

# SMALL PLATES MENU

AVAILABLE DAILY FROM 12PM TO 6PM

<b>POPPADOMS &amp; SPICED ONIONS</b> GF	1.50	<b>LAMB BHOONA PIE</b> D	4.95
<b>VEGETABLE PAKORA</b> GF D	3.95	Cooked to perfection covered with filo pastry.	
<b>CHICKEN PAKORA</b> GF D	4.25	<b>CHICKEN TIKKA MASALA PIE</b> D	4.95
<b>HAGGIS PAKORA</b> GF D	3.95	Cooked to perfection covered with filo pastry.	
<b>MUSHROOM PAKORA</b> GF D	3.95	<b>CHICKEN / LAMB KORMA</b> D	4.50
<b>MIXED PAKORA</b> GF D	4.25	Choose from (Muglai, Ceylonese or Shaquti	
<b>TOMATO BHAJI</b> GF D	4.25	<b>KARAHI</b>	5.95
<b>GREEN CHILLI PAKORA</b> GF D	3.75	Choose from lamb , chicken , beef or veg) served in a cast iron Karahi.	
<b>BLACK PUDDING PAKORA</b> GF D	3.95	Cooked with fresh green chillies, a ginger and garlic base,	
<b>FISH AMRITSARI</b> GF D	4.25	sautéed green peppers & onions with fresh tomato	
White fish fried in a lightly spiced butter		<b>DESI LAMB</b> (on the bone)	5.95
<b>CHICKEN TIKKA SIZZLING STARTER</b> D	4.25	Traditional style cooking where meat is pot cooked, with a tarka base of green	
<b>CHILLI CHICKEN</b> GF	4.25	chilli, ginger & garlic, banjara onions caramelised for a deep rich finish	
Tender pieces of chicken cooked in a spicy sauce with onions & peppers		<b>CHICKEN TIKKA MASALA</b> D	4.95
<b>MASALA MUSSELS</b> C		Cooked in a rich yoghurt sauce, with butter, sautéed onions & green peppers with	
Steamed mussels in light coriander infused sauce		a touch of coconut milk	
<b>ALOO MASALA DOSA</b> GF	3.95	<b>SAAG</b> D M	4.95
South Indian pancake made from rice & urid daal with		(chicken or lamb) Spinach leaves stewed with mustard leaves & pot cooked with	
potato filling served with coconut chutney & sambhar		your choice of meat. Popular dish in India	
<b>HOT &amp; SOUR WINGS</b>		<b>SAAG</b> D M	3.95
Wings barbequed & pan fried in hot tangy sweet & sour sauce		(paneer) (V) Spinach leaves stewed with mustard leaves & pot cooked with	
<b>POORI</b> D C	4.50	paneer Popular dish in India	
choose fillings from Chicken masala/ tangy prawns / garlic mushrooms.		<b>SOUTH INDIAN GARLIC CHICKEN</b>	4.95
<b>NACHODOMS</b> D GF	3.95	Hot dish with garlic & green chilli, slight twisit of sweet & sour.	
Poppadoms, spiced onions, jalapenos, garam masala & cheese		<b>TARKA DAAL (V, VG)</b> yellow lentils.	3.95
smothered in hot sauce		<b>LEMON SIZZLING LAMB LIVER</b> D	4.95
<b>PUNJABI MIXED VEGETABLE BHOONA (VG, GF)</b>	4.25	Lamb liver stir fried in pun spices cooked with sautéed onions, served on coriander mash.	
Medley of chana, aloo, bathow (aubergine) & mushroom		<b>SLOW COOKED BEEF MADRAS</b> D	4.95
cooked with a rich base of garam masala & green chilli		Diced shoulder of Scottish beef cooked in a rich slightly hot sauce with added mush-	
<b>TANDOORI CATCH OF THE DAY</b> C	4.95	rooms, green cardamom & yoghurt garnish	
Fillet of fish and mussels in a medium spiced sauce		<b>ACHARI</b> M	4.95
<b>CHICKEN CHASNI</b> D	4.95	(lamb or chicken) Cooked with Pickled spices.	
A light smooth creamy sauce with a delicate twist of sweet & sour		<b>PILAU RICE</b>	2.95
for the more delicate palate		<b>BOILED RICE</b>	2.50
<b>BUTTER CHICKEN</b> D N	4.95	<b>NAN BREAD</b>	3.25
Whole pieces of chicken tikka simmered in tomato, honey & cream		<b>CHAPATTI</b>	1.25
garnished with coriander makhan		<b>PARATHA</b>	2.25
<b>NAN KEBAB</b> D	8.95	<b>GARLIC NAN</b> D	2.95
Nan bread topped with choice of filling ,raita and salad choose		<b>GARLIC &amp; CORIANDER NAN</b> D	3.25
from chicken bhoona / lamb curry /veg curry or beef madras.		<b>PESHWARI NAN</b> D N	3.50
<b>BENGALI PRAWNS</b> D C	5.50		
King Prawns cooked in a traditional recipe of yoghurt, tandoori paste,			
ginger, garlic & a hint of chilli & tamarind.			
<b>MURGH ALOO</b>	3.95		
Chicken on the bone cooked homestyle with potato.			
<b>ALOO CHANA KUMBA (VG/GF)</b>	3.95		
Potatoes , chickpeas and mushrooms			

IF YOU WISH TO ORDER ANY DISHES FROM OUR OLD MENU THAT ARE NOT LISTED JUST ASK YOUR SERVER.

GF GLUTEN FREE D CONTAIN DAIRY N CONTAIN NUTS C CRUSTACEAN M MUSTARD