



















STARTERS		
ONION BHAJI 	£3.85	
VEGETABLE PAKORA 	£3.85	
SAMOSAS (Meat or veg)	£3.70	
PRAWN COCKTAIL	£3.70	
CHICKEN PAKORA	£4.25	
TANDOORI CHICKEN (Quarter)	£3.95	
CHICKEN TIKKA	£3.95	
SHEEK KEBAB	£3.95	
LAMB TIKKA	£4.30	
TANDOORI MIXED KEBAB	£5.50	
CHICKEN CHATT ON PURI with lemon, tomato, cucumber	£4.95	
BHUNA PRAWN ON PURI with lemon, tomato, cucumber	£4.95	
BHUNA KING PRAWN ON PURI with lemon, tomato, cucumber	£5.95	
EASTERN KEBAB		
Served with salad and mint sauce or garlic sauce - separately		
CHICKEN TIKKA KEBAB WITH NAAN	£6.75	
Served with onion and peppers		
PLAIN CHICKEN TIKKA KEBAB	£7.50	
Served with plain chicken tikka in a naan bread only		
MIXED SPICY KEBAB WITH NAAN	£7.25	
Lamb and chicken tikka, served with onions and peppers		
DILSHAD MIX KEBAB WITH NAAN	£7.75	
Lamb tikka, chicken tikka, sheek kebab all in one		
TANDOORI MAIN COURSE		
These dishes are cooked on skewers in the tandoor, the meat having been previously marinated in our special mixtures, roasted on skewers. served with green salad and special mint sauce.		
TANDOORI CHICKEN (Half on the bone)	£7.95	
CHICKEN TIKKA (Main)	£7.95	
LAMB TIKKA (Main)	£8.95	
CHICKEN TIKKA SHASHLIC	£8.50	
TANDOORI MIXED GRILL	£12.50	
Chicken tikka, lamb tikka, shish kebab, tandoori chicken (on the bone) & 1 king prawn.		
TANDOORI KING PRAWN	£13.95	
BIRYANI 		
Biryani is a traditional Indian dish prepared with flavoured Basmati rice with a mixture of mild spices, in ghee. Served with a medium hot vegetable curry topped with tomato, cucumber, lemon		
VEGETABLE BIRYANI  	£7.20	
CHICKEN BIRYANI 	£8.30	
CHICKEN TIKKA BIRYANI 	£8.50	
LAMB BIRYANI 	£9.95	
CURRY SAUCES		
MOSSLA SAUCE 	£3.95	
CURRY SAUCE 	£3.75	
MADRAS SAUCE 	£3.75	
MOSSALA SAUCE & CHIPS	£4.25	
ALLERGIES		
If you have food allergies, please inform a member of staff before ordering any food as we use peanut and mixed ground nuts for most of our dishes.		
 Crustacean	 Sesame	 Nuts
 Gluten	 Egg	 Fish
 Shellfish		
 Mustard	 Celery	 Peanuts
 Milk Products	 Sulphite	 Soya
 Lupins		
Vegetarian 	Contain Nuts 	Medium  Hot  Extra Hot 

CHEF’S SPECIALITIES			
Mouth watering dishes can be prepared with any of the following, We use chicken breast for all our dishes.			
CHICKEN (Plain)	£8.30	PRAWN	£8.95
CHICKEN TIKKA	£8.30	KING PRAWN	£12.95
LAMB	£8.95	VEGETABLES	£7.25
AMLEEE			
(Mild)			
A mild, fragrant curry with ripe mango and a delicate mix of warming spices			
Bindiya			
Tender chicken cubes tossed in mango chutney, fresh lemon, garden mint, and garlic, immersed with aromatic spices and finished with a silky blend of cream and yoghurt.			
Garlic			
A lively medium dish bursting with garlicky goodness and bright coriander notes.			
Shimla			
(Hot)			
A sizzling hot curry brimming with garlic, ginger, green chillies, and fresh coriander, rounded off with fiery herbs.			
Naga Raja			
(Very Hot)			
A powerfully hot curry crafted with naga chillies, striking the perfect balance between heat and flavour.			
Passanda 			
A timeless Mughlai speciality – tender meat marinated in yoghurt and cooked with poppy seeds, cashew nuts, and a touch of mild spice.			
Podina Zaal			
Our chef’s signature creation – tender chicken breast marinated in mint, garlic, and chillies, then finished with a bold blend of freshly ground spices for a refreshing yet fiery curry.			
Korai			
A homestyle-inspired curry with silken medium-bodied sauce, infused with yoghurt, garam masala, peppers, onions, coriander, and the subtle heat of bullet chillies.			
Tandoori Laal Jaal			
Tender pieces tossed in a medium-hot tandoori sauce, layered with smoky spices, fresh chillies, and crisp onions for a lively, vibrant finish.			
Balti			
A medium-spiced dry dish bursting with the flavours of carefully selected oriental spices and fragrant herbs.			
Chilli Mossala			
A medium-hot dish bursting with flavour, combining exotic spices and bullet chillies for a distinctive, mouth-watering experience.			
Jalfrezi			
A colourful medley of garden-fresh vegetables and zingy green chillies, lightly spiced for a punchy, unforgettable taste.			
Masoor			
A velvety red lentil curry, gently spiced with ginger, garlic, and green chillies, lifted with a vibrant touch of fresh coriander.			
Nehari 			
Succulent pieces in a bhuna-style sauce infused with coconut cream, yoghurt, and green chillies, delivering a bold yet velvety flavour.			
Peaz Roshon			
A rustic medium-spiced curry of garlic, onions, and coriander, cooked with herbs to a dry, aromatic finish – full of homestyle character.			
Punjabi Mossala Balti 			
Inspired by the hearty kitchens of Punjab – coconut, almond powder, and green chillies simmered with signature balti spices for a medium-spiced, flavoursome curry.			
Saag			
Tender spinach sautéed with garlic, ginger, and a medley of herbs and spices, celebrating natural flavours in every bite.			
Chicken tikka Mossala 			
A chef-crafted mild curry where tender chicken tikka meets a rich coconut and cashew sauce, infused with a subtle tandoori spice blend for an elegant flavour.			

HOUSE SPECIALITIES	
CHENNAI KING PRAWNS New	£12.50
A medium thick sauce balanced with coconut cream with fresh Indian aromatic spices.	
GOA CHICKEN New 	£8.50
Chicken breast in a spiced tamato sauce rich in butter cream and coconut milk.	
SHAHI CHICKEN PANEER New	£8.95
Slow cooked medium heat dish with cubes of deep fried paneer pieces and chicken marinated in mouth watering spices and aromatics.	
BOMBAY BLAST New (Very hot)    	£8.50
Chicken tikka strips in medium thick sauce with naga, roasted birds eye chilli garnished with a slice of lemon.	
CHICKEN NAWABI  	£8.50
Chicken, naga chilli, yogurt, medium to hot spices.	
BENGAL MURGI MOSSALA	£8.95
Chicken tikka, minced lamb cooked in thick & spicy sauce.	
SHASLICK BALTI	£8.50
Chicken or lamb tikka medium-spiced dish, home made spice, garam masala, onions, pepper, garlic, ginger, mustard paste and coriander.	
BUTTER CHICKEN TIKKA 	£8.50
Chicken tikka cooked in creamy buttery sauce with a hint of coconut.	
HONEY CHICKEN 	£8.50
Chicken tikka cooked in creamy, mild sauce and drizzles with honey.	
HOUSE SPECIAL PHALL (Very hot)    	£8.50
An intensely spicy curry with fresh chillies and bold spices, made for true heat lovers.	
TRADITIONAL MAIN COURSE DISHES	
Traditional curry favourites are recognised and enjoyed by many indian curry lovers. The dishes listed below can be prepared with any of the following.	
CHICKEN (Plain)	£7.25
CHICKEN TIKKA	£7.85
LAMB	£8.50
PRAWN	£8.70
KING PRAWN	£12.95
VEGETABLE	£6.75
KURMA 	
A very mild dish cooked with cream, sultanas & coconut.	
MALAYAN 	
A special mild dish cooked with pineapple, banana and cream.	
PLAIN CURRY	
A sauce of medium consistency. A basic curry with a wide range of oriental spices giving a rich flavour.	
BHUNA	
A combination of spices fried together providing a dish of medium dry consistency.	
ROGON JOSH	
A dish prepared with oriental spices with a hint of garlic, ginger and lots of tomatoes.	
DUPIAZA	
A medium-hot dish where onion & capsicum are mixed with spices and briskly fried.	
MADRAS  	
A southern Indian version of the dishes having greater proportions of hot spices.	
CEYLON   	
Ceylon dishes are made similar to Madras, with fresh lemon & coconut.	
DANSAK  	
A Persian dish, slightly hot, sweet & sour with lentils & pineapple.	
PATHIA  	
A sweet & sour hot dish, combination of special blend spices, tomatoes and onion.	
VINDALOO  	
A tremendously hot dish cooked with potatoes.	

VEGETABLE SIDE DISHES

MIXED VEGETABLE BHAJI	£3.95
BOMBAY ALOO (Potatoes)	£3.95
ALOO GOBI (Potato & Cauliflower)	£3.95
MUSHROOM BHAJI (Spinach)	£3.95
SAG BHAJI	£3.95
SAG ALOO (Spinach & Potato)	£3.95
CAULIFLOWER BHAJI	£3.95
TARKA DALL (Lentil & Garlic)	£3.95
SAG PANEER (Spinach & Cheese)	£4.50
CHANA BHAJI (Chickpeas)	£4.50

RICE

All rice dishes cooked with Basmati rice

PLAIN PILAU RICE	£3.25
ONION PILAU RICE ✓	£3.45
EGG PILAU RICE	£3.45
MUSHROOM PILAU RICE ✓	£3.45
VEGETABLE PILAU RICE ✓	£3.45
PEAS PILAU RICE ✓	£3.45
GARLIC PILAU RICE ✓	£3.95
CHICKEN TIKKA PILAU RICE	£4.50
KEEMA PILAU RICE (Mince Meat)	£4.50

NAAN BREADS

PLAIN NAAN ✓	£2.90
GARLIC NAAN ✓	£3.10
TIKKA NAAN	£3.10
KEEMA NAAN (Mince)	£3.10
CHEESE NAAN (Palm Oil Cheese) ✓	£3.10
PESHWARI NAAN (Sweet Nut & Sultans) ✓ N	£3.10
CHAPATI ✓	£1.75
GARLIC CHAPATI ✓	£1.95
GARLIC KEEMA CHEESE NAAN - (Special Mix Nan Bread) (Palm Oil Cheese)	£3.85

SUNDRIES

PLAIN POPPADOM ✓ (Pack of 2 poppadom)	£1.50
PICKLE TRAY (Onion Salad, Mixed Pickle, Mint Sauce, Mango Chutney)	£2.50
MINT SAUCE	£0.75
GARLIC MAYONNAISE SAUCE	£0.85
MANGO CHUTNEY	£0.85
ONION SALAD	£1.50
PURI ✓	£1.20
CHIPS ✓	£2.75
SPICY CHIPS 🌶️🌶️	£3.60
PUNJABI CHIPS (Medium Spice)	£3.60
GARLIC CHIPS	£3.60
TIKKA CHIPS	£4.50

DRINKS £1.00

ROYAL DHABBA £17.95

(FOR TWO PEOPLE)

Chicken Tikka Starter, Onion Bhaji,
Chicken Tikka Mossala, Chicken Balti, Pilau Rice,
Mushroom Pilau, Garlic Naan, 2 Poppadom's,
2 Mint Sauce & Salad

COMBI CURRY £4.95

SERVED IN ONE LARGE CONTAINER

Chicken Curry	(With Pilau Rice Or Chips)
Chicken Madras	(With Pilau Rice Or Chips)
Chicken Korma	(With Pilau Rice Or Chips)
Chicken Tikka Mossala	(With Pilau Rice Or Chips)

TIFFIN MIXED £16.50

Chicken Tikka (starter)
Chicken Tikka Mossala, Chicken Madras
Sag Aloo, Plain Pilau
Chips, Garlic Naan, 2 Poppadom's
Mint Sauce, Salad.

HAPPY NIGHTS £14.95

SUNDAY, WEDNESDAY & THURSDAY

Any Starter - King Prawn £2.00 extra
Tandoori Mixed Kebabs £1.00 Extra

ANY TRADITIONAL MAIN COURSE

Tandoori Main Courses & Biryani Not Included

King Prawn Dishes £3.50 Extra
Chef's Specialities £1.00 Extra
Tikka Dishes £1.00 Extra

SIDE DISH - BOMBAY ALOO OR VEGETABLE BHAJI

Choice of rice - Mushroom Pilau, Onion Pilau,
Plain Pilau, Vegetable Pilau, Peas Pilau.

Choice Of Naan Plain Naan, Garlic naan, Keema naan,
Peshwari Naan 2 Poppadom's Onion Salad.

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Our Full Menu



The Management reserve the right to change prices & offers without prior notice & also the right to refuse custom. We cannot accept responsibility for any misprints. Offers cannot be used in conjunction with any other offer. If you or a member of your party have any food allergies or intolerances, please inform a member of staff before placing an order



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