STARTERS	
I. TANDOORI LAMB CHOPS ∟amb chops marinated in yoghurt and special spices. grilled in Tandoori Oven	£4.95
2. MURGH NAZAKAT Succulent chicken skewered delicately flavoured with garlic and nutmeg	£4.95
B. JHINGA-E-GARLIC King prawns grilled in tandoori oven with a hint of garlic and mint	£6.95
4. CHATA BASHI Spiced mushroom cooked with garlic and served on a bed of lettuce	£4.50
5. KEBAB BASHI Pancake stuffed with delicious spicy lamb	£4.50
S. KEBAB MAZARI Pancake stuffed with delicious spicy chicken	£4.50
7. PANEER TIKKA Cubed pieces of indian cheese marinated in herbs and spices grilled in Tandoori	£4.50
B. KING PRAWN SUKA King prawn prepared to our chef's secret recipe based on tamarind sauce	£6.95
CHICKEN SUKA Chicken prepared to our chef's special receipe based on tamarind sauce	£4.50
10. CHAT MASALA Tangy masala sauce cooked with chicken or potato or chana	£4.95
I1. PAKORA Mixed vegetables with a mixture of herbs and spices served with a special dip	£3.75
I2. SHEEKH KEBAB Minced Lamb, ginger with mixed herbs and spices cooked on skewers in the Tan	£4.50 doori oven
I3. LAMB TIKKA Cubed lamb, ginger with mixed herbs and spices cooked on skewers in the Tand	£4.95 oori oven
14. CHICKEN TIKKA Cubed Chicken, ginger with mixed herbs & spices cooked on skewers in the Tand	£4.50 doori oven
I5. SAMOSA Meat, chicken or vegetable filled Triangle pastry	£3.95
16. KING PRAWN PUREE Highly spiced hot, sweet and sour sauce, served on a puree	£6.95
17. ONION BHAJEE Fried onion balls	£3.95
20. DUCK TIKKA Marinated duck grilled in the tandoori	£4.95
NEW HATCH PLATTER Combination of FIVE different starters from Chef's choice	£6.95
NEW ROYAL PLATTER Combination of SIX different starters from Chef's choice	£7.95

TANDOORI SPECIALITIES	
1. TANDOORI MIXED GRILL	£11.95
lixture of tandoori chicken, chicken tikka, sheek kebab, nazakat and lamb tikka	
2. TANDOORI CHICKEN Chicken on the bone, marinated to a traditional recipe	£7.95
3. CHICKEN TIKKA	£7.95
viced breast of chicken marinated in herbs and spiced, grilled in the tandoori	£7.95
4. LAMB TIKKA Diced lamb, marinated in herbs and spices, grilled in the tandoori 5. MURGH NAZAKAT	£7.95 £7.95
ucculen chicken skewered, delicately flavoured with garlic and nutmeg	£1.30
6. TANDOORI LAMB CHOPS	£7.95
amb chops marinated in herbs and spices, grilled in the tandoor	.5
7. CHICKEN / LAMB SHASHLIK	£7.95
iced chicken or lamb marinated in herbs and spices together with peppers, onion	
nd tomatoes, roasted in the tandoor	00.00
8. PADMA FISH TANDOORI	£9.95
PANEER SHASHLIK iced indian cheese delicately spiced together with an assortment of vegetables roas	£7.95
ted indian cheese delicately spiced together with an assorthent of vegetables roas the tandoor	เษน
0. SABZI SHASHLIK HYDERABADI	£7.95
piced vegetables roasted in clay oven served on a slzzling plate, glazed with cheese	
1. TANDOORI KING PRAWNS	£12.95
ing prawns marinated in herbs and spiced, roasted in the tandoori	
2. TANDOORI KING PRAWN SHASHLIK	£12.95
3. TANDOORI RAJ HASH	£9.95
iced breast of duck marinated in herbs and spices, grilled in the tandoori oven ANDOORI MEGHNA FISH	£9.95
piced succulent freshwater Bengali Fish char grilled in the tandoor and served on a s	
THE HOUSE SPECIALITIES	
A CHICKENII AMD TIKKA MACALA	C7 05
4. CHICKEN/LAMB TIKKA MASALA 5. GREEN CHICKEN CURRY Stripes of chicken breast cooked with aromatic	£7.95
5. GREEN CHICKEN CURRY Stripes of chicken breast cooked with aromatic	£7.95 £6.95
5. GREEN CHICKEN CURRY Stripes of chicken breast cooked with aromatic round spices	£6.95
5. GREEN CHICKEN CURRY Stripes of chicken breast cooked with aromatic round spices 6. CHICKEN KHORAI Diced chicken in curry sauce, delicately flavoured with oriental herbs and spices, erved in a medium sauce	£6.95 £7.95
5. GREEN CHICKEN CURRY Stripes of chicken breast cooked with aromatic round spices 6. CHICKEN KHORAI Diced chicken in curry sauce, delicately flavoured with oriental herbs and spices, erved in a medium sauce 7. KARAHI KEBAB KYBHERI	£6.95
5. GREEN CHICKEN CURRY Stripes of chicken breast cooked with aromatic round spices 6. CHICKEN KHORAI Diced chicken in curry sauce, delicately flavoured with oriental herbs and spices, erved in a medium sauce 7. KARAHI KEBAB KYBHERI Chicken cooked in tomato, green peppers and our chef's special recipe, originally	£6.95 £7.95
5. GREEN CHICKEN CURRY Stripes of chicken breast cooked with aromatic round spices 6. CHICKEN KHORAI Diced chicken in curry sauce, delicately flavoured with oriental herbs and spices, erved in a medium sauce 7. KARAHI KEBAB KYBHERI Chicken cooked in tomato, green peppers and our chef's special recipe, originally from the Khyber Pass	£6.95 £7.95 £7.95
5. GREEN CHICKEN CURRY Stripes of chicken breast cooked with aromatic round spices 6. CHICKEN KHORAI Diced chicken in curry sauce, delicately flavoured with oriental herbs and spices, erved in a medium sauce 7. KARAHI KEBAB KYBHERI Chicken cooked in tomato, green peppers and our chef's special recipe, originally from the Khyber Pass 8. KHORI GOSHT	£6.95 £7.95 £7.95
5. GREEN CHICKEN CURRY Stripes of chicken breast cooked with aromatic round spices 6. CHICKEN KHORAI Diced chicken in curry sauce, delicately flavoured with oriental herbs and spices, erved in a medium sauce 7. KARAHI KEBAB KYBHERI Chicken cooked in tomato, green peppers and our chef's special recipe, originally from the Khyber Pass 8. KHORI GOSHT Fender lamb cooked in curry sauce, delicately flavoured with onions, peppers, herbs	£6.95 £7.95 £7.95 £7.95 & spices
5. GREEN CHICKEN CURRY Stripes of chicken breast cooked with aromatic round spices 6. CHICKEN KHORAI Diced chicken in curry sauce, delicately flavoured with oriental herbs and spices, erved in a medium sauce 7. KARAHI KEBAB KYBHERI Chicken cooked in tomato, green peppers and our chef's special recipe, originally from the Khyber Pass 8. KHORI GOSHT Fender lamb cooked in curry sauce, delicately flavoured with onions, peppers, herbs 9. CHICKEN / LAMB PASANDA	£6.95 £7.95 £7.95 & spices £7.95
5. GREEN CHICKEN CURRY Stripes of chicken breast cooked with aromatic round spices 6. CHICKEN KHORAI Diced chicken in curry sauce, delicately flavoured with oriental herbs and spices, erved in a medium sauce 7. KARAHI KEBAB KYBHERI Chicken cooked in tomato, green peppers and our chef's special recipe, originally from the Khyber Pass 8. KHORI GOSHT Fender lamb cooked in curry sauce, delicately flavoured with onions, peppers, herbs	£6.95 £7.95 £7.95 & spices £7.95
5. GREEN CHICKEN CURRY Stripes of chicken breast cooked with aromatic round spices 6. CHICKEN KHORAI Diced chicken in curry sauce, delicately flavoured with oriental herbs and spices, erved in a medium sauce 7. KARAHI KEBAB KYBHERI Chicken cooked in tomato, green peppers and our chef's special recipe, originally from the Khyber Pass 8. KHORI GOSHT Fender lamb cooked in curry sauce, delicately flavoured with onions, peppers, herbs 9. CHICKEN / LAMB PASANDA Mild tender chicken /lamb cooked in special sauce with almonds, cream and a hint of red	£6.95 £7.95 £7.95 & spices £7.95 wine £11.95
5. GREEN CHICKEN CURRY Stripes of chicken breast cooked with aromatic round spices 6. CHICKEN KHORAI Diced chicken in curry sauce, delicately flavoured with oriental herbs and spices, erved in a medium sauce 7. KARAHI KEBAB KYBHERI Chicken cooked in tomato, green peppers and our chef's special recipe, originally from the Khyber Pass 8. KHORI GOSHT Tender lamb cooked in curry sauce, delicately flavoured with onions, peppers, herbs 9. CHICKEN / LAMB PASANDA Mild tender chicken /lamb cooked in special sauce with almonds, cream and a hint of red via S.B. LAMB	£6.95 £7.95 £7.95 & spices £7.95 wine £11.95
5. GREEN CHICKEN CURRY Stripes of chicken breast cooked with aromatic round spices 6. CHICKEN KHORAI Diced chicken in curry sauce, delicately flavoured with oriental herbs and spices, erved in a medium sauce 7. KARAHI KEBAB KYBHERI Chicken cooked in tomato, green peppers and our chef's special recipe, originally from the Khyber Pass 8. KHORI GOSHT Fender lamb cooked in curry sauce, delicately flavoured with onions, peppers, herbs 9. CHICKEN / LAMB PASANDA Mild tender chicken /lamb cooked in special sauce with almonds, cream and a hint of red to company to the sauce of the sauce of the special on the bone, marinated for 48 hours a spices and roasted in the oven. Medium spiced curry in thick sauce 1. CHILLI CHICKEN MASALA	£6.95 £7.95 £7.95 & spices £7.95 wine £11.95
5. GREEN CHICKEN CURRY Stripes of chicken breast cooked with aromatic round spices 6. CHICKEN KHORAI Diced chicken in curry sauce, delicately flavoured with oriental herbs and spices, erved in a medium sauce 7. KARAHI KEBAB KYBHERI Chicken cooked in tomato, green peppers and our chef's special recipe, originally from the Khyber Pass 8. KHORI GOSHT Tender lamb cooked in curry sauce, delicately flavoured with onions, peppers, herbs 9. CHICKEN / LAMB PASANDA Mild tender chicken /lamb cooked in special sauce with almonds, cream and a hint of red to 10. S.B. LAMB This is a very exotic Indian dish made with "lamb on the bone", marinated for 48 hours a spices and roasted in the oven. Medium spiced curry in thick sauce	£6.95 £7.95 £7.95 & spices £7.95 wine £11.95
5. GREEN CHICKEN CURRY Stripes of chicken breast cooked with aromatic round spices 6. CHICKEN KHORAI Diced chicken in curry sauce, delicately flavoured with oriental herbs and spices, erved in a medium sauce 7. KARAHI KEBAB KYBHERI Chicken cooked in tomato, green peppers and our chef's special recipe, originally from the Khyber Pass 8. KHORI GOSHT Fender lamb cooked in curry sauce, delicately flavoured with onions, peppers, herbs 9. CHICKEN / LAMB PASANDA Mild tender chicken /lamb cooked in special sauce with almonds, cream and a hint of red to company to the sauce of the sauce of the special on the bone, marinated for 48 hours a spices and roasted in the oven. Medium spiced curry in thick sauce 1. CHILLI CHICKEN MASALA	£6.95 £7.95 £7.95 & spices £7.95 wine £11.95

34. CHICKEN/LAMB TIKKA MASALA 35. GREEN CHICKEN CURRY Stripes of chicken breast cooked with aromatic ground spices	£7.95 £6.95
36. CHICKEN KHORAI	£7.95
Diced chicken in curry sauce, delicately flavoured with oriental herbs and spices, served in a medium sauce	
37. KARAHI KEBAB KYBHERI	£7.95
Chicken cooked in tomato, green peppers and our chef's special recipe, originally	
from the Khyber Pass	
38. KHORI GOSHT	£7.95
Tender lamb cooked in curry sauce, delicately flavoured with onions, peppers, herbs & 39. CHICKEN / LAMB PASANDA	£ spices £7.95
Mild tender chicken /lamb cooked in special sauce with almonds, cream and a hint of red w	
40. S.B. LAMB	£11.95
This is a very exotic Indian dish made with "lamb on the bone", marinated for 48 hours	S
in spices and roasted in the oven. Medium spiced curry in thick sauce	
41. CHILLI CHICKEN MASALA	£7.95
Chicken cooked with garlic and chilli in masala sauce	

12. CHICKEN / LAMB DHANSAK Hot, sweet and sour curry, cooked with lentils	£7.95
13. CHICKEN / LAMB DOPIAZA Medium, spiced with onions	£7.95
4. CHICKEN / LAMB BHUNA Medium, spiced curry in a thick sauce	£6.95
5. CHICKEN / LAMB SPINACH Cooked with spinach and herbs	£7.95
6. CHICKEN / LAMB PATHIA Highly spiced curry, sweet & sour and hot	£7.95
7. CHICKEN / LAMB MADRAS Hot Curry	£6.95
8. CHICKEN / LAMB VINDALOO Very hot and spicy curry	£6.95
9. CHICKEN / LAMB KORMA Mild creamy curry	£7.95
0. CHICKEN / LAMB ROGON Medium, spiced curry with lots of tomatoes	£6.95
51. CHICKEN / LAMB JALFREZI Jhal means very hot in Bengali This curry uses green chillies as its base, together with garlic, ginger & onions	£7.95
52. CHICKEN / LAMB LONKA Lonka means very special chilli in Bengali This curry uses green chillies as its base, together with garlic, ginger & onions	£7.95
33. CHICKEN / LAMB BIRYANI Cooked with basmati rice, served with vegetable	curry £9.95
54. CHICKEN / LAMB TIKKA BIRYANI	£10.95
Grilled chicken or lamb with basmati rice, served with vegetable curry	£10.95
VEGETABLE BIRYANI Cooked with basmati rice, served with vegetable curry	£8.95
•	
55. MURGH MUSSLAM Spring chicken cooked with medium spices, fresh coriander and minced lamb	£7.95
	C7 0F
6. CHICKEN JALALI Highly flavoured chicken cooked in a special sauce	£7.95
57. SUBZI JALFREZI Nived vegetables cooked together with shredded ginger, garlic and red and green	£6.95
Aixed vegetables cooked together with shredded ginger, garlic and red and greer	
8. DUCK / CHICKEN-E-TAMARIND Succulent roasted duck or chicken cooked in tamarind sauce with cashew nuts	£9.95
9. DUCK TIKKA MASALA / KHORAI / JALFREZI	£9.95
0. CHICKEN / LAMB FOTKA	£7.95
Cooked with very special Bangladeshi fragrant chilli and herbs	
NEW* CHICKEN / LAMB BONANI	£7.95
Sarlic based spicy spring chicken or lamb cooked with eggs and chef's special re	cipe
DELIGHT CHICKEN / LAMB	£7.95
DELIGHT DUCK	£9.95
DELIGHT KING PRAWN	£10.95
Aild tender Chicken, Lamb, Duck or King Prawn cooked in a special butter sauce	with
AROMA CHICKEN / LAMB	-
AROMA CHICKEN / LAMB	£7.95
AROMA DUCK AROMA KING PRAWN	£9.95 £10.95
Mild tender Chicken, Lamb, Duck or King Prawn cooked in a tangy sauce flavour Pery special Bangladeshi fragrant chilli and fresh green chillies	
AKASHI CHICKEN / LAMB	£8.95
AKASHI DUCK	£0.95
AKASHI KING PRAWN	£10.95
Medium Spicy cooked in chef's special secret sauce	
IAWABI MIXED SPECIAL	£10.95
Medium Spicy mixed Chicken, Lamb and Duck cooked with tomatoes, onions and promatic spices	

SEAFOOD SPECIALITIES	
61. KING PRAWN JALFREZI	£10.95
King prawns cooked in hot spices with onions, pepper, shallots, herbs and green cl 62. CHING JHOL	
ช่ว. CHING JHOL King prawns cooked in medium sauce delicately flavoured with oriental herbs and s	£10.95
63. KING PRAWNS MOGHLAI	£12.95
'off shelled" grilled king prawns cooked in mild cashew nut sauce	
64. PADMA FISH CURRY	£ 9.95
65. TIGER PRAWNS ACHARI	£12.95
Tiger prawns in a mild sauce cooked with cashew nuts	C44.0E
66. CHINGRI SAG PANEER King prawns with spinach and Bengali cheese with a hint of garlic	£11.95
67. TANDOORI KING PRAWN BIRYANI	£12.95
King prawn cooked with basmati rice and served with curried vegetables	
68. KING PRAWN DANSAK	£10.95
69. KING PRAWN PATIA	£10.95
70. KING PRAWN MADRAS	£ 9.95
71. KING PRAWN VINDALOO 72. TANDOORI SALMON FISH	£ 9.95 £10.95
Marinated salmon, grilled in the tandoori	£ 10.33
MEGHNA FISH CURRY	£ 9.95
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 £6.95	
73. SAG ALOO Potatoes cooked with spinach	£3.75
74. SABZI BAHAR Mixed vegetables cooked dry with herbs and spices	£3.75
75. MIXED VEGETABLE CURRY	£3.75
Selection of vegetables cooked in medium curry sauce	C0 75
76. MUSHROOM BHAJEE Mushrooms sauteed in mixed spices	£3.75
77. BHINDI BHAJEE Okra (lady fingers) sauteed in mixed spices 78. CAULIFLOWER BHAJEE	£3.75 £3.75
Cauliflower cooked dry with mixed spices	£3./5
79. SAG BHAJEE Spinach cooked with garlic	£3.75
30. BOMBAY ALOO Potatoes cooked in a traditional way	£3.75
31. ALOO PEAS Potatoes cooked with peas	£3.75
32. SAG PANEER Spinach cooked with cottage cheese	£3.75
33. SAG MUSHROOM Mushrooms cooked with spinach	£3.75
34. CHANA MASALA Chick peas cooked with masala sauce	£3.75
35. DAL SAMBAR Lentils cooked with vegetables	£3.75
36. SAG DAL Spinach cooked with lentils	£3.75
37. ALOO GOBI Potatoes cooked with cauliflower	£3.75
	£3.75
56. TARRA DAL Lenuis nigniy spiced with danic	£3.75
88. TARKA DAL Lentils highly spiced with garlic 89. PANEER MUTTER Peas with cheese	
	£3.75

73. SAG ALOO Potatoes cooked with spinach	£3.75
74. SABZI BAHAR Mixed vegetables cooked dry with herbs and spices	£3.75
75. MIXED VEGETABLE CURRY	£3.75
Selection of vegetables cooked in medium curry sauce	
76. MUSHROOM BHAJEE Mushrooms sauteed in mixed spices	£3.75
77. BHINDI BHAJEE Okra (lady fingers) sauteed in mixed spices	£3.75
78. CAULIFLOWER BHAJEE	£3.75
Cauliflower cooked dry with mixed spices	
79. SAG BHAJEE Spinach cooked with garlic	£3.75
80. BOMBAY ALOO Potatoes cooked in a traditional way	£3.75
81. ALOO PEAS Potatoes cooked with peas	£3.75
82. SAG PANEER Spinach cooked with cottage cheese	£3.75
83. SAG MUSHROOM Mushrooms cooked with spinach	£3.75
84. CHANA MASALA Chick peas cooked with masala sauce	£3.75
85. DAL SAMBAR Lentils cooked with vegetables	£3.75
86. SAG DAL Spinach cooked with lentils	£3.75
87. ALOO GOBI Potatoes cooked with cauliflower	£3.75
88. TARKA DAL Lentils highly spiced with garlic	£3.75
89. PANEER MUTTER Peas with cheese	£3.75
90. NAZA ALOO Mild potato with coconut and almond	£3.75

RICE AND BREAD

92. BOILED RICE	£2.50
93. PILAU RICE	£2.75
94. MUSHROOM RICE	£3.75
95. SPECIAL FRIED RICE	£3.75
96. KEEMA RICE	£3.95
97. VEGETABLE RICE	£3.95
98. CHAPATIS Thin unleavened bread	£1.95
99. TANDOORI ROTI Unleavened bread cooked in the Tandoori	£2.50
100. PARATHA Unleavened bread fried	£2.50
101. RAITHA Traditional natural yoghurt with onion, tomatoes & cucumber	£1.95
102. PLAIN NAN	£2.25
103. PESHWARI NAN Stuffed with nuts (sweet)	£2.75
104. KEEMA NAN Stuffed with minced lamb	£2.75
105. GARLIC NAN	£2.75
106. CHILLI NAN	£2.75
107. CHEESE NAN	£2.75
108. PAPADOM	£0.70
109. MASALA PAPADOM	£0.70
SNACK AND OTHER	
110. CHICKEN AND CHIPS MEAL (any snack meal)	£6.95

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