

## STARTERS

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| <b>1. TANDOORI LAMB CHOPS</b>  | <b>£6.50</b> |
| Lamb chops marinated in yoghurt and special spices. grilled in Tandoori Oven           |              |
| <b>2. MURGH NAZAKAT</b>  | <b>£6.50</b> |
| Succulent chicken skewered delicately flavoured with garlic and nutmeg                 |              |
| <b>3. JHINGA-E-GARLIC</b>  | <b>£8.50</b> |
| King prawns grilled in tandoori oven with a hint of garlic and mint                    |              |
| <b>4. CHATA BASHI</b>  | <b>£5.95</b> |
| Spiced mushroom cooked with garlic and served on a bed of lettuce                      |              |
| <b>5. KEBAB BASHI</b>  | <b>£5.95</b> |
| Pancake stuffed with delicious spicy lamb  |              |
| <b>6. KEBAB MAZARI</b>   | <b>£5.95</b> |
| Pancake stuffed with delicious spicy chicken   |              |
| <b>7. PANEER TIKKA</b>   | <b>£5.95</b> |
| Cubed pieces of indian cheese marinated in herbs and spices grilled in Tandoori        |              |
| <b>8. KING PRAWN SUKA</b>  | <b>£8.50</b> |
| King prawn prepared to our chef's secret recipe based on tamarind sauce                |              |
| <b>9. CHICKEN SUKA</b>   | <b>£5.95</b> |
| Chicken prepared to our chef's special recipe based on tamarind sauce                  |              |
| <b>10. CHAT MASALA</b>   | <b>£6.50</b> |
| Tangy masala sauce cooked with chicken or potato or chana                              |              |
| <b>11. PAKORA</b>  | <b>£5.50</b> |
| Mixed vegetables with a mixture of herbs and spices served with a special dip          |              |
| <b>12. SHEEKH KEBAB</b>  | <b>£5.95</b> |
| Minced Lamb, ginger with mixed herbs and spices cooked on skewers in the Tandoori oven |              |
| <b>13. LAMB TIKKA</b>  | <b>£6.50</b> |
| Cubed lamb, ginger with mixed herbs and spices cooked on skewers in the Tandoori oven  |              |
| <b>14. CHICKEN TIKKA</b>   | <b>£5.95</b> |
| Cubed Chicken, ginger with mixed herbs & spices cooked on skewers in the Tandoori oven |              |
| <b>15. SAMOSA</b>  | <b>£5.50</b> |
| Meat, chicken or vegetable filled Triangle pastry                                      |              |
| <b>16. KING PRAWN PUREE</b>  | <b>£8.50</b> |
| Highly spiced hot, sweet and sour sauce, served on a puree                             |              |
| <b>17. ONION BHAJEE</b>  | <b>£5.50</b> |
| Fried onion balls  |              |
| <b>20. DUCK TIKKA</b>  | <b>£6.50</b> |
| Marinated duck grilled in the tandoori   |              |
| <b>*NEW* HATCH PLATTER</b>   | <b>£7.95</b> |
| Combination of FIVE different starters from Chef's choice                              |              |
| <b>*NEW* ROYAL PLATTER</b>   | <b>£8.95</b> |
| Combination of SIX different starters from Chef's choice                               |              |

## TANDOORI SPECIALITIES

<b>21. TANDOORI MIXED GRILL</b>	£14.95
Mixture of tandoori chicken, chicken tikka, sheek kebab, nazakat and lamb tikka	
<b>22. TANDOORI CHICKEN</b>	£11.95
Chicken on the bone, marinated to a traditional recipe	
<b>23. CHICKEN TIKKA</b>	£11.95
Diced breast of chicken marinated in herbs and spiced, grilled in the tandoori	
<b>24. LAMB TIKKA</b>	£12.95
Diced lamb, marinated in herbs and spices, grilled in the tandoori	
<b>25. MURGH NAZAKAT</b>	£12.95
Succulen chicken skewered, delicately flavoured with garlic and nutmeg	
<b>26. TANDOORI LAMB CHOPS</b>	£12.95
Lamb chops marinated in herbs and spices, grilled in the tandoor	
<b>27. CHICKEN / LAMB SHASHLIK</b>	Chicken £11.95    Lamb £12.95
Diced chicken or lamb marinated in herbs and spices together with peppers, onion and tomatoes, roasted in the tandoor	
<b>28. PADMA FISH TANDOORI</b>	£12.95
<b>29. PANEER SHASHLIK</b>	£11.95
Diced indian cheese delicately spiced together with an assortment of vegetables roasted in the tandoor	
<b>30. SABZI SHASHLIK HYDERABADI</b>	£11.95
Spiced vegetables roasted in clay oven served on a sizzling plate, glazed with cheese	
<b>31. TANDOORI KING PRAWNS</b>	£14.95
King prawns marinated in herbs and spiced, roasted in the tandoori	
<b>32. TANDOORI KING PRAWN SHASHLIK</b>	£14.95
<b>33. TANDOORI RAJ HASH</b>	£12.95
Diced breast of duck marinated in herbs and spices, grilled in the tandoori oven	
<b>TANDOORI MEGHNA FISH</b>	£12.95
Spiced succulent freshwater Bengali Fish char grilled in the tandoor and served on a sizzler	

## THE HOUSE SPECIALITIES

<b>34. CHICKEN/LAMB/VEGETABLE/PANEER TIKKA MASALA</b>	£10.95
<b>35. GREEN CHICKEN CURRY</b>	£10.95
Stripes of chicken breast cooked with aromatic ground spices	
<b>36. CHICKEN KHORAI</b>	£10.95
Diced chicken in curry sauce, delicately flavoured with oriental herbs and spices, served in a medium sauce	
<b>37. KARAHI KEBAB KYBHERI</b>	£10.95
Chicken cooked in tomato, green peppers and our chef's special recipe, originally from the Khyber Pass	
<b>38. KHORI GOSHT</b>	£11.95
Tender lamb cooked in curry sauce, delicately flavoured with onions, peppers, herbs & spices	
<b>39. CHICKEN / LAMB / VEGETABLE / PANEER PASANDA</b>	£10.95
Mild tender chicken /lamb cooked in special sauce with almonds, cream and a hint of red wine	
<b>40. S.B. LAMB</b>	£14.95
This is a very exotic Indian dish made with "lamb on the bone", marinated for 48 hours in spices and roasted in the oven. Medium spiced curry in thick sauce	
<b>41. CHILLI CHICKEN MASALA</b>	£10.95
Chicken cooked with garlic and chilli in masala sauce	
<b>CHICKEN / LAMB / VEGETABLE BALTI</b>	£10.95
<b>KING PRAWN BALTI</b>	£13.95
Medium Spiced, cooked with traditional balti sauce	

<b>42. CHICKEN / LAMB DHANSAK</b>	Hot, sweet and sour curry, cooked with lentils	<b>£10.95</b>
<b>43. CHICKEN / LAMB DOPIAZA</b>	Medium, spiced with onions	<b>£10.95</b>
<b>44. CHICKEN / LAMB BHUNA</b>	Medium, spiced curry in a thick sauce	<b>£10.95</b>
<b>45. CHICKEN / LAMB SPINACH</b>	Cooked with spinach and herbs	<b>£10.95</b>
<b>46. CHICKEN / LAMB PATHIA</b>	Highly spiced curry, sweet & sour and hot	<b>£10.95</b>
<b>47. CHICKEN / LAMB / VEGETABLE MADRAS</b>	Hot Curry	<b>£10.95</b>
<b>48. CHICKEN / LAMB VINDALOO</b>	Very hot and spicy curry	<b>£10.95</b>
<b>49. CHICKEN / LAMB / VEGETABLE / PANNER KORMA</b>	Mild creamy curry	<b>£10.95</b>
<b>50. CHICKEN / LAMB ROGON</b>	Medium, spiced curry with lots of tomatoes	<b>£10.95</b>
<b>51. CHICKEN / LAMB JALFREZI</b>	Jhal means very hot in Bengali This curry uses green chillies as its base, together with garlic, ginger & onions	<b>£10.95</b>
<b>52. CHICKEN / LAMB LONKA</b>	Lonka means very special chilli in Bengali This curry uses green chillies as its base, together with garlic, ginger & onions	<b>£10.95</b>
<b>53. CHICKEN / LAMB BIRYANI</b>	Cooked with basmati rice, served with vegetable curry	<b>£12.95</b>
<b>54. CHICKEN / LAMB TIKKA BIRYANI</b>		<b>£13.95</b>
	Grilled chicken or lamb with basmati rice, served with vegetable curry	
<b>VEGETABLE BIRYANI</b>	Cooked with basmati rice, served with vegetable curry	<b>£12.95</b>
<b>55. MURGH MUSSLAM</b>		<b>£10.95</b>
	Spring chicken cooked with medium spices, fresh coriander and minced lamb	
<b>56. CHICKEN JALALI</b>	Highly flavoured chicken cooked in a special sauce	<b>£10.95</b>
<b>57. SUBZI JALFREZI</b>		<b>£10.95</b>
	Mixed vegetables cooked together with shredded ginger, garlic and red and green chillies	
<b>58. DUCK / CHICKEN-E-TAMARIND</b>		<b>£12.95</b>
	Succulent roasted duck or chicken cooked in tamarind sauce with cashew nuts	
<b>59. DUCK TIKKA MASALA / KHORAI / JALFREZI</b>		<b>£12.95</b>
<b>60. CHICKEN / LAMB FOTKA</b>		<b>£9.95</b>
	Cooked with very special Bangladeshi fragrant chilli and herbs	<b>£10.95</b>
<b>*NEW* CHICKEN / LAMB BONANI</b>		
	Garlic based spicy spring chicken or lamb cooked with eggs and chef's special recipe	<b>£10.95</b>
<b>DELIGHT CHICKEN / LAMB / VEGTABLE / PANEER</b>		
<b>DELIGHT DUCK</b>		<b>£12.95</b>
<b>DELIGHT KING PRAWN</b>		<b>£13.95</b>
	Mild tender Chicken, Lamb, Paner, Vegetable Duck or King Prawn cooked in a special butter sauce with almonds, yoghurt and coconut	
<b>AROMA CHICKEN / LAMB</b>		<b>£10.95</b>
<b>AROMA DUCK</b>		<b>£12.95</b>
<b>AROMA KING PRAWN</b>		<b>£13.95</b>
	Mild tender Chicken, Lamb, Duck or King Prawn cooked in a tangy sauce flavoured with very special Bangladeshi fragrant chilli and fresh green chillies	
<b>AKASHI CHICKEN / LAMB</b>		<b>£10.95</b>
<b>AKASHI DUCK</b>		<b>£12.95</b>
<b>AKASHI KING PRAWN</b>		<b>£13.95</b>
	Medium Spicy cooked in chef's special secret sauce	
<b>NAWABI MIXED SPECIAL</b>		<b>£13.95</b>
	Medium Spicy mixed Chicken, Lamb and Duck cooked with tomatoes, onions and aromatic spices	
<b>BUTTER CHICKEN / VEGETABLE / PANEER</b>		<b>£10.95</b>
	Cooked with extra butter in a fairly mild, creamy sauce.	
<b>DUCK</b>		<b>£12.95</b>

## SEAFOOD SPECIALITIES

<b>61. KING PRAWN JALFREZI</b>	£12.95
King prawns cooked in hot spices with onions, pepper, shallots, herbs and green chilli	
<b>62. CHING JHOL</b>	£12.95
King prawns cooked in medium sauce delicately flavoured with oriental herbs and spices	
<b>63. KING PRAWNS MOGHLAI</b>	£13.95
"off shelled" grilled king prawns cooked in mild cashew nut sauce	
<b>64. PADMA FISH CURRY</b>	£12.95
<b>65. TIGER PRAWNS ACHARI</b>	£13.95
Tiger prawns in a mild sauce cooked with cashew nuts	
<b>66. CHINGRI SAG PANEER</b>	£12.95
King prawns with spinach and Bengali cheese with a hint of garlic	
<b>67. TANDOORI KING PRAWN BIRYANI</b>	£13.95
King prawn cooked with basmati rice and served with curried vegetables	
<b>68. KING PRAWN DANSAK</b>	£12.95
<b>69. KING PRAWN PATIA</b>	£12.95
<b>70. KING PRAWN MADRAS</b>	£12.95
<b>71. KING PRAWN VINDALOO</b>	£12.95
<b>72. TANDOORI SALMON FISH</b>	£12.95
Marinated salmon, grilled in the tandoori	
<b>MEGHNA FISH CURRY</b>	£12.95
Freshwater Bengali fish cooked with onions, fresh garlic, cumin and medium spices - the most traditional fish of Bengal	

## VEGETABLE SIDE DISHES

All vegetable dishes are available as a main course for £10.95

<b>73. SAG ALOO</b> Potatoes cooked with spinach	£5.50
<b>74. SABZI BAHAR</b> Mixed vegetables cooked dry with herbs and spices	£5.50
<b>75. MIXED VEGETABLE CURRY</b>	£5.50
Selection of vegetables cooked in medium curry sauce	
<b>76. MUSHROOM BHAJEE</b> Mushrooms sauteed in mixed spices	£5.50
<b>77. BHINDI BHAJEE</b> Okra (lady fingers) sauteed in mixed spices	£5.50
<b>78. CAULIFLOWER BHAJEE</b>	£5.50
Cauliflower cooked dry with mixed spices	
<b>79. SAG BHAJEE</b> Spinach cooked with garlic	£5.50
<b>80. BOMBAY ALOO</b> Potatoes cooked in a traditional way	£5.50
<b>81. ALOO PEAS</b> Potatoes cooked with peas	£5.50
<b>82. SAG PANEER</b> Spinach cooked with cottage cheese	£5.50
<b>83. SAG MUSHROOM</b> Mushrooms cooked with spinach	£5.50
<b>84. CHANA MASALA</b> Chick peas cooked with masala sauce	£5.50
<b>85. DAL SAMBAR</b> Lentils cooked with vegetables	£5.50
<b>86. SAG DAL</b> Spinach cooked with lentils	£5.50
<b>87. ALOO GOBI</b> Potatoes cooked with cauliflower	£5.50
<b>88. TARKA DAL</b> Lentils highly spiced with garlic	£5.50
<b>89. PANEER MUTTER</b> Peas with cheese	£5.50
<b>90. NAZA ALOO</b> Mild potato with coconut and almond	£5.50
<b>91. BRINJAL BHAJEE</b> Brinjal sauteed in mixed spices.	£5.50

## RICE AND BREAD

92. BOILED RICE	£3.25
93. PILAU RICE	£3.25
94. MUSHROOM RICE	£4.50
95. SPECIAL FRIED RICE	£4.50
96. KEEMA RICE	£4.95
97. VEGETABLE RICE	£4.95
98. CHAPATIS Thin unleavened bread	£2.95
99. TANDOORI ROTI Unleavened bread cooked in the Tandoori	£3.25
100. PARATHA Unleavened bread fried	£3.50
101. RAITHA Traditional natural yoghurt with onion, tomatoes & cucumber	£2.95
102. PLAIN NAN	£3.25
103. PESHWARI NAN Stuffed with nuts (sweet)	£3.25
104. KEEMA NAN Stuffed with minced lamb	£3.25
105. GARLIC NAN	£3.25
106. CHILLI NAN	£3.25
107. CHEESE NAN	£3.25
108. CHEESE & CHILLI NAN	£4.50
109. CHEESE & GARLIC NAN	£4.50
110. CHILLI, CHEESE, GARLIC, KEEMA NAN	£5.95
111. PAPADOM	£0.80
112. MASALA PAPADOM	£0.80
DIPS (per person)	£0.80
SNACK AND OTHER	
113. CHICKEN AND CHIPS MEAL (any snack meal)	£9.95
CHIPS	£3.95

## ALLERGENS AND INTOLERANCES

**PLEASE BE ADVISED THAT FOOD PREPARED HERE  
MAY CONTAIN THESE INGREDIENTS:  
MILK, EGGS, WHEAT, SOYBEAN, NUTS,  
FISH AND SHELLFISH**

**Please speak to a member of staff for more information**

## RED WINE

	125ml	175ml	250ml	Bottle (75cl)
<b>11. LAS MONTANAS MERLOT (Chilli)</b>	£3.95	£4.95	£6.50	£17.95
Soft and fruity with plenty of succulent berry and damson flavours, a pleasing hint of cinamon spice.				
<b>12. AUCTION HOUSE SHIRAZ (Australia)</b>				£17.95
The nose is reminiscent of blackberry and liquorice with a cracked pepper spice overtone. The palate is rich and rounded with soft tannins providing a lingering fruit driven finish.				
<b>13. CARRIZAL RIOJA CRIANZA (Spain)</b>	£4.50	£5.50	£6.95	£19.95
New wave contemporary Rioja bursting with juicy peppery red berry fruits, well judged oak maturation is finely balanced addint smooth savoury cinamon spiciness				
<b>14. CHATEAUNEUF DU PAPE LE PRINCE DU LOGIS(France)</b>				£27.95
Bright, solid, powerful fruit, overlaid with warm spices and notes of leather				
<b>15. VILLA MARIA PINOT NOIR (New Zealand)</b>				£21.95
Youthful, vibrant array of ripe cherry and plum, complemented by fine savoury and spice and subtle oak.				
<b>16.PARA DOS MALBEC (Argentina)</b>	£3.95	£4.95	£6.50	£19.95
Fruity black cherries and blackberries are combined with sweet vanilla spice and nutty aromas, round and ripe tannins.				
<b>17. PACIFIC HEIGHTS CABERNET SAUVIGNON (California)</b>				£19.95
Ripe berry fruit nose with some herbal tones, sweet fruit notes and juicy tannins				
<b>18. CAPE 312 PINOTAGE (South Africa)</b>				£19.95
Sweet blackberry and smokiness aromas, this is completed by a round finish and soft tannins.				

## ROSE WINE

<b>19. PACIFIC HEIGHTS ZINFANDEL BLUSH (California)</b>	£3.95	£4.95	£6.50	£17.95
Bright aromas of strawberry and watermelon on the palate. Refreshing mouth feel and lighter crispness				
<b>20. SENTINA PINOT ROSE (Italy)</b>	£3.95	£4.95	£6.50	£17.95
Fresh and slightly fruity fragrance. Dry, light sourish flavour				

### CAUTION - Wine contains the following additives:

Liquid Transfer Protein, Egg Whites, Chitosan, Gelatin, Isinglass, Casein, Sulfites, Gluten

## GIN MENU

<b>Hendricks Gin</b>	£3.95	<b>Opihr (Spices of the orient)</b>	£3.50
<b>Bombay sapphire (London Dry Gin)</b>	£395	<b>Sipsmith (London Dry Gin)</b>	£3.50
<b>Tanqueray No Ten</b>	£3.95	<b>Gordon's (London Dry Gin)</b>	£3.50
<b>Whitley Neill Parma Violet Gin</b>	£3.50	<b>Gordon's Pink Gin</b>	£3.50
<b>Whitley Neill Rhubarb &amp; Ginger</b>	£3.50		

**Mixers: Tonic water: Fever-Trees 200ml (Tonic & Slimline Tonic)**  
**Elderflower Aromatic £2.00**

**All pices are for Single 25ml Doubles £1.00 cheaper**

## WINE LIST

### HOUSE WINE

	125ml	175ml	250ml	Bottle (75cl)
<b>75cl MAITRE D DRY WHITE (France)</b>	<b>£3.95</b>	<b>£4.95</b>	<b>£6.50</b>	<b>£17.95</b>
Vibrant and fruity, has a delicate bouquet of citrus fruits and mango				
<b>MAITRE D RED (France)</b>	<b>£3.95</b>	<b>£4.95</b>	<b>£6.50</b>	<b>£17.95</b>
Round and fruity with mellow tannins, aromas of blackcurrant and cherries				

### CHAMPAGNE

<b>1. PIPER HEIDSIECK BRUT (France)</b>	<b>£42.95</b>
Young lively fruit flavours, a fresh vivid aroma and assertive crispness characterise this vivacious champagne	
<b>2. PIERRE DARCYS BRUT (France)</b>	<b>£28.95</b>
Very elegant. Pale gold in colour with fresh and delicate aromas of lemon and apple. A perfect balance and crispness of flavour make it ideal as an aperitif or as an accompaniment shellfish or smoked salmon.	

### SPARKLING WINE

<b>3. PORTACELLI CAVA (Spain)</b>	<b>£19.95</b>
A singular sparkling wine born in the fertile area of Cava. Good mouth tasting, with a light touch of sweetness	
<b>4. PORTACELLI CAVA ROSE (Spain)</b>	<b>£19.95</b>
Fruity with touches of cherries and blackberries, light presence of carbonic fizz make it refreshing and an ideal complement for digestion processes.	
<b>PROSECCO</b>	<b>£6.95</b> <b>£19.95</b>
Description: A dry delicious sparkler with zesty lemon, pear and apple fruit flavours, a hint of sweetness is balanced by a refreshing, crisp acidity.	

### WHITE WINE

<b>5. SENTINA PINOT GRIGIO (Italy)</b>	<b>£3.95</b>	<b>£4.95</b>	<b>£6.50</b>	<b>£17.95</b>
Sharp decidely fruity, intense, delicate and persistent				
<b>6. AUCTION HOUSE CHARDONNAY (Australia)</b>	<b>£3.95</b>	<b>£4.95</b>	<b>£6.50</b>	<b>£17.95</b>
Medium bodied wine showing lemon and lime flavours along with tropical fruits. Has creamy mouth feel with fresh acidity, good length and persistence				
<b>7. LAS PASTOS SAUVIGNON BLANC (Chile)</b>	<b>£3.95</b>	<b>£4.95</b>	<b>£6.50</b>	<b>£17.95</b>
Fruity and refreshing with floral, citrus and green apple flavours, balanced by a hint of ripe tropical fruit				
<b>8. LES COLINETTES SANCERRE (France)</b>				<b>£26.95</b>
Stylish, crisp aromas of gooseberries and powerful fruit flavours, clean finish from one of the finest producers.				
<b>9. PAUL DELOUX CHABLIS (France)</b>				<b>£26.95</b>
Steely dry and crisp with long lasting flavours				
<b>AOTEAROA SAVIGNON BLANC (New Zealand)</b>	<b>£4.50</b>	<b>£5.50</b>	<b>£6.95</b>	<b>£19.95</b>