DINNER MENU

APPETISERS

Plain Papadom | Spicy Papadom GF 1.00

Chutneys per person 1.00

Mint sauce, mango chutney and kachumber salad with fresh chopped tomatoes, cucumber and onions

STARTERS

Smoked Mackerel With Seasonal Salad 9.00

King Prawn Cocktail Salad 9.00
with cocktail sauce on a bed of seasonal salad

Calcutta Kathi Kebab 8.00
street-food originating from Calcutta, chicken skewer-roasted kebab in a light spicy sauce, wrapped in paratha bread

Onion Bhaji 6.00
delicious Indian street food with seasonal salad and chutneys

Bengal Vegetable | Lamb Samosa Chat 7.00
served on a base with chickpea chat and spicy sauce

Paneer Shaslick 8.00
grilled spiced Indian cheese, with peppers, onions and tomatoes

Bengal Chicken or Lamb Sheek Kebab 7.00
melt in the mouth minced chicken or lamb kebab, marinated with lime green chillies, coriander, cumin and gently grilled

Chana Chat Paratha 7.00
chickpea chat in a medium sauce served on a paratha bread

TIFFINS

A Little Of Our Daily Home-Cooked Specials. Served With Akhni Pilau

Mutton, Chicken & Vegetable of the Day 18.00

Vegetarian Option 16.00
chef's choice of three vegetables of the day

CURRIES

Chicken Tikka Masala 12.00
marinated chicken cooked in a mild tomato and cream based sauce

Chicken Jalfrezi 12.00
marinated chicken cooked in a spicy tomato based sauce with onions and peppers

Chicken Passanda 12.00
marinated chicken cooked in a mild cream based sauce

King Prawn Jalfrezi 18.00
marinated king prawns cooked in a spicy tomato based sauce with onions and peppers

Goan King Prawn Caldino 18.00
Goan inspired king prawns cooked in a slightly spicy tomato and cream based sauce with green chillies

SIDES AND EXTRAS

Cucumber Raita 3.50
Steamed Basmati Rice 3.50
Akhni Pilau Rice 4.00
Desi Paratha 2.50
Rumali Roti 2.50
Plain Nan | Garlic Nan 3.00
Fries 3.50

FISH

Salmon Tikka 17.00
marinated fillets of salmon, pan-fried served with Bombay potatoes

Pan Fried Sea Bass 17.00
served with Bombay potatoes, roasted tomato and chilli kachumber, drizzled with a lime and coriander dressing

THE GRILL

Served With Mixed Leaf Salad And Three Sauces

Paneer or Chicken Shaslick 14.00
grilled spiced Indian cheese or chicken, with peppers, onions and tomatoes

Chicken Tikka 12.00
succulent pieces of chicken marinated and cooked under the grill

Spiced Lamb Cutlets 18.00
grilled lamb cutlets cooked with black peppercorns, pickled chillies, ground spices, curry leaves & a hint of yoghurt

Bengal Chicken or Lamb Sheek Kebab 14.00
melt in the mouth minced chicken or lamb kebab, marinated with lime green chillies, coriander, cumin and gently grilled

Mixed Grill 25.00
all of our succulent grilled meats

Spicy Grilled King Prawns 25.00

STEAK

Served With Fries, Mixed Leaf Salad, Grilled Tomatoes, Garlic Mushrooms

Sirloin 12 oz 25.00

Ribeye 12 oz 25.00

Sauces

Peppercorn | Beef Dripping 3.00

BIRYANI

Chicken Tikka Biryani 15.00
marinated chicken cooked with rice, spices and herbs served with Bombay potatoes

Mutton Biryani 15.00
slow cooked mutton with rice, spices and herbs served with Bombay potatoes

VEGETARIAN

Side 6.00 or Main 10.00

Bombay Potatoes
potatoes cooked in a medium, spicy sauce

Sag Paneer
spinach cooked in a medium sauce with Indian cottage cheese

Mixed Bean Dhal
our house mixed bean and lentil curry

Baigan Bartha
aubergine cooked with green chillies, herbs and spices in a light sauce

Bhindi Duppiaza
okra cooked in a light medium sauce with onions and tomatoes