CRAFT & SKEWERS

INDIAN PESTRO PUB

with plain yogurt and chutneys

COCKTAIL PLATES Starters

BHELPURI (V)

Mumbai style street food with puffed rice and Indian savouries, onions, tomatoes, coriander in a tangy tamarind sauce

TANDOORI CHILLI PRAWNS (GF)

Tandoori grilled prawns marinated with Indian flavourful spices served with mint sauce, laccha onion and house salad

AMRITSARI FISH £5.95

Gram Flour battered fish marinated with punjabi spices just the way its done in Amritsar Punjab golden fried served with onion laccha, masala chips and salad

CHILLI PANEER (V) £5.25

Soft Indian cottage cheese marinated fried and tossed with onion peppers spring onions in tangy sauce

CHILLI CHICKEN

Crispy chicken chunks and peppers lightly tossed in a spicy chilli sauce

RAGDA PATTICE (V) £4.95
A true Bombay city street food, crispy potato patty on masala chickpeas

VEGETABLES SAMOSA (V) £4.50
Indian pastry stuffed with potato and peas with light masala served with

ONION BHAJI (V)

£4.50

Lightly spiced sliced onions with gram flour deep fried

MIXED VEG AND PANEER PAKORA (V) £4.50
Mixed veg and cottage cheese with lightly spiced gramflour deep fried

TANDOORI Starters (GF)

All selected cuts of meat mariated in Indian spices and grilled over charcoal in tandoor served with traditional accompaniments, laccha onions, lime and chutneys

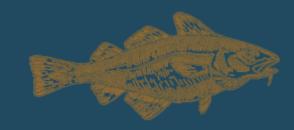
£6.50 CHICKEN TIKKA **GARLIC MALAI TIKKA** £6.50 HARIYALI CHICKEN TIKKA (Mint and coriander flavour) £6.50 £5.99 CHICKEN WINGS PANEER TIKKA (V) £6.50 LAMB SEEKH KEBAB £6.50 LAMB CHOPS £8.99 £9.99 KING PRAWNS **SALMON TIKKA** £8.99 TANDOORI BROCOLLI(V) £5.99

SIDES AND SUNDRIES (V)

CURRY SAUCE

Mild curry sauce to accompany with your meal

ALOO JEERA Potatoes are boiled and then cooked along with cumin seeds and sprinkled with masala powder	£3.95
BHINDI DO PYAZA Bhindi Do Pyaza is a North Indian dish made from Okra and double the amount of onions with light spices	£4.50
YELLOW DAL TADKA Yellow lentils our style, tempered with spices, very traditional	£4.50
MASALA CHIPS Chips sprinkled with in-house tangy masala with mint	£3.50
CHIPS	£3.00
OKRA FRIES Slices of okra dusted with lightly spiced gram flour deep fried	£4.50
RAITA Yogurt with onions, cucumber, tomatoes, mint and sprinkle of masala	£2.50



MIXED GRILL on Sizzler (GF)

REGULAR SERVES 2

A selection of chicken tikka, chicken wings, seekh kebab and lamb chops

£2 extra charge for each prawn or salmon piece

LARGE SERVES 4
£2 extra charge for each prawn or salmon piece

VEG PLATTER ON SIZZLER (V)
Serves 2, veg seekh kebab, paneer tikka, tandoori brocolli

£12.99

STYLE AND CURRY Mains (GF)

BUTTER CHICKEN A Punjabi style rich creamy tomato based curry cooked with tandoori chicken tikka pieces	£8.99
CHICKEN JALFREZI Juicy chunks of chicken in a spicy tomato masala sauce studded with stir-fried peppers and onions	£8.50
DHABA CHICKEN (HOT) Lets taste the delicacy of the Indian highways small restaurants called dhabas, full of home style flavoured chicken curry	£8.99

SAAG CHICKEN £8.99
A healthy option with bite size pieces of chicken slowly cooked with spinach

CHICKEN KORMA (N)

Traditional Indian dish flavourful almond and cashew curry made with onion paste, spices and cream, that's buttery

onion paste, spices and cream, that's buttery

LAMB BHUNA (HOT)

£8.99

A Delhi style street food cooked with deep flavours of home style spices

GREEN LAMB CURRY

Also known as Palak Gosht, succulent pieces of lamb with vibrant spinach greens ,garlic, spices and cream

LAMB ROGANJOSH

Lamb curry with a heady combination of intense spices in a creamy tomato curry sauce

GOAN FISH CURRY

A fragrant and full flavoured costal fish curry with goan spices, reminiscent of old goan experience

PRAWN KARAHI
A Prawn dish cooked with diced bell pepper and onions in masala based gravy

PANEER MAKHANI
£11.99

£7.99

PANEER MAKHANI

Soft Indian cottage cheese pieces cooked in an earthy flavoursome creamy tomato based gravy

CHANA MASALA (V)
Chickpeas roadstyle curry masala in a traditional style

BREADS AND RICE

TANDOORI ROTI	£2.10
PLAIN NAAN	£2.20
GARLIC NAAN	£2.30
KEEMA NAAN	£2.75
CHEESE NAAN	£2.50
PESHAWARI NAAN	£2.50
PUDINA PARATHA	£2.50
PLAIN RICE (GF)	£2.20
PILAU RICE(GF)	£2.50
JEERA (CUMIN) RICE (GF)	£2.60
KEEMA RICE	£2.75
EGG RICE/MUSHROOM RICE	£2.60
PESHAWARI RICE	£2.75

VEG PLATES STARTERS

RAGDA PATTICE £4.50

A true bombay city street food , crispy potato patty on masala chick peas and chutneys

VEG SAMOSA CHAAT £4.50

Indian pastry stuffed with potato and peas wuth light masala served with chutneys, grated mooli salad

VEG TANDOORI CHAAT(GF) £4.50

Vegeatbles and fruit cuts lightly spices cooked over charcoal in tandoor

VEG SEEKH KEBAB

Minced soya and vegeatbles served a perfect kebab

VEGAN MIXED GRILL

SERVES 2 £11.99
Tandoori Chaat, Aloo Tikki, Veg Seekh Kebab, Mushroom Bites

SIDES (GF)

ONION BHAJIS

Sliced onions with gram flour deep fried	
OKRAFRIES Slices of okra dusted with lightly spiced gram flour deep fried	£4.50
MASALA CHIPS Chips sprinkled with in house tangy masala with mint	£3.50
PLAIN CHIPS Mild curry sauce to accompany with your meal	£2.99
SALAD Onions, cucumber, tomatoes with house dressings	£2.99

HOME STYLE CURRY

Chickpeas road style curry masala in traditional style

TOPLIDAL ALCDANIEED

Spinach and Tofu in Palak Paneer Style Curry	27.99
TARKAKALI DAL	£6.99
Black lentils cooked with spices in tomato gravy	
ALOO GOBHI Cauliflower and notatoes in massle sauce	£6.50
Cauliflower and potatoes in masala sauce	
CHANAMASALA	£7.99

BREADANDRICE

PLAIN RICE (GF) £2.20

£1.90

£3.50

£3.50

£3.50

£4.50

£3.50

£3.50

DESSERI

£4.50

TANDOORI ROTI

CHOCOLATE FONDANT SERVED WITH VANILLAICE CREAM £4.50

LEMON AND LIME CHEESE CAKE SERVED WITH SORBET £3.95

GULAB JAMUN SERVED WITH VANILLAICE CREAM £3.95

APPLE CRUMBLE SERVED WITH CUSTARD OR VANILLAICE CREAM £3.95

MANGO SORBET

RASPBERRY SORBET

CHOCOLATE ICE CREAM (3 SCOOPS)

VEGAN BROWNIE

RASPBERRY SORBET

MANGO SROBET





£1.90