

Curry Menu

September 2023

All our curries are made from authentic recipes, made by our chefs from scratch using fresh ingredients

Goan Vindaloo Pork & Potato Curry 17.95

Slowly marinaded in vinegar, chillies & garlic, this is a hot curry, with a lot of flavour, but very different from the typical curry house variety

Murgh Makhai, Buttered Chicken Curry 17.95

Sliced chicken breast, cooked with Indian spices, finished with a rich butter & tomato sauce, medium hot

Lucknow Railway 1st Class Lamb & Red Lentil Curry 17.95

A deeply coloured rich curry with tender lamb braised with red lentils, medium hot

Aloo Gobi Cauliflower & Potato Curry 17.95 (ve)

Potato & cauliflower cooked with coconut milk & Indian spices, a lovely vegetarian medium curry

Goan Prawn Caldinho 17.95

Rich & creamy with coconut cream, fresh ginger & green chillies, medium hot

Sri Lankan Red Beef Curry 17.95

Heavy with cumin, tomato, cardamon, black pepper & coconut, medium hot

Kolhapuri Goat Curry 17.95

From the West of India, using aromatic crushed seeds & spices, medium hot

Curries (continued)

Keralan Chemballi Meen Kari Red Snapper Curry 17.95

A slightly sweet & sour tamarind spiced curry, fragrant & full of coconut flavours, medium hot

Goan Vegetable Makhanawala 15.95 (v)

A medium hot, creamy mixed vegetable curry

All curries are served with our freshly cooked Pilau rice or white Basmati rice

Side Dishes

Selection of 4 pickles; Aubergine pickle, Lime pickle, Mango pickle and mixed vegetable pickle 5.00

1 x Giant Naan bread 2.50

4x Poppadom with Mango chutney, Mint & Yoghurt Raita 4.00

5 x Lamb Samosas 4.00

Dal Palak, Red Lentil & Spinach Dhal 5.95 (ve) Red lentils slowly cooked with Indian spices, ginger & garlic

(v); vegetarian, (ve); vegan, g/f/a; gluten free available

All our food is cooked in a kitchen where nuts, cereals & other allergens are present. If you have a food allergy or intolereance please let us know at the time of ordering Full allergen information is available on request.