

## Lunch Menu

### Salads

Chicken tikka salad served with  
cumin potatoes **(d)** £7.95

*Chicken tikka pieces on mixed salad leaves, with tomato, cucumber, bell peppers, new potatoes, oranges and mint yoghurt dressing.*

Chilli & coconut prawn salad £8.95

*Tiger prawns tossed with tomato, cucumber, bell peppers and rice with a chilli, lime and coconut dressing.*

Grilled vegetable salad with coriander  
dressing **(v)** £6.95

*Chickpeas and roasted Mediterranean vegetables.*

### Extras

Poppadom £0.75

Tray of home-made chutneys £1.25

Chilli chips **(g)** £3.25

Cucumber raita **(d)** £1.25

Garlic & coriander mushrooms £3.25

Pilau rice £2.95

### Indian Breads **(v, g & d)**

Tandoori roti £1.75

Tandoori naan £2.50

Garlic & coriander naan £2.75

Peshwari naan £2.95

Keema naan £3.25

**Veg/Chicken or Lamb Biryani** £9.50

*Marinated meat or vegetables of your choice simmered with onions and cooked in pilau rice. Served with curry sauce.*

### Tandoori Naan wraps **(g & d)**

*served with chips and salad*

Chicken Tikka £7.95

Lamb Tikka £8.50

Jumbo King Prawn £8.95

Spicy Paneer **(v)** £7.50

Soya **(v)** £7.50

(v) VEG

(d) DIARY

(g) GLUTEN

(n) NUTS

## 2 Course Fast-track Lunch £9.95

### Starters

(select one starter)

#### Onion Bhaji **(v & g)**

*Onion strands in a spicy batter mix, fried until crisp.*

*Served with fresh salad and a coriander dressing.*

#### Aloo Tikki **(v & g)**

*Spiced potato cakes in a crispy coating served*

*with mushrooms sautéed in garlic butter.*

#### Chicken Pakora **(g)**

*Succulent nuggets of chicken coated in a spicy tempura batter*

*with coriander dipping sauce.*

#### Vegetable Samosas **(v & g)** or Samosa Duo **(g)**

*Two crisp pastries with fillings of ground lamb and the other*

*mixed vegetables. Served with curried chickpeas and tamarind dressing.*

#### Chicken Tikka Shashlik **(d)**

*Marinated fillets of chicken chargrilled with peppers and onions.*

#### Seekh Kebab **(d)**

*Ground lamb with aromatic herbs & spices grilled in the tandoor.*

#### Paneer Pakora **(d & g)**

*Indian cottage cheese in a home-made batter infused with fresh*

*mint. Served with tamarind dressing and salad.*

### Main course

(choice of one main)

served with rice or tandoori naan **(d & g)**

#### Chicken Tikka Masala **(d)**

*Barbequed chicken tikka simmered in a creamy tandoori sauce.*

#### Lamb Rogan Josh

*Tomato and garlic features in this popular Indian dish.*

#### Butter Chicken Tikka Masala **(d)**

*Tender chicken tikks in a creamy yet spicy butter sauce.*

#### Beef & Potato Madras

*Rich and spicy with green chillies and coriander.*

#### Mix Vegetable Bhuna **(v & g)**

*A melange of seasonal vegetables tossed with herbs & spices,*

*usually dry but can be customised to a curry as per request.*

#### Matar Paneer **(v & d)**

*Paneer (Indian cottage cheese) and peas with a medium onion*

*base.*

#### Garlic Chilli Chicken

*Supreme chicken in a garlic and chilli sauce, garnished with green*

*chilli. Hot and Spicy.*