FRIDAY NIGHT AUTHENTIC INDIAN CURRY NIGHT

£20 for 2 courses
(can make spicer on request)

STARTERS

Meat Samosa
Mince meat cooked and rolled in pastry and deep fried

Chicken Pakora
Chicken pieces and onion mixed in chickpea flour with spices and deep fried

Shish Taouk
Middle Eastern grilled chicken Kebab

Chili Fish
Marinated fish deep fried and tossed in spicy Chinese-inspired sauce

MAINS

Lamb Mughlai
Royal Mughal style lamb curry, made with onion and cashew and herb-based gravy - Medium spice

Chicken Tikka Masala
Marinated and grilled chicken breast cooked in an onion-tomato based rich creamy gravy - Medium spice

Prawn Curry
Prawns cooked in a medium-thick yellow gravy made with coconut, ginger, garlic, spices, and tamarind

Indian Chicken Curry
Chicken breast cooked in an authentic Indian curry sauce - Medium spice

Coconut Beef Curry
Spiced and cooked tender beef cubes tossed with fresh chunky coconut and crushed pepper

Chicken Tikka Spice Bag
Chicken Tikka, chips, and peppers served in a bag with butter chicken curry gravy

DISCRETIONARY 10% SERVICE CHARGE FOR TABLES OVER 5 PEOPLE

Please let the waiter know if you have any dieteries and allergies
To maintain the highest standards of food safety, we have stringent measures in place to reduce the risk of cross-contamination, but we cannot provide a guarantee of zero cross-contamination on our menu items