



Welcome Drink & Appetiser

A glass of Prosecco and Panni Puree followed by Pappadoms & Chutney's

Starters

Select a starter each from the following selection

✓ Onion Bhaji Chaat

A delicious combination of Onion Bhaji, Spicy Chick Peas, Potato, Sevian (Bombay Mix) which creamy yogurt and tamarind chilli drizzle.

✓ Chilli Paneer

Cubes of Indian cheese with chunks of onion & peppers. Finished with a sweet chilli and balsamic drizzle.

Fish Amritsari

White fish dusted with chilli and turmeric, coated with a gram flour batter and deep fried to golden brown.

Trio of Chicken Tikka

Melt in your mouth fillets of Chicken Tikka, Haryali Tikka & Creamy Malai Tikka.

Grilled Beef Rosti

Spiced grilled Lamb served on a potato Rosti finished with a spicy cream Sauce.

Gosht Ka Sula Her

Fillets of lamb marinated in a spicy infusion of crushed red chillies, mustard oil, and yogurt. Served sizzling

Main Courses

We have made a careful selection of our most popular Curries and a selection of our Speciality Spicy Grill.

Main Curry Dishes

All curry mains served with Pilau Rice.

Peshi Moughlai Korma Mild

An unforgettable twist on the classic Chicken Korma, with added ground pistachio, coconut butter, a hint of Tandoori spice & fresh cream

Chicken or Lamb Tikka Massala Mild

The ever popular Tikka Massala

Kharahi Morog or Gosht Medium

Classic Kharahi curry available in Chicken or Lamb.

Hydrabadi Chicken Medium

Sliced chicken breast smothered in a onion and tomato paste with ground coconut and almond with medium spices - thick spicy delectable sauce.

Roshni Chilli Murog Medium or Her

Garlic Chilli Chicken - chicken breast slow cooked in a tantalising sauce infusion of garlic, chilli and onion massala.

Lal Maas Her 'n' Spicy with Rice Dumplings

Melt in your mouth lamb dish with a new twist by adding delicious rice dumplings. Medium option given

Lamb Baddam Pasanda Mild

Fillets of lamb tenderised in a warm spice marinade, pan grilled then simmered off in a creamy mild almond sauce.

Grilled Salmon Jool Medium

Pan grilled Salmon smothered in our speciality citrus curry sauce.

✓ Vegetarian Balti Special Medium or Her

A combination of seasonal vegetables cooked in our specialty Balti sauce. Advise us if you have a different veggie preference.

Accompaniments

Share a side of:

Mushroom Spinach

Sauteed mushroom with spinach, garlic and onion massala

Or Massala Aloo

Roasted new potatoes in a spicy onion massala

Cheese a Bread to share:

Plain Nan or Garlic Nan or Peshwari Nan

Speciality Grills

Why not go for our fusion grills an innovative concept that make us stand out from the rest

Spiced Grilled Salmon

Fillet of salmon marinated with roasted caraway seeds, red chilli, turmeric, lemon juice, olive and gently grilled. Served with a speciality citrus curry sauce

Sirloin Steak

Rubbed with our special spice blend and grilled as you like it. Served with Massala Fries and a choice of Spicy Onion Gravy or Creamy Mushroom Sauce

Grilled Batak (Duck Sizzler)

Gressingham duck breast marinated in a blend of ground spices, and grilled to perfection. Served on sizzling platter with juliennes of onions and pepper.

The Sweetner

Choose a dessert each from our Dessert Selection

Early Bird £19.95 per head
Bookings between 5pm to 6pm

Prime Time £24.95 per head
Bookings between 6.15 to 9pm

Late Deal £19.95 per head
Bookings at or after 9.15pm

Valentines Menu

Indian Bistro & Grill

Mangrove

Coffee & Lunch Menu

Quality Indian Cuisine

Spiced Grill Menu

