RICE DISHES

Bolled Rice	
Aromatic long grain basmati rice steamed to perfe	ction.
simple yet an important part of the cuisine.	

Pilau Rice

Aromatic long grain basmati rice cooked in a rich vegetarian stock flavoured with cardamom, cloves, cinnamon, & cumin and garnished with crisp brown onions.

Keema Rice (Mustard, Allergen advice #3)

Aromatic long grain basmati rice cooked with minced meat.

Special Fried Rice (Egg, Sulphite(Sultana))

Aromatic long grain basmati rice cooked with fresh peas, sultanas and eggs.

£3.55	Mushroom Fried Rice	£5.95
	Aromatic long grain pilau rice cooked with freshly sliced mushrooms.	
£3.95	Mixed Vegetable Rice (Mustard, Allergen advice #3) Aromatic long grain basmati rice cooked with mix vegetable	£5.95
	Coconut Rice	£5.45
	Aromatic long grain basmati rice cooked with coconut powder	
£6.45	Jeera Rice	£5.45
C5 05	Aromatic long grain basmati rice cooked with Cummin Seed	

BREAD AND SUNDRIES

Chapati (Gluten)

A flat and thin circular piece of unleavened wholemeal bread cooked on a traditional Indian griddle.

Paratha (Gluten, Dairy)

A flat and thick circular piece of unleavened wholemeal bread fried on a traditional Indian griddle.

Stuffed Vegetable Paratha

(Gluten, Dairy, Mustard, Allergen advice #3)

A flat and thick circular piece of unleavened wholemeal bread, stuffed with fresh Potato, Spinach, coriander and fried on a traditional Indian griddle.

Tandoor Roti (Gluten)

Wholemeal flat bread baked in a traditional clay oven.

Plain Nan (Gluten, Egg, Dairy, Allergen advice #3)

Special Indian bread baked in a traditional clay oven.

Butter Nan (Gluten, Egg, Dairy, Allergen advice #3)

Special Indian bread baked in a traditional clay oven, Garnish with Butter

Mughal's Nan

(Gluten, Egg, Dairy, Mustard, Allergen advice #3)

A flat and thick circular piece of leavened bread stuffed with saag and baked in a traditional clay oven.

Cheese Nan (Gluten, Egg, Dairy, Allergen advice #3)

A flat and thick circular piece of leavened bread stuffed with cheese and baked in a traditional clay oven.

Chips / Fries

A thin strip of potato, are deep fried until they are golden brown

£3.25	Garlic Nan (Gluten, Dairy, Egg, Allergen advice #3) Special Indian bread stuffed with fresh garlic and baked in a traditional clay oven.	£3.55
£3.75	Keema Nan (Gluten, Egg, Dairy, Mustard, Allergen advice #3) A flat and thick circular piece of leavened bread stuffed with spiced mincemeat and baked in a traditional clay oven.	£4.75
£4.55	Vegetable Nan (Gluten, Egg, Dairy, Mustard, Allergen advice #3) Special bread stuffed with fresh Potato, Spinach, coriander and cooked in a traditional clay oven.	£4.25
£3.25	Peshwari Nan (Gluten, Egg, Dairy, Seasame, Almond, Sulphite (Sultana), Allergen advice #3) A flat and thick circular piece of leavened bread stuffed	£4.25
£3.25	with freshly chopped almonds and sultanas and baked in a traditional clay oven.	
£3.45	Plain/ Spicy Papadums Indian appetizer of thinly rolled lentil dough fried till crisp and crunchy.	£0.95
£4.25	Chutney Tray Per Person (Mustard, Dairy, May contain traces of nuts & Allergen advice #2) A tray of mango chutney, mango pickle, onion pickle and mint Sauce	£0.95
	Mixed Salad	£3.55
£4.25	Fresh and crisp lettuce with red tomatoes, onions, juicy cucumber topped with pure olive oil.	
	Raita (Dairy)	£2.55
£2.25	Seasoned yogurt mildly spiced.	



SYMBOLISES THE CUISINE OF INDIA

FOOD MENU

Food Allergy or Intolerance

WE USE VEGETABLE OIL IN EVERY DISH, IT CONTAINS SOYABEAN OIL AND IS GMO (GENETICALLY MODIFIED ORGANISM)

If You Have A Food Allergy, Intolerance, or Coeliac Disease - Please Speak To The Staff About The Ingredients In Your Food And Drink Before You Order.

Thank You

ALLERGEN ADVICE #1

(MAY CONTAIN MUSTARD, PEANUTS, NUTS & SOYA)

ALLERGEN ADVICE #2

(MAY ALSO CONTAIN PEANUTS, NUTS & SOYA)

ALLERGEN ADVICE #3

(MAY CONTAIN TRACES OF PEANUTS, NUTS, SEASAME, SOYA, WHEAT (GLUTEN), MILK, MUSTARD, CELLERY, SULPHITES)

14 ALLERGENS





























Mustard







IMPORTANT NOTE RESPECT STAFF

PLEASE RESPECT OUR STAFF AS YOU EXPECT AT YOUR WORK PLACE ABUSIVE LANGUAGE WIL NOT BE TOLERATE BY ANY OF OUR CUSTOMER TOWARDS STAFF. CUSTOMER WILL POLITELY BE ASKED TO LEAVE THE PREMISES.

ALCOHOL RESTRICTION

UNDER THE LICENSING ACT 2003 OUR PREMISES LICENCE HAS A RESTRICTION IN **RELATION TO SELL OF ALCOHOL**

IT IS A CRIMINAL OFFENCE TO:

1). SELL ALCOHOL BEYOND THE HOURS PERMITTED BY THE PREMISES LICENCE. 2). SELL ALCOHOL TO A PERSON UNDER THE AGE OF 18 YRS OLD. (THEREFORE ID WILL REQUESTED) 3). SELL ALCOHOL TO A PERSON WHO APPEARS TO BE DRUNK (WE WILL HAVE TO JUDGE ON THE APPEARANCE OF THE CUSTOMER SINCE WE DO NOT HAVE ANY BREATHALYSER TO CHECK THE LEVEL OF ALCOHOL CONSUMED BY CUSTOMER)

THEREFORE OUR MANAGEMENT REQUEST OUR CUSTOMERS OBEY THE LEGISLATION AND DO NOT ENFORE OUR STAFF TO COMMIT A SRIMINAL OFFENCE.



BIRYANI DISHES 🥍

Biryani Are Prepared With Basmati Rice Seasoned With Spices And Sliced Tomatoes and cucumber with the side of mix vegetable sauce (Mustard, Allergen advice #3) or raita (Dairy)

Chicken Biryani	£16.95	Prawn Biryani (Crustaceans)	£16.95
Lamb Biryani	£17.45	King Prawn Biryani (Crustaceans)	£19.95
Chicken Tikka Biryani (Dairy, Mustard, Allergen advice #3)	£17.95	Vegetable Biryani (Mustard, Allergen advice #3)	£15.95
Lamb Tikka Biryani (Dairy, Mustard, Allergen advice #3)	£18.95	Mughal's Biryani (Egg, Crustaceans)	£21.95

VEGETARIAN DISHES

VEGETARIAN DISHES		
	SIDE	MAIN
Niramish Bhaji (Mustard, Allergen advice #3) 🎾	£8.45	£11.45
Fresh assorted mixed vegetables cooked with onions and green herbs.		
Saag Bhaji (Mustard, Allergen advice #3)	£8.45	£11.45
Fresh chopped spinach cooked with garlic, onions and clari ed butter.		
Bhindi Bhaji 🎽	£8.45	£11.45
Fresh okra cooked with onions, red tomatoes and green herbs.		
Mushroom Bhaji 🎽	£8.45	£11.45
Fresh mushrooms cooked with onions, tomatoes and green herbs.		
Saag Aloo (Mustard, Allergen advice #3) 🥍	£8.45	£11.45
Fresh spinach and sauteed potatoes cooked in medium spices.		
Dal Saag (Mustard, Allergen advice #3)	£8.45	£11.45
Fresh spinach and lentils cooked with red tomatoes and herbs.		
Tadka Dal (Mustard, Allergen advice #3) 🎾	£8.45	£11.45
Lentils cooked with green herbs and special Indian spices, avored with		
freshly chopped garlic.		
Saag Paneer (Dairy, Mustard, Allergen advice #3)	£8.45	£11.45
Fresh spinach and home made Indian curd cheese cooked in butter and special Indian spices.		
Mutter Paneer (Dairy)	£8.45	£11.45
Fresh peas and home made Indian curd cheese cooked in medium spices.		
Chana Masala (May contain Mustard and Sulphites)	£8.45	£11.45
So and tender chick peas cooked with fresh ginger, green herbs and special		
Indian spices.		
Aloo Aubergine (Mustard, Allergen advice #3)	£8.45	£11.45
Fresh aubergines cooked with red tomatoes, red peppers and aromatic		
Indian spices.	60.45	
Bombay Aloo (Mustard, Allergen advice #3)	£8.45	£11.45
potatoes cooked with onions, fresh tomatoes and green peppers in slightly hot spices.		
Vegetable Curry (Mustard, Allergen advice #3)	£8.45	£11.45
Fresh vegetables cooked with ery red tomatoes, green peppers, onions	20.43	211.45
and special Indian spices.		
Vegetable Korma (Dairy, Almonds, Mustard, Allergen advice #3)	£8.45	£11.45
Fresh vegetables cooked in mild flavoured gravy with coconut, almonds and	7	27
(* 1. 1) " (* 1. 1) [

fresh cream.

(12.5% Discretionary Service Charge will be Added on the top of the benefit of the staff)



TANDOORI DISHES

As Tandoor Dishes Dry, It Tastes Best With:

Tandoori Mixed Grill (Mustard, Dairy, Allergen advice #3)	£18.45	Chicken Tikka (Mustard, Dairy, Allergen advice #3)	£13.95
Assorted tandoori delicacies consisting of chicken tikka, lamb tikka, tandoori chicken and seekh kebab grilled in		Tender pieces of chicken marinated in special herbs & seasoned yogurt and grilled in a traditional clay oven.	
a traditional clay oven.		Lamb Tikka (Mustard, Dairy, Allergen advice #3)	£14.95
Chicken Shashlik (Mustard, Dairy, Allergen advice #3) Tender pieces of Chicken marinated in freshly ground	£14.95	Tender cubes of lamb meat marinated in special herbs & seasoned yogurt and grilled in a traditional clay oven.	
green herbs & aromatic spices and skewered & barbecued with onions & red tomatoes in a traditional clay oven.		Lamb Chops (Mustard, Dairy, Allergen advice #3) Lamb Chops marinated in yogurt ginger, garlic and malt	£19.95
Lamb Shashlik (Mustard, Dairy, Allergen advice #3)	£15.95	vinegar flavoured with royal cumin and grilled in the tandoor	
Tender pieces of lamb marinated in freshly ground green herbs & aromatic spices and skewered & barbecued with onions & red tomatoes in a traditional clay oven.		Tandoori King Prawn (Crustaceans, Mustard, Dairy, Allergen advice #3) King size prawns marinated in exotic spices and barbecued	£21.95
Tandoori Chicken (Mustard, Dairy, Allergen advice #3)	£13.95	in a traditional clay oven.	
Spring chicken marinated in freshly ground spices & herbs and grilled in a traditional clay oven.		Seekh Kebab (Mustard, Allergen advice #3) Minced lamb meat cooked with freshly ground	£12.95
Paneer Tikka (Mustard, Dairy, Allergen advice #3) Made from Chunks of paneer marinated in spices and grilled in a tandoor.	£12.95	herbs & Indian spices and cooked over a clay oven.	

CHEF'S RECOMMENDATION

Lamb Pasanda (Dairy, Almonds) 🖋 £15.45	Chicken / Lamb Chilli Masala 🎽 £14.45 / £15.45
Thin Fillets of lamb meat simmered in a gravy of cultured yogurt, fresh cream and garnished with flake of almonds.	Chicken / Lamb cooked with hot spices and exotic herbs, garnished with green chillies.
Chicken/ Lamb Tikka Jalfrezi £14.45/£15.45 (Mustard, Dairy, Allergen advice #3) Chicken/ lamb tikka cooked in specially prepared hot gravy,	Meat thali (Mustard, Dairy, Gluten, Allergen advice #3) £20.45 A combination of tandoori chicken, seekh kebab, lamb curry, mixed vegetables, salad, pilau rice and nan.
garnished with fresh tomatoes, onions and green chillies. Butter Chicken (Dairy, Almonds, Mustard, Allergen advice #3) £14.45 Diced chicken cooked in a clay oven and prepared in special butter gravy, ground almond, coconut and mughal's exotic spices.	Vegetarian thali (Mustard, Dairy, Gluten, Soya, Egg, Allergen advice #3) A combination of saag aloo, tarka dal, bhindi bhaji, onion bhaji, vegetable samosa, raita, plain rice and nan.
Chicken Tikka Masala (Mustard, Dairy, Allergen advice #3) Diced chicken cooked in a tandoor and prepared with butter and special rich gravy. Lamb Tikka Masala £15.45	Tandoori King Prawn Karahi (Crustaceans, Mustard, Dairy, Allergen advice #3) Tandoori king prawns cooked with chopped onions, sliced ginger, capsicums, tomatoes and fresh spices served in an iron karahi.
(Mustard, Dairy, Allergen advice #3) Diced lamb cooked in a tandoor and prepared with butter, ground almond and special rich gravy.	King Prawn Patia (Crustaceans) King prawns cooked in specially prepared medium hot, sweet and sour gravy
Tandoori King Prawn Masala (Mustard, Dairy, Crustacean, Allergen advice #3) Tandoori king-sized prawns cooked in clay oven and prepared with butter, ground almond and special rich gravy.	Paneer Makhni (Dairy, Almonds, Allergen advice #3) Cube of Paneer cooked in a clay oven and prepared in special butter gravy and mughal's exotic spices.



CHICKEN DELICACIES

Tikka Dishes - £1.00 Extra

Chicken Madras (Mustard, Allergen advice #2) 🎾	£13.45	Chicken Rogan 🎉	£13.45
Chicken cooked with a blend of hot and tangy gravy Chicken. Chicken Vindaloo (Mustard, Allergen advice #2)	£13.45	Chicken served with exotic herbs & fresh spices and garnished with fresh tomatoes.	
Chicken cooked with potatoes in very hot and spicy gravy.		Chicken Korma (Dairy, Almonds and Allergy advice # 3)	£13.45
Chicken Bhuna Chicken cooked with medium spicy rich paste with fresh	£13.45	Chicken cooked with coconut, almonds and fresh cream in very mild gravy.	
tomatoes, onions and green herbs.		Chicken Dhansak (Mustard, Allergen advice #3) 🎽	£13.45
Chicken Dopiaza Chicken cooked with fresh onions,	£13.45	Chicken cooked with lentils and flavoured with fenugreek in sweet, sour and hot gravy.	
tomatoes and served in thick gravy.		Chicken Jalfrezi 🏏	£13.45
Chicken Saag (Mustard, Allergen advice #3) Chicken cooked with freshly chopped spinach.	£13.45	Chicken cooked in specially prepared hot gravy, garnished with fresh tomatoes, onions and green chillies.	

LAMB DELICACIES

Tikka Dishes - £1.00 Extra

	Lamb Madras (Mustard, Allergen advice #2)	£14.45	Lamb Korma (Dairy, Almonds and Allergy advice # 3) 🎾	£14.45
	Lamb meat cooked with a blend of hot and		Lamb meat cooked with coconut, almonds and fresh cream	
	tangy gravy		in very mild gravy.	
	Lamb Vindaloo (Mustard, Allergen advice #2) 🎾	£14.45	Lamb Dhansak (Mustard, Allergen advice #3) 🎾	£14.45
	Lamb meat cooked with potatoes in very hot and spicy gravy.		Lamb meat cooked with lentils and flavoured with fenugreek in sweet, sour and hot gravy.	
	Lamb Bhuna 🎉	£14.45	Keema Aloo (Mustard, Allergen advice #3) 🎾	£14.45
	Lamb meat cooked with medium spicy, fresh tomatoes,	* 200	Chopped lamb mincemeat with potatoes in a fairly hot	
	onions in a thickened rich paste.		gravy.	
	Lamb Dopiaza 🏏	£14.45	Lamb Jalfrezi 🎽	£14.45
	Lamb meat cooked with fresh onions,		Lamb meat cooked in specially prepared hot gravy, garnished	
	tomatoes and served in thick gravy.		with fresh tomatoes, onions and green chillies.	
AC. SAL	Lamb Saag (Mustard, Allergen advice #3) 🎾	£14.45	Lamb Rogan 🏏	£14.45
	Lamb meat cooked with freshly chopped spinach.		Lamb meat cooked with fresh tomatoes and green peppers.	

FISH AND PRAWN SPECIALITIES

Fish M	lasala (Fish) 🎾	£14.45	Prawn Saag (Crustaceans Mustard and Allergy advice # 3) 🎾	£13.45
	ked with fresh garlic, tomatoes, and peppers		Prawn cooked with freshly chopped spinach.	
in medi	um flavoured gravy.		Prawn Rogan (Crustaceans)	£13.45
Fish Ja	ılfrezi (Fish) 🅖	£14.45	Prawn cooked with fresh tomatoes and green peppers.	
Pieces o	f Fish cooked in specially prepared hot gravy		Prawn Korma	£13.45
& garnis	shed with fresh tomatoes, onions & green chillies.		(Crustaceans, Dairy, Almonds and Allergy advice # 3)	
Prawn	Madras (Crustacean, Mustard, Allergen advice #2)	£13.45	Prawns cooked with coconut, almonds and fresh cream	
Prawn c	ooked with a blend of hot and tangy gravy.		in very mild gravy.	
Prawn	Vindaloo (Crustaceans, Mustard, Allergen advice #2)	£13.45	Prawn Dhansak 🏏	£13.45
Prawn c	ooked with potatoes in very hot and spicy gravy.		(Crustaceans, Mustard and Allergy advice # 3)	
Prawn	Bhuna (Crustaceans)	£13.45	Prawn cooked with lentils and Flavoured with fenugreek	
Prawn c	ooked with medium hot spices, fresh tomatoes and		in sweet, sour and hot gravy.	
onions i	n a thickened rich paste.		Prawn Jalfrezi (Crustaceans) 🎾	£13.45
Prawn	Dopiaza (Crustaceans) 🎽	£13.45	Pieces of prawn cooked in specially prepared hot gravy and	
Prawn c	ooked with fresh onions, tomatoes		garnished with fresh tomatoes, onions & green chillies.	
and serv	red in thick gravy.			



KING PRAWN DELICACIES

King Prawn Madras 🎽	£19.45	King Prawn Rogan (Crustaceans)	£19.45
(Crustacean, Mustard, Allergen advice #2)		King prawn cooked with fresh tomatoes and green pepper.	
King Prawn cooked with a blend of hot and tangy gravy.		King Prawn Korma	£19.45
King Prawn Vindaloo 🎽	£19.45	(Crustaceans, Dairy, Almonds and Allergy advice # 3)	
(Crustacean, Mustard, Allergen advice #2) King Prawn cooked with potatoes in very hot and spicy gravy.		King prawn cooked with coconut, almonds and fresh cream in very mild gravy.	
King Prawn Bhuna (Crustaceans) 🏏	£19.45	King Prawn Dhansak 🎽	£19.45
King prawn cooked with medium hot spices, fresh tomatoes and onions in a thickened rich paste.		(Crustacean, Mustard, Allergen advice #3) King prawn cooked with lentils and avoured with	
King Prawn Dopiaza (Crustaceans) 🎾	£19.45	fenugreek in sweet, sour and hot gravy.	
King prawn cooked with fresh onions,		King Prawn Jalfrezi (Crustaceans) 🎾	£19.45
tomatoes and served in thick gravy.		King sized prawn cooked in specially prepared hot gravy and	
King Prawn Saag 🎽	£19.45	garnished with fresh tomatoes, onions & green Chillies	
(Crustacean, Mustard, Allergen advice #3)			

KARAHI DISHES >

Karahi dishes are cooked with fresh ingredients in a thick blend of special Indian spices and exotic herbs topped with fresh tomatoes, onions & green peppers. Served sizzling hot in a karahi pan.

King prawn cooked with freshly chopped spinach.

Chicken Karahi (Allergen advice #3)	£13.45	King Prawn Karahi (Crustacean, Allergen advice #3)	£19.45
Lamb Karahi (Allergen advice #3)	£14.45	Paneer Karahi (Dairy, Allergen advice #3)	£13.45
Chicken Tikka Karahi (Mustard, Dairy, Allergen advice	#3) £14.45	Paneer Tikka Karahi (Dairy, Mustard, Allergen advice #3)	£14.45
Lamb Tikka Karahi (Mustard, Dairy, Allergen advice #3	£15.45	Mushroom Karahi (Allergen advice #3)	£13.45
Prawn Karahi (Crustacean, Allergen advice #3)	£13.45		

BALTI DISHES

Balti dishes are cooked in cast iron Kashmiri pan with chopped ginger, garlic, ground Indian spices including exotic herbs creating a thicker, richer and a more distinct avor. Balti dishes can be prepared mild, medium or hot to suit individual tastes.

Chicken Balti (Allergen advice #1)	£13.45	Tandoor Chicken Balti	£14.45
Lamb Balti (Allergen advice #1)	£14.45	(Dairy, Mustard, Allergen advice #3)	
Chicken Tikka Balti (Dairy, Mustard, Allergen advice #3)	£14.45	Prawn Balti (Crustacean, Allergen advice #1)	£14.45
Lamb Tikka Balti (Dairy, Mustard, Allergen advice #3)	£15.45	King Prawn Balti (Crustacean, Allergen advice #1)	£19.45
		Vegetable Balti (Mustard, Allergen advice #3)	£13.45



STARTERS

Soup- Dal (Mustard, Dairy)	£4.95	Paneer Tikka (Mustard, Dairy, Allergen advice #3)	£6.25
Lentils cooked to perfection with green herbs and fresh aromatic spices.		Made from Chunks of paneer marinated in spices and grilled in a tandoor.	
Vegetable Samosa (Mustard, Gluten, Soya)	£5.25	Prawn Puree (Crustaceans, Gluten)	£7.75
A triangular savoury pastry fried in oil, stewed with fresh assorted vegetables and green herbs.		A coastal specialty of golden crispy fried prawns cooked with special herbs, slightly spiced and wrapped in homemade Indian	
Meat Samosa (Gluten, Soya)	£5.45	at bread.	
A triangular savoury pastry fried in oil, stewed with fresh lamb		King Prawn Puree (Crustaceans, Gluten)	£8.95
mincemeat and special Indian spices.		King prawns cooked in aromatic spices, special herbs and	
Onion Bhaji (Egg, Allergen advice #3)	£5.25	wrapped in homemade Indian bread.	CO 05
Freshly sliced onions battered in gram Flour, green herbs and		Mughal's Special (Mustard, Dairy, Egg, Allergen advice #3	3) £8.95
fried in Vegetable oil.		A combination of chicken tikka, lamb tikka, seekh kebab and onion bhaji.	
Tandoori Chicken (Mustard, Dairy, Allergen advice #3)	£6.25	and the state of t	£8.95
Tender chicken marinated in exotic herbs & seasoned yogurt and grilled in a traditional tandoor.		King Prawn Butterfly (Crustaceans, Gluten, Eggs) King prawns marinated in special Indian spices, coated with	20.93
	£6.25	breadcrumbs and fried in oil.	
Chicken Tikka (Mustard, Dairy, Allergen advice #3) Diced chicken marinated in seasoned yogurt & fresh	20.23	Fish Fry (Fish, Gluten, Eggs)	£8.95
Indian spices and grilled in a traditional tandoor.		Pieces of Fish marinated in special & light Indian spices and	20.75
Lamb Tikka (Mustard, Dairy, Allergen advice #3)	£6.75	fried in oil.	
Cubes of lamb meat marinated in seasoned yogurt & fresh	t.	Lamb Chops (Mustard, Dairy, Allergen advice #3)	£8.95
Indian spices and grilled in a traditional tandoor.		Lamb Chops marinated in yogurt ginger, garlic and malt	
Seekh Kebab (Mustard, Allergen advice #3)	£6.75	vinegar flavoure with royal cumin and grilled in the tandoor.	
Minced lamb meat cooked with freshly ground		Chicken Chat (Mustard, Dairy, Allergen advice #3)	£6.25
herbs & Indian spices and cooked over a clay oven.		Tangy chicken cooked with fresh lemon juice,	
Shami Kebab (Mustard, Allergen advice #3)	£6.75	herbs and lightly spiced	
Minced lamb meat and lentils cooked with			
fresh lemon juice and lightly spiced.			

Kid`s Small Meal (Gluten, Mustard, Dairy, Allergen advice #3) £10.95

Chicken/lamb Tikka, Pilau Rice, Chips/nan

Kid`s Combo Meal (Gluten, Mustard, Dairy, Allergen advice #3) £12.95

Chicken/lamb Tikka Masala, Pilau Rice, Chips/nan



Cold And Hot Drinks

Tea/coffee	2.10
Ice Tea	3.45
Green Tea	2.95
Lassi (dairy)	4.55
(sweet, Salty And Natural)	
Mango Lassi (dairy)	4.95
(indian Yogurt Drink With Mango Flavour)	
Coke/diet Coke	3.45
Sprite	3.45
Mango/orange / Apple Juice	3.45
Apple And Mango Juice	3.45
Mango Juice And Sprite	3.45
Orange Juice And Sprite	3.45
Ginger Ale	3.45
Tonic Water	3.45
Bitter Lemon	3.45
Soda Water	3.45
Still/sparkling Water (750 MI)	4.25
Still/sparkling Water (330 MI)	2.45



SYMBOLISES THE CUISINE OF INDIA

DRINKS MENU

PLEASE NOTE

Abusive language will not be tolerate by any of our customer towards staff.

Customer will politely be asked to leave the premises.

Under the Licencing Act 2003 our Premises Licence has a restriction in relation to sell of Alcohol: It is a Criminal Offence to:

- 1) Sell alcohol beyond the hours permitted by the Premises Licence.
- 2) Sell alcohol to a person under the age of 18 yrs old. (Therefore ID will requested)
- 3) Sell alcohol to a person who appears to be drunk. (We will have to judge on the appearance of the customer since we do not have any Breathalyser to check the level of alcohol consumed by customer)

Therefore our management request our customer to obey the legislation and do not enforce our staff to commit any a criminal offence.

10% Discretionary Service charge will be added on the top of the bill for the benefit of the staff

Food Allergies & Intolerances

Should You Have Concerns About A Food Allergy Or Intolerance Please Speak To Our Staff Before You Order Your Food Or Drink

Aperitifs

Martini, Dry	15%	5.25
Martini, Sweet	15%	5.25
Lager and Cider		
Cobra (large) India	5.0%	7.25
Cobra (small) India	5.0%	4.95
Magners Cider, 568ml	4.5%	5.75
Peroni (non alcoholic)	0.0%	4.95
Spirits		25 ml
Smirnoff , Vodka	37.5%	4.45
Gordon's, Gin	37.5%	4.95
Monkey 47, Gin	47.0%	6.45
Bombay Sapphire, Gin	40.0%	5.45
Bacardi Superior, Rum	37.5%	4.45
Captain Morgan, Dark	40.0%	4.45
Bell's. Whisky	40.0%	4.45
Teacher's. Whisky	40.0%	4.45
Johnnie walker. Black Label. Whisky	40.0%	4.45
Jack Daniel's Bourbon	40.0%	4.45

Juicy, Medium-bodied, Fruit-led White

	Bottle
Roots Riesling Pinot Blanc.	25.95
Rheinhessen <u>Germany</u>	
Refreshing, medium-dry, shows floral notes of honeysuckle and pink grapefruit.	
Kleine Zalze Bush Vines Chenin Blanc.	25.95
Stellenbosch <u>South Africa</u>	
Soft and creamy, a hint of ripe exotic fruit and a delicious vanilla sweetness.	
Drifting Chardonnay. California <u>USA</u>	25.95
A crisp, lemony Chardonnay from California's sunny Central Valley.	
A wine full of ripe tropical fruit flavours and excellent mouth-feel.	
Drifting Chardonnay. California <u>USA</u> A crisp, lemony Chardonnay from California's sunny Central Valley.	25.95

Dry, Elegant Rose

Dig, Elegani Rose						
	125ml	175ml	250ml	Bottle		
D' Vine Merlot Rosé. Italia <u>Italy</u>	4.80	6.50	8.90	22.95		
Merlot makes a great rose. light and refreshing with a						
pleasant summer-fruit fragrance and flavour.						

	Bottle
Belvino Pinot Grigio Rosato Delle Venezie <u>Italy</u>	24.95
Made in classic Chablis style. it is lean and elegant with underlying	
Chardonnay fruit from the northern tip of Burgundy.	

Light, Simple, Delicate Red

Borsari Cabernet Sauvignon | <u>Italy</u> 4.80 6.50 8.90 22.95 Bright, soft berry fruits with juicy damsons, a smooth, easy-going red.

Juicy, Fruit-driven, Ripe Red

	Bottle
Los Romeros Merlot, Central Valley Chile	24.95
Soft, warm and smooth red with lots of blackcurrant and plum fruits and a dash of spice.	TO THE GIVE
Cullinan View Pinotage. Western Cape South Africa	25.95
Rich. full and spicy with good levels of fruit aromas and flavour, made with South Africa's own grape variety.	
Rare Vineyards Pinot Noir. Vin de France France	29.95
Made in classic Chablis style. it is lean and elegant with underlying Chardonnay fruit from the northern tip of Burgundy.	
Marques de Morano Rioja Crianza <u>Spain</u>	32.95
Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style of Tempranillo.	

Spicy, Peppery, Warming Red

		Bottle
	Short Milebay Shiraz. South-Eastern Australia <u>Australia</u>	25.95
	Forest fruits such as blackberries dominate the fruit packed palate.	EVE 681
	Solandia Nero d'Avola. Terre Siciliane <u>Italy</u>	25.95
	This grape produces Shiraz like flavours and spice with the extra bit	
3	of juicy fruit, liquorice and vanilla.	
	This grape produces Shiraz like flavours and spice with the extra bit	

Liqueurs							
		25 ml					
Amaretto Disaronno	28.0%	4.45					
Baileys	17.0%	4.45					
Benedictine	40.0%	4.45					
Cointreau	40.0%	4.45					
Drambuie	40.0%	4.45					
Malibu	21.0%	4.45					
Southern Comfort	35.0%	4.45					
Tia Maria	20.0%	4.45					
Sambuca	38.0%	4.45					
Tequila	38.0%	4.45					
Cognac							
Remy Martin VSOP	40.0%	4.75					
Martell VS***	40.0%	4.75					

Champagne & Sparkling Wine

		Bottle
Moet & Chandon - Brut <u>France</u>		58.95
Moët Impérial Brut is the iconic blend of Moët & Chandon. This wine embodies the		6
House's style, remarkable for its bright fruitiness, seductive palate and elegant matu	ırity	
Da Luca Sparkling Rose I <u>taly</u>		31.95
Fresh and vibrant raspberry and strawberry scented fizz made from a		
blend of Merlot and Raboso	iml	Bottle
Galanty Prosecco Extra Dry I <u>taly</u> 7.	75	31.95
Shows the typical fruit spectrum of apple and pear with a hint of peach,		
followed by a fine, persistent, soft fizz		1200

Very Dry, Delicate, Light White

	1231111	1751111	2301111	DOILIG
D' Vine Inzolia. Terre Siciliane Italy	4.80	6.50	8.90	22.95
The Inzolia Grape Is Indigenous To Sicily Where It Produces A Deli	icious,			
Light Herbal And Lemon Aroma With A Warm Peachy Flavour.				
	100			Bottle
Corte Vigna Pinot Grigio Delle Venezie I <u>taly</u>				25.95
Floral. racy And Dry With Green, Crisp Fruit, An Innovative Wine				
By A Collaboration Of Private Land Owners.				
Petit Chablis, J. Moreau Et Fils France				39.95
Made In Classic Chablis Style. It Is Lean And Elegant With Underly	ying			
hardonnay Fruit From The Northern Tip Of Burgundy.				

Dry, Herbaceous or Aromatic White

7		Bottle
	Los Romeros Sauvignon Blanc. Central Valley Chile	29.95
	Fragrant aromas of lemon and gooseberries with a zesty finish.	
	Southern Rivers Sauvignon Blanc. East Coast I <u>New Zealand</u>	
Š	Fresh and crisp with classic characters of gooseberry and tropical flavours.	31.95
7	Excellent weight and mouth feel and a dry, lingering finish.	KAGA