (550ml)	£5.50
Kopparberg (550ml)	£5.50
Budweiser (330ml)	£4.95
Blue WKD (275ml)	£4.95
Bulmers (500ml)	£5.50
Alcohol free (330ml)	£4.95

Draught Beers

Kingfisher	half (275ml)	£4.50
	pint (570ml)	£6.50

Liqueurs

	(25ml)
Sambuca	£4.95
Baileys	£5.95
Tia Maria	£5.95
Drambui	£5.95
Cointreau	£5.95

Spirits

	(25ml)
Southern Comfort	£5.95
Gin	£5.95
Pink Gin	£5.95
Bombay Sapphire	£5.95
Bacardi	£5.95
Glenfiddich	£5.95
Vodka	£5.95
Whiskey (Jamesons)	£5.95
Brandy (Martell Courvoisier)	£5.95
Remy Martin	£5.95
Archers	£5.95
Malibu	£5.95
Jack Daniels	£5.95
Rum (spiced, white or dark)	£5.95
Tequila	£5.95

Mocktails

Virgin Mojito £6.95
Apple juice, lime, fresh mint, lemonade with gomme syrup

Sunrise Mocktail £6.95
Fresh orange juice, pineapple juice, mint, lemonade with grenadine syrup

Strawberry Kiss £6.95
Strawberry syrup infused with gomme syrup, fresh mint and lemonade

Blue Ocean £6.95
Fresh mint, lemon juice, lemonade with blue curacao syrup

Soft Drinks

Coke / Diet Coke	Half	£2.95
	Pint	£3.95
Lemonade	Half	£2.95
	Pint	£3.95
Orange Juice		£2.95
Soda Water		£2.50
Pineapple Juice		£2.95
J20 (Orange & Passionfruit)		£3.50
J20 (Apple & Mango)		£3.50
Fanta		£3.50
Appletiser		£3.50
Tonic Water		£2.50
Slime Line Tonic		£2.50
Water Still / Sparkling (250ml)		£2.95
Water Still / Sparkling (750ml)		£4.95
Cordial (blackcurrant or orange)		£2.50
Tap Water		Free

Aperitifs

	(50ml)
Martini (dry or sweet)	£5.95
Disaronno	£5.95

House Wine by Glass

House Medium White	125ml	£5.95
	175ml	£6.95
	250ml	£7.95
House Red	125ml	£5.95
	175ml	£6.95
	250ml	£7.95
Zinfandel (Rose)	187ml	£6.95
Prosecco (Small)	200ml	£8.95
Wine & Soda	125ml	£8.95
Wine & Lemonade	125ml	£8.95

White Wine

House Medium White £20.95
House medium white wine specially chosen by Jolsha for its easy drinking and divine taste, ask the staff to check the bottle.

Pinot Grigio (Italy) £25.95
Crisply refreshing dry white wine that comes with an appealing straight forward aroma of citrus.

Sauvignon Blank (New Zealand) £28.95
Oyster Bay captures the special character of New Zealand's cool climate and their elegant assertive wines with glorious fruity flavours.

Jacob's Creek Chardonnay (Australia) £28.95
A medium bodied wine with aromatic lemon, ripe peaches, melon and subtle oak flavours

Champagne

Moet & Chandan (Imperial)	£89.95
Prosecco (Sparkling Wine)	£35.95

Rose Wine

Mateus Rose (Portugal) £25.95
Still the world's most famous pink wine with its touch of sparkle and distinctive taste.

Blush Pinot Grigio (Italy) £25.95

Red Wine

House Red Wine £20.95
House red wine specially chosen by Jolsha for its easy drinking divine taste, ask the staff to check the bottle.

Hardy's Shiraz (Australia) £25.95
A well-rounded shiraz with flavours of ripe plums and red berries that are complemented by subtle spice.

Rioja (Spanish) £25.95
Deep cherry colour from this vibrant tempranillo wine. Full of rich, intense aromas of ripe red fruit, subtle and sweet spice.

Merlot (Chile) £25.95
Isla Negra is a scrumptious, smooth merlot with notes of cherry, plum and dark chocolate.

Malbec (Argentia) £28.95
A bright crimson red with plum and raspberries. Its aroma mingles elegantly with vanilla notes.