



Curry Menu

Spring 2026

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.

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.

Goan Vindaloo Pork & Potato Curry

Pork is usually unavailable for curries in India. However, in Sri Lanka this Vindaloo, the name comes from the Portuguese for garlic & Vinegar is very popular. The pork is marinated in vinegar, red chillies & garlic for 72 hours before cooking. There are no curry powders used just the heat from the garlic & chillies. Very different from the curry house Vindalo. A hot curry but full of flavour.

Murgh Makhai, Buttered Chicken Curry

Sliced chicken breast cooked with Indian spices, in a butter, cream & tomato sauce.
Medium hot. Our most popular curry.

Achhari Chicken Curry

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

Bihar Khargosh rabbit curry

This curry is a rustic, slow-cooked dish with aromatic spices like cumin, fennel, and nigella (kalonji), ginger, garlic, paste tomatoes and yogurt for a thick gravy. Medium hot.

Curries (continued)

Achari Chicken

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

Chicken & Pineapple Dhansak

Bengali chicken, pineapple & red lentil Dhansak. Thick & creamy Dhal type consistency with pineapple giving it a fruity texture & flavour. Medium to hot.

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.

Aloo Gobi Cauliflower & potato curry (v)

A warm and comforting vegetarian curry full of Indian herbs & spices. Warm.

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.
A great deal of flavour without the heat. 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.

Malabar Fish curry

A mild but flavoursome swordfish curry, with a creamy masala, fresh mango, turmeric, cumin & mustard seeds. Mild.

All curries are 19.95

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

Bombay Fish Pie

Not a traditional curry but always a popular dish. Cod, smoked haddock, salmon, king prawns & peas in a mild & creamy curry sauce. Served in a pie dish & topped with mashed potato & toasted coriander seeds served with Warm paratha flat bread.

Side Dishes

1 x Giant Naan Bread 4

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

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.