

CURRY NIGHT START WITH A TINGLE

Golden fried potato cakes (v) £5.95

With pomegranate seeds, tangy palm sugar and tamarind sauce, sprout salad

Vegetable Bhaji (v) £5.95

Crisp fried vegetable dumplings, garlic tomato sauce, salad greens

Chicken samosas £6.95

Spiced chicken and carom seed pastry parcels, salad greens, mint yoghurt relish

HERE COMES THE CURRY

Chicken Tikka Masala £10.95

Tender morsels of chicken simmered in creamy tomato and onion sauce, flavoured with dried fenugreek

Lamb Rogan Josh £12.95

Tender lamb cooked with Kashmiri spices and Indian red onions

Kesari Paneer (v) £9.95

Mild saffron scented cottage cheese curry

Bombay Aloo (v) – The Great British Raj Style £9.95

Main courses will be served with steamed rice, mini naan bread, mango chutney and poppadums

DON'T WORRY, WE HAVE SWEETS TOO

Hot Gulab jamun (v) £5.95

Served with vanilla ice cream

Chef's speciality Rasmalai pistachio tian (v) £5.95

With red rose and strawberry jam

Mrs Maynard's locally made Turkish delight and chocolate ice cream (v) £4.95

KEEPING OUR FOOD HERITAGE ALIVE

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol, please ask a member of staff for further information.

(v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more