



CLASSIC INDIAN CUISINE

Menu



GLUTEN FREE*

*WITH THE
EXCEPTION OF
BREADS

BRITISH
Curry Awards

DRESS CODE: SMART CASUAL.

THE MANAGEMENT RESPECTFULLY SUGGESTS THAT THE LAYOUT OF THE PREMISES AND
INTIMACY OF THE RESTAURANT IS UNSUITABLE FOR INFANTS AND YOUNG CHILDREN.

THE MANAGEMENT ALSO RESERVE THE RIGHT TO REFUSE ENTRY.

TABLES CAN ONLY BE RESERVED FOR CUSTOMERS WHO EACH ORDER A MINIMUM OF ONE MAIN COURSE.



Starter

Onion Bhaji	£4.90	Sheek Kebab	£5.90
Tandoori King Prawn	£8.50	Prawn Cocktail	£7.90
Lamb Tikka	£6.50	Somosa	£5.00
Chicken Tikka	£6.30	Babari Mix	£7.90
		CHICKEN TIKKA, LAMB TIKKA, SHEEK KEBAB & ONION BHAJI	
Maachly Bora	£6.00	Pattli Shapta	£5.90
SPICED FISH KEBAB		SPICY CHICKEN ROLLS	
Fried Kolejee	£6.70	Chicken Pakura	£5.90
CHICKEN LIVER COOKED IN FRESH ONION, HERBS & SPICES		MARINATED DEEP FRIED CHICKEN IN BATTER	
Prawn Puree	£7.00	Zeera Chicken	£7.00
PRAWNS COOKED IN MEDIUM SPICES ON DEEP FRIED PUREE BREAD		DICED CHICKEN MARINATED IN GROUND CORIANDER AND CUMIN SEED, COOKED IN GARAM MASALA	
King Prawn Butterfly[#]	£7.50	Halka Squid Masala	£7.50
KING PRAWNS IN BREAD-CRUMBS AND DEEP FRIED IN BUTTER #CONTAINS GLUTEN		SQUID FLAME FRIED IN LIGHT SPICES	
Chicken Chat	£7.90	Rushoni Mushroom	£5.70
CHICKEN BREAST MARINATED IN A MIXTURE OF SPICES AND LEMON JUICE, TOPPED WITH A REFRESHING MINT YOGHURT SAUCE		BABY MUSHROOMS FRIED IN HERBS AND SPICES	
King Prawn Shashlik	£9.00	Tandoori Lamb Chops	£7.00
KING PRAWN MARINATED IN HERBS AND SPICES, SERVED WITH TOMATO AND GREEN PEPPER		MARINATED LAMB CHOPS COOKED IN A TANDOORI OVEN FOR A SPICY BARBECUE FLAVOUR	

Dower House Platter

Dower House Platter **£29.00**
SPECIAL SELECTION OF MOUTH WATERING SAVOURY SURPRISES. SERVES FOUR PEOPLE



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Tandoori Selection

Meat, Chicken and King prawn dishes are prepared, then cooked in our own tandoori Clay oven. The 'Tandoor' is another renowned household name in Indian culinary terms, dishes are cooked in a matter of minutes within the inner depths of this hot, fiery furnace.

The famous Moguls of India, with their tradition for meat-based dishes, came to appreciate Tandoor cuisine as an integral part to their identity. Now you too can relax and enjoy the same fusion of exotic herbs and spices, blended and marinated in our unique style. All these ingredients, cooked together at high temperature, result in the end product - a sizzling, crackling dish, best served with Naan bread!

Tandoori Chicken ON THE BONE	£10.50	Tandoori King Prawn	£16.90
Lamb Tikka	£11.95	Tandoori Mix	£15.90
Chicken Tikka	£11.00	Chicken Shashlik	£13.50

Chef's Specialities

Chicken Makoni CHICKEN TIKKA COOKED WITH COCONUT AND TRADITIONAL SPICES	£13.50	Ghust Kata-Masala SUCCULENT, SPICY, BRAISED AND STEWED LAMB CURRY	£13.50
Chicken Tikka Bhuna CHICKEN TIKKA COOKED IN MEDIUM SPICES	£12.50	Ghust Kalla PRIME LAMB IN A TAMARIND SAUCE, COMES ON A SIZZLER	£13.50
Chicken Tikka Makhonwala TANDOORI BAKED CHICKEN COOKED IN ORIENTAL TRADITIONAL SPICE WITH CREAM, COCONUT AND BUTTER	£14.50	Chicken Chilli Masala PREPARED WITH FRESH GREEN CHOPPED CHILLIES IN A THICK TEXTURED SAUCE, FAIRLY HOT TASTE	£12.50
Maachly Biran A FAMOUS DISH OF BANGLADESH, FILLET OF SEA BASS MARINATED IN GROUND PASTE OF FRESH HERB AND LIGHT FISH MASALA, THEN GRILLED AND SERVED ON A BED OF GARLIC SPINACH	£16.50	Genghis Khan Masala A FULL COMPLIMENT OF TANDOORI INGREDIENTS COMPRISING OF CHICKEN, LAMB, KING PRAWN AND SHEEK KEBAB COOKED WITH LARGE PIECES OF ONIONS, TOMATOES AND PEPPERS	£14.50
King Prawn Kalla KING PRAWN IN A TAMARIND SAUCE, COMES ON A SIZZLER	£16.50	Tandoori King Prawn Makan-Wala COOKED IN ORIENTAL TRADITIONAL SPICES WITH CREAM COCONUT BUTTER IN AN ORANGE, TEXTURED, CREAMY SAUCE	£17.50
Benglor Chicken Roast A SUPER DISH FROM BENGAL, CHICKEN MARINATED IN GROUND, FRESH SPICE AND GARAM MASALA AND SERVED ON A BED OF FRIED ONIONS, GREEN PEPPERS AND TOMATOES	£15.00	Karal Chicken POT ROAST CHICKEN COOKED WITH FRESH EXOTIC HERBS AND SPICES AND SERVED IN A SIZZLING WOK	£12.50



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Desi

'Food for Thought' - right from the start there is something inviting when you walk into an Indian restaurant; it's Desi (native) characteristic. You will discover our own unique method of cooking using 'Bagaar' - seasoning in the presentation of the curry dish.

The food is prepared to a high standard, embracing vibrant colours, aromas and flavours. These rich, aromatic nuances of the Indian sub-continent will make your taste buds stand to attention!!

This satisfying sense of taste will delight the western palate.

Koral Murgh Desi

ON THE BONE CHICKEN COOKED IN A WOK

£13.50

Shahi Chingrwala Desi

AUTHENTIC DISH CONSISTING OF FRESH WATER KING PRAWNS, DELICATELY COOKED IN MEDIUM SPICES GIVING A JALFREZIE STIR FRY TASTE

£18.50

Murgh Hariyall

A REFRESHING CHICKEN CURRY COMPRISING OF GREEN HERBS, CONSISTING OF GROUND CORIANDER, FRESH MINT AND GARLIC, GIVING FULL TANTALISING FLAVOURS

£13.50

Shahi Chicken Rejala

CHICKEN TIKKA WITH FRIED GREEN CHILLIES AND ONIONS IN A SPECIAL SAUCE

£13.90

Ghust Santara

LAMB PREPARED IN AROMATIC SAUCE COOKED WITH MELANEASAN PAPAEDA FOR A STRONG CITRUS FLAVOUR AND MEDIUM HOT TASTE

£13.90

King Prawn Bhuna Desi

KING PRAWNS COOKED IN TRADITIONAL HERBS AND SPICES WITH TOMATOES, IN A THICK TASTY SAUCE

£16.50

Shank Jhul

LAMB SHANK SLOW COOKED IN MEDIUM SAUCE GIVING A TRULY SOUTH INDIAN TASTE

£15.90

Chicken Masala Desi

CHICKEN TIKKA COOKED IN RICH SAUCE WITH GINGER, GARLIC, ONION AND TOMATOES WITH A SPRINKLE OF FRESH CORIANDER

£13.50

Koral Fish

FRESH DICED FISH COOKED WITH ONIONS, PEPPERS, GARLIC, AND GINGER TO CREATE A RICH AUTHENTIC TASTE

£14.90

Ghust Naga

LAMB COOKED WITH VERY HOT INDIAN NAGA (SCOTCH BONNET CHILLIES)

£13.90

Murgh Bhuna Desi

CHICKEN COOKED IN TRADITIONAL HERBS AND SPICES WITH TOMATOES, IN A THICK TASTY SAUCE

£13.50

Ghusht Bhuna Desi

LAMB COOKED IN TRADITIONAL HERBS AND SPICES WITH TOMATOES, IN A THICK TASTY SAUCE

£13.90

Chicken Chana Baja

SLICES OF CHICKEN TIKKA FRIED WITH CHIC PEAS IN MEDIUM SPICE AND CHATT MASALA GARNISHED WITH FRESH ONIONS, PEPPERS, TOMATOES AND CORIANDER

£13.50

Dower House Desi[#]

£16.00

COMBINATION OF CHICKEN, LAMB AND KING PRAWNS WITH ONIONS, PEPPERS AND TOMATOES GIVING A HOT, SPICY, RICH AND FULL FLAVOURED BANQUETING STYLE OF DISH, FIT FOR A MAHARAJA FEAST

#DESI MEAT DISHES MAY CONTAIN BONES



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Balti Dishes

A unique dish in itself, renowned for its distinct authenticity and splendour. Baltis are prepared with the finest of ingredients, including fresh ginger, tomatoes, onions and peppers, combined in a characteristic medium-based sauce. For vegetarians, all our dishes are cooked to the same medium strength. Should you wish to adjust the spice to suit your own individual taste, then please do not hesitate to ask.

Chicken Balti	£11.90	King Prawn Balti	£16.00
Lamb Balti	£12.50	Chicken Tikka Balti	£13.90

Chicken Dishes

Chicken Bhuna CHICKEN COOKED WITH HERBS AND MEDIUM SPICES	£10.50	Shahi Chicken Korma TRADITIONALLY SPICED, COOKED WITH CREAM	£11.50
Chicken Doplaza CHICKEN COOKED WITH ONIONS AND TOMATOES	£10.70	Chicken Dhansak CURRY WITH LENTILS, SWEET, SOUR AND HOT TASTE	£10.90
Garlic Chicken CHICKEN COOKED WITH FRESH GARLIC	£11.50	Chicken Madras FAIRLY HOT DISH	£10.00
Methi Murgh Masala CHICKEN COOKED IN SPICES AND FLAVOURED WITH GREEN HERBS	£11.50	Chicken Jalfrazle PIECES OF CHICKEN COOKED WITH GREEN PEPPERS, ONIONS AND SPICES	£11.90

Lamb Dishes

Lamb Bhuna LAMB WITH HERBS AND TOMATOES, IN A MEDIUM SPICE	£11.00	Lamb Doplaza LAMB COOKED WITH ONIONS AND TOMATOES	£11.50
Shahi Lamb Korma LAMB COOKED WITH CREAM, TRADITIONALLY SPICED	£11.50	Roghan Josh COOKED WITH TOMATOES AND SPICES	£11.90
Lamb Dhansk PERSIAN TYPE CURRY WITH LENTILS, SWEET, SOUR AND HOT	£11.50	Sag Gusht SUCCULENT LAMB COOKED WITH SPICE AND SPINACH	£11.90
Lamb Pasanda FILLET OF LAMB WITH FRESH TRADITIONAL SPICES	£12.50	Methi Gusht Masala LAMB COOKED IN SPICES AND FLAVOURED WITH GREEN HERBS	£12.00



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Prawn Dishes

Prawn Dhansak

PERSIAN TYPE CURRY WITH LENTIL, SWEET, SOUR AND HOT

£11.90

Tandoori King Prawn Bhuna

TANDOORI KING PRAWN COOKED IN MEDIUM SPICES

£17.50

Prawn Palak

PRAWNS COOKED IN SPINACH

£11.90

King Prawn Sag

LARGE PRAWNS COOKED WITH LEAF SPINACH

£16.50

Prawn Pathea

PRAWNS COOKED IN GREEN PEPPER SPICES AND HERBS, SWEET, SOUR AND HOT

£11.90

King Prawn Bhuna

KING PRAWN COOKED IN TOMATOES AND SPICES

£16.50

Prawn Bhuna

PRAWNS COOKED IN TOMATOES AND SPICES

£11.90

King Prawn Dhansak

KING PRAWN COOKED WITH LENTIL, SWEET, SOUR AND HOT

£16.50

Biryani Dishes

Lamb Tikka Biryani

£15.90

Lamb Biryani

£14.95

Chicken Tikka Biryani

£15.90

Tandoori King Prawn Biryani

£18.50

Vegetarian Main Dishes

Koral Sobji

£9.90

Chana Bhuna

£9.90

Balti Vegetable

£9.90

Vegetable Roghan Josh

£9.90

Vegetable Dansak

£9.90

Vegetable Makan-Wala

£10.50



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Vegetable (Side Dish)

Niramish VEGETABLES STIR FRIED	£7.00	Kabuli Chana CHICK PEAS AND DRY MASALA	£6.50
Sag Bhaji OUR OWN RECIPE WITH SPINACH	£6.50	Aloo Gobi POTATO AND CAULIFLOWER COOKED IN MEDIUM SPICES	£6.50
Mixed Vegetable Curry	£6.50	Sag Aloo SPINACH AND POTATO	£6.90
Bombay Aloo SPICY POTATOES COOKED IN SPICES	£6.50	Masala Dal CURRIED LENTILS	£6.90
Bhindi Bhaji (Okra)	£6.50	Tarka Dal LENTIL AND GARLIC GARNISHING	£6.50
Birinjoi Bhaji AUBERGINES COOKED IN SPICES	£6.50	Sag Poneer SPINACH COOKED IN HOMEMADE INDIAN PONEER AND SPICES	£7.00
Mushroom Bhaji	£6.50	Mator Poneer CHICK PEAS COOKED IN HOMEMADE INDIAN PONEER AND SPICES	£7.00
Cauliflower Bhaji	£6.50		

Rice & Sundries

Rice	£3.90	Peshwari Naan WITH COCONUT	£4.50
Pilau Rice	£4.50	Onion Kulcha	£4.30
Lemon Rice	£5.30	NAAN BREAD STUFFED WITH ONIONS AND HERBS	
Mushroom Rice	£5.50	Chapathi	£1.40
Special Rice FRIED RICE WITH EGG AND PEAS	£6.00	Paratha	£4.50
Peshwari Rice SAFFRON RICE WITH FRUIT	£6.50	Popadom	£1.30
French Fries	£4.50	Masala Popadom	£1.30
Naan	£3.30	Pickle Tray	£4.50
Garlic Naan	£3.50	MANGO CHUTNEY, TOMATO SALSA, ONION SALAD AND MINT SAUCE	
Keema Naan STUFFED WITH MINCEMEAT	£4.50	Dahl Raita	£3.50
		YOGHURT WITH ONIONS OR CUCUMBER	



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