

INDIAN STREET FOOD

Pani Puri 🌶️ 5.25 crispy round puffs stuffed with potatoes, onions & brown chickpeas, served with spicy masala water	Batata Wada (3 Pcs) 🌶️ 4.75 spicy mashed potato fried dumplings
Dahi Puri Chaat 🌶️ 6.95 crispy round puffs stuffed with chickpeas, potatoes, yoghurt & topped with tamarind chutney	Bhel Puri 🌶️ (N) 5.95 a classic mumbai style puffed rice mixed with sweet & sour condiment
Sev Papdi Chaat 🌶️ 6.95 crunchy wafers garnished with a combination of potatoes, chickpeas & tamarind chutney	Hara Bhara Kebab 🌶️🌶️ 7.25 mixed vegetables patty with fresh greens
Methi Gota (3 Pcs) 🌶️ 4.75 traditional bhajia made with fresh fenugreek & gram flour	Crispy Bhajia 🌶️ 7.95 battered fried potato roundels
Dal Bhajia 🌶️ 6.25 mixed lentils bhajia	Vegetable Samosa 🌶️ 5.95 deep fried stuffed vegetable pastry

VEGETARIAN STARTERS Indian

Chilli Paneer 🌶️ 10.25 cottage cheese cubes tossed in our house special sweet & sour sauce	Plain Mogo 5.95 fried cassava served with chilli-salt powder & lemon wedge
Garlic Chilli Mogo 🌶️🌶️ 6.95 fried cassava tossed with fresh garlic chilli paste	Tandoori Paneer Tikka 🌶️ 11.95 marinated cottage cheese cooked in clay oven
Spicy Potato Fries 🌶️🌶️ 5.45 potato fries tossed in fresh garlic chilli paste	

VEGETARIAN STARTERS Oriental

Vegetable Spring Rolls 6.95 mini chinese favourites served with sweet chilli sauce	Salt-n-Pepper Vegetables 🌶️ 9.75 crunchy seasonal vegetables tossed with dry chilli salt & pepper
Garlic Chilli Mushrooms 🌶️🌶️ 10.75 crispy button mushrooms tossed in our special spicy sauce	Crispy Corn-n-Spinach 🌶️ 9.95 dust fried corn & spinach tossed with chilli flakes
Chinese Chilli Soya Strips 🌶️🌶️🌶️ 9.95 soya strips tossed in our special chilli sauce	Honey Chilli Potatoes 🌶️ 8.75 crispy new potatoes tossed in honey chilli sauce
Chilli Garlic Paneer 🌶️🌶️ 10.95 cottage cheese cubes tossed in spicy chilli garlic soya sauce	

NON VEGETARIAN STARTERS Indian

Seekh Kebab 🌶️🌶️ 7.25 flame grilled spiced lamb mince delicacy	Chicken Methi Seekh Kebab 🌶️🌶️ 7.25 flame grilled spiced chicken mince with fresh fenugreek leaves
Chicken Tikka 🌶️ 10.50 succulent chicken breast marinated in five different spices & cooked in clay oven	Tandoori Lamb Chops 🌶️ 11.95 tender lamb chops grilled to perfection
Tandoori Chicken Wings 🌶️ 9.25 spicy & succulent barbeque chicken wings	Grilled Fish 🌶️🌶️ 11.50 fillet of fish marinated in fresh ginger garlic paste & cooked over char grill
Jeera Chicken Wings 🌶️🌶️ 9.25 chicken wings simmered in special cumin sauce	Tandoori Prawns 🌶️ 17.50 king prawns in chef's special marinade, cooked in clay oven
Spiced Chicken Wings 🌶️🌶️🌶️ 9.25 chicken wings marinated in our special sauce	Bg Mixed Grilled Platter 🌶️🌶️ 23.75 chicken tikka, chicken wings, seekh kebab, chicken seekh kebab & lamb chops

NON VEGETARIAN STARTERS Oriental

Chinese Chilli Chicken 🌶️🌶️🌶️ 11.25 a classic spicy indo-chinese boneless chicken dish	Chilli Fish 🌶️🌶️ 11.50 tilapia fillet in spicy chilli soya sauce
Sesame Honey Crispy Chicken 10.75 sesame coated honey glazed boneless chicken	Crispy Chilli Lamb 🌶️ 12.50 battered lamb strips tossed on our special chilli sauce
Chinese Chicken Wings 🌶️ 10.75 batter fried crispy chicken wings with spicy chilli sauce	Chilli Garlic Prawns 🌶️🌶️ 17.50 king prawns in chilli garlic sauce
Chicken Lollypop 🌶️🌶️ 11.95 chicken drumsticks tossed in schezwan sauce	

NON VEGETARIAN MAINS Indian

Desi Chicken Curry 🌶️🌶️ 11.25 classic indian chicken curry with green chillies	Kadhai Lamb 🌶️ 11.95 lamb cubes cooked in traditional kadhai sauce with peppers & chillies
Chicken Tikka Masala (N) 11.25 barbeque chicken tikka in creamy tomato sauce	Kadhai Keema 🌶️🌶️ 11.95 minced lamb simmered with fresh ginger-garlic paste & ground spices
Chicken Korma (N) 11.25 succulent chicken simmered in creamy coconut-cashewnut sauce	Fish Curry 🌶️ 11.95 tilapia fillet cooked with fresh tomato, ginger-garlic & flavoured with curry leaves
Methi Chicken 🌶️ 11.25 boneless chicken pieces cooked in fresh fenugreek flavoured curry sauce	Prawn Chilli Masala 🌶️🌶️ 16.95 king prawns in traditional curry sauce with peppers & green chillies
Coconut Chicken Curry 🌶️🌶️ 11.25 chicken simmered in coconut sauce	Coconut Lamb Curry 11.95 lamb simmered in coconut sauce
Chicken Tikka Kenyan Style 🌶️🌶️🌶️ (N) 11.25 grilled chicken tikka simmered in traditional kenyan sauce	

VEGETARIAN MAINS Indian

Coconut Vegetable Curry 🌶️🌶️ 9.50 mix vegetables cooked in coconut sauce	Egg Methi Masala 🌶️ 9.50 medium spiced boiled egg curry with fresh fenugreek
Kadhai Vegetable 🌶️🌶️ 9.50 mix vegetables cooked in special kadhai sauce	Egg Bhurji 🌶️ 9.50 masala scrambled eggs
Kadhai Paneer 🌶️🌶️ 9.50 cottage cheese simmered in special kadhai sauce	Vegetable Korma 🌶️ (N) 9.50 mixed vegetable cooked in creamy coconut - cashewnut sauce
Chana Masala 🌶️ 9.50 semi dry curry made with chickpeas & freshly ground spices	Paneer Tikka Kenyan Style 🌶️🌶️ (N) 9.50 grilled cottage cheese simmered in traditional kenyan sauce
Achari Aloo Baingan 🌶️🌶️ 9.50 pickled baby aubergine & new potatoes cooked in kadhai gravy	Vegetable Keema Peas 🌶️🌶️ 9.50 minced soya and peas simmered with fresh ginger - garlic paste and ground spices
Kadhai Aloo 🌶️🌶️ 9.50 new potato in special kadhai sauce	Paneer Bhurji 🌶️ 9.50 grated cheese simmered in curry sauce
Methi Corn 🌶️ 9.50 fresh fenugreek & sweet corn in masala gravy	Paneer Tikka Masala 🌶️ (N) 10.75 grilled cottage cheese simmered in traditional creamy tomato sauce

VEGETARIAN MAINS Indian

Lentils 9.50	Tadka Dal 🌶️ combination of three lentils tempered with crushed garlic, cumin & whole red chillies	Dal Makhni 🌶️ classic north-west frontier dish made with black lentils, tomatoes, fresh ginger-garlic & cream	Dal Methi Saag 🌶️ tadka dal simmered with fresh spinach, fenugreek & roasted garlic
--------------	---	--	--

VEGETARIAN MAINS Oriental

Thai Green Vegetable Curry 🌶️ 11.75 fresh seasonal vegetables simmered in traditional thai curry, served with steamed rice	Vegetable Manchurian 🌶️🌶️ 10.95 minced vegetable dumplings simmered in ginger-garlic soya sauce
---	--

INDIAN

Rice	Steamed Rice 4.75	Pilao Rice 4.95	Jeera Rice 5.75	Biryani (Served with Raita)	Vegetable Biryani 🌶️ 10.75	Chicken Biryani 🌶️ 12.95	Lamb Biryani 🌶️ 12.95			
Tandoori Breads	please note that our breads are eggless			Accompaniments	Raita 2.95	Plain Yogurt 2.75	Fried Papad (2 Pieces) 1.95	Roasted Papad (2 Pieces) 1.95	Masala Papad (2 Pieces) 2.45	Onion & Green Chilli Salad 1.95
Plain Naan 2.95	Butter Naan 3.25	Tandoori Roti 2.95	Garlic Naan 3.95	Chilli Naan 🌶️ 3.95	Chilli-garlic Naan 3.95	Peshawari Naan (N) 4.95				

Oriental

Rice	Vegetable Fried Rice 6.95	Egg Fried Rice 6.95	Chicken Fried Rice 10.50	Noodles	Vegetable Hakka Noodles 7.95	Spicy Vegetable Hakka Noodles 7.95	Chicken Hakka Noodles 10.50
------	---------------------------	---------------------	--------------------------	---------	------------------------------	------------------------------------	-----------------------------

LAST FOOD ORDER

LUNCH:
Monday : Closed (Except Bank Holiday)
Tuesday - Thursday: 12:00 - 14:45

SNACKS:
Tuesday - Thursday: 15:00 - 18:00

DINNER:
Monday -Thursday: 18:00 - 22:00

KITCHEN IS OPEN ALL DAY:
Friday - Saturday: 12:00 - 22:45
Sunday: 13:00 - 21:45

• Please inform a member of staff of any food allergy and dietary requirements * dishes marked with (N) dish contains nuts 🌶️ medium spicy 🌶️🌶️ spicy 🌶️🌶️🌶️ extra spicy

Service charge not included

COCKTAILS

Bellini Traditional or flavored (strawberry and mango)	9.20
Passionate Kiss Vodka, passion juice, almond syrup, single cream and coconut cream	9.20
Sex on the Beach Vodka, cranberry juice, peach schnapps and orange juice	9.20
Blue Ginger Vodka, fresh ginger, blue curaçao and lime juice sparkled with lemonade	9.20
Pina Colada Bacardi, malibu, pineapple juice, single cream and coconut cream	9.20
Long Island Ice Tea Vodka, gin, bacardi, cointreau, tequila and lime juice topped with coke	9.20
Flavoured Vodka Martini Lychee, passion and apple	9.20
Margarita Frozen or traditional; strawberry or mango	9.20
Jackfro st Vodka, lychee juice, coconut cream, dash of grenadine	9.20
Blue Hawaiian Malibu, blue curaçao and pineapple juice, single cream and coconut cream	9.20
Cosmopolitan Vodka, cointreau and cranberry juice	9.20
Mojito Traditional or flavoured (passion, strawberry, mango)	9.20
Maxican Sun Set Blue curaçao, bacardi white, orange juice and granadin	9.20

MOCKTAILS

Passion Island Fresh mint, lime and brown sugar with passion juice	7.20
Passion Cooler Passion juice with single cream, almond syrup and coconut cream.	7.20
Cupid Strike Exotic mix of strawberries and lychee	7.20
Caribbean Mango Fresh mango puree with apple juice, single cream and mint leaves	7.20
Mokito Fresh mint, lime and brown sugar with ginger beer	7.20
Pussyfoot Orange and pineapple juice with grenadine and lemonade	7.20
Jungle Cooler Orange, pineapple and passion juice with coconut cream	7.20
Italian Smooch Muddled lime and brown sugar with ginger ale and coke	7.20
Virgin Colada Pineapple juice with single cream and coconut cream	7.20
Summer Dream Refreshing mocktail with citrus fruits, cranberry juice, apple juice, rose syrup, lime and dash of lemonade	7.20
Strawberry Blush Strawberry with coconut cream	7.20

SPIRITS

	Single	Double
GIN		
Gordon's	3.20	5.00
Bombay Sapphire	3.40	5.40
London Gin	3.40	5.40
Tanqueray	3.40	5.40
Hendrick's	3.70	6.10
VODKA		
Smirnoff Red	3.20	5.00
Eristoff	3.20	5.00
Absolute Blue	3.40	5.40
Grey Goose	4.20	7.20
Belvedere	4.20	7.20
Ciroc	4.20	7.20
RUM		
Bacardi	3.20	5.00
Captain Morgan	3.40	5.40
Morgan's Spiced	3.40	5.40
Havana Club 3yr	3.80	6.50
Havana Club 7yr	4.20	7.30
SCOTCH		
Johnnie Walker Black	3.20	5.00
Bell's	3.20	5.00
Chivas Regal	3.80	6.40
Chivas Regal 18yrs	6.20	10.00
Johnnie Walker Blue	14.50	25.00
WHISKIES		
Jack Daniel's	3.20	5.50
Jack Daniel's Honey	3.40	5.40
Jameson	3.40	5.40
FINE WHISKIES		
Hibiki 12yrs	9.50	16.00
Yamazaki	9.50	16.00
Royal Salute	12.00	20.00
SINGLE MALTS		
All Brands	4.20	7.20
15 yrs	4.10	7.20
18 yrs	4.90	8.50
21 yrs	5.90	9.95
COGNACS		
Courvoisier VS	3.20	5.20
Hennessey VS	3.20	5.20
Martel VS	3.20	5.20
Courvoisier VSOP	5.00	8.50
Hennessey Fine Cognac	5.00	8.50
Martel VSOP	5.00	8.50
Remy Martin VSOP	5.00	8.50
Courvoisier XO	12.20	20.00
Hine XO	12.20	20.00
Hennessey XO	12.20	20.00
LIQUEURS		
All Brands	3.20	5.20
Amaretto	3.00	4.90
Southern Comfort	3.00	4.90
Archers Peach	3.00	4.90
Baileys	3.00	4.90
Malibu	3.00	4.90

APERITIFS

	50ml
Campari	4.20
Port	4.20
Dubonet	4.20
Sherry	4.20
Martini	4.20
Pimm's	4.20
Pernod	4.20

DRAUGHT

	Pint	Half
Foster's	4.20	2.20
Carlsberg	4.20	2.20
John Smith's	4.20	2.20
Guinness	4.60	2.40
Cobra	4.60	2.30
Stella	4.20	2.30
Kronenbourg	4.20	2.30
Moretti	5.10	2.70
Peroni	5.60	3.00
Heineken 0.0	3.90	2.00

BOTTLED BEERS

	330ml	3.90
Budweiser	330ml	3.90
Holsten Pils	275ml	3.90
Tusker	500ml	4.90
Corona	330ml	3.90
Bulmers Cider	568ml	5.20
Non-Alcoholic Beer	330ml	4.30
Carlsberg Bottle	330ml	2.90

OTHER BEVERAGES

Aerated Drinks	small	2.00
Aerated Drinks	large	3.00
Aerated Drinks	bottle	2.20
Tonic/Slimline Tonic Water	bottle	1.50
Coke Zero	330ml	3.00
Fresh Lime Soda		3.80
sweet, savoury or masala		
Mineral Water Still	330ml	1.90
Mineral Water Still/Sparkling	750ml	3.00
Perrier	330ml	2.60
Juices		2.50
Orange, Pineapple, Apple, Cranberry or Tomato		
J20's		2.80
Mixer Aerated		1.00
Mixer Non Aerated		1.30
Lassi		3.50
sweet, savoury or mango		
Passion Juice	small	4.00
Passion Juice	large	6.00
Passion Juice	jug	20.00

SHOOTERS

Russian Mafia Amaretto, baileys, russian vodka	4.00
B52 Baileys, kahlua, cointreau	5.00
Jagerbomb Jagermieser, red bull	5.00
Baby Guinness Baileys, kahlua	4.00
Slippery Nipple Sambuca, baileys, grenadine	4.00

SPARKLING & CHAMPAGNE

	20cl btl	70cl btl
Prosecco Lunetta Spumante Brut A deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate	9.00	
Prosecco Lamberti extra dry Floral aromas with peach and tropical fruit. Clean and crisp balanced acidity and a lingering finish.		25.00
Moet et Chandon Brut Imperial, Champagne, France This clean champagne is elegant, harmonious, fresh and supple.		60.00
Laurent Perrier Brut Rose, Champagne, France Elegant with soft bubbles, ripe red fruits such as raspberries and strawberries and a creamy textured soft finish.		80.00
Dom Perignon, Champagne, France Ripe fruit at first, then fig and strawberry as the wine breathes and grows revealing guava, violet and vanilla.		180.00



Please advise of any allergies to the member of our staff.
Service charge not included.
 On arrival wash your hands or use a sanitiser.
 Social distancing - respect one another's personal space.