

STARTERS

WILD LEAFY SALAD

£4.50 **V**

With wild rocket leaves and fresh orange dressing

CHICKEN AND CUCUMBER SALAD

£4.95

Cold chicken and coleslaw wrapped in cucumber

CORN AND PEA KEBAB

£5.50 **V** **G**

Sweet corn and peas infused with ground spices & finished on tawa grill

PANEER TIKKA

£5.50 **V** **D**

Spice coated paneer with bell pepper

TANDOORI MUSHROOMS

£4.95 **V** **D**

Marinated in honey and ginger

SCALLOPS AND MUSSELS

£7.95

Tossed and served with Nilghiri sauce

SEA BASS

£7.95

Mumbai style marinate and spiced gram flour dry rub

MONKFISH TIKKA

£8.95 **D**

Marinated in yogurt and green herbs, finished in tandoor

CHARGRILLED PRAWNS

£7.95

Marinated in mix of dry spices and fresh mint

CHICKEN TIKKA

£5.95 **D**

Marinated in English mustard and yogurt

LAMB SHAMI KEBAB

£6.50 **D**

Mince of lamb stuffed with ricotta cheese and mint

LAMB SEEKH

£6.50 **D**

Minced lamb stuffed with ricotta and tarragon

VENISON BOTI

£6.95

Marinated in honey and pineapple

GUINEA FOWL

£7.95 **D**

Breast smoked in traditional Dumghar method, marinated in yogurt and clove

VEGETARIAN PLATTER £8.95

A selection of three of our favourite vegetarian starters (Ideal for sharing for 2)

GRILL PLATTER £13.95

A selection of four of our favourite kebabs (Ideal for sharing for 2)

D contains dairy

N contains nuts

G contains gluten

V vegetarian

MAINS

(All mains cooked on the grill)

BAINGAN D	£10.95
<i>Fresh whole aubergine grilled and served with caramelised onions and North Indian spices.</i>	
CHICKEN D	£12.95
<i>Tender breast of chicken tikka marinated in saffron and cooked in tandoor.</i>	
LOBSTER	£24.95
<i>Grilled Scottish lobster served with Alappy style moilee sauce.</i>	
MONKFISH	£14.95
<i>Marinated in yogurt and green herbs, finished in tandoor.</i>	
HAKE	£13.95
<i>In-house smoked and served on grilled courgette with tamarind based gravy.</i>	
PRAWNS D N	£17.95
<i>Tandoori King prawns marinated in chef's special spice blend sauce.</i>	
DUCK D N	£12.95
<i>Breast of duck marinated and roasted on sigri and served with coconut based sauce.</i>	
LAMB	£22.50
<i>Whole leg of Scottish baby lamb cooked in tandoor and served with tomato and onion based sauce.</i>	
LAMB CHOPS D N	£17.95
<i>Scottish lamb chops marinated in ginger based sauce, grilled and served with wilted spinach and bell pepper sauce.</i>	

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CURRY

TIGER PRAWNS N	£14.95
<i>Malabar style toasted coconut and peanut sauce with a touch of coccum.</i>	
BUTTER CHICKEN D N	£12.50
<i>Chicken tikka in a tomato, honey and cream based sauce.</i>	
CHICKEN KARAHI D	£12.50
<i>Chicken cooked with roasted bell pepper and tomato based sauce.</i>	
LAMB ROGAN JOSH N	£12.95
<i>Saffron and fennel flavoured delicacy, cooked in traditional Kashmiri style.</i>	
LAMB PEPPER FRY	£12.95
<i>Diced lamb cooked in black pepper spiced sauce finished with a touch of fresh coconut.</i>	
 <u>VEGETARIAN</u>	
Sides are also available for £5.95	
PANEER PASANDA D N	£10.50
<i>Home-made cheese served with nuts and cream based sauce.</i>	
BHINDI MASALA	£10.50
<i>Lady fingers (okra) in a rich onion and tomato masala.</i>	
DAL TARKA	£9.50
<i>Spiced yellow lentils tempered with onion, tomato, garlic and fresh coriander.</i>	
CHANNA MASALA	£9.95
<i>Chickpeas cooked with onion, tomato and ground spices.</i>	
SEASONAL SPICED VEGETABLES	£10.50
<i>Seasonal vegetables tossed in mild Indian spices.</i>	

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HYDERABADI DUM BIRYANI

VEGETABLE **D** **N**

£12.95

Mushroom and water chestnut.

Served with raita.

LAMB **D** **N**

£14.95

Tender pieces of Scottish lamb.

Served with raita.

ACCOMPANIMENTS

BASMATI RICE

Steamed boiled rice

£3.25

PILAU RICE

Saffron and cumin flavoured rice

£3.75

PLAIN NAAN **D** **G**

£3.25

GARLIC NAAN **D** **G**

£3.50

TANDOORI ROTI **G**

£2.50

RAITA **D**

£3.50

GREEN SALAD

Asian style

£3.95

PAPADOM

£0.75

PICKLE TRAY

£2.25

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DESSERTS

- 'CALLEBAUT' HOT CHOCOLATE MOUSSE** **D** £5.95
Served with fresh orange sauce and ginger ice-cream.
- STICKY TOFFEE PUDDING** **D G** £5.95
Served with toffee sauce, orange crumble, vanilla ice-cream and fennel crisps.
- MANGO TASTING** **D** £5.95
Panna cotta served with mango shot and mango flavoured sorbet on a bed of kesar mango salad.
- INDIAN TRIO** **D G** £5.95
Rice pudding, carrot halwa served with lime cheesecake and caramelised dumplings.
- WHITE CHOCOLATE PARFAIT** **D** £5.95
Served with spiced poached pear and tamarind glazed strawberry.
- FRESH SORBET SELECTION** £4.95
Three types of Chef's choice
- FRESH ICE-CREAM SELECTION** **D** £4.95
Three types of Chef's choice