



# 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  
Marinated chicken thigh cooked with fresh tomato sauce, fenugreek leaves & cream

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)

## Desserts

- Treacle tart, vanilla ice cream (D,E,G) | 9
- Baked apple and ginger crumble, coconut and vanilla custard (G,VG) | 10
- Lemon and lime cheesecake, blood orange sorbet (D,G) | 11
- Dulche de leche fondant, caramelized banana, peanut, Chantilly cream (D,E,G,P) | 11
- Chocolate gateaux, dark chocolate and cherry ganache, orange cream, caramelized white chocolate (D,E,G,SY) | 11
- Selection 3 cheeses, miller crackers, chutney, pickles & fruit (C,D,G,N,M) | 15
- Classic Affogato (D,V) | 7.5  
Vegan vanilla ice cream available