

EXPRESS LUNCH

Available from 11:30am - 3pm

1 COURSE: £12.95
2 COURSE: £14.95

Please note:

Maximum of 10 Express Lunch for large tables.

Not available from

November 15th - December 31st

starter

SHEEK KEBAB

Char grilled sheek of minced kebab with a delicate sprinkling of fresh herbs and aromatic spices mix

CHICKEN TIKKA

Bite-sized chicken tikka marinated with yoghurt, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce

LAMB TIKKA

Bite-sized lamb tikka marinated with yoghurt, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce

HARYALI TIKKA

Chicken fillet marinated overnight with green herbs, spices and yogurt grilled in tandoor.

SAMOSA (Vegetarian or Meat)

Flaky pastry stuffed with mixed vegetable or meat

ONION BHAJEE

World famous snack of onion deep-fried in a coating of gram flour batter

PANEER TIKKA

Chunks of cottage cheese soaked overnight in sweet and sour vinegar, then marinated in yoghurt, fenugreek and black onion seeds. Barbecued in the Tandoori.

CHILLI PANEER

Cubes on fried crispy paneer tossed in spicy sauce made with soya sauce, vinegar & fresh gree chillies

ALOO CHAT PUREE

Cooked in Chat Masala (tangy) and wrapped in a puree bread

main courses

TIKKA MASALA CHICKEN

We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild & creamy!

CHICKEN JALFREZY

Strips of chicken cooked with a masala of peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander (Our own recipe)

SAG CHICKEN

Tender pieces of chicken cooked with spinach

BHUNA LAMB

Lamb cooked in a fairly dry medium sauce. Traditional Bengali dish !

DANSAK LAMB

Lamb cooked with lentils, sweet sour and hot

MADRAS CHICKEN

Boneless chicken cooked in hot curry sauce, fairly hot!

CHICKEN or LAMB BALTI

BUTTER CHICKEN

Tandoori-grilled tikka of chicken simmered in smooth gravy, with honey, cream,

CHICKEN or LAMB BRYANI

Basmati rice cooked with chicken or lamb & a blend of spices

INDIA SPECIAL NAGA

Tender peices of chicken or lamb cooked with Hot Naga Pickle. in a dry sauce (very hot dish)

SAG ALOO

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix

MIXED VEGETABLES CURRY

Mixed vegetables cooked in a traditional curry sauce

KARAHI PANEER

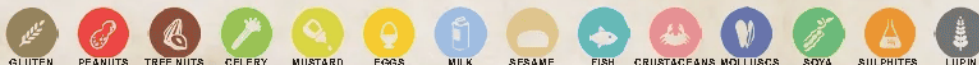
Cubes on Indian cheese cooked with mixed peppers in a light delicate blend of herbs & spices

VEGETABLE BIRYANI

Basmati rice cooked with vegetables & a blend of spices



all main course served with pilaou rice & naan



Please Note: If you have a food allergy or intolerance please speak to a member of staff about the ingredients in your food and drink before you order

A suggested gratuity of 12.5% will be added to your bill

*Preset menu is not included in any promotion



Please note:

Maximum of 10 Thali set for large tables.

Not available from

November 15th - December 31st

Lunch Special Thali set

A thali is a selection of different dishes, served in small bowls on a round tray.

All Thali served with choices of pilaou rice or traditional Naan bread.

Available from 11:30am - 3pm

MADRAS XPRESS THALI £12.95

Chicken or Lamb Madras

Chicken or Lamb cooked in hot curry sauce

Sag Aloo

Potatoes & spinach in home-made spice sauce

TIKKA XPRESS THALI £12.95

Chicken or Lamb Tikka 🍴 🌱

Cube of Chicken or Lamb tikka delicately grilled over charcoal

Bombay Aloo

Potatoes cooked with tomato, onion and a home-made spice mix



KORMA XPRESS THALI £12.95

Chicken or Lamb Korma 🍴 🌱

Chicken or Lamb pieces slow cooked in smooth creamy gravy

Bombay Aloo

Potatoes cooked with tomato, onion and a home-made spice mix

VEGETARIAN THALI £12.95

Onion Bhajee 🍴

Crisp onions deep-fried in a coating of gram flour batter

Vegetarian Tikka Masala Curry 🍴 🌱

Vegetable in a smooth sauce, mild & creamy

Sag Aloo

Potatoes & spinach in home-made spice sauce



Additional £1 will be charged for special request on different rice or Naan.

Please note:

Maximum of 10 Thali set for large tables.

Not available from

November 15th - December 31st

Lunch Special Thali Set

Available from 11:30am - 3pm



INDIA SPECIAL £16.95

Garlic Chilli Chicken 🍴 🌶️

Chilli and garlic tikka in a sauce of caramelised onions

Haryali Tikka 🍴

Chicken fillet marinated overnight with green herbs, spices and yogurt grilled in tandoor.

Sag Aloo

Potatoes & spinach in home-made spice sauce

Raitha 🍴

SEAFOOD DELIGHT THALI £18.95

King Prawn Sag 🍴

Jumbo King Prawns cooked with spinach

Salmon Tikka 🍴 🌶️

Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil.

Bombay Aloo

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix



MADRAS THALI £14.95

Sheek Kebab 🍴 🌶️

Char grilled sheek of minced lamb with a delicate sprinkling of fresh herbs and aromatic spices mix.

Chicken or Lamb Madras

Boneless chicken or lamb cooked in hot gravy fairly hot!

Bombay Aloo

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix



DANSAK THALI £14.95

Tandoori Chicken Wing 🍴 🌶️

Tender chicken wings marinated in herbs & spices

Chicken or Lamb Dansak

Chicken or Lamb cooked with lentils, sweet sour and hot

Sag Aloo

TIKKA MASALA THALI £14.95

Samosa 🍴

Pastry filled with mixed vegetable, served with yoghurt sauce

Chicken or Lamb Tikka Masala 🍴 🌶️ 🍴

Chicken or Lamb tikka in a smooth sauce, mild & creamy

Bombay Aloo

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix

Additional £1 will be charged for special request on different rice or Naan.

Please note:
Each person is required to order
at least one main course

The India

BEST OF THE CITY

SET MENU 1




£24.95 PER PERSON (Minimum 2 Persons)

STARTERS

   **Mixed Platter of Starters**
Onion Bhajee, Paneer Tikka and Chicken Tikka

MAIN COURSE



Please select a main dish from the following or
let the chef decide (One main dish per person)

   **Chicken or Lamb Tikka Masala**
We present our exclusive recipe of
succulent chicken or Lamb tikka in a
smooth sauce, mild & creamy!


OR

Chicken or Lamb Madras
Boneless Chicken or Lamb cooked
in hot gravy fairly hot!

OR

  **Chicken or Lamb Korma**
Chicken or Lamb pieces slow cooked
in smooth creamy gravy.

OR

Karahi Paneer (Vegetable) 
Cube of Indian cheese cooked with
mixed peppers in a light delicate blend
of herbs & spices.

VEGETABLE 1 Between 2





Bombay Aloo

A delicacy of cumin tempered potatoes
cooked with tomato, onion and a home-made
spice mix.

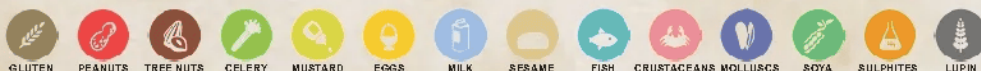
OR

Sag Aloo

A delicacy of cumin tempered potatoes
cooked with spinach, tomato, onion
and a home-made spice mix.

ALL SERVED WITH ONE PILAU RICE 
AND ONE NAAN BREAD BETWEEN
TWO PERSONS   

Additional dishes can be added
as normal menu price.



Please note:
Each person is required to order
at least one main course

The India

BEST OF THE CITY

SET MENU 2

£27.95 PER PERSON (Minimum 2 Persons)

STARTERS

Mixed Platter of Starters

Onion Bhajee, Paneer Tikka, Chicken Tikka,
Sheek Kebab & Salmon Tikka.

MAIN COURSE

Please select a main dish from the following or
let the chef decide (One main dish per person)

Chicken Tikka Masala

We present our exclusive recipe of succulent
chicken tikka in a smooth sauce, mild & creamy!

OR

Chicken Jalfrezy

Strips of Chicken cooked with a
masala of peppers and tomatoes,
garnished with fresh green chillies,
lime leaf and coriander.
(Our own recipe)

OR

Chicken or Lamb Bhuna

Chicken or Lamb cooked in a fairly
dry medium sauce.
Traditional Bengal dish!

OR

King Prawn Sag

Jumbo King Prawns Karahi cooked with spinach

OR

Chicken or Lamb Tikka

Bite-sized Chicken or Lamb Tikka marinated
with cream, cheese, royal cumin and
cardamom, delicately grilled over charcoal,
served with mint yoghurt sauce.

OR

Karahi Paneer (Vegetable)

Cube of Indian cheese cooked with
mixed peppers in a light delicate blend
of herbs & spices.

VEGETABLE 1 Between 2

Sag Aloo

A delicacy of cumin tempered potatoes
cooked with spinach, tomato, onion and
a home-made spice mix.

OR

Tarka Dall

A channa and red lentil preparation made
into an exotic dish with garlic, cumin seeds
and wholered chillies

ALL SERVED WITH ONE PILAU RICE

AND ONE NAAN BREAD BETWEEN

TWO PERSONS

Additional dishes can be added
as normal menu price.



GLUTEN



PEANUTS



TREE NUTS



CELERY



MUSTARD



EGGS



MILK



SESAME



FISH



CRUSTACEANS



MOLLUSCS



SOYA



SULPHITES

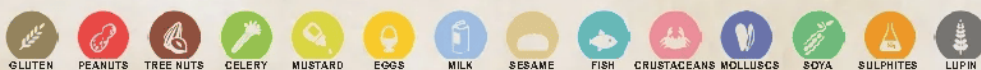


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Starters

The India
BEST OF THE CITY

Tandoori Platter (minimum 2 persons) 	£11.95 (per person)
Chicken Tikka, Lamb Tikka, Tandoori King Prawn, Sheek Kebab and Fish Tikka. All served on a platter to share.	
Mixed Platter (minimum 2 persons) 	£10.95 (per person)
Vegetable Samosa, Paneer Tikka, Onion Bhajee, Sheek Kebab and Chicken Tikka. All served on a platter to share.	
Vegetarian Platter (minimum 2 persons) 	£9.95 (per person)
Vegetable Samosa, Paneer Tikka, Onion Bhajee and Aloo Chat. All served on a platter to share.	
Chicken Nazakat 	£6.95
Chicken supreme marinated in mixed herbs & spices, grilled in the tandoori oven.	
Garlic King Prawn 	£8.95
Jumbo King Prawns marinated in garlic & herbs, roasted in the tandoori oven.	
King Prawn Suka 	£8.95
King Prawn cooked in a rich tangy tamarind sauce.	
Kebab Anwari 	£7.95
Tender melt in the mouth lamb kebab wrapped in a puree bread.	
Samosa (Vegetarian) 	£5.50
Flaky pastry stuffed with mixed vegetable.	
Onion Bhajee (Vegetarian) 	£5.50
World famous snack of crisp onions deep-fried in a coating of gram flour batter.	
Tandoori Lamb Chops 	£8.50
Tandoori grilled Lamb chops with a traditional recipe.	
Paneer Tikka (Vegetarian) 	£6.95
Chunks of cottage cheese soaked overnight in sweet and sour vinaigrette, then marinated in yoghurt, fenugreek and black onion seeds. Barbecued in the Tandoori.	
Aloo Chat Puree (Vegetarian) 	£7.50
Cooked in Chat Masala (tangy) and wrapped in a puree bread.	
Tandoori Chicken 	£6.95
India's foremost offering to the world cuisine scene needs no introduction.	
Haryali Tikka 	£6.95
Chicken fillet marinated overnight with green herbs, spices and yogurt grilled in tandoor.	
Chicken 65 (Popular) 	£7.95
Succulent crispy chicken pieces cooked in a spicy sauce with spring onions and red peppers.	
Salmon Tikka 	£8.50
Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil.	
Sheek Kebab 	£6.95
Char grilled sheek of minced kebab with a delicate sprinkling of fresh herbs and aromatic spices mix.	
Duck Tikka 	£7.95
Breast of duck marinated in mixed herbs and spices with yoghurt and mustard grilled in the tandoori.	
Tandoori King Prawn 	£8.95
Jumbo King Prawns marinated in a rich blend of saffron, caraway seeds and yoghurt.	
King Prawn Puree 	£9.50
King prawns cooked in a light curry sauce and wrapped in a puree.	
King Prawn Butterfly 	£8.95
Breast crumb coated King prawn, dipped in ginger, garlic, lime.	
Chicken or Lamb Tikka 	£6.95
Bire-sized chicken or lamb tikka marinated with cream, cheese, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce.	



If you are new to our restaurant, or you like the starters so much you can't decide, then don't - our chefs have made three new platters, perfect for everyone! Each platter is made up of four to five of our most popular starters, so you get the best of everything share and enjoy!

Please Note: If you have a food allergy or intolerance please speak to a member of staff about the ingredients in your food and drink before you order
A suggested gratuity of 12.5% will be added to your bill

Please note:
Each person is required to order at
least one main course

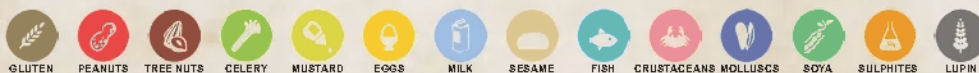
The India
BEST OF THE CITY

Main Courses

Tandoori Selection

Our healthy and exciting dishes are all served with a fresh green salad and cooling mint yoghurt dip. The meats are marinated and seasoned with fresh herbs before and whilst cooking in the Tandoori oven for an exquisite fragrance.

- Tandoori Chicken (Chicken on the bone)**   **£12.95**
Baby chicken marinated in ginger & garlic paste with chef's selection of herbs and spices with yoghurt and mustard oil.
- Haryali Tikka**   **£12.95**
This is a Chickrn dish from greenlands, cooked with saffron, cashew nuts, mint leaves, corriander, spinach in a paste, then touch of full flavour cream, very popular in Panjab... contains nuts and dairy product.
- Chicken Tikka**   **£12.95**
Tender pieces of chicken marinated in special selection of spices unique to The India. Served with a Indian salsa salad.
- Lamb Tikka**   **£12.95**
Cubed pieces of lamb, marinated in selection of herbs & spices. Served with a salad.
- Tandoori King Prawn**   **£17.95**
Jumbo prawns delicately marinated in mixed herb & spices, with black pepper and dill, served with papaya salsa.
- Chicken Shashlik**   **£13.95**
Breast of chicken marinated in special selection of spices: together with tomatoes, peppers and onion. Served with a Indian salsa salad.
- Lamb Shashlik**   **£13.95**
Tender pieces of lamb, marinated in special selection of spices: together with tomatoes, peppers and onion. Served with a Indian salsa salad.
- Tandoori Mixed Grill**     **£18.95**
The ultimate Tandoori experience, treat yourself to the entire platter of delicious meats. Includes: Chicken Tikka, Lamb Tikka, Sheek Kebab, Tandoori King Prawn and Tandoori Chicken.
- Sizzling Lamb Chops**     **£15.95**
Tandoori grilled chops in a traditional recipe.
- Salmon Tikka**   **£14.95**
Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil.
- Duck Shashlik**   **£16.95**
Breast of duck marinated in mixed herbs and spices with yoghurt and mustard grilled in the tandoori over with peppers onions and tomatoes.
- Paneer Tikka (Vegetable)**   **£12.95**
Chunks of cottage cheese soaked overnight in sweet and sour vinaigrette ,then marinated in yoghurt, fenugreek and black onion seeds. Barbecued in the Tandoori.



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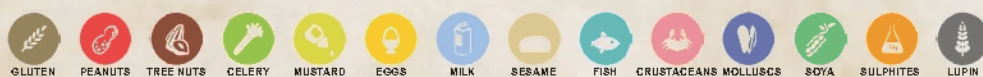
Chefs Specials

Please note:

Each person is required to order at least one main course

These delightful speciality dishes are the fruition of the labours of our chefs. Their specialist touch is born from years of experience and each dish bears the signature taste of our master chef.

- Jhingry Sizzler Hut (Signature Dish)**  **£19.95**
King prwan merinated with herbs and spices, then grilled in tandoor for perfection, then cooked in pan, along with bell peppers, green chillies, chunky onions and chefs olis's own secret recipe, served in hot iron skellet, mouth watering dish.
- Nawabi Lamb Shank (Signature Dish)** **£18.95**
Slow pot roast lamb shank, spiced and seasoned with an aromatic herbs and spices.
A magnificent dish truly fit for Kings.
- Shashlik Bhuna Chicken or Lamb**   **£16.95**
Tender pieces of marinated chicken or lamb, skewered with pieces of capsicum & onion grilled in the tandoor.
- Bombay Blast Chicken or Lamb** **£16.95**
Tender pieces of chicken or lamb cooked with hot naaga chilli in a medium dry sauce.
- Chicken Jaipuri**   **£16.95**
Tender Chicken tikka strips cooked with mushroom & peppers in a fairly hot tamarind sauce.
- Bengal Fish Bhuna**  **£17.95**
A great tilapia river fish from Bangladesh cooked in a very delectable sauce with tomatoes and curry leave.
- Xacutie Chicken or Lamb**  **£16.95**
Chicken or Lamb cooked with aromatic herbs and spices with coconut and red chillies.
- King Prawn Badshahbag**  **£18.95**
Roasted king prawns cooked in a reduced sauce of mustard seeds, fennel, bay-leaf and cinnamon with green peppers and onion.
- Dum Gost**  **£16.95**
(Hot and spicy) lamb of the bone cooked in handi oven over a slow fire with yogurt, sun-dry red chillies rich spices and fresh herbs. A very spicy dish.
- Jaflong Chicken or Lamb** **£16.95**
Chicken or lamb cooked with Bangladeshi wild lemon which was found in small town in Jaflong, cooked in a special thick sauce.
- South Indian Garlic Chilli Chicken**   **£16.95**
Barbecued pieces of chicken cooked in a fresh garlic and chilli sauce with coriander and crisp green chilli.
- King Prawn Malabar**   **£18.95**
King Prawn cooked with fresh green chillies, curry leaves, mustard seeds, mixed spices and coconut cream.
- Mixed Grill Mirchi Masala**    **£17.95**
Tandoori chicken, chicken tikka, lamb tikka, and Sheek kebab cooked in a thick masala sauce with red and green chillies.
- Duck Towa-ashili**   **£17.95**
Breast of duck marinated with mixed herbs and spices ; roasted in tandoori oven. Sliced in to thin strips cooked with chef's own special tamarind masala sauce. Fairly hot!
- Goa Garlic Lamb**   **£16.95**
Lamb cooked with fresh garlic and mint in a spicy thick sauce.
- Gosht Kata Massala** **£16.95**
Diced deboned meat cooked to golden brown in sliced onions, ginger and garlic in a thick sauce.
- Chicken Nawabi**   **£16.95**
A superb eastern majestic dish of tender pieces of chicken highly flavoured
- Achari Chicken or Lamb** **£16.95**
Diced pieces of chicken or lamb cooked in a slightly hot and sour pickle sauce
- Duck Mango Delight**   **£17.95**
Duck cooked in a special masala sauce with mango.
- Chicken or Lamb Mango Delight**   **£16.95**
Chicken or Lamb cooked in a special masala sauce with mango.



Our chef's secret recipe, a truly magnificent dish. Have one as a starter or two or three as a main.

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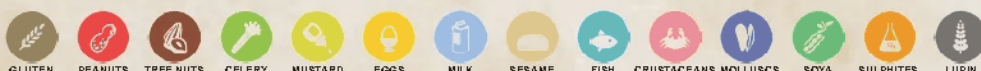
British Raj Favourites

If you're after a traditional bite, then try one of our best sellers. These timeless classics are prepared with recipes unique to The India. Should you wish for our chef to create a dish that is not listed please allow plenty of time!

Please note:

Each person is required to order at least one main course

Tikka Masala Chicken or Lamb 	£14.95
We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild & creamy!	
Korma Chicken or Lamb 	£14.95
Chicken or Lamb pieces slow cooked in smooth creamy gravy.	
Lamb Pasanda 	£14.95
Sliced Lamb cooked with fresh cream ground cashew nuts and mild spices.	
Karahi Chicken or lamb 	£13.95
Chicken or lamb cooked in a semi-dry sauce with red, green & yellow peppers and shallots.	
Rogan Josh Lamb or Chicken	£13.95
A very special old mogul recipe, tomato flavoured; sauce rich & spicy.	
Bhuna Chicken or Lamb	£13.95
Chicken or Lamb cooked in a fairly dry medium sauce. Traditional Bengali dish!	
Dupiza Chicken or Lamb	£13.95
Chicken or lamb cooked with onions in a dry medium spicy sauce. Lots of onions!	
Sag Chicken or Lamb	£13.95
Tender pieces of Chicken or lamb cooked with spinach.	
Dansak Chicken or Lamb	£13.95
Chicken or Lamb cooked with lentils, sweet sour and hot.	
Madras Chicken or Lamb	£13.95
Boneless chicken or Lamb cooked in hot curry sauce, fairly hot!	
Vindaloo Chicken or Lamb	£13.95
Time less classic for those of you who are looking for the hot bite!	
Chicken or Lamb Jalfrezy 	£13.95
Strips of chicken or Lamb cooked with a masala of peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander. (Our own recipe)	
Duck Jalfrezy 	£17.95
Strips duck cooked with peppers & tomatoes, garnished with fresh green chillies, lime leaf and coriander. (Our own recipe)	
Butter Chicken 	£14.95
Tandoori-grilled tikka of chicken simmered in smooth gravy, with honey, cream, powered almond and coconut, mild and creamy.	
Balti Masala Chicken or Lamb 	£13.95
We present our very own Balti recipe due to frequent request.	
Balti Tropical (Mixed) 	£18.95
Chicken, lamb and king prawn mixed. We present our very own world famous Balti dish with our chefs own special balti recipe.	
Garlic Chilli Chicken 	£14.95
Barbecued chicken tikka cooked in fresh green chilli and garlic in a sauce of caramelized onions fairly hot dish!	
King Prawn Sag 	£18.95
Jumbo King Prawns cooked with spinach.	
King Prawn Pathia 	£18.95
Traditional festive dish of prawns in an unusual blend of chilli and tamarind sauce, India's answer to sweet and sour.	



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A suggested gratuity of 12.5% will be added to your bill

Please note:
Each person is required to order
at least one main course


The India

BEST OF THE CITY

SET MENU 3

£32.95 PER PERSON (Minimum 2 Persons)

STARTERS


 **Mixed Platter of Starters**
Onion Bhajee, Chicken Tikka, Sheek Kebab,
Salmon Tikka, Tandoori King Prawn.

MAIN COURSE

Please select a main dish from the following or
let the chef decide (One main dish per person)

 **Chicken Tikka Masala**
We present our exclusive recipe of succulent
chicken tikka in a smooth sauce, mild & creamy!


OR

 **King Prawn Malabar**
King Prawn cooked with fresh green chillies,
curry leaves, mustard seeds, mixed spices
and coconut cream.


OR

Nawabi Lamb Shank
Slow pot roast Lamb shank, spiced and
seasoned with an aromatic herbs and spices.
A magnificent dish truly fit for Kings

OR


 **Xacutie Chicken**
Chicken cooked with aromatic herbs and spices
with coconut and red chillies.

OR

**Chicken or Lamb Jalfrezy
or Paneer (Vegetable)** 

Strips of Chicken or Lamb cooked with
a masala of peppers and tomatoes,
garnished with fresh green chillies, lime leaf
and coriander. (Our own recipe)

OR

Garlic Chilli Chicken 



Barbecued Chicken Tikka cooked in fresh
green chilli and garlic in a sauce of
caramelised onions fairly hot dish!

VEGETABLE 1 Between 2

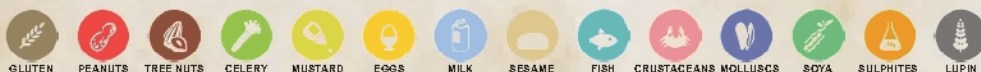
Choice from the menu
or let us choose for you.

DESSERTS

A Choice of desserts
from the menu

ALL SERVED WITH ONE PILAU RICE 
AND ONE NAAN BREAD BETWEEN
TWO PERSONS 

Additional dishes can be added
with extra changes.



Please note:

**Each person is required to order
at least one main course**

The India
BEST OF THE CITY

Vegetarian Selection

Indian vegetables are prepared to enhance aromas and freshness. Light and healthy, these dishes are perfect as an accompaniment to a main course or ideal as a full vegetarian option.

Side Order £7.95

Main Course £12.95

Sag or Mater Paneer

Indian cheese cooked with spinach or peas.

Bombay Aloo or Sag Aloo

A delicacy of cumin tempered potatoes cooked with tomato, onion and a home-made spice mix (or spinach).

Mushroom Bhajee

A semi-dry dish of diced mushroom cooked with mixed spices.

Aloo Gobhi

Florets of cauliflower and potatoes cooked in a tomato and ginger flavoured masala.

Tarka Daal

A Channa and red lentil preparation made into an exotic dish with garlic, cumin seeds and whole red chillies.

Brenjal Bhajee

Aubergines, cooked with tomatoes and onions.

Bhindi Bhajee

Okra laced with a tangy mélange of cumin seeds and lime, cooked with onion and tomato masala.

Sag Bhajee

Spinach, cooked with aromatic spice.

Cauliflower Bhajee

Cauliflower, cooked with aromatic spice.

Mixed Vegetable Curry

Mixed vegetables cooked in a traditional curry sauce.

Channa Masala

Chick peas cooked with special spice mix.

Karahi Paneer

Cubes of Indian cheese cooked with mixed peppers in a light delicate blend of herbs & spices.

Paneer Jalfrezy

Cubes of Indian cheese cooked with mixed peppers & tomatoes, garnished with fresh green chillies, lime leaf and coriander. (our own recipe)

Sag Channa

Spinach with chickpeas



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A suggested gratuity of 12.5% will be added to your bill





Please note:
Each person is required to order
at least one main course

The India

BEST OF THE CITY

BIRYANI

Served with daal

Vegetable Biryani	£13.95
Chicken Biryani	£15.95
Lamb Biryani	£16.95
Chicken or Lamb Tikka Biryani 	£17.95
King Prawn Biryani 	£19.95
The India Special Biryani   	£21.95

RICE & BREADS

Pilaou Rice 	£4.25
Steamed Rice	£3.95
Mushroom Rice	£4.95
Special Rice 	£4.95
Coconut Rice	£4.50
Garlic Rice	£4.50
Chilli Rice	£4.50
Lemon Rice	£4.50
Jeera Rice	£4.50
Keema Rice	£4.95
Traditional Nan    	£3.95
Peshawari Nan    	£4.25
Garlic Nan   	£4.25
Cheese Nan   	£4.25
Keema Nan   	£4.25
Chilli Nan   	£4.25
Stuff Paratha 	£3.95
Paratha 	£3.50
Tandoori Roti 	£2.95
Chapatti 	£2.95



SIDE ORDERS

Poppadom & Chutney  	£1.45 (per portion)
Raitha 	£2.95



Please Note: If you have a food allergy or intolerance please speak to a member of staff about the ingredients in your food and drink before you order
A suggested gratuity of 12.5% will be added to your bill

SPARKLING WINE

Prosecco Brut Biologico Superiore (Italy)

GLASS (200 ML)

£11.95

ROSE

Pinot Grigio Blush, Sacchetto

GLASS

£8.95

WHITE WINE

Pinot Grigio

Chenin Blanc

Sauvignon Blanc

Chardonnay

GLASS (175 ML)

£8.95

£8.95

£8.95

£10.95

RED WINE

Pinotage

Merlot

Shiraz

Pinot Noir

GLASS (175 ML)

£8.95

£8.95

£9.95

£9.95

BEERS

Cobra

Kingfisher

Cider

Non Alcoholic

BOTTLE

£3.95 (330ml) £7.50 (660ml)

£7.50 (660ml)

£5.95

£3.95 (330ml) £7.50 (660ml)

THE INDIA FINE SELECTED RED WINE

5ème Cru Classé, Château Batailley (Pauillac, France)

£99.95

A rich, fruity nose is followed by a palate with red and black fruit, creamy oak and a very long finish.

Châteauneuf-du-Pape 'Tradition', Saint Cosme (France)

£80.95

A distinguished wine with a smoky bouquet, lovely red berries and black liquorice flavours.

Barolo 'Tortoniano', Michele Chiarlo (Italy)

£69.95

This wine is full and complex with a rich and intense aroma. Sanit Emilion Grand Cru,

Barbaresco 'Reyna', Michele Chiarlo (Italy)

£67.95

Aged for a minimum of 12 months in oak barrels followed by a further 12 months in bottle.

Château Boutisse (St Emilion, France)

£66.95

A warm, intense bouquet of mocha and sweet spices.

RED WINE

CABERNET SAUVIGNON

Tierra Antica Cabernet Sauvignon (Chile) £29.95

Well-flavoured with a touch of green bell pepper and aromas of ripe, small black fruits. Smoothly rounded and well balanced.

MALBEC

Hey Malbec (Argentina) £39.95

Intense, violet colour with aromas of plums, black cherries, liquorice and dried herbs. Ripe and elegant with a lingering finish.

Andeluna 1300 Malbec (Argentina) £37.95

Aromas of diverse fruit and flowers, vanilla and chocolate. Smooth attack in the mouth, typical of this variety.

El amino Malbec (Argentina) £35.95

Concentrated aromas of red fruit, spices and toasted notes from the oak. Ideal with spicy meat dishes.

MERLOT

Merlot Heritage (2018, France) £32.95

A deep, vibrant colour with sweet berry fruit on the nose and palate. A well structured wine with soft, balanced tannins and a pleasantly long finish.

Echeverria Merlot (Chile) £29.95

Showing plummy fruit with good depth and texture. Slightly herbaceous.

PINOTAGE

Hazy View Pinotage (South Africa) £29.95

Medium-bodied with ripe, brambly fruit through to a lively finish. Very drinkable style.

PINOT NOIR

Edmara Pinot Noir (Chile) £32.95

Nose showing raspberries with earthy tones, soft and velvety, almost jammy on the palate with firm but integrated tannins.

SHIRAZ

The Black Shiraz, Berton Vineyard (Australia)

£39.95

An espresso of a wine! Strong, purple-black and intense.

Foundstone Shiraz (Australia)

£32.95

This Shiraz displays a vanillin cigar box and black cherries on the nose, with a rich mouth-feel that leads to lovely ripe black cherry with complex hints of spice and herbs on the palate.

SYRAH

Syrah, Nero d'Avola 'Lumari', (Italy)

£29.95

Colomba Bianca

A wine full of Mediterranean sunshine with fresh bramble fruit & vanilla with just a hint of sweet spice, juicy & moreish.

TEMPRANILLO

Ondarre Reserva Rioja (Spain)

£39.95

Traditionally styled Rioja, smooth, ripe and subtle with the added complexity of vanilla and well integrated tannins in a long finish.

Rivallana Crianza Rioja (Spain)

£34.95

Powerful fruit aromas are well combined with hints of oak ageing. On the palate, it reveals concentrated, ripe fruit flavours and good structure.

WHITE WINE

CHARDONNAY

Chablis Domaine Jean Goulley (France) £45.95

Good weight with a clean, pronounced mineral character on the nose and palate. Classic Chablis

Mâcon Villages Mont Pele (France) £37.95

Delicate bouquet with floral and fruit hints, suggesting peaches whilst retaining the 'terroir' flavour of Macon Villages.

Chardonnay Villa Noria (France) £36.95

A rich, textured and beautifully crafted Chardonnay, with inviting notes of exotic fruits layered with a touch of vanilla through to a toasty, brioche finish.

CHENIN BLANC

Hazy View Chenin Blanc (South Africa) £29.95

Fresh and aromatic aromas with crisp acidity, finishing on a long, fruity note.

CORTESE

Gavi di Gavi Rovetero DOCG £38.95

Michele Chiarlo (Italy)

Made from the Cortese grape, this wine is spicy with a pleasant mineral tone and crisp finish. Good with spicy food.

Gavi di Gavi Fossilli DOCG (Italy) £37.95

Spicy with a pleasant mineral tone and crisp finish. Good with spicy food.

PINOT GRIGIO

Andres di Pec IGT Venezia Pinot Grigio (Italy) £30.95

Atop-quality dry, fruity and crisp white wine from the Pinot Grigio grape, grown on the gravelly plains of the Friuli. Mineral with a hint of nuttiness and spice on the finish.

Sacchetto Pinot Grigio (Italy) £29.95

Fresh, fruity and dry with a good structure and a hint of spice on the finish.

SAUVIGNON BLANC

Sancerre Domaine Gerard Millet (France) £43.95

Vibrant Sauvignon notes of grapefruit and lemon with a good weight and a clean, crisp finish.

Saint Clair Sauvignon Blanc (New Zealand) £35.95

A full and crisp, powerful wine with intense aromas and flavours of passion fruit, blackcurrant, underlying gooseberry and herbal tones.

Tuatara Bay Sauvignon Blanc (New Zealand) £32.95

Typical Marlborough flavours of gooseberry, guava, nettles and just a hint of honeysuckle and lime.

Echeverria Sauvignon Blanc (Chile) £29.95

Bright, lively and fresh with a long and lasting flavour with hints of ripe green melons and grass.

ROSE

Château de l'Aumérade Rose Provence (France) £32.95

A lovely pale powder pink hue, with a refreshing character of ripe strawberries combined with stone fruits, classic Provencal Rosé.

Pinot Grigio Rosé, Sacchette (Italy) £29.95

A fresh and fruity medium-styled wine with an off-dry finish.

CHAMPAGNE & SPARKLING WINE

Louis Roederer Brut Premier NV, (France) £100.95

Brut Premier is consistently rated as one of the finest non-vintage Champagnes.

Laurent Perrier Brut NV Champagne £90.95

Delicate and complex nose, full flavour with plenty of fruit in the mouth with a good balance and long length.

Laurent Perrier Cuvée NV Rosé. £80.95

Clean and wonderfully fresh with a suppleness on the palate and a lingering finish.

Prosecco Brut Biologico Seperiore (Italy) £35.95

Refreshing dry Prosecco with crisp apple & pear Flavours through to a fruity and lively finish.

POURING SPIRITS

All spirits served 50ml, mixture add is £1.95

Maker's Mark Whiskey	£9.95
Absolute Vodka	£8.50
Tanqueray Gin	£8.50
Famouse Grouse Whiskey	£8.50
Bacardi Rum	£8.50
Captain Morgan's	£8.50
Jose White/Gold	£8.50
Cachaca 51	£8.50

APERITIFS 50ML

Cinzano Blanco	£7.95
Martini Rosso	£7.95
Campari	£7.95
Pimms	£7.95
Martini extra dry	£7.95
Martini Blanco	£7.95

PREMIUM SPIRITS 50ML

Grey Goose	£9.95
Tanqueray No.10	£9.95
Bombay Sapphire	£9.95
Havana Club 3 years	£9.95
Jose Tequila Gold	£9.95

SINGLE MALT AND FINE WHISKIES 50ML

Macallan 10 years	£15.95
Oban 14 years	£13.95
Glenfiddich 12 years	£11.95
Glenmorangie 10 years	£11.95
Black Label	£10.95
Markers Mark Bourbon	£10.95
Canadian Club Rye	£10.95
Jack Daniels	£9.95
Jameson Irish	£8.95

COGNAC AND AMANGNAC 50ML

Henessy XO	£23.95
Remy Martin VSOP	£13.95
Janneau VSOP Amagnac	£10.95
Martell	£9.95
Courvoisier	£9.95
Calvadoas 1978	£9.95
Cockburn Fine Ruby LBV Port	£8.95

AFTER DINNER 50ML

Coinneau	£6.95
Benedictine	£6.95
Kummel	£6.95
Grand Marnier	£6.95
Amaretto Disaronno	£6.95
Kahlua	£6.95
Tia Maria	£6.95
Sambucca	£6.95
Southern Comfort	£6.95
Dambuie	£6.95
Baileys	£6.95
Malibu	£6.95

SOFT DRINKS

Voss Still	£4.95
Voss Sparkling	£4.95
Coke	£3.95
Diet Coke	£3.95
Coke Zero	£3.95
Pepsi	£3.95
Diet Pepsi	£3.95
Pepsi Max	£3.95
Lemonade	£3.95
Ginger Ale	£3.95
Soda	£3.95
Tonic	£3.95
Pineapple Juice	£3.95
Cranberry Juice	£3.95
Orange Juice	£3.95
Apple Juice	£3.95
Mango Juice	£3.95
Lychee Juice	£3.95
Mango Lassi	£6.95
Sweet or Salty Lassi	£6.95