

ENTREE	
POPPADUM CHUTNEY	£1.00
Crispy papadums served with a selection of chutneys: green mint, sweet mango, chilli, and chopped onion.	
SOUP	
DAL SHORBA	£4.95
A light and aromatic lentil soup infused with Indian spices and herbs, served with warm Indian garlic bread.	
CHICKEN/VEGETABLE SWEET CORN SOUP	£5.95/£4.95
A comforting Chinese soup made with chicken/ Veg stock, Vegetables, and Chinese seasoning. Finished with delicate egg drops and garnished with fresh spring onions.	
CHICKEN/VEGETABLE HOT & SOUR SOUP	£5.95/£4.95
A savoury Chinese classic featuring a rich, flavourful broth with just the right balance of heat and tang, perfect to warm you up and wake up your taste buds.	
CHICKEN CLEAR NOODLE SOUP	£5.95
A hearty soup featuring chicken and egg noodles cooked in a flavourful chicken broth stock with vegetables and Chinese condiments.	
VEGETARIAN STARTERS	
INDIAN	
SAMOSA (2 Pieces)	£3.95
Homemade pastry stuffed with a flavourful masala of potatoes and chickpeas slow fried to golden perfection. Served with green chutney and tamarind sauce.	
ALOO TIKKI	£4.95
Crispy fried potato cutlets, a popular Indian street food, served with tangy tamarind and mint chutney.	
ONION PAKORA	£4.95
Golden-fried fritters made with shredded onion and spinach, coated in a spiced gram flour.	
SAMOSA CHAT	£5.95
A classic street food dish featuring samosas filled with spiced potatoes and green peas, topped with chickpeas, mint chutney, and sweet yogurt.	
PANEER TIKKA	£6.95
Succulent cubes of Indian cottage cheese marinated with bell peppers and red onions, cooked to perfection in a traditional clay oven.	
CHINESE	
VEGETABLE SPRING ROLL	£4.95
Crispy deep-fried rolls filled with a chef's special stir-fry of vegetables and spices, served with homemade hot and sweet chilli sauce.	
GOBI MANCHURIAN DRY	£5.95
Blanched cauliflower florets coated in a flavourful Manchurian sauce, garnished with fresh spring onions.	
CHILLY PANEER	£6.95
Indian cottage cheese tossed in a tangy and spicy sauce, perfect for those who love a bit of heat.	
NON-VEGETARIAN STARTERS	
TANDOORI WINGS	£5.95
Juicy chicken wings marinated in tandoori spices and grilled to perfection.	

CHICKEN TIKKA	£6.45
A classic Indian tandoor dish featuring Chicken marinated in a special tandoori masala, cooked in the tandoor, served with green chutney and salad.	
CHICKEN PAKORA	£6.45
Lightly marinated chicken pieces coated in a spiced gram flour batter and deep-fried to a golden crisp. Flavoured with carom and cumin seeds, served with mint-coriander sauce.	
CHICKEN LOLLIPOPS	£6.45
Deep-fried chicken drumsticks served with a zesty hot and sour chilli sauce.	
CHINESE DYNAMIC PRAWNS/CHICKEN	£9.95/£6.95
Crispy deep-fried prawns coated in a chef's special batter, served with dynamite sauce and sesame seeds.	
SHEEKH KEBAB - CHICKEN/LAMB	£6.45/£7.45
Minced lamb marinated with freshly ground spice, mint, and cloves skewered and slow-cooked in the tandoor. Served with mint-coriander sauce and salad.	
CHICKEN 65	£7.50
A South Indian favourite, chicken fried with a bold blend of ginger, garlic, and lemon juice, curry leaves, and a mix of spices.	
CHICKEN MANCHURIAN	£7.50
A classic Indo-Chinese favourite featuring crispy fried chicken tossed in a rich, tangy and spicy Manchurian sauce made with soy, garlic, ginger, and a hint of chilli.	
LAMB CHOPS	£8.45
Juicy lamb chops marinated overnight in a chef's special masala, char-grilled to perfection. Served with green chutney and a fresh house salad.	
FISH PAKORA	£9.95
Crispy, golden-fried fish pieces marinated in spiced gram flour batter, served hot with chutney-perfectly flavourful, tender inside, and crunchy outside.	
GRILLED KING PRAWNS	£9.95
Marinated king prawns grilled to perfection and finished with a honey-mustard and lemon glaze. Served with garlic chilli sauce.	
PLATTER OF PERFECTION	
VEGETARIAN PLATTER	£10.95
A delightful assortment of onion pakora, aloo Tikki, vegetable samosa, and vegetable spring rolls. Served with mint-coriander sauce and tamarind sauce.	
NON-VEGETARIAN PLATTER	£14.95
A hearty platter featuring lamb chops, chicken tikka, fish tikka, and chicken sheesh kebab. Served with green chutney, peri-peri sauce, and house salad.	
SPICE ROUTE COMBO PLATTER	£22.95
A grand platter with lamb chops, chicken tikka, chicken wings, fish tikka, and Chicken and lamb sheesh kebabs.	
HIMALAYAN BITES	
VEGETABLE MOMO S/L	£3.95 / £6.95
Steamed dumplings, a popular Nepali street food, are filled with flavourful vegetables, served with a special sauce made by combining tomatoes, chilli, Szechuan peppercorns, garlic, & coriander.	
CHICKEN MOMO S/L	£4.45 /£7.95
Steamed dumplings, a popular Nepali street food, filled with savoury minced Chicken, served with a special sauce made by combining tomatoes, chilli, Szechuan peppercorns, garlic, and coriander.	
VEGGIE DELIGHTS (Main Course)	
TARKA DAAL	£8.45
Yellow lentils tempered with smoky cumin, garlic, and red chillies, garnished with fresh coriander. A simple yet flavourful dish perfect with rice or bread.	

PANJABI CHANA MASALA	£8.45
Spicy chickpeas cooked in a rich onion-tomato gravy with roasted cumin, coriander, and fenugreek. Garnished with fresh coriander for a hearty and satisfying meal.	
BOMBAY ALOO	£8.95
Garlic-infused potatoes cooked in a rich bbuna masala gravy, tempered with Punch puran spices.	
MALAI KOFTA	£9.95
A popular North Indian vegetarian dish consisting of fried potatoes and paneer balls (koftas) served in a creamy, rich, and spiced gravy.	
VEGETABLE JHALFREZI	£9.95
A vibrant mix of vegetables cooked with onions, tomatoes, and bell peppers in a tangy, spiced sauce. This semi-gravy dish is rich in flavour and pairs perfectly with naan or rice.	
PANEER MAKHANWALA	£9.95
Fried paneer cubes in a rich, buttery makhani gravy with tomatoes, onions, and a touch of cream.	
DAL MAKHANI	£9.95
Slow-cooked black lentils and kidney beans in a creamy gravy with ginger, garlic, and aromatic spices. Finished with butter and cream for a velvety texture.	
MEATY MAINS (From Land & Sea)	
JHALFREZI (Chicken/Lamb/Prawns)	£10.45/£11.95/£14.95
Tender meat cooked in tangy tomato and bell pepper gravy, spiced with cumin, coriander, and garam masala. Finished with ginger and fresh coriander.	
KARAHI (Chicken/Lamb/Prawns)	£10.45/£11.95/£14.95
A rich and aromatic curry cooked in a traditional karahi (wok) with a base of tomatoes, onions, and green chillies. flavoured with a blend of ginger, garlic, and the chef's special spices, creating a bold and tangy flavour profile.	
BHUNA (Chicken/Lamb/Prawns)	£10.45/£11.95/£14.95
Meat simmered in a caramelized onion gravy with crushed peppercorns and fresh spices. Slow cooked to perfection for a rich and deeply flavourful curry.	
CHETTINAD (Chicken/Lamb/Prawns)	£10.45/£11.95/£14.95
A bold and flavourful South Indian speciality, made with a rich blend of roasted spices, coconut, and a touch of heat, deeply aromatic and intensely satisfying.	
BALTI (Chicken/Lamb/Prawns)	£10.45/£11.95/£14.95
A rich, medium-spiced curry cooked in a traditional wok-like "Balti" pan, featuring fresh herbs, aromatic spices, and a thick, flavourful tomato-based sauce.	
KORMA (Chicken/Lamb/Prawns)	£10.45/£11.95/£14.95
A creamy, mildly spiced curry made with a blend of yoghurt, nuts, and aromatic spices-rich, smooth, and delicately flavoured for a royal taste.	
PATIA (Chicken/Lamb/Prawns)	£10.45/£11.95/£14.95
A sweet, sour, and spicy Parsi-style curry made with tamarind, jaggery, and aromatic spices-boldly balanced and bursting with layered flavour.	
MADRAS (Chicken/Lamb/Prawns)	£10.45/£11.95/£14.95
A rich and fiery South Indian-style curry with a deep, robust flavour—made with roasted spices, red chilli, and a touch of tangy tamarind.	
ACHARI (Chicken/Lamb/Prawns)	£10.45/£11.95/£14.95
A tangy, spicy curry made with pickling spices like mustard, fenugreek, and fennel-infused with bold flavours for a zesty, mouthwatering experience.	
VINDALOO (Chicken/Lamb/Prawns)	£10.45/£11.95/£14.95
A fiery, tangy curry with bold flavours from vinegar, garlic, and a blend of aromatic spices-packed with heat and rich in zest.	
SAAGWALA (Chicken/Lamb/Prawns)	£10.45/£11.95/£14.95
A hearty North Indian curry made with fresh spinach purée, aromatic spices, and your choice of meat or paneer—rich, earthy, and full of flavour.	

THE CHINESE TABLE	
SWEET AND SOUR CHICKEN	£10.95
Crispy fried chicken tossed in a tangy, sweet-sour sauce with pineapple, bell peppers, and onions. Garnished with sesame oil and spring onions.	
CHILLY CHICKEN	£10.95
Spicy fried chicken cooked with diced bell peppers in a hot garlic chilli sauce. Garnished with fresh spring onions for a refreshing crunch.	
BLACK BEANS SAUCE (Vegetable/Chicken/Lamb/Prawns)	(£8.45/£9.95/£10.45/£11.45)
Stir-fried in a savoury black bean sauce with fresh spring onions and a drizzle of sesame oil. A classic Chinese favourite.	
SZECHUAN STYLE (Vegetable/Chicken/Lamb/Prawns)	(£8.45/£9.95/£10.45/£11.45)
A fiery Szechuan-style dish with a bold blend of chilli and garlic, garnished with fresh spring onions.	
THE CHEF'S FINEST CREATION	
CHICKEN TIKKA MASALA	£10.95
Tender, marinated chicken pieces grilled to perfection and simmered in a rich, creamy tomato-based sauce with a blend of aromatic spices. Mildly spiced and full of flavour.	
BUTTER CHICKEN	£10.95
A rich and creamy North Indian classic featuring tender chicken cooked in a velvety tomato and butter sauce, lightly spiced and perfectly balanced in flavours.	
LAMB ROGAN JOSH	£11.45
Tender lamb cubes simmered in a rich Kashmiri-style gravy with yoghurt, caramelised onions, and aromatic spices. Garnished with ginger and fresh coriander.	
GOAN FISH	£12.95
Seared cod cooked in a tangy and spicy Goan-style gravy with red chilli paste, vinegar, and coconut milk. A bold and flavourful seafood dish.	
NALLI GOAST (LAMB SHANK)	£15.95
Slow-cooked lamb shank in a rich gravy with brown onions, ginger-garlic paste, and whole garam masala. Finished with a touch of sweet kewra water.	
NOODLES	
(Wok-tossed noodles with crisp vegetables, aromatic sauces, and your choice of Protein-savoury, satisfying, and full of classic Indo-Chinese flavours.)	
Egg Noodles	£7.95
Chicken Noodles	£8.95
Prawns Noodles	£11.95
SALAD	
HOUSE GREEN SALAD	£2.95
A fresh mix of seasonal vegetables.	
CHICKEN TIKKA SALAD	£5.95
Grilled chicken tikka served with a mix of crunchy vegetables and salad leaves, tossed in a trio of chutneys.	
BIRYANI	
(A fragrant, slow-cooked rice dish layered with spiced meat or vegetables, saffron, herbs, and fried onions-served with raita curry sauce for a complete royal meal.)	
Vegetable Biryani	£9.95
Chicken Biryani	£10.45
Lamb Biryani	£11.95
Prawn Biryani	£15.95

RICE	
Steamed Rice	£2.95
PLAIN CHIPS	£2.95
Pilau Rice	£3.25
MASALACHIPS	£3.45
Mushroom Pilau Rice	£3.95
Egg Fried Rice	£6.95
Veg Fried Rice	£6.95
Chicken Fried Rice	£7.95
Sambal Rice	£9.95
(Chef's special fried rice with tiger prawns, mixed vegetables, and a touch of egg.)	
Sea Food Fried Rice	£9.95
BREADS	
Roti	£1.95
Plain Naan	£2.45
Garlic & Coriander Naan	£2.75
Butter Naan	£2.95
Lachchha Parottha	£2.95
Cheese Naan	£3.50
Aloo Parottha	£3.95
(Stuffed spicy potato with wheat dough, round shaped & cooked in tandoor till a light colour).	
Peshawari Naan	£3.95
KEEMA NAAN	£3.95
KIDS MENU	£5.95
(All kids; meals are served with a fruit shoot, orange or blackcurrant)	
GRILLED CHICKEN MINI BURGER WITH CHIPS	
CHICKEN NUGGETS WITH CHIPS	
FISH FINGERS WITH CHIPS	
CHICKEN POPCORN WITH CHIPS	
Important Allergen Information:	
Please inform our staff of any allergies, intolerances, or dietary requirements before ordering. While we strive to accommodate all needs, our kitchen handles common allergens (e.g., gluten, dairy, nuts, sesame, soy), and cross-contamination may occur. Vegan and gluten-free options are available—please ask our team for details.	
For more information on allergens in specific dishes, please refer to the dish descriptions or speak to a staff member.	



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