

EXPRESS LUNCH

1 COURSE: £11.95

2 COURSE: £13.95

all main course served with rice & naan

The India

Best of the City

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

Flaky pastry stuffed with mixed vegetable

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.

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)

BHUNA LAMB

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

SAG CHICKEN

Tender pieces of chicken cooked with spinach

DANSAK LAMB

Lamb cooked with lentils, sweet sour and hot



MADRAS CHICKEN

Boneless chicken cooked in hot curry sauce, fairly hot !

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

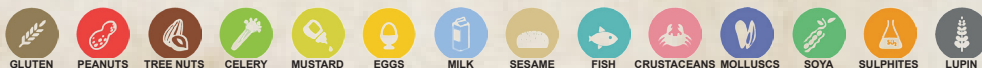
KARAHI PANEER

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

VEGETABLE BRYANI

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

*Express lunch menu it is not include on any promotion



The India

Best of the City

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 steamed rice or traditional Naan bread.

MADRAS XPRESS THALI £11.95

Chicken or Lamb Madras

Chicken or Lamb cooked in hot curry sauce

Sag Aloo

Potatoes & spinach in home-made spice sauce

TIKKA XPRESS THALI £11.95

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 £11.95

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 £11.95

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.

The India

Best of the City

Lunch Special Thali Set



OLI'S SPECIAL £15.95

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 £17.95

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 £13.95

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 £13.95

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 £13.95

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.

SET MENU 1

£23.95 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.

SET MENU 2

£26.95 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



LUPIN

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, with mince lamb spiced and seasoned with an aromatic herbs and spices. A magnificent dish truly fit for Kings

OR

 **Chetinnad Chicken or Lamb**
Chicken or lamb cooked with aromatic herbs and spices with coconut and red chillies, a specialty of Goa

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

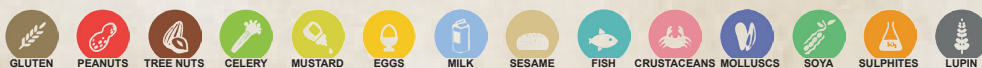
ALL SERVED WITH ONE PILAU RICE  AND ONE NAAN BREAD BETWEEN TWO PERSONS 

Additional dishes can be added as normal menu price.

Starters

The India
Best of the City

- Tandoori Platter (minimum 2 persons)**  **£10.95**
Chicken Tikka, Lamb Tikka, Tandoori King Prawn, Sheek Kebab and Salmon Tikka.
All served on a platter to share. (per person)
- Mixed Platter (minimum 2 persons)**  **£8.95**
Vegetable Samosa, Paneer Tikka, Onion Bhajee, Sheek Kebab and Chicken Tikka.
All served on a platter to share. (per person)
- Vegetarian Platter (minimum 2 persons)**  **£8.95**
Vegetable Samosa, Paneer Tikka, Onion Bhajee and Aloo Chat. All served on a platter to share. (per person)
- King Prawn Puree**  **£8.95**
King prawns cooked in a light curry sauce and wrapped in a puree.
- King Prawn Butterfly**  **£8.45**
Breast crumb coated King prawn, dipped in ginger, garlic, lime.
- Garlic King Prawn**  **£8.45**
Jumbo King Prawns marinated in garlic & herbs, roasted in the tandoori oven.
- Tandoori King Prawn**  **£8.45**
Jumbo King Prawns marinated in a rich blend of saffron, caraway seeds and yoghurt.
- Mogul Lamb Chops**  **£7.95**
Tandoori grilled Lamb chops with a traditional recipe.
- Salmon Tikka**  **£7.95**
Prime cubes of salmon matured in a mildly spiced marinade of dill, fennel, ginger, honey and a trace of mustard oil.
- Agni Fire Wings** **£6.95**
Chicken wings marinated with spices, grilled in the tandoor then pan fry in hot naga sauce.
- Tandoori Chicken**  **£6.45**
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.
According to some, this was the 65th menu item in a South Indian army canteen.
- Sheek Kebab**  **£6.45**
Char grilled sheek of minced kebab with a delicate sprinkling of fresh herbs and aromatic spices mix.
- Chicken or Lamb Tikka**  **£6.45**
Bire-sized chicken or lamb tikka marinated with cream, cheese, royal cumin and cardamom, delicately grilled over charcoal, served with mint yoghurt sauce.
- Paneer Tikka (Vegetarian)**  **£6.45**
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)**  **£6.95**
Cooked in Chat Masala (tangy) and warped in a puree bread.
- Samosa (Vegetarian or Meat)**  **£4.95**
Flaky pastry stuffed with mixed vegetable.
- Onion Bhajee (Vegetarian)**  **£4.95**
World famous snack of crisp onions deep-fried in a coating of gram flour batter.



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

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 and garlic paste with chef's selection of herbs and spices with yoghurt and mustard oil. | |
| Haryali Tikka   | £11.95 |
| This is a 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   | £11.95 |
| 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 and spices. Served with a salad. | |
| Chicken Shashlik   | £12.95 |
| Breast of chicken marinated in special selection of spices: together with tomatoes, peppers and onion. Served with a Indian salsa salad. | |
| Lamb Shashlik   | £12.95 |
| Tender pieces of lamb, marinated in special selection of spices: together with tomatoes, peppers and onion. Served with a Indian salsa salad. | |
| Mixed Shashlik   | £14.95 |
| Tender pieces of chicken and 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    | £14.95 |
| Tandoori grilled chops in a traditional recipe. | |
| Tandoori King Prawn    | £16.95 |
| Jumbo prawns delicately marinated in mixed herb and spices, with black pepper and dill, served with papaya salsa. | |
| 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 or Shashlik (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. | |



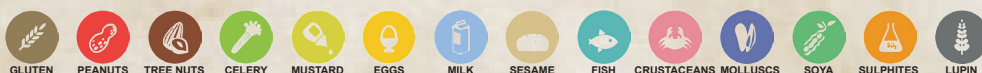
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Chefs Specials

The India
Best of the City

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.

- Oli's Special Jhingry Sizzler Hut (Signature Dish)**  **£19.95**
Large 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 reeipe, served in hot iron skellet, mouth watering dish.
- Nawabi Lamb Shank (Signature Dish)** **£18.95**
Slow pot roast lamb shank, spiced and seasoned with aromatic herbs and spices, cooked with lamb. A magnficent dish, turely fit for kings, (Nawab of India)
- Shashlik Bhuna Chicken or Lamb**   **£16.95**
Tender pieces of marinated chicken or lamb, skewered with pieces of capsicum and 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.
- Chana Qabuli Chicken or Lamb** **£16.95**
Medium spicy with chef`s own special spice.
- 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.
- King Prawn Malabar**   **£18.95**
King Prawn cooked with fresh green chillies, curry leaves, mustard seeds, mixed spices and coconut cream.
- Murgh Nawab Khan**   **£16.95**
This is a Nawab dish from Bengal. Skilfully hand chopped chicken cooked with chicken strips along with onions, tomatoes and chefs own recipe.
- 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.
- Chicken Mango Delight**    **£16.95**
Pulled chicken breast, cooked with almond, coconut and fresh cream, along with mango, delightfull dish.
- Phalak Hari Chicken**    **£16.95**
This is a 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.
- Bengal Fish Bhuna**  **£17.95**
A great tilapia river fish from Bangladesh cooked in a very delectable sauce with tomatoes and curry leave.
- Chicken Jaipuri**   **£16.95**
Tender Chicken tikka strips cooked with mushroom and peppers in a fairly hot tamarind 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.
- 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.
- Dum Gost**  **£16.95**
(Hot and spicy) lanb 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.
- Goa Garlic Lamb**   **£16.95**
Lamb cooked with fresh garlic and mint in a spicy thick sauce.
- Chetinnad Chicken or Lamb**  **£16.95**
Chicken or lamb cooked with aromatic herbs and spices with coconut and red chillies, a specialty of Goa.



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!

Tikka Masala Chicken or Lamb   	£13.95
We present our exclusive recipe of succulent chicken tikka in a smooth sauce, mild and creamy!	
Korma Chicken or Lamb  	£13.95
Chicken or Lamb pieces slow cooked in smooth creamy gravy.	
Lamb Pasanda   	£13.95
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 and yellow peppers and shallots.	
Rogan Josh Lamb or Chicken	£13.95
A very special old mogul recipe, tomato flavoured; sauce rich and 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)	
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.	
Duck Jalfrezy  	£16.95
Strips duck cooked with peppers and tomatoes, garnished with fresh green chillies, lime leaf and coriander. (Our own recipe)	
Butter Chicken   	£13.95
Tandoori-grilled tikka of chicken simmered in smooth gravy, with honey, cream, powered almond and coconut, mild and creamy.	
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.	
Balti Chicken or Lamb  	£13.95
We present our very own world famous Balti dish with our chefs own special balti recipe.	
Garlic Chilli Chicken  	£13.95
Barbecued chicken tikka cooked in fresh green chilli and garlic in a sauce of caramelized onions fairly hot dish!	



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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 £ 6.95

Main Course £ 11.95

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

Pholgobi Bhajee






This is very healthy sides or Mains. Broccoli and coliflour, cooked with meduim ground spice, just like a stirfry... its goes with Nan, or Pilau rice.



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BIRYANI

Served with daal

Vegetable Biryani	£13.95
Channa 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 	£3.95
Steamed Rice	£3.75
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  	£3.75
Peshawari Nan   	£3.95
Garlic Nan   	£3.95
Cheese Nan   	£3.95
Keema Nan   	£3.95
Chilli Nan   	£3.95
Stuff Paratha 	£3.95
Paratha 	£3.50
Tandoori Roti 	£2.75
Chapatti 	£2.75

SIDE ORDERS

Poppadom & Chutney  	£1.45 (per portion)
Raitha 	£2.95
Green Salad	£4.50



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SPARKLING WINE

Prosecco Brut Biologico Seperiore (Italy)

GLASS (200 ML)

£10.95

ROSE

Pinot Grigio Blush, Sacchetto

GLASS

£7.95

WHITE WINE

Pinot Grigio

Chenin Blanc

Sauvignon Blanc

Chardonnay

GLASS (175 ML)

£7.95

£7.95

£7.95

£9.95

RED WINE

Pinotage

Merlot

Shiraz

Pinot Noir

GLASS (175 ML)

£7.95

£7.95

£8.95

£8.95

BEERS

Cobra

Kingfisher

BOTTLE (660 ML)

£3.95 (330ml) £7.50 (660ml)

£7.50

THE INDIA FINE SELECTED RED WINE

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

£99.95

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

Châteauneuf-du-Pape 'Tradition', Château Fortia (France)

£79.95

Adistinguished wine with a smoky bouquet, lovely red berried fruit and black liquorice flavours.

Barbaresco 'Reyna', Michele Chiarlo (Italy)

£64.95

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

Barolo 'Tortoniano', Michele Chiarlo (Italy)

£64.95

This wine is full and complex with a rich and intense aroma.

Sanit Emilion Grand Cru,

Château Boutisse (St Emilion, France)

£64.95

Awarm, intense bouget of mocha and sweet spices.

RED WINE

CABERNET SAUVIGNON

Tierra Antica Cabernet Sauvignon (Chile) £28.95
Well-flavoured with a touch of green bell pepper and aromas of ripe, small black fruits. Smoothly rounded and well balanced.

MALBEC

Piattelli Malbec (Argentina) £39.95
Concentrated aromas of red fruit, spices and toasted notes from the oak. Ideal with spicy meat dishes.

Hey Malbec (Argentina) £37.95
Intense, violet colour with aromas of plums, black cherries, liquorice and dried herbs. Ripe and elegant with a lingering finish.

Andeluna 1300 Malbec (Argentina) £35.95
Aromas of diverse fruit and flowers, vanilla and chocolate. Smooth attack in the mouth, typical of this variety.

MERLOT

Echeverria Merlot (Chile) £28.95
Showing plummy fruit with good depth and texture. Slightly herbaceous.

Domaine des Pourthie Merlot (2018, France) £31.95
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.

PINOTAGE

Hazy View Pinotage (South Africa) £28.95
Medium-bodied with ripe, brambly fruit through to a lively finish. Very drinkable style.

PINOT NOIR

Edmara Pinot Noir (Argentina) £31.95
Nose showing raspberries with earthy tones, soft and velvety, almost jammy on the palate with firm but integrated tannins.

SHIRAZ

Foundstone Shiraz (Australia)

£31.95

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.

The Black Shiraz, Berton Vineyard (Australia)

£38.95

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

SYRAH

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

£28.95

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)

£38.95

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)

£31.95

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

Mâcon Villages Domaine d e L'Elite (France) £36.95

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

Chablis Domaine Jean Goulley (France) £44.95

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

CHENIN BLANC

Hazy View Chenin Blanc (South Africa) £28.95

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

CORTESE

Gavi di Gavi Rovetero DOCG £36.95

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) £36.95

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

PINOT GRIGIO

Andres di Pec IGT Venezia Pinot Grigio (Italy) £29.95

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) £28.95

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

SAUVIGNON BLANC

Sancerre Domaine Gerard Millet (France) £42.95

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

Tuatara Bay Sauvignon Blanc (New Zealand) £31.95

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

Saint Clair Sauvignon Blanc (New Zealand) £34.95

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

Echeverria Sauvignon Blanc (Chile) £28.95

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

ROSE

Pinot Grigio Rosé, Sacchette (Italy) £28.95

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

CHAMPAGNE & SPARKLING WINE

Prosecco Brut Biologico Seperiore (Italy) £34.95

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

Laurent Perrier Brut NV Champagne £89.95

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

Louis Roederer Brut Premier NV, (France) £99.95

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

Laurent Perrier Cuvée NV Rosé. £79.95

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

POURING SPIRITS

All spirits served 50ml, mixture add is €1.95

Absolute Vodka	£8.50
Tanqueray Gin	£8.50
Famouse Grouse Whiskey	£8.50
Maker's Mark Whiskey	£9.95
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
Jack Daniels	£9.95
Black Label	£10.95
Markers Mark Bourbon	£10.95
Canadian Club Rye	£10.95
Jameson Irish	£8.95

COGNAC AND AMANGNAC 50ML

Martell	£9.95
Courvoisier	£9.95
Remy Martin VSOP	£13.95
Henessy XO	£23.95
Janneau VSOP Amagnac	£10.95
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

SOFT DRINKS

Voss Still	£4.95
Voss Sparkling	£4.95
Non Alcoholic Beer	£3.95
Pepsi	£3.95
Diet Pepsi	£3.95
Lemonade	£3.95
Ginger Ale	£3.95
Soda	£3.95
Tonic	£3.95
Pineapple Juice	£2.95
Cranberry Juice	£2.95
Orange Juice	£2.95
Apple Juice	£2.95
Mango Juice	£2.95
Mango Lassi	£5.95
Sweet or Salty Lassi	£5.95