

Thursday 3-10pm

Curry club



Poppadums and dips



Onion bhajis

*Choose from the following drinks:



From left: Guinness (pint), Strongbow (pint), Abbot Ale (pint*), Foster's (pint), Stella (bottle), Beck's Blue alcohol-free (bottle), Gordon's and tonic or Smirnoff and mixer (single measure (25ml)**), Feltzer Coldwater Creek wine (chardonnay, pinot grigio, merlot or white Zinfandel rosé (175ml glass)), J2O (bottle), Strathmore water (bottle), Pepsi (14oz glass), Lavazza coffee (large) or tea or hot chocolate
*An alternative ale may be offered. **Dash of Pepsi, lemonade, juice or a baby mixer.

10 great curries

All served with yellow basmati rice, naan bread, mango chutney, poppadums and a drink*.

Curry and a drink*

Chicken korma n n s

A traditional, mild and sweet curry, made with chicken breast and cooked with yoghurt, coconut, cream, almonds and fresh coriander.

Chicken biryani* v v s

Chicken cooked with rice, cardamom and bay leaf, with a hint of mint and rose water. An all-time favourite dish, eaten in India during the summer months – a light-yet-complete meal, served with a vegetable curry.

Chicken tikka masala v v s

Tender pieces of chicken breast, marinated in tandoori spices and cooked in a delicate masala sauce.

Why not try our **New** luxury chicken tikka masala?

New Lamb kofta Kashmiri v v s

Spicy lamb meatballs, sautéed with spinach and cooked in an onion, tomato & pepper sauce.

Lamb rogan josh v v s

Tenderly cooked off-the-bone lamb, with onion, tomatoes and pimentos, in a rich, medium sauce.

Sweet potato, chickpea & spinach curry v v s s

An award-winning dish of sweet potato, fried and tossed in a rich coconut sauce, with chickpeas and spinach.

This meal is suitable for vegans, if ordered with extra poppadums, instead of naan bread.

Beef Madras v v v s

Tender pieces of diced beef, in a robust medium-hot spiced tomato sauce with onion, coconut, mustard seed and chilli.

Chicken jalfrezi v v v s 5% fat or less

Tender chicken breast, with onion and peppers, in a tangy sauce.

Hot chicken masala v v v v s

Tender pieces of chicken breast, marinated in tandoori spices and cooked in a spicy, creamy masala sauce with added spices and green chillies.

Chicken vindaloo v v v v v s

A fiery Indian dish – marinated chicken breast, cooked in an onion & tomato sauce and flavoured with green and red chillies, garlic, ginger, cinnamon and coriander.

Our **hottest-ever** curry – can you handle it?

New Luxury Curries

for an extra £1 try a luxury curry

Luxury chicken tikka masala* v v s

A whole breast of chicken, marinated in garlic, yoghurt and chilli, simmered in a rich sauce flavoured with tomatoes, red onion, spinach, coriander and cardamom, then enhanced with a little cream and butter. This is served with **NEW** pilau rice, naan bread, mango chutney, poppadums and a drink*.



Luxury chicken tikka masala

King prawn Thai curry* v v s

Succulent king prawns in a green Thai-style sauce with shrimp paste, coriander, lemon grass, kaffir lime zest, cumin, coconut and choi sum. This is served with **NEW** pilau rice, naan bread, mango chutney, poppadums and a drink*.



King prawn Thai curry

Side orders

Onion bhajis v v s

Vegetable samosas v v

Lamb samosas v

Naan bread v

Poppadums and dips v s

Served with mango chutney, yoghurt & mint raita and lime pickle.

Bombay potatoes v v s

Dessert

Mint chocolate ice cream bombe v s



Mint chocolate ice cream bombe

Enjoy a feast for two

Great to share

Your choice of two of our above selection of ten curries, served with yellow basmati rice, onion bhajis v, vegetable samosas v, Bombay potatoes v v, naan breads, mango chutney, poppadums and two drinks*.

Suitable for vegetarians, if served with sweet potato, chickpea & spinach curry.

Excludes luxury chicken tikka masala and king prawn Thai curry.

Includes 2 drinks*



Feast for two

Look out for these symbols:

- n This dish contains nuts.
- v Suitable for vegetarians.
- s This dish provides one portion of the recommended daily amount of fruit or vegetables.
- v Mild.
- v v v v v Fiery hot.
- s This dish is produced with gluten-free ingredients, suitable for those wishing to avoid gluten. The naan bread does contain gluten, so please ask for extra poppadums instead.

More details can be found in both the small print below and our main menu.