CURRY WEEK

9th-16th October

OUR HEAD CHEF LIAM WOODWARD IS CREATING MODERN, CONTEMPORARY INDIAN DISHES, USING BOLD, FRESH AND COLOURFUL FLAVOURS THAT YOU SEE IN REGIONAL INDIAN CUISINE, PACKED WITH FLAVOURS.
ARE YOU BRAVE ENOUGH TO GO FOR THE HOTTEST?

MAINS

STREET FOOD GOA STYLE KING PRAWN — £16

Cooked with coconut, chilli and coriander and served with Kashmiri Rice and Lime.

JAVEED'S LAMB BIRIYANI — £16

Lean chunks of lamb slow cooked in Indian spices, saffron and nigella seeds and tossed through a fragrant basmati rice served with mint raita and curry sauce.

VEGETABLE GOBI DHANSAK — £16

A delicious vegetarian full of chunky spiced cauliflower with a sweet note of mango chutney served with Basmati rice with cranberries, apricots, shredded coconut and fried onions.

KASHMIRI BUTTER CHICKEN — £16

Tandoori Chicken chunks coated in a mild butter chicken sauce garnished with toasted almonds.

CHICKEN VINDALOO — £16

Tender chicken slow cooked for heat in spicy gravy. Served with Basmati rice with cranberries, apricots, shredded coconut and fried onions.

SIDE ORDERS — £3 EACH

Vegetable Samosas, Pickle Tray, Onion Bhaji, Chicken Pakora, Naan Bread

DESSERTS

ALPHONSO MANGO AND LIME CHEESECAKE — £7

Served with cinnamon roasted almonds.

GOOEY CHOCOLATE & CARDAMOM PUDDING — £7

Flambé banana ice cream.

ADD COBRA BEER FOR £4.20