STARTERS

Pan fried potato patties served with a yoghurt and tamarind dressing

The Indian 'onion ring', a crispy snack of onions deep fried in a spicy batter

Vegetable samosa served with spicy chickpeas, traditional chutneys and yoghurts

Chargrilled marinated chicken, served with seasonal salad and mint chutney

Chargrilled skewers of tender minced British lamb with onions, fresh herbs and spices

MAINS

CHICKEN

Tender chicken stir fried in an iron karahi with a spicy masala of garlic, onions and tomatoes

Chicken tikka simmered in a butter smooth tomato gravy fragranced with kasoori methi

PUNJABI CHICKEN SAAG Roasted chicken and fresh spinach lightly spiced and cooked in its own juices

INDIAN LEMON CHICKEN A melt in your mouth chicken with a citrus kick! Made up of a mixture of cream, lemon and white pepper

Tender pieces of chicken breast slow cooked in a subtly spicy yoghurt infused with cardamoms

Diced and spicy chicken breast stir fried with peppers and onions, and fresh green chillies

MURGH TIKKA MASAI Chicken tikka stir fried in a creamy onion and tomato sauce

How do you like your chicken? Choose from: Balti, Madras, Rogan Josh, Vindaloo, Bhoona, Dupiaza

VEGETARIAN

Indian cottage cheese squares combined with sweet green peas cooked in a blend of spices

Cumin tempered potatoes cooked with tomato, onion and a selection of spices

House speciality of lentils, tempered with garlic, whole red chillies and cumin seeds

A tangy chickpea dish prepared with onion, tomato, ginger and

coriander MIXED VEG JELFREZI

Seasonal vegetables cooked in an onion, tomato, and fresh green

chilli sauce

Creamed Spinach cooked with cumin seeds, onions and garlic

Diced lamb slowly simmered in a refreshing gravy of onions and tomatoes, finished with fresh coriander

Boneless lamb and fresh spinach lightly spiced and cooked in its own juices

KARAHI GOSHT

Tender British lamb cooked with peppers, tomatoes and onions in a traditional karahi wok

Boneless lamb cooked in a rich creamy sauce, flavoured with saffron and our chefs chosen spices

Fine mince of lamb cooked with freshly ground ginger, onion and tomatoes and finished with sweet green garden peas

How do you like your Lamb? Choose from: Balti, Jelfrezi, Madras. Vindaloo, Bhoona, Dupiaza

SEAFOOD

Fillets of cod simmered in a traditional masala of onion, coriander, green chillies and curry leaves, all finished with coconut cream

King prawns pan fried in a traditional Indian karahi, cooked with tomatoes, bell peppers, garlic and ginger

How do you like your prawns? Choose from: Jalfrezi, Korma, Masala or Vindaloo

HOUSE SPECIAL TROTTER'S SPECIAL - PORK CURRY "He who orders wins"

Del Boy would be proud of this one! Diced British pork simmered in a refreshing gravy of onions and tomatoes, finished with fresh coriander

CHOOSE EITHER A NAAN BREAD OR A RICE:

INDIAN BAKERY

Simple hot tandoori baked bread

Cooked with fresh ground garlic and coriander

A sweet naan with a stuffing of nuts, coconut and sultanas

Crispy whole wheat bread, cooked on the flames of the tandoor

STEAMED BASMATI RICE Steamed aged basmati rice

Basmati rice, cooked with whole cumin, cardamom seeds, cloves and fresh garden peas

Fragrant Basmati rice cooked with whole cumin and sautéed onions EGG FRIED RICE

Basmati rice stir fried with class A British eggs

DESSERTS

Choose from: vanilla, chocolate, pistachio or strawberry

Hot chocolate fudge cake, served with vanilla ice cream and chocolate sauce

Hot deep fried milk balls, served with vanilla ice cream