The White Horse
AMPFIELD

Curry Menu

Autumn - November & December 2026

Please note most of our curries will have dairy or nuts. All of them are gluten free, all of them made individually from scratch in our kitchens, from authentic recipes with different masalas.
If you have any concerns please ask.

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.

All curries are 20.45

& served with Pilau rice or Basmati rice

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Goan Vindaloo Pork & Potato Curry

Pork is eaten in Sri Lanka unlike India, and this Vindaloo, the name comes from the Portuguese for garlic & Vinegar and is very popular. The pork is marinaded 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 Vindaloo. 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.

Achari Chicken Curry

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

Spinach, red pepper & butternut squash Masoor dhal (ve)

A nutritious, comforting Indian dish featuring lentils simmered with garlic, ginger, cumin-based spices. Cooked in coconut milk then adding chopped spinach, red peppers & squash. Medium.

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 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 peppers, tomatoes, coconut milk, Kashmiri chillies & spices. Medium hot.

Kolhapuri Goat curry

A curry from the West of India; diced leg of goat, tamarind, aromatic spices & crushed seeds. Medium to hot.

Aloo Gobi Cauliflower & potato curry (v)

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

Kuttanadan Duck & Potato curry

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

Lamb Korma

A mild Korma, traditionally made with yoghurt, spices & cashew nut paste. A great deal of flavour without the heat. Warm / mild.

Venison Dopiaza

Made with fresh venison, tomatoes, Persian spices, a lot of slow cooked & fried onions with Kasmiri chillies Med/hot

Chingi Malai King Prawn & Coconut Curry

A Bengali dish, a warm curry with large tiger prawns in a rich and liquid masala. 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.

Dhaba style Vegetable Sabji (v)

A rich, creamy Northern Indian dish prepared with tomatoes, potatoes, cauliflower, cashews, shallots, other vegetables cooked with spices, butter & cream. Medium

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.

November 2026