

# SMALL PLATES MENU

AVAILABLE DAILY FROM 12PM TO 5PM

<b>POPPADOMS &amp; SPICED ONIONS</b> GF	1.50
<b>VEGETABLE PAKORA</b> GF D	3.95
<b>CHICKEN PAKORA</b> GF D	4.25
<b>HAGGIS PAKORA</b> GF D	3.95
<b>MUSHROOM PAKORA</b> GF D	3.95
<b>MIXED PAKORA</b> GF D	4.25
<b>TOMATO BHAJI</b> GF D	4.25
<b>GREEN CHILLI PAKORA</b> GF D	3.75
<b>BLACK PUDDING PAKORA</b> GF D	3.95
<b>FISH AMRITSARI</b> GF D	4.25
White fish fried in a lightly spiced butter	
<b>CHICKEN TIKKA SIZZLING STARTER</b> D	4.25
<b>CHILLI CHICKEN</b> GF	4.25
Tender pieces of chicken cooked in a spicy sauce with onions & peppers	
<b>MASALA MUSSELS</b> C	
Steamed mussels in light coriander infused sauce	
<b>ALOO MASALA DOSA</b> GF	3.95
South Indian pancake made from rice & urid daal with potato filling served with coconut chutney & sambhar	
<b>HOT &amp; SOUR WINGS</b>	
Wings barbequed & pan fried in hot tangy sweet & sour sauce	
<b>POORI</b> D C	4.50
choose fillings from Chicken masala/ tangy prawns / garlic mushrooms.	
<b>NACHODOMS</b> D GF	3.95
Poppadoms, spiced onions, jalapenos, garam masala & cheese smothered in hot sauce	
<b>PUNJABI MIXED VEGETABLE BHOONA (VG)</b> GF	4.25
Medley of chana, aloo, bathow (aubergine) & mushroom cooked with a rich base of garam masala & green chilli	
<b>TANDOORI CATCH OF THE DAY</b> C	4.95
Fillet of fish and mussels in a medium spiced sauce	

<b>CHICKEN CHASNI</b> D	4.95
A light smooth creamy sauce with a delicate twist of sweet & sour for the more delicate palate	
<b>BUTTER CHICKEN</b> D N	4.95
Whole pieces of chicken tikka simmered in tomato, honey & cream garnished with coriander makhan	
<b>NAN KEBAB</b> D	8.95
Nan bread topped with choice of filling ,raita and salad choose from chicken bhoona / lamb curry /veg curry or beef madras.	
<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	
<b>LAMB BHOONA PIE</b> D	4.95
Cooked to perfection covered with filo pastry.	
<b>CHICKEN TIKKA MASALA PIE</b> D	4.95
Cooked to perfection covered with filo pastry.	
<b>CHICKEN / LAMB KORMA</b> D	4.50
Choose from (Muglai, Ceylonese or Shaquiti	
<b>KARAH</b>	5.95
Choose from lamb , chicken , beef or veg) served in a cast iron Karahi.	
Cooked with fresh green chillies, a ginger and garlic base, sautéed green peppers & onions with fresh tomato	
<b>DESI LAMB</b> (on the bone)	5.95
Traditional style cooking where meat is pot cooked, with a tarka base of green chilli, ginger & garlic, banjara onions caramelised for a deep rich finish	

<b>CHICKEN TIKKA MASALA</b> D	4.95
Cooked in a rich yoghurt sauce, with butter, sautéed onions & green peppers with a touch of coconut milk	
<b>SAAG</b> D M	4.95
(chicken or lamb) Spinach leaves stewed with mustard leaves & pot cooked with your choice of meat. Popular dish in India	
<b>SAAG</b> D M	3.95
(paneer) (V) Spinach leaves stewed with mustard leaves & pot cooked with paneer Popular dish in India	
<b>SOUTH INDIAN GARLIC CHICKEN</b>	4.95
Hot dish with garlic & green chilli, slight twist of sweet & sour.	
<b>TARKA DAAL (V, VG)</b> yellow lentils.	3.95
<b>LEMON SIZZLING LAMB LIVER</b> D	4.95
Lamb liver stir fried in pun spices cooked with sautéed onions, served on coriander mash.	
<b>SLOW COOKED BEEF MADRAS</b> D	4.95
Diced shoulder of Scottish beef cooked in a rich slightly hot sauce with added mushrooms, green cardamom & yoghurt garnish	
<b>ACHARI</b> M	4.95
(lamb or chicken) Cooked with Pickled spices.	
<b>PILAU RICE</b>	2.95
<b>BOILED RICE</b>	2.50
<b>NAN BREAD</b>	3.25
<b>CHAPATTI</b>	1.25
<b>PARATHA</b>	2.25
<b>GARLIC NAN</b> D	2.95
<b>GARLIC &amp; CORIANDER NAN</b> D	3.25
<b>PESHWARI NAN</b> D N	3.50

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