



# Curry Night

Every Monday  
5.30pm - 8.30pm

## To Start

Papadums (D,G,S,V) | 3.5  
Chef's selection of chutneys

Onion Bhaji, date & tamarind chutney (D,G,S,VG) | 5.5  
Deep fried crispy onion, date & tamarind chutney

Dorkey's pork momo (E,G) | 8  
Delicate steamed dumplings, spiced tomato chutney

Crispy beef samosas (D,G,M,S) | 8.5  
Mix spiced beef, filled pastry cone, tomato & coriander chutney

Sekuwa chicken (D,S) | 8.5  
Grilled chicken skewers, lightly spiced apple chutney

## Curries

All served with fragrant basmati rice or Bhatara bread (D,G)

Chicken Makhanwala (D) | 12  
Butter chicken - Marinated chicken thigh cooked with fresh tomato sauce, fenugreek leaves & cream

Dal Tadka (D,G,V) | 12  
Lentils tempered with spices

Nepalese style fish curry (F,M) | 14  
Cod loin cooked in coconut, mustard seed & curry leaves

## Desserts

Triple chocolate brownie, chocolate sauce & vanilla ice cream (D,E,G) | 9.5

Chocolate & sesame mousse, meringue, vegan vanilla ice cream (G,N,SS,SY,VG) | 10

Classic sticky toffee pudding, salted caramel sauce, vanilla ice cream (D,E,G) | 10.5

Tonka bean pannacotta, poached white peaches, honeycomb & burnt white chocolate crumb (D,SY) | 10.5

Strawberry & lime cheesecake, raspberry ripple ice cream (D,E,G,SY) | 11.5

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)