



# Curry Night

Every Monday  
5.30pm - 8.30pm

## To Start

- Papadums (D,G,S,V) | 3.5  
Chef's selection of chutneys
- Onion bahji, onion seed & mango chutney (VG) | 5
- Dorkey's pork momo (G,S) | 8  
Delicate steamed dumplings, spiced tomato chutney
- Grilled lamb koftas, datterini tomato salsa, mint yoghurt (G,D,S) | 12

## Curries

- All served with fragrant basmati rice or Bhatara bread (D,G)
- Roast aubergine & chickpea masala (D,G,V) | 12
- 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

- Calvados & toffee apple crumble, coconut & vanilla custard (S,VG) | 10
- Pistachio & raspberry bakewell tart, clotted cream ice cream (D,E,G,N,V) | 10
- Sticky toffee pudding, vanilla ice cream, toffee sauce (D,E,G,N) | 11
- Selection of fine cheeses, charcoal crackers, chutney & fruit (D,E,G,M,P,S) | 9/18  
Two or Four Cheeses
- Classic affogato (D,E,V) | 6  
Two Scoops

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)