

— MENU —



STARTERS

MINI POPPADOMS WITH SPICED ONIONS (VE.GF) Bite-size poppadoms with green chillies pack a punch.	5
VEGETABLE SAMOSA WITH CHANNA (V.D) Deep-fried potato and pea parcel with spicy chickpeas.	5
CHICKEN TIKKA PURRI (D) Chicken in a tomato masala wrapped in puri bread.	6
SHEEK KEBAB Minced lamb with green chilli, coriander and cumin.	6
DAHI GOL GAPPA (V.D) Crispy balls with potato, chickpea, chutney amd yoghurt.	7
PRAWN COCKTAIL (D.GF) An all-time favourite given our spicy step up.	7
TANDOORI HADDOCK WITH CHANNA (F.GF) Oven-baked haddock in tumeric masala with spicy chickpeas.	7
MASALA CHICKEN WINGS Oven-baked with our blend of spices, herbs and chillies.	7

PAKORA



VEGETABLE (VE.GF)	BREAD (VE.GF)
CHICKEN (GF)	HAGGIS

All are served with our classic chilli chutney, but you can also add £1.00.

PINK MINT YOGHURT CHUTNEY (GF,V.D)
TAMARIND CHUTNEY (GF.VE)
MANGO CHUTNEY (GF.VE)
APPLE & MINT CHUTNEY (GF.VE)

NAMASTE LOADED FRIES

Smothered in melting cheese, top with your choice of Chicken Chasni, South Indian Garlic Chicken or Chicken Korma.

Before ordering please speak to our staff about you requirements. While we make every effort to prevent cross contamination in our kitchen we cannot guarantee that any food item we make is 100% free of any specific allergen. We are Halal with our meat and chicken coming from certified suppliers.

GF Gluten Free	D Contains Dairy
VE Vegan	N Contains Nuts
V Vegetarian	F Fish

CLASSIC CURRIES

Available in:

CHICKEN (GF)	12	PANEER (GF.F.V)	12
LAMB (GF)	14	VEGETABLE (VE.GF)	10
SALMON & POTATO (F)	16		

KORMA (D.GF)
Rich, creamy and coconutty, oozing with exotic flavour.

CHASNI (D.GF)
A creamy sauce balanced with heritage tomatoes and onions.



BHUNA (GF)
A medium-strength classic with onions, herbs, tomatoes and spices.

MADRAS (GF)
Packed with chilli and exotic spices.

ROGAN JOSH (GF)
Rich and tasty with garlic, onions, chilli and spices.

HOUSE CURRIES

CHANA MASALENDAR (VD.GF) 12
Chickpeas with green peppers in a rich tomato masala.



DAHL MAKANI (V.D.GF) 12
Black lentils and red kidney beans with exotic spices.

SHAKAAHAREE (VE.GF) 12
Potato, cauliflower, butter beans, onions, herbs and spices.



SHAHI PANEER (V.D.GF) 14
Paneer cheese in a mild and creamy tomato gravy.

LAMB KAHARI (GF) 14
Rich and spicy with tomatoes, onions and green peppers.

CHICKEN BUTTER MASALA (D.GF) 14
A medium-strength classic with onions, herbs, tomatoes and ghee.

SOUTH INDIAN GARLIC CHICKEN (D.GF) 14
A blend of spices, herbs, chillies and, of course, garlic.



CHICKEN MALAIDAR (D) 14
Mushrooms, pureed spinach and onions cooked in a creamy sauce.

BIRYANI

Smothered in spices with aromatic rice, peas and a rich masala sauce.
Available in:

CHICKEN (GF)	14	PANEER (GF.F.V)	14
LAMB (GF)	16	VEGETABLE (VE.GF)	12

GRILL

These dishes are served with a rich home style masala sauce.

PANEER TIKKA (V.D.GF) 14
Marinated in yoghurt, ginger, turmeric, garlic and green chilli.

CHICKEN TIKKA (D.GF) 16
Marinated in yoghurt, ginger, turmeric, garlic and green chilli.

TANDOORI SALMON (D.GF) 18
Served on a creamy butter bean, garden pea and potato sauce.

MASALA LAMB CHOPS (D.GF) 18
Generously seasoned and cooked to perfection on our grill.

MIXED GRILL (D.GF) 20
Why choose? Our mixed platter satisfies every taste.

SIDES

BASMATI PILAU RICE (VE.GF) 3.5

FRIES (VE.GF) 3.5

MASALA FRIES (VE.GF) 3.5
We've turned up the heat on your favourite crispy bites.

SAAG ALOO (GF.V.D) 5
Chunks of potato cooked with pureed spinach.

NAMASTE SALAD (VE.GF) 3.5
With a fiery masala and lemon dressing.

RAITA (GF.V) 4

GUNPOWDER POTATOES (VE) 5

NAAN

PLAIN (V.D)	3	CHEESE (V.D)	4.5
GARLIC (V.D)	4.5	SWEET (V.D)	4.5