



## Curry Night

5.30pm - 8.30pm  
Every second Monday  
of the month

### 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, | 12  
datterini tomato salsa,  
mint yoghurt (G,D,S)

### Curries

- All served with fragrant basmati rice or  
Bhatura bread (D,G)
- Roast aubergine & | 12  
chickpea masala (D,G,V)
- 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 | 9  
cream (D,E,G)
- Baked apple and ginger | 10  
crumble, coconut and  
vanilla custard (G,VG)
- Lemon and lime | 11  
cheesecake, blood orange  
sorbet (D,G)
- Dulche de leche fondant, | 11  
caramelized banana,  
peanut, Chantilly cream  
(D,E,G,P)
- Chocolate gateaux, dark | 11  
chocolate and cherry  
ganache, orange cream,  
caramelized white  
chocolate (D,E,G,SY)
- Selection 3 cheeses, miller | 15  
crackers, chutney, pickles  
& fruit (C,D,G,N,M)
- Classic Affogato (D,V) | 7.5  
Vegan vanilla ice cream available