FIRST COURSE

Onion Bhaji £6.25
Vegetable Samosa £6.25
Sheek Kebab £6.50

Chicken Tikka £6.50
Tandoori Chicken £6.95
Puree-(Prawn or Chicken) £6.95

(vegetarian)

Paneer & Hallumi £6.50
Tandoori spiced paneer, hallumi stack, fruit salsa, plum chutney, balsamic glaze

Hara Bara Kebab £6.50
Potato and seasonal veg patty stuffed with brie, fruit salsa, tamarind coulis

(non-veg)

Lamb Chop £7.50
Tender lamb chop spiced with fresh mint, ginger grilled in clay oven.

Beef with Pancake £6.50
Stir fried beef in a tradition Indian spice, curry leaves hint of crushed chilli. Served with soft Indian pancake.

Mixed Kabab £6.95
Onion bhaji, chicken tikka & sheek kebab.

Malai Chicken £6.95
Boneless chicken pieces marinated in a yoghurt and aromatic spices.

Duck Pie £7.50
Spiced confit duck breast, plum achar, chilli oil

Chicken 65 £6.95
Free range chicken morsels tossed in south indian spices, cilantro and scallions, served on a tart

Hariyali Tikka £6.95
Pieces of chicken cubes marinated in blend of fresh mint, baby spinach, yoghurt and green herbs.

(seafood)

Tandoori Salmon £7.50
Fillet of salmon, mustard, lemon juice, grilled in a tandoor.

Honey Ginger Tiger Prawn £8.50
Tandoor grilled king prawn sizzled with honey and ginger.

Machlee Amritsheri £7.25
Cod fish seasoned with chilli, turmeric, caraway seeds coated with flour.

Scallops £8.50
Pan seared scallops, raw mango sauce. Micro salad

Veg Platter for 2 £12.95
Combination of vegetable samosa, onion bhaji and mix seasonal vegetable.

Tandoori Platter for 2 £13.95
Combination of lamb chop, hariyali tikka and malai tikka.

TANDOORI GRILL

Served with salad and a medium curry sauce

Tandoori Chicken £16.50
Chicken breast Marinated with yogurt, garlic, ginger and fresh squeezed lemon juice.

Tandoori Salmon £18.95
Fillet of salmon, mustard, lemon juice, grilled in a tandoor.

Tandoori King Prawn £18.95
King prawn marinated with yogurt, garlic and ginger.

Shashlick £16.95
(Chicken Tikka or lamb chop)
Grilled with chunk of red onion, fresh pepper and tomato.

Chicken Tikka £16.50
Marinated with yogurt, garlic, ginger and freshly squeezed lemon juice.

Tandoori Mix Grill £18.95
Tandoori chicken, seek kebab, lamb chop and chicken tikka.

ALLERGIES
Please let us know if you have any allergies or dietary requirements BEFORE you order
(D) Dairy (G) Gluten (N) Nuts (V) Suitable for Vegetarian

CLUB SIGNATURE

Anar (Chicken or lamb) £16.95
Simmered with turmeric, green chilli, cashew nut and garnish with pomegranate. (medium)

Butter Chicken Tikka £16.95
mild buttery chicken, infused with plum tomato and cashew nut in a smooth rich creamy sauce. (Mild)

Lal Mans £17.50
Famous Rajasthani lamb dish, slow cooked with whole spices, onion, yoghurt and chef special garam masala. (medium)

Chicken Jul £16.95
Panch phoron tempering curry, garnished with yoghurt. (Medium hot)

Goat Mezban £18.95
A unique family recipe. Boneless kid goat, spiced with garam masala, marinated in mustard oil, chilli, shallots and coriander

Beef Salon £17.50
Authentic Bangladeshi lime, a finest compliment for the beef (chunk) with chef secret spice. (Medium)

Chicken Chettinad £16.95
Chicken mussels cooked with hand ground chettinad spice

CLASSIC CLUB DISHES

Tikka Masala Coconut powder in a rich creamy sauce (mild)

Korma Coconut powder, sweet and creamy sauce (mild)

Rogon Josh Rich in tomato, herbs, onions and roasted garlic (medium)

Dupiaza Roasted chunks of pepper, onions with ginger and garlic (medium)

Balti Peppers, fresh tomato, garlic and ginger (medium)

Bhuna Semi-dry sauce, fresh tomato, onions, garlic and ginger

Saag Fresh spinach, tomato, onion and garlic (medium)

Dansak Sweet and sour, yellow lentils, pineapple and cream (medium)

Garlic Chilli Fine chop garlic and fresh green chilli, finished with onion and tomato (Hot)

Jalfrezi Mustard seeds, pepper, onion, green chillies, garlic and ginger (Hot)

Madras A hot & spicy Madras curry form South India (Medium hot)

Vindaloo A fiery hot and spicy dish, enjoyed by the Goan (Very Hot!)

Tawa Fairly dry sauce with ginger and chopped fresh mint. (Medium hot)

Passanda Pathia Rogan Josh
Passanda sauce with a pan fried onion, tomatoes, capsicum and garlic. (medium)

Punjabi Kharahi (Medium hot)
Kashmiri red chilli, pepper and garnish with julienne ginger.

Chicken	£16.00	King Prawn	£18.95
Chicken Tikka	£16.50	Prawn	£15.95
Lamb	£16.95	Vegetables	£13.95

(Vegan option is available)

BIRYANI

A stir fried Basmati rice, fresh mint leaves, coriander and caramalized onions. Served with a curry sauce

Chicken	£15.95	King Prawn	£18.95
Lamb	£16.95	Vegetables	£14.95

SIGNATURE DISHES

Indian Style Sheperds Pie £19.95
Cheddar coriander crumble, rogan josh jus

Spiced Pan Seared Seabass 20.95
Lemon rice, moile sauce

Tandoori Cooked Chicken Breast £19.95
Mushroom and truffle oil infused kedgree, makhni sauce

Spiced Paneer Stack £19.95
Cous cous, peanut butter sauce

SEAFOOD

Bengal Fish Bhuna £16.95
(Salmon or Cod) Bhuna style, tomato, onion and curry leaves.
(King Prawn +£2)

Goan Fish Curry £16.95
(Salmon or Cod) A traditional Goan dish prepared with coconut spicy sauce with light turmeric, curry leaf, and mustard seed. (medium hot)
(King Prawn +£2)

Macher Jhal £16.95
Talapia loin, baby aubergine and new potatoes in a panch phoron tempered curry sauce.

Raw Mango Curry £18.95
Jumbo king prawns gently simmered in a tangy raw mango sauce, blend of aromatic spices and a hint of sweetness. (medium hot)

VEGETARIAN SIDE DISHES

Mix Vegetable Bhaji £6.50
Bombay Aloo £6.50
Aloo Gobhi £6.50
Bindi Bhaji £6.50
Saag Aloo £6.50

Saag Paneer £6.50
Tarkar Daal £6.50
Mater Paneer £6.50
Brinjal Bhaji £6.50
(As Main Dish £13.95)

NAN BREAD

Plain Nan	£3.25
Garlic Nan	£3.75
Keema Nan	£3.75
Peshwari Nan	£3.75
Garlic & Cheese Nan	£3.75
Vegetable Nan	£3.75
Garlic & Chilli Nan	£3.75
Chapati	£2.95
Tandoori Roti	£2.95
Stuffed Parata	£3.50

RICE

Boiled Rice	£3.25
Pilau Rice	£3.75
Egg Fried Rice	£4.50
Mushroom Rice	£4.50
Keema Rice	£4.50

SUNDRIES

Chips	£2.95
Raita	£1.95
Plain Papadom	£0.90
Spicy Papadom	£0.90
Mixed Chutney	£2.80
Lime Pickle	£0.80

KEY
Gluten
Dairy
Nuts
Vegetarian
Vegan

SPICE CLUB