

Appetiser to Share

Poppadom and Chutney Tray

Starters - Choose one

Lamb Chops Succulent lamb chops marinated in warm spices and chargilled to perfection. (D, GF)

Nargis Kebab Lightly spiced minced lamb wrapped around a boiled egg, breadcrumb coated, golden and crisp.

Salmon Tikka Tender salmon pieces marinated in aromatic ground spices and chargrilled. Served with refreshing mint sauce and salad. (D, GF)

Sambosek Cheese Crispy pastry filled with creamy feta cheese and mozzarella. (D)

King Prawn Butterfly Large king prawns coated in well-seasoned breadcrumbs, fried until golden and crisp

Onion Bhaji Crispy fritters of lightly spiced onions and chickpea flour, deep fried until golden. (GF, VE)

Mains - Choose one

Lamb Shank Slow-cooked lamb shank in rich, warm spiced gravy, tender and full of flavour. (GF)

Korma (chicken, lamb or veg) A mild creamy, indulgent curry with coconut sweetness. (D, GF, V)

Chilli Baingan Bhuna Aubergine cooked in bold warm spices, onion, tomato, green chillies, and garnished with coriander. (GF, V,VE)

Shahi Bengal Tiger king prawn cooked in medium hot curry with chef special garam masala, peppers, onion and tomatoes. (GF)

Dal Gosht A hearty wholesome dish made of succulent pieces of lamb gently simmered with lentils, aromatic warm ground spices, topped with crispy fried onions. (GF)

(All curries served with your choice of rice or naan bread)

Desserts - Choose one

Rice Pudding Creamy rice pudding gently cooked with coconut milk, refreshing finish with a hint of tropical sweetness. (GF, V, VE)

Rasmali Soft, spongy cheese dumplings soaked in chilled, sweetened milk, delicately flavoured with saffron and garnished with crushed pistachios. (D, N)

Gulab Jamun Melt-in-the-mouth milk dumplings gently soaked in fragrant cardamom sugar syrup.(D,N)

Sticky Toffee Pudding Indulgent date sponge cake soaked in a smooth, buttery toffee sauce. Served warm with vanilla ice cream. (D, V)

ADULT £45.50

CHILDREN £25

(under 12 yrs)