

Lunch Menu

AVAILABLE MONDAY TO SATURDAY FROM 12PM - 4PM

Two Course
£6.00
PER PERSON

STARTERS

CHOOSE ONE

LENTIL SOUP MILD GF

Lentils Cooked with touch of cream, Coriander and lemon

VEGETABLE PAKORA MILD GF

Spicy vegetables deep fried to perfection with gram flour to produce a delicate spicy Indian batter

VEGETABLE SAMOSA MILD

Savoury Indian pastry with tamarind sauce

CHICKEN MASALA POORI MEDIUM

Light fluffy Indian pancakes topped with Masala chicken

CHICKEN WINGS MEDIUM

Crispy Fried wings swathed in Spicy sauce

GARLIC MUSHROOMS MILD GF

Mushrooms Tossed in a Creamy Garlic Sauce

Upgrade Your Starter

CHICKEN PAKORA OR HAGGIS PAKORA FOR £1.25 EXTRA

MAINS

LAMB BHOONA MEDIUM

A rich, flavoursome condensed sauce with ginger, garlic and tomatoes – Chef's Special

VEGETABLE SPECIAL KARRHI BHOONA MEDIUM

A host of spices sautéed in a rich tarka base with an abundance of capsicums and onion

CHICKEN MASALA MEDIUM

A mouth-watering marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums and onions, simmered in a home-made yoghurt sauce

LAMB PARDESI HOT

Succulent spinach, shallow fried onions and mushrooms. Simmered in a rich ginger and garlic tarka

LAMB SOUTH INDIAN GARLIC CHILLI HOT

Hot and spicy with a saucy twist of sweet 'n' sour... wow – Highly Recommended

PRAWN KERALA CHILLI MEDIUM

A piquant patta base, kalli mirch (black pepper) and a touch of coconut cream... with a kick from some wicked green chillies with fresh coriander

PLEASE INFORM OUR STAFF OF ANY ALLERGIES YOU HAVE



AT

ASHTON LANE

RICE or BREAD

CHOOSE FROM:

FRIED RICE OR BOILED RICE OR PLAIN NAN OR 2 CHAPTIS

Upgrade Your Nan

PESHWARI NAN OR GARLIC NAN FOR £1 EXTRA

CHICKEN CHASNI MILD

A light smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate

CHICKEN KORMA MILD (Mughlai or Ceylonese)

Classic mild Indian experience available in two variations, for the more delicate palate, ask your server for details

CHICKEN TRADITIONAL CURRY MEDIUM

The original classic on which the Ashoka Empire was born

CHICKEN ROGAN JOSH MEDIUM CONTAINS NUTS

A flavoursome fusion of cream, tomatoes, paprika and a host of spices create this immensely popular dish

CHANA, ALOO AND MUSHROOM BHAJI - MEDIUM

Mouth-watering chickpeas, potatoes and mushrooms sautéed in a flavoursome curry sauce

APPETIZERS

POPPADOM	EACH £0.75
SPICED ONIONS	£1.50
MANGO CHUTNEY	£1.50
RAITA	£1.50
PICKLE	£1.50

STARTERS

VEGETABLE PAKORA MILD GF	£4.95
Spicy vegetables deep fried to perfection with gram flour to produce a delicate spicy Indian batter	
CHICKEN PAKORA MILD	£5.25
Chicken deep fried to perfection with gram flour & refine flour to produce a delicate Indian batter	
HAGGIS PAKORA MILD GF	£5.25
Haggis deep fried to perfection with gram flour to produce a delicate spicy Indian batter – Highly Recommended	
FISH PAKORA MILD GF	£5.25
Fish deep fried to perfection with gram flour to produce a delicate spicy Indian batter – Highly Recommended	
MIX PAKORA MILD GF	£5.25
A mixture of Chicken, Haggis & Veg Pakora	
MACHI TIKKI MEDIUM	£5.75
Indian style fish cakes with spiced mashed potato and fresh haddock	
ONION RINGS MILD GF	£4.95
The all-time classic Indian starter. A popular favourite	
CHILLI CHICKEN WINGS HOT GF	£5.25
Chicken wings dipped in flour with a host of spices, deep fried to crispy perfection and served with a tangy sauce	
POORI MEDIUM	£5.25
Light fluffy Indian pancakes topped with any of the Choices below	
* Chicken Masala	
* Spicy Prawn	
* Aloo Chana (Potatoes and chickpeas)	
* Garlic Mushrooms	
CHILLI PANEER HOT GF	£5.25
Spicy Indian Cottage Cheese pan fried with a host of spices, onions and tomatoes	
VEGETABLE SAMOSA MILD	£5.50
Savoury Indian pasty with Chana (spicy chickpeas)	
BUTTERFLY KING PRAWN MEDIUM GF	£6.95
King prawns marinated with garlic and chili drizzled with a lemon and coriander butter sauce	
STARTER PLATTER TO SHARE MEDIUM (FOR 2 MINIMUM)	£13.95
Vegetable option available. Combo of Mixed Pakora, Chicken wings, Seekh Kebab, Veg Samosa, Chicken Tikka.	

RICE & BREAD

PILAU RICE	£3.50	PLAIN NAN	£2.95
BOILED RICE	£3.20	GARLIC NAN	£3.75
MUSHROOM RICE	£3.75	PESHWARI NAN	£3.75
KEEMA RICE	£3.95	CHEESE NAN	£3.95
VEGETABLE RICE	£3.75	GARLIC CORIANDER NAN	£3.95
		KEEMA NAN	£3.95
		CHAPPATI	£1.25
		TANDOORI ROTI	£1.75
		PLAIN PARATHA	£3.50
		VEGETABLE PARATHA	£3.95

CAN'T SEE YOUR FAVOURITE DISH? JUST ASK US AND WE WILL DO OUR BEST TO MAKE IT

Tandoori Selection

SERVED WITH RICE, TRADITIONAL CURRY SAUCE AND SALAD

CHICKEN TIKKA MILD GF	£14.95	LAMB TIKKA MAIN MILD GF	£14.95
Chicken marinated to perfection in the charcoal tandoori oven		Lamb marinated to perfection and cooked in the charcoal tandoori oven	
SHASLIK MILD GF	£14.95	INDIAN SURF 'N' TURF	£15.95
Chicken tikka pieces skewered with onions and peppers cooked in the tandoori oven to perfection		Tandoori King Prawns and Chicken Tikka pieces skewered with onions and peppers cooked in the tandoori oven to perfection	
TANDOORI MIXED PLATTER MILD GF	£17.95	TANDOORI JHINGA	£16.95
A mouth-watering medley of tandoori chicken on the bone, chicken tikka, chicken wings, lamb tikka and king prawn – Highly Recommended		Plump pacific king prawns given the tasty tandoori treatment	

MAINS

MAIN DISHES ARE AVAILABLE IN THE FOLLOWING

PAN FRIED CHICKEN BREAST	£10.95	PACIFIC KING PRAWN	£14.95
CHICKEN TIKKA BREAST	£10.95	VEGETABLE	£8.95
LAMB	£10.95	PANEER	£8.95
PRAWN	£10.95		

KORMA (KASHMIRI, MUGLAI OR CEYLONESE) MILD
Classic mild Indian experience available in three variations, for the more delicate palate, ask your server for details
CHASNI MILD
A light smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate
BUTTER CHICKEN MILD Contains Nuts
Whole pieces of chicken tikka simmered in tomato, honey and lashings of cream and spices – Chef's Special
CREAMY JALFREZI MILD Contains Nuts
A delicately spiced combination of crunchy almonds, cashews, sultanas and a flourish of fresh cream and coconut cream
PASANDA MILD Contains Nuts
Peanut, cashew and almond powder, cooked in cream and yoghurt with the addition of korma sauce
PATIA MILD
A tangy sweet 'n' sour Indian curry experience
TRADITIONAL CURRY MEDIUM
The original classic on which the Ashoka Empire was born
BIRYANI MILD
Your choice of chicken, lamb, prawns or vegetables simmered in savoury rice and served with a separate curry sauce
SHAKUTI MEDIUM
Sumptuously creamy and coconuty with a hint of wicked green chillies!
MASALA MEDIUM
A mouth-watering marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums and onions, simmered in a home-made yoghurt sauce
ROGAN JOSH MILD Contains Nuts
A flavoursome fusion of tomatoes, paprika and a host of spices create this immensely popular dish
KARAH BHOONA MEDIUM
A host of spices sautéed in a rich tarka base with an abundance of capsicums and onion
BHOONA MEDIUM
A rich, flavoursome condensed sauce with ginger, garlic and tomatoes – Chef's Special
KERELA CHILLI MEDIUM
A piquant patia base, kali mirch (black pepper) and a touch of coconut cream... with a kick from some wicked green chillies with fresh coriander
JAIPURI MEDIUM Highly Recommended
A potent fusion of peppers, onions, ginger, garlic, green chillies and a touch of coconut simmered in exotic Jaipuri spices

SPICY JALFREZI MEDIUM Highly Recommended
Diced peppers, onions, Mushrooms and fresh green chillies simmered to a thick sauce, blended with a host of Indian spices
PARDESI MEDIUM
Succulent spinach, shallow fried onions and mushrooms. Simmered in a rich ginger and garlic tarka
MALAI DAR HOT Highly Recommended
Spinach puree simmered with lashings of green chilli and garlic with a dash of fresh cream
BALTI HOT
Tantalizing tandoori spices, tangy chickpeas, a flourish of fresh creamy yoghurt and a soupcon of achar (mixed pickle) for that extra bite
SOUTH INDIAN GARLIC CHILLI HOT Highly Recommended
Hot and spicy with a saucy twist of sweet 'n' sour... wow
MAZEDAR HOT
Potatoes & mixed peppers sauteed in a brandy glazed sauce
JALANDHRI HOT
Slightly spicy sauce infused with ginger, garlic, green chillies and peppers, finished with a flourish of coconut cream – Chef's Special
HIMALAYAN HOT POT MEDIUM Highly Recommended
Cooked in a spicy sauce with garlic, ginger, mushrooms, peppers, spring onions and carrots
DESI LAMB MEDIUM Highly Recommended
A real taste of Indian style lamb cooked on the bone with onions, tomatoes, green chillies, ginger, garlic and fresh coriander
ASHOKA MALWA MEDIUM
A mouth watering spicy dish with a sautee of mix peppers, spinach leaves, onions, sliced ginger, garam masala & a flourish of fresh coriander
SATRANGI MEDIUM
A rich Bhoona style dish with an abundance of sliced mixed peppers, mixed pickle, cherry tomatoes, red onions and a soupcon of spring onions and coriander
SHARAB MASTI HOT Highly Recommended
Cooked in a garlic and ginger tarka, with the addition of sliced peppers, onion, green chilli, tandoori paste and a generous dash of red wine
BENGALI KING PRAWN CURRY MEDIUM Highly Recommended
Pacific king prawns in a mouth-watering mix of green chillies, ginger,

VEGETARIAN DISHES

BOMBAY ALOO MEDIUM	ALOO CHANA KUMBA MEDIUM	TARKA DAAL MILD
Baby potatoes sautéed in our chef's piquant tomato gravy	Potato, chickpeas and mushrooms cooked in traditional Punjab spices and flavoured with fenugreek - Highly Recommended	Wholesome lentils, fried onions and tomatoes cooked together and tempered with red chilli and asafoetida
CHANA MASALA HOT	ALOO SAAG MEDIUM	BRANGAN ALOO MEDIUM
Chickpeas cooked with tomatoes and chef's special garam masala	Diced potato, cooked with spinach and flavoured with coriander	A potent fusion of potatoes and aubergines simmered in a flavoursome curry sauce
MUSHROOM BHAJI MEDIUM	BHINDI DOPIAZA MILD	SHAHI PANEER MILD Contains Nuts
Mouth-watering mushrooms sautéed in a flavoursome curry sauce	Okra cooked with onions and tossed with fresh ginger and garlic - Chef's Special	Indian cottage cheese sautéed with almond powder, cream and tomatoes – Chef's Special
PANEER SAAG MEDIUM		
Diced Indian cottage cheese, cooked with spinach and flavoured with coriander		

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