

STARTERS

Poppadom£0.70

Pickle Tray£3.00

Lime Pickle (Allergen: Mustard), Onion Salad, Mango Chutney and Yogurt (Allergen: Milk).

Onion Bhaji£4.50

Traditional mild spices and sliced onions combined and fried.

Allergen: Eggs

Vegetable Pakora£4.95

A good starter for vegans - mixed vegetables fried with a slightly spiced batter.

Samosa Surprise£4.95

A North Indian Classic: crunchy pastry filled with fresh mixed vegetables.

Allergen: Gluten

Beetroot and Coconut Samosa£4.95

Crunchy pastry filled with beetroot, diced potato, freshly grated coconut and coriander.

Allergen: Gluten

Maazi Paneer£6.95

Indian cottage cheese (paneer) marinated in a special maazi sauce and cooked to perfection in the tandoor.

Allergen: Milk

Chicken Samosa£4.95

Crunchy pastry filled with chicken, peas and just enough Indian spice.

Allergen: Gluten

Chicken Pakora£4.95

Tender strips of chicken coated in a spicy batter.

Manpasandar Murgh£5.95

Succulent pieces of chicken tikka breast marinated overnight to achieve a true harmony of flavour and spice.

Allergen: Milk

Seekh Kebab£5.95

Soft minced lamb roasted on iron skewers, mixed with a selection of Indian spices and ajwain (carom seeds).

Allergen: Eggs

Tandoori Lamb Chops£6.95

Lean lamb chops marinated in yoghurt and rich spices, then chargrilled.

Allergen: Milk

Prawn Puree£6.95

A feather light shell of Indian bread filled with prawns (creamy or bhuna style).

Allergen: Crustacean, Milk, Gluten

Mixed Platter.....£7.95

A mouth-watering selection of Chicken Tikka, Lamb Tikka, Seekh Kebab, Onion Bhaji and King Prawn. Allergen: Crustacean, Milk, Eggs

Tandoori King Prawns£7.95

Marinated king prawns steeped in yoghurt and spices. Cooked in a tandoori oven.

Allergen: Crustacean, Milk

CHEF'S SPECIAL

Please note that some dishes are available with

VEGETABLES £12.95 CHICKEN £14.95, LAMB £14.95, OR KING PRAWNS £15.95

Caramelised Kashmiri£14.95

Caramelised onions, very subtly sweet with spices producing a unique flavour. Available in Veg, Chicken, Lamb or Prawns.

Rajasthani Railway Lamb£14.95

A dish from the region of the Raj, served in Railway refreshment rooms. Succulent boneless lamb and potatoes in a rich sauce.

Taxi Driver Curry£14.95

A chicken dish renowned for warming up taxi drivers on a chilly night. Great with a paratha or chapati.

Allergen: Milk

Lamb Nihari£14.95

A typical Lahori dish cooked with garlic, ginger, onions, wheat flour and selected spices.

Allergen: Gluten

Tandoori Chicken Karahi£14.95

Tandoori chicken, off the bone, cooked in a medium sauce with onions and pepper.

Allergen: Milk

Macon Murgah£14.95

Marinated boneless chicken, cooked in a creamy butter sauce.

Allergen: Milk

Achhari Chicken or Lamb£14.95

A popular north Indian curry with a tangy sauce made from pickling spices.

Allergen: Mustard

Chicken Tikka Makhani.....£14.95

Cooked in a traditional North Indian sauce, with a touch of butter and cream for a smooth taste.

Allergen: Milk

Lahori Chicken£14.95

A traditional Pakistani curry with a paste of ground cashews. Made with chicken stir fired with a blend of spices, yoghurt, onions, garlic, and tomatoes.

Allergen: Milk, Nuts

Chicken Lababdar£14.95

North Indian mild chicken curry cooked with onions, tomatoes, cream and cheese.

Allergen: Milk, Nuts

Paneer Chilli Fry£12.95

Chilli and peppers cooked with paneer (Indian Cheese).

Allergen: Milk

Paneer Butter Masala£12.95

A rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter.

Allergen: Milks, Nuts

South Indian Garlic Chilli Chicken£14.95

Prepared in a piquant sauce with garlic and herbs, garnished with garlic flakes and chilli.

Allergen: Mustard

Goan Special Chicken or Lamb£14.95

Chicken or Lamb marinated the Goan way, with slivers of garlic, lime, ginger, fresh coriander, chilli, mint, olives, roasted fennel and cinnamon.

Dhaba Chicken Curry£14.95

Rustic chicken from the roadside "Dhaba" cafes and bustling hillside train stations of the sub-continent. Earthy deep flavours, slightly hot and cooked with whole spices.

Maazi Kushbuh£14.95

Our chef's own invention, incorporating chicken, lamb and prawns, cooked in an aromatic sauce with onions, tomatoes, peppers and fresh coriander.

Allergen: Crustacean

Chicken or Lamb Handi£14.95

Traditional North Indian curry with chicken or lamb, cooked in a delicious spicy sauce.

Hyderabadi Chicken or Lamb£14.95

Deliciously flavoured Hyderabadi cuisine with a hint of tamarind and curry leaves.

Ra Ra Lamb£14.95

A rich and aromatic spicy dish from Himanchal. Incorporating lamb, mince meat, tomatoes, garlic, ginger and onions.

Haryali Chicken£14.95

Haryali or green chicken is a delicious Indian dish made with chicken, fresh aromatic herbs and an array of spices.

Allergen: Milk, Nuts

OLD SCHOOL FAVOURITES

Delicious mouth - watering curries, all available with:

Vegetables **£12.95** Chicken **£13.95**, Lamb **£14.95**, or King prawns **£15.95**

Dhansak

Persian style curry with a sweet and sour taste, made with pineapple and lentils.

Rogan Josh

Classic Kashmiri dish cooked in a rich onion and tomato sauce.

Balti

Cooked with yoghurt and spices.

Allergen: Milk

Jalfrezi

Delicious spicy dish with a thick sauce clinging to chunks of chicken, lamb or pepper.

Tikka Masala

Cooked in a creamy sauce.

Allergen: Milk

Korma

Mild, creamy dish with coconut and very mild spices.

Allergen: Milk

MAINS

Arabian Lamb£14.95

Selected pieces of lamb fillet, slowly cooked in a creamy sauce with fresh mint, coriander and mushrooms.

Allergen: Milk

Chicken Nepal£13.95

A superbly different tasting dish, using lemon grass, coconut, ginger and fresh coriander.

Chicken Ginger Balti£13.95

Chicken cooked in a traditional Balti sauce with fresh ginger.

Allergen: Milk

Chicken Tikka Dopiazza£13.95

A medium curry with chicken tikka and crisp onions.

Allergen: Milk

Chicken Madras£13.95

A deliciously hot and spicy curry.

Saag Gosht£14.95

Lamb cooked with spinach, a richly flavoured dish from the northern part of India.

Special Balti£14.95

Lamb, chicken and chicken tikka cooked in a Balti sauce.

Allergen: Milk

Butter Chicken£13.95

Chicken simmered in a rich Indian sauce of ghee, coconut milk and fresh cream.

Allergen: Milk

Balti Lamb with Apricots£14.95

Tender pieces of lamb with plum apricots, producing a rich, flavourful curry with a hint of sweetness.

Allergen: Milk

Chicken and Keema Balti£14.95

Chicken cooked with minced lamb and selected spices to create a mouth-watering dish.

Allergen: Milk

Chicken Tikka Saag£13.95

Marinated chicken cooked with onions, garlic and spinach.

Allergen: Milk

Garlic Chilli Chicken£13.95

Chicken cooked in a fiery sauce with garlic, green chilli and fresh coriander.

Special Biriyani£14.95

Chicken, lamb and prawns, store stir - fried with the finest basmati rice and aromatic whole spices. Served with vegetables, sauce or raita.

Allergen: Crustacean

TANDOORI DISHES

Served with a choice of side sauce and salad

Tandoori Chicken Tikka£15.95

Succulent pieces of chicken breast marinated overnight to achieve a true harmony of flavours.

Allergen: Milk

Tandoori King Prawns£16.95

Marinated king prawns steeped in yoghurt and spices and cooked in a tandoor.

Allergen: Crustacean, Milk

Tandoori Mixed Grill£16.95

A mouth - watering combination of tandoori chicken, lamb tikka, chicken tikka, seekh kebab and king prawn served on a bed of onions.

Allergen: Crustacean, Milk, Eggs

SEAFOOD

King Prawn Bhuna£15.95

King prawns cooked with Punjabi spices, herbs, mushrooms and tomatoes.

Allergen: Crustacean

Aunty Parveen's Fish Curry£15.95

Tandoori grilled cod in an aromatic sauce.

Allergen: Fish

Tandoori King Prawns Masala£15.95

Tandoori King prawns cooked in a masala sauce.

Allergen: Crustacean, Milk

King Prawns & Spicy Vegetables£15.95

Succulent king prawns marinated in ginger, lemon juice and medium spices, stir fried with fresh seasonable vegetables – incredible!

Allergen: Crustacean

Fish Karahi£15.95

This fish curry is packed with flavour & spice. A delicious dish that is prepared in an onion and tomato base.

Allergen: Fish

VEGETARIAN MAIN COURSE

Saag Muttar Paneer£12.95

Chunks of Indian cottage cheese combined with fresh spinach, peas and medium spices.

Allergen: Milk

Sabzi Ki Milan£12.95

A true harmony of herbs, spices and freshly chopped mixed vegetables.

Channa and Paneer Balti£12.95

Chickpeas and Indian cottage cheese cooked in a medium sauce.

Allergen: Milk

Punjabi Aloo Lahori Bhindi£12.95

Potatoes peeled and roasted to enhance their flavour, coupled with grilled, sliced okra.

Bhangan Aur Tamatar£12.95

Smoked aubergines with tomatoes, peas and red onions, stirred in a thick masala.

Balti Palak Aloo Dhal£12.95

Spinach, potatoes and lentils, cooked as a traditional Balti.

Allergen: Milk

SIDE DISHES

Aloo Gobi£6.95
Diced potatoes and cauliflower.

Bombay Aloo£6.95
Spiced potatoes with cumin, coriander, turmeric and spices.

Saag Aloo£6.95
Spiced potato with spinach.

Tarka Dhal£6.95
Thick soup of tempered lentils, fresh garlic and brown onions.

Gobi Aur Bhindi£6.95
Cauliflower and okra cooked with spices, tomatoes, green peppers and onions.

Honey Chilli Potatoes£6.95
Potatoes with a hint of honey and chilli.

Rhangey Raita£3.50
Thick yoghurt with chopped cucumbers.
Allergen: Milk

Chips£3.50

ASSORTED BREADS

Sada Naan£2.75
Naan cooked in a clay oven and brushed with butter.
Allergen: Gluten (Wheat Flour), Eggs, Milk

Garlic Naan£2.95
Tandoori bread garnished with chopped garlic.
Allergen: Gluten (Wheat Flour), Eggs, Milk

Keema Naan£3.25
Minced lamb stuffed bread prepared in the Clay oven.
Allergen: Gluten (Wheat Flour), Eggs, Milk

Peshwari Naan£3.25
Coconut and sultana stuffed bread prepared in a Clay oven.
Allergen: Gluten (Wheat Flour), Eggs, Milk

Coriander Naan£3.25
Coriander stuffed bread prepared in the Clay oven.
Allergen: Gluten (Wheat Flour), Eggs, Milk

Cheese Naan£3.25
Cheese stuffed bread prepared in the Clay oven.
Allergen: Gluten (Wheat Flour), Eggs, Milk

Chilli Naan£3.25
Chilli stuffed bread prepared in the Clay oven.
Allergen: Gluten (Wheat Flour), Eggs, Milk

Cheese and Garlic Naan£3.25
Cheese and garlic stuffed bread prepared in the Clay oven.
Allergen: Gluten (Wheat Flour), Eggs, Milk

Chilli and Garlic Naan£3.25
Chilli and garlic stuffed bread prepared in the Clay oven.
Allergen: Gluten (Wheat Flour), Eggs, Milk

Cheese, Garlic, Chilli and Coriander Naan£3.25
Cheese, garlic, chilli and coriander stuffed bread prepared in the Clay oven.
Allergen: Gluten (Wheat Flour), Eggs, Milk

Cheese, Garlic and Coriander Naan£3.25
Cheese, garlic and coriander stuffed bread prepared in the Clay oven.
Allergen: Gluten (Wheat Flour), Eggs, Milk

Paratha£3.25
Multi-layered leavened bread brushed with Vegetable ghee between each layer.
Allergen: Gluten (Wheat Flour)

Aloo Paratha£3.75
Aloo stuffed, layered, leavened bread brushed with Vegetable Ghee between each layer.
Allergen: Gluten (Wheat Flour)

Gobi Paratha£3.75
Gobi stuffed, layered, leavened bread brushed with Vegetable Ghee between each layer.
Allergen: Gluten (Wheat Flour)

Tandoori Rohti£2.50
Crispy leavened bread cooked in the base of a tandoor.
Allergen: Gluten (Wheat Flour)

Chapati£2.50
Indian flatbread made with wheat flour and cooked on a tawa.
Allergen: Gluten (Wheat Flour)

ASSORTED RICE DISHES

Boiled Rice£2.75

Pilau Rice£2.95

Egg Fried Rice (**Allergen: Eggs**)£3.25

Garlic Rice£3.25

Lemon and Cashew Nut Rice (**Allergen: Nuts**)£3.25

Mushroom Rice£3.25

Onion Rice£3.25

Coconut Rice£3.25

WINE LIST

HOUSE WINES

SERVED BY GLASS OR BOTTLE

125 ML £4.00 / 175 ML £4.95

SAN ANDRES MERLOT (75CL) (CHILE)£23.95

An elegant, well-structured Merlot with soft fruit flavours of ripe cherry and plum, lifted by subtle notes of chocolate, mocha and gentle spice. A versatile wine that pairs beautifully with grilled lamb, hearty stews or vegetable dishes.

SAN ANDRES SAUVIGNON BLANC (75CL) (CHILE)£23.95

Vibrant and zesty with aromas of lime, lemon and gooseberry. Its lively character and crisp finish make it an excellent match for lightly spiced chicken, fresh herb salads or delicate soups.

PINOT GRIGIO DELLE VENEZIE PREVIATA (75CL) (ITALY)£23.95

Crisp and refreshing, offering bright citrus and crunchy fruit flavours with a lively acidity. A clean, modern style that finishes long and fresh, perfect as an aperitif or alongside light dishes.

PREVIATA BLUSH PINOT GRIGIO (75CL) (ITALY)£23.95

Fruity and inviting, with flavours of apricot, peach and strawberry. Medium-dry in style, it's refreshing and versatile, pairing well with appetisers, fish or white meats.

RED WINES

SERVED BY BOTTLE ONLY

SHIRAZ PREMIUM LONG TAIL (SOUTH AFRICA)£29.95

Deep purple red aromas of violets and blackcurrants. Fuller bodied pleasing juicy black fruits with a ripe finish.

PINOTAGE PREMIUM LONG TAIL (SOUTH AFRICA)£29.95

Dark red instantly revealing fresh aromas of dark plums and dry raisins. Substantial with a touch of sweetness of the finish.

CH. FONGRAVE MERLOT LA TOURELLE (FRANCE)£29.95

Rubis violet red, lovely floral bouquet with notes of raspberries and loganberries, generous and fruity with good structure.

MALBEC FINCA EL ORIGEN (UCO VALLEY - ARGENTINA)£29.95

Deep red, purple colour nose of red plum and Morello cherries combined with floral notes such as violets, hints of vanilla, chocolate and caramel, velvety and silky structure, sweet ripe finish.

RESERVA BIURKO GORRI (SPAIN)£45.00

Cherry red, fine bouquet of blackcurrant and vanilla, plenty of Garmacha flavour.

CHÂTEAUNEUF-DU-PAPE ROUGE, DOMAINE DE L'HARMAS, RHÔNE (FRANCE)£45.00

Blackberry red intense forward, strawberry bouquet, full bodied, softly spicy with a warming, wellbeing finish.

AMARONE DELLA VALPOLICELLA DOCG, CLASSICO, BRUNELLI, VERONA (ITALY)£50.00

This vintage is extraordinary, deep red colour, followed by an impressive bouquet of crushed blackcurrent, fresh dates and sweetness on the palate displaying freshness.

WHITE WINES

SERVED BY BOTTLE ONLY

CHENIN BLANC, PREMIUM LONG TAIL (SOUTH AFRICA)£29.95
A young Chenin with a bright glittery colour, displays aromas of dry apricots. Vivacious with a good finish.

FOLONARI PINOT GRIGIO WHITE SC (ITALY)£29.95
This dry and greenish yellow coloured white showcases a simple nose releasing floral and truity scents. You will be charmed with this light-bodied wine revealing a slender texture and a dry finish.

DONINI COLLEZIONE CHARDONNAY ITALY)£29.95
Aromas and flavours of fresh mushrooms, spice and lifted mineral notes - chardonnay contributes presence, and trebbiano lightens the body and aromas.

SAUVIGNON BLANC RESERVA, SANTA CAROLINA (CHILE)£29.95
This Leyda Estate Sauvignon Blanc is sourced from vineyards situated near the Pacific Ocean and expresses a mineral character accented by noted of flower and fruits, like grapefruit and peach.

POUILLY-FUISSE, DOMAINE PHILIPPE CHARMOND, BOURGOGNE (FRANCE)£45.00
Located near the Solutre and Vergisson rock from different plots. Pale gold flecked with green, aromas of ripe melon and acaçia, opulent taste of peach and citrus, hint of brioche and hazelnuts, with a clean mineral finish.

CHABLIS DOM PASSY LE CLOU (FRANCE)£45.00
Lemon, Citrus and light spice notes emerge from the glass as does a fine, distinct wet stone minerality.

SANCERRE, LES BOIS RAFINS (FRANCE)£45.00
Limpid pale gold, floral bouquet reminiscent of apples, dry and lively with a perfect harmonious fruit and lemon finish

ROSE WINES

SERVED BY BOTTLE ONLY

FOLONARI PINOT GRIGIO ROSE (ITALY)£29.95
A delicate wine with tones of rhubarb and peach. A fruity mouthful finishing with notes of apple and fruity berries.

ZINFANDEL ROSE, PELICAN PLOT, (CALIFORNIA, USA)£29.95
Light raspberry color. Aromas of fresh sweet peaches. Soft with intense red fruits and a delicious floral finish on the palate.

SPARKLING WINES, CHAMPAGNES & CIDERS

SPARKLING WINES

SINGLE SERVE

MIONETTO PRESTIGE: PROSECCO DOC TREVISO EXTRA DRY 200ML.....£7.95

This sparkling Prosecco is distinguished by a rich array of fragrances that include acacia blossoms, honey, and apricot.

SPUMANTE GRAN ROSÉ, EXTRA DRY, PRESTIGE COLLECTION, MIONETTO, (ITALY) 200ML£7.95

An Extra Dry-style sparkling wine made from red-wine grapes, giving this cuvee its luminous "peach blossom" pink hue.

MULTI SERVE

PROSECCO, TREVISO DOC, "COLLI ASOLANI", BEDIN, (ITALY) 75CL£32.95

This Veronese Prosecco exhibits the most exciting silver green colour with enticing aromas of biroche and white raspberries. Exquisite, fine mousse with a long elegant finish.

PROSECCO SPUMANTE ROSATO, LUCIE DOC TREVISO (ITALY) 75CL£32.95

Light brilliant pink colour releasing a bouquet of raspberry and black cherries. Little pink bubbles, dry with a pleasant finish.

CHAMPAGNE

SERVED BY BOTTLE ONLY

VEUVE CLICQUOT PONSARDIN, YELLOW LABEL (FRANCE) 75CL£70.00

One of the trendiest of Champagne houses. A brilliant colour with yellow tints. Fine mousse with a lychee fruit and floral nose.

BOLLINGER SPECIAL CUVEE (FRANCE) 75CL£70.00

High percentage of Pinot Noir grapes gives this Champagne a superbly full-bodied taste dry with apricots on the nose and toasty oak flavours.

CIDERS

SERVED BY BOTTLE ONLY

Magners (568ML)£4.50

Made with 17 different apples, pressed, and left for a couple of years to get extra tasty, it's crisp, refreshing, and the best way to celebrate, well, pretty much anything.

Kopparberg Mixed Fruit (500ML)£4.50

Bursting with blackcurrants and raspberries, Kopparberg Mixed Fruit spoils you. Rich and indulgent with an effervescent energy, it's best served cold over mountains of ice.

Kopparberg Strawberry & Lime (500ML)£4.50

Combining the taste of fresh strawberries and a hint of lime. Kopparberg Strawberry & lime gives you the ultimate fruit refreshment.

ALCOHOLIC, NON ALCOHOLIC & GLUTEN FREE BEERS

BEERS

SERVED BY BOTTLE ONLY

Cobra (330ml/660ml)£4.00/£5.95

Cobra Premium is a beer designed for food. It is made from a complex recipe of seven ingredients and then expertly brewed in a way that gives it fewer bubbles to give it a smooth sophisticated taste.

Kingfisher (330ml/660ml)£4.00/£5.95

Kingfisher is India's No. 1, the first choice of the nation from Delhi to Doddanapudi, and the leading Indian beer the world over. Brewed to an authentic and most venerable recipe, it is the perfect partnership for the heat and spice of even the richest of curries.

Bangla (660ml)£5.95

It has a deep gold colour, reminiscent of the golden hue of the sun setting over the Bay of Bengal.

Thornbridge Jaipur (330ml)£4.50

Jaipur lovers often say "this is the beer, that got me into beer". It's usually recognised as the first UK craft IPA, and was brewed with a huge amount of US hops, these provide a fantastic experience of grapefruit, lemon and tropical fruit with an enticing bitterness.

Bradfield Farmers Blonde (500ml)£4.95

This award winning, very pale brilliant blonde beer has citrus and summer fruit aromas making it an extremely refreshing ale.

NON ALCOHOLIC BEER

SERVED BY BOTTLE ONLY

Kingfisher Zero (330ML)£4.00

Kingfisher is a clean, crisp and refreshing lager that uses the finest Saaz hops to give the beer its light bitterness and earthy herbal notes.

GLUTEN FREE BEER

SERVED BY BOTTLE ONLY

Peroni Nastro Azzurro (330ML)£4.00

Peroni Nastro Azzurro gluten free is a crisp and refreshing beer crated with passion and flair to offer a delicate balance of bitterness and subtle citrus aromatic notes without the gluten.

SOFT DRINKS, JUICES & WATER

SOFT DRINKS

SERVED BY BOTTLE ONLY

Coke (330ml)	£3.50
Diet Coke (330ml)	£3.50
Schweppes Lemonade (200ml)	£3.50
Orange Juice (200ml)	£3.50
Appletiser (275ml)	£3.50
J20 (various flavours) (275ml)	£3.50
- Orange & Passion Fruit	
- Apple & Mango	
- Apple & Raspberry	
Ginger Ale (200ml)	£3.50

BOTTLED WATER

SERVED BY BOTTLE ONLY

Sparkling Water (330ml)	£2.50
Sparkling Water (750ml)	£4.50
Still Water (330ml)	£2.50
Still Water (750ml)	£4.50
Schweppes Tonic (200ML)	£2.50
Schweppes Slimline Tonic (200ML)	£2.50
Schweppes Soda (200ML)	£2.50
Elderflower Fever Tree Tonic (200ML)	£2.50
Indian Fever Tree Tonic (200ML)	£2.50
Refreshingly Light Fever Tree Tonic (200ML)	£2.50
Mediterranean Fever Tree Tonic (200ML)	£2.50

SPIRITS

MIXERS COST EXTRA £1.50 OR £2.50 FOR FEVERTREE

SINGLE MALT WHISKEY

Glenlivet	£7.95
Oban	£7.95
Cragganmore	£7.95
Glenmorangie	£7.95
Balvenie	£7.95

SCOTTISH WHISKEY

Drambuie	£7.95
Dalwhinnie	£7.95

BLENDED WHISKEY

Famous Grouse	£5.00
Johnnie Walker Black Label	£5.00
Bells	£5.00
J& B (Justerini & Brooks)	£5.00

BOURBON WHISKEY

Jack Daniels	£5.00
Maker's Mark	£5.00

IRISH WHISKEY

Jameson	£5.00
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SCHANAPPS

Archers	£4.50
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LIQUOR

Tequila	£4.50
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COGNAC BRANDY

Courvoisier VS	£7.95
Remy Martin VSOP	£7.95

RUM

Bacardi	£4.50
Captain Morgan's Dark	£4.50
Captain Morgan's Spiced	£4.50
Malibu	£4.50

LIQUEUR

Disaronno	£4.50
Southern Comfort	£4.50
Grand Marnier	£4.50
Sambuca	£4.50
Tia Maria	£4.50
Chambord	£4.50
Campari	£4.50
Pimm's	£4.50

VERMOUTH

Martini ROSSO	£5.00
Martini Extra Dry	£5.00
Cinzano	£5.00

IRISH CREAM LIQUEUR

Baileys	£4.95
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TRIPLE SEC LIQUEUR

Cointreau	£5.95
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Desserts & After Dinner Drinks

DESSERTS

GAJAR KA HALWA£4.95

Classic carrot halwa, slow-cooked with milk, sugar, and ghee.

Allergen: May contain traces of nuts, sesame & soya.

JALEBI.....£4.95

Crisp golden spirals soaked in sweet syrup.

Allergen: May contain traces of nuts, sesame & soya.

GULAB JAMUN.....£4.95

Soft dough balls in rose-flavoured syrup.

Allergen: May contain traces of nuts, sesame & soya.

-HOT DRINKS-

ENGLISH TEA£2.95

Tea bag steeped in hot water, served with milk and sugar on the side.

HOUSE COFFEE.....£2.95

Hot water blended with coffee powder, served with milk and sugar on the side.

-COLD DRINKS-

MANGO LASSI.....£5.95

A sweet and creamy yogurt drink blended with canned mangoes – refreshing and full of flavour.

SALTED LASSI£5.95

A traditional savoury yogurt drink, lightly salted and spiced for a cool, tangy finish.

- COFFEE LIQUEURS -

WHISKEY.....£4.95

A traditional savoury yogurt drink, lightly salted and spiced for a cool, tangy finish.

BAILEYS.....£4.95

A traditional savoury yogurt drink, lightly salted and spiced for a cool, tangy finish.

TIA MARIA£4.95

A traditional savoury yogurt drink, lightly salted and spiced for a cool, tangy finish.