



Curry Menu

September 2025

All our curries are made from scratch in our kitchens, by our chefs using traditional spices & authentic recipes. No pastes are used and all curries have individual Masala sauces. All our curries are gluten free.

Our rice is also made in house, Basmati has some Indian seeds, salt & pepper for flavour, it is cooked in steam to use very little water to preserve the flavour.

Pilau has turmeric, cumin & coriander with a touch of cinnamon, crushed seeds, salt & pepper. This is also cooked in steam to use very little water & ensure the flavour.

Don't want rice; try some warm Paratha bread to mop things up.

Goan Vindaloo Pork & Potato Curry

Slowly marinaded in vinegar, red chillies & garlic, this is a hot curry, with a lot of flavour, but very different from the curry house variety, the heat comes from chillies & garlic, there is no curry powder in this dish. Hot.

Murgh Makhai, Buttered Chicken Curry

Sliced chicken breast, cooked with Indian spices, in a rich butter, cream & tomato sauce. Medium hot.

Achari Chicken Curry

From the North of India, a hot curry made from Indian pickling spices, shallots, Kashmiri chilli & fresh red & green chillies. Hot.

Chicken & Pineapple Dhansak

A Bengali chicken, pineapple & red lentil Dhansak. Thick & creamy Dhal type consistency with sliced chicken breast, the pineapple gives it a fruity texture & flavour. Medium to hot.

Curries (continued)

Lucknow 1st Class Lamb & Lentil Railway Curry

A deeply coloured rich curry named after the British Army who travelled by train around India & wanted a warm curry which suited the European palate.
Lamb leg braised with lentils, tomatoes, coconut milk, Kashmiri chillies & spices. Medium hot.

Tharavu Mappas Duck curry

A traditional duck curry from the Kuttanad in Kerala. It is a fragrant, rich dish in which pieces of duck are cooked in an abundance of coconut, red & green peppers and spices. Medium.

Lamb Korma

A mild Korma, meaning “braised” in Hindi, traditionally made with yoghurt, spices & cashew nut paste. Full of flavour, mild to warm.

Kerala Chemmeen King Prawn & Coconut Curry

From the South West of India, a warm curry with large tiger prawns with lots of sauce.
Fragrant and full of coconut & tamarind flavours, medium hot.

South Indian Aubergine Moilee (ve)

Aubergines, tomatoes, Kashmiri chillies in a coconut & turmeric broth, medium (ve)

Kolhapuri Goat Curry

From the West of India, diced leg of goat with tamarind, aromatic spices & crushed seeds, medium hot.

Keema Matar

A truly lovely curry cooked all over India using lamb mince, peas with aromatic herbs & spices.
This is typical of Dhaba road side stands that sell “street” food.
Think of Indian Cottage pie, medium & warming.

Sri Lankan Red Beef Curry

Braised beef in a hot & spicy sauce, flavoured with, cardamon, red peppers,
Deghi Merch Kashmiri chilli powder, curry leaves & pickles. Hot

All curries are 18.95

& served with Pilau rice, white Basmati rice or warm Paratha bread

Side Dishes

1 x Giant Naan Bread 4

4x Poppadom with Mango Chutney, Mint & Yoghurt Raita 5

Red Lentil & Spinach Dahl side 7.95

Aloo Gobi Cauliflower & Potato side 7.95

Curries are available to Take Away 15.95

Please note most of our curries will have dairy & traces of nuts. All of them are gluten free.

(v); vegetarian, (ve); vegan

All our food is cooked in a kitchen where nuts, cereals & other allergens are present.

If you have a food allergy or intolerance please let us know at the time of ordering

Full allergen information is available on request.