



Curry Night

Every Monday
5.30pm - 8.30pm

To Start

- Papadums (D,G,S,V) | 3.5
Chef's selection of chutneys
- Cauliflower bhaji (S,VG) | 7.5
Deep fried crispy cauliflower, mango chutney
- Dorkey's chicken momo (G,S) | 8
Delicate steamed dumplings, lightly spiced chicken & tarragon broth
- Crispy beef samosas (D,G,M,P,S) | 8.5
Mix spiced beef, filled pastry cone, tomato & coriander chutney

Curries

- All served with fragrant basmati rice or Bhatara bread (D,G)
- Paneer tikka masala (D,V) | 12
Cottage cheese, cooked in rish tikka masala sauce
- Nepalese style fish curry (F,M,P) | 14
Monkfish cooked in coconut, mustard seed & curry leaves
- Butter chicken (D) | 15
Marinated chicken thigh cooked with fresh tomato sauce, fenugreek leaves & cream

Desserts

- Poached Windsor red apple, toffee sauce, cinnamon crumble (D,G,V) | 9
- Vegan pineapple pavlova, coconut ice cream, rum syrup (S,SY,VG) | 9
- Pistachio & raspberry bakewell tart, clotted cream ice cream (D,E,G,N,V) | 10
- Sticky toffee pudding, vanilla ice cream, toffee sauce (D,E,N) | 11
- Coffee cream choux bun, hazelnut praline, manjari chocolate sauce (D,E,G,N,V) | 12

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)