



Curry Night

Every Monday
5.30pm - 8.30pm

To Start

- Papadums (D,G,S,V) | 3.5
 Chef's selection of chutneys
- Onion bahji, spiced mango & onion seed chutney (VG) | 5
- 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
- Butter chicken (D) | 15
 Cooked in coconut chilli, fresh tomato, coriander

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)