

STARTERS

Bhune Rattan

Spice dusted pan-seared scallops, garlic & chilli mash, coconut and lime leaf jus
£8.50

Samundari Kekda

Crispy whole soft shell crab, lemon rice cake, crab mayo
£6.95

Seafood Platter

King prawn marinated in peppercorn and cheese,
Salmon infused with dill, grain mustard and hint of honey,
Goan style Devon crab cake, coriander mayo
£9.95

Patti Ka Jhinga

Char-grilled black tiger prawns marinated
in lemon grass and basil, beetroot chutney
£6.95

Chicken Ke Chaap "SIXER"

A favourite cricket snack during the days of Raj, this spicy fried
chicken was said to lead to more than just a few boundaries
£6.50

Trio of Titar

Partridge tandoori marinated breast, spiced leg pattie, crunchy meat ball
£7.50

Lamb Platter

Pepper coated lamb sheekh, classic samosa, gulati kebab
£7.95

Keema Pau

Spiced mince lamb with shallots, brioche bread
£6.95

Malai Khumbi (V)

Crispy field mushroom stuffed with goat cheese, apricot chilli compote
£5.95

Onion Bhaji (V)

An Indian classic, home made with red
onions and spinach, aubergine chutney
£4.95

Aloo Chat (V)

Crispy new potatoes & chickpeas, laced with sweeten
yoghurt & tamarind, sprinkled with sev
£4.95

Papadom Basket £2 per person.

Food Allergies and Intolerances: before ordering please speak to our staff about your dietary requirements.
A 12.5% optional service charge will be added to your final bill.

SIDES

Bhindi

Dry fried spiced okra
£5.50

Dhingri Palak

Garlic flavoured spinach and mushroom
£5.75

Dal Makhani

24 Hour simmered black lentils with cream and butter
£6.25

Baingan Bhartha

Smoked crushed aubergine
£5.50

Dal Tarka

Lentils tempered with chilli, garlic & butter
£5.50

Green Bean Fogath

Fresh green beans with sweet coconut and mild spices
£5.75

Chana Bhuna

Chickpeas cooked with tomato, onions & green peppers
£5.00

Saag Paneer

Indian cottage cheese cooked with spinach & fenugreek
£6.75

Mushroom Bhaji

Stir fried mushrooms
£5.00

Ghobi Bhaji

Cauliflower cooked with tomato, ginger & garlic
£5.00

Bombay Aloo

Spiced potatoes fried with butter and masala
£5.00

Lasan Saag

Battered garlic spinach
£6.25

Subz Kaju Thoran

Blanched vegetables quickly stir-fried with cashew nuts and grated coconut
£6.50

FROM THE TANDOOR

All these dishes are marinated in a blend of tandoor spices and grilled at 400 degrees

Stuffed Squid

Squid stuffed with crab and smoked mackerel, spicy tomato chutney
£8.00 (Starter) | £16.00 (Main)

Smoked Salmon Tikka

Spiced with dill, grain mustard & hint of honey
£7.50 (Starter) | £15.00 (Main)

Classic Chicken Tikka

Marinated with yoghurt and smoked paprika
£7.00 (Starter) | £14.00 (Main)

Baby Chicken Peri Peri

Marinated with fresh herbs & Goan spices
£7.00 (Starter) | £14.00 (Main)

Murgh Tikka Trio

Chicken morsels marinated in mint and coriander, goats cheese and peppercorn, pickling spices
£7.25 (Starter) | £14.50 (Main)

Achari Ostrich

Ostrich tikka infused with pickling spices, served with roasted beetroot and mint sauce
£8.50 (Starter) | £17.00 (Main)

Lamb Chop

Clove-smoked baby lamb chops served with cucumber yogurt
£8.00 (Starter) | £16.00 (Main)

Sheekh Kebab

Minced meat marinated with coriander, ginger & garlic, finished in tandoor
£7.00 (Starter) | £14.00 (Main)

Tandoori Paneer (V)

Tri-coloured stuffed paneer tikka served with raw papaya chutney
£6.00 (Starter) | £12.00 (Main)

MAINS

Dub Chingri

King prawns delicately cooked with coconut milk, cardamom and saffron, baked in fresh coconut
£16.50

Goan Jhinga Curry

King prawns gently poached in red curry sauce, finished with okra
£16.50

Sea Bass Kaldin

Pan seared sea bass, Goan coriander & coconut sauce, crispy cauliflower florets
£16.50

Railway Lamb Curry

Diced Lamb cooked with poppy seeds and new potatoes in onion & tomato sauce
£12.50

Garlic Chilli Batakh

Gressingham duck breast, roast crusted spices, sweet & sour plum sauce, served with garlic chilli mash
£14.50

Chicken Kolhapuri

Diced Chicken cooked with garlic, fresh chillies and limes, finished with mustard & curry leaves.
£11.95

Chicken Chettinad

Diced chicken breast cooked in warm south Indian coastal spices
£11.95

Butter Chicken

Chicken breast simmered in butter, tomato, Fenugreek sauce, wilted spinach, served with steamed rice
£12.95

Buffalo Vindaloo

Laverstoke park diced buffalo cooked in vindaloo sauce.
£12.95

Nariyal Ka Gosht

Diced lamb cooked in lime leaf Masala, baked in a fresh young coconut
£12.95

Lamb Shank-Roganjosh

Lamb Shank slow-cooked in a classic Kashmiri tomato and onion sauce, served with cumin pulao rice
£14.95

Biryani-E-Bahar

Lamb or Chicken prepared in classic mogul style with aromatic rice, steamed in a clay pot
£12.95

Vegetarian Thali

Char-grilled paneer, Seasonal Vegetables tossed with onions tomatoes, peppers and chillies Spinach cooked with butter and garlic, Slow cooked rich black lentils Served with steamed basmati rice and baby naan
£12.50

CLASSIC CURRIES

MILD AND CREAMY

Masala

Buttery tomato curry with almond

Korma

Creamy almond and coconut curry

Sagwala

A creamy spinach and onion curry.

RICH AND AROMATIC

Balti

With fresh ginger, herbs and onions

Dopiaza

With grilled onions and mixed peppers

Traditional Curry

A classic medium curry

Bhuna

Rich with onion tomato and ginger

Rogan

Smoky tomato curry with spring onions

HOT AND SPICY

Jhalfrezi

With onions, peppers and chillies

Dhansak

Spicy lentils with sweet lemon

Vindaloo

Very hot with red chillies and potato

Madras

Hot curry with dried chillies and lemon

Pathia

A sweet and spicy tomato curry

Phall

Our hottest curry

Chicken £9.95

Lamb £10.95

Jumbo Prawns £15.95

Chicken Tikka (Grilled) £10.95

Tiger Prawns £10.95

Seasonal Vegetables £7.25

RICE

Steamed Rice

£3.00

Pulao Rice

£3.00

Mushroom Rice

£3.75

Lemon Rice

£3.75

BREAD

Plain Naan

£2.50

Garlic and Onion Naan

£2.75

Peshawari Naan

£3.25

Laccha Paratha

£2.50

Chilli and Cheese Naan

£3.25

Missi Roti

£2.75

Keema Naan

£3.50

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