



## NAAN WRAPS

- CHICKEN TIKKA **D G** \_\_\_\_\_ 9  
mildly spiced creamy chicken pieces with mixed salad, chilli and mint sauce
- LAMB KEBAB **D G** \_\_\_\_\_ 9  
spicy minced lamb pieces with mixed salad, chilli and mint sauce
- PANEER TIKKA **D G** \_\_\_\_\_ 9  
grilled cottage cheese with mixed salad, chilli and mint sauce

## BURGERS

All served in a toasted brioche bun

- THE CLASSIC **D G** \_\_\_\_\_ 9  
Buttermilk chicken, lettuce, tomato and homemade mayo
- NASHVILLE **D G** \_\_\_\_\_ 9  
buttermilk fried chicken, lettuce, tomato, pickled cucumber, sriracha mayo, onion rings and extreme hot sauce
- BIG ROOSTER **D G** \_\_\_\_\_ 13.50  
2x fried chicken, cheese, bacon, onion rings, mayo, salad, tomato, and bbq sauce
- BUFFALO AND BLUE CHEESE **D G** \_\_\_\_\_ 9  
Buttermilk chicken, lettuce, tomato, homemade buffalo and blue cheese sauce
- THE LEGIT **D G** \_\_\_\_\_ 9  
Beef patty, cheese, pickles, onions, ketchup and mustard
- THE BARBIE **D G** \_\_\_\_\_ 9  
beef patty, american cheese, smoked streaky bacon, lettuce, dill pickles, house mayo and onion jam
- THE LOADED **D G** \_\_\_\_\_ 13.50  
2x beef patties, smoked bacon, cheese, burger sauce, salad and house mayo
- THE DIRTY ONE **D G** \_\_\_\_\_ 9  
Beef burger with homemade burger sauce, pickles, cheddar cheese and diced onions, topped with bbq sauce.
- SPICY LAMB **D G** \_\_\_\_\_ 9  
spicy lamb patty with mixed salad, chilli and mint sauce

## VEGETARIAN BURGERS

- VEGAN CHEESEBURGER **G VE** \_\_\_\_\_ 9  
plant-based "beef" patty, vegan cheese, lettuce, vegan mayo, brioche bun
- SPICY VEGI BURGER **G VE** \_\_\_\_\_ 9  
vegetable patty, lettuce, tomato, red onion, jalapenos, mayo and hot sauce

## WINGS

- 8 PIECES (1 DIP) **D G** \_\_\_\_\_ 11.95
- 10 PIECES (2 DIPS) **D G** \_\_\_\_\_ 13.95
- 12 PIECES (3 DIPS) **D G** \_\_\_\_\_ 14.95

## CHOOSE A FLAVOUR:

- ▶ CRISPY FRIED with our WOW secret coating **D G**
- ▶ KOREAN BBQ sweet and sour spicy asian bbq with **D G**
- ▶ BUFFALO AND BLUE CHEESE our traditional AMERICAN wings **D G**
- ▶ NASHVILLE EXTREME HOT the really spicy AMERICAN sauce **D G**

## PICK YOUR FREE DIP

- ▶ BBQ
- ▶ Buffalo
- ▶ Extreme Hot
- ▶ Burger Sauce **D**
- ▶ Sriracha Mayo **D**
- ▶ Blue Cheese **D**
- ▶ Garlic Mayo **VE**

## SIDES

- FRIES \_\_\_\_\_ 3.95
- SWEET POTATO FRIES \_\_\_\_\_ 4.2
- GARLIC RUB FRIES \_\_\_\_\_ 4.2
- ONION RINGS **G** \_\_\_\_\_ 3.95
- CHILLI CHEESE FRIES **D** \_\_\_\_\_ 4.95  
chips, cheese, chives, pickled chillies, hot sauce

## EXTRA DIPS £1 each

- ▶ BBQ
- ▶ Buffalo
- ▶ Extreme Hot
- ▶ Burger Sauce **D**
- ▶ Sriracha Mayo **D**
- ▶ Blue Cheese **D**
- ▶ Garlic Mayo **VE**

## YOUR FAVOURITES

- ALL DAY BREAKFAST **D G** \_\_\_\_\_ 8.99  
Two sausages, two rashers of bacon, two fried eggs, baked beans, hash browns, mushrooms, grilled tomato, toast and butter
- ALL DAY VEGGIE BREAKFAST **D G** \_\_\_\_\_ 8.99  
Two veggie sausages, two fried eggs, baked beans, hash browns, mushrooms, grilled tomato, toast and butter
- SPICY PENNE ARRABIATA **G** \_\_\_\_\_ 9.99  
Penne pasta made with a rich homemade spicy tomato sauce with garlic, red chilli and olive oil
- FISH AND CHIPS **G** \_\_\_\_\_ 9.99  
Battered and deep fried Cod served with chips, mushy peas and tartare sauce

## DESSERT

- 4 LAYER CHOCOLATE FUDGE CAKE **D G** \_\_\_\_\_ 6.95  
chocolate sponge, chocolate fudge icing, white chocolate chip and brownie served with chocolate sauce
- BELGIUM CHOCOLATE PUDDING **D G** \_\_\_\_\_ 6.95  
warm chocolate sponge topped with chocolate sauce and a scoop of vanilla ice cream
- STICKY TOFFEE PUD **D G** \_\_\_\_\_ 6.95  
Sweet and sticky sponge pud topped with toffee sauce

## ICE CREAM

- CHOCOLATE CHIP **D** \_\_\_\_\_ 3.95
- VANILLA **D** \_\_\_\_\_ 3.95
- PISTACHIO/MALAI KULFI **D N** (INDIAN ICE CREAM) \_\_\_\_\_ 3.95



THE RED LION

## SNACKS

POPPADOM <b>G</b>	1
MASALA POPPADOM <b>VE G</b>	2
MUMBAI MASALA CHIPS <b>VE G</b>	7
chips tossed in a tangy spicy powder, green chilli and lime sauce, topped with kachumber salad and coriander	
MASALA SWEET POTATO FRIES <b>VE G</b>	7
sweet potato fries splashed with tangy spicy powder, green chilli and lime sauce topped with kachumber salad, raita and coriander	
BOMBAY MIX <b>VE D N</b>	6
Chilli crisps, cheese, chilli peanuts mixed with diced onion, fresh chilli and lemon.	

## STARTERS VEGETARIAN

VEG SAMOSA 4PCS <b>VE G</b>	7
home made pastry filled with assorted vegetables	
MOGO CHIPS <b>VE</b>	8
deep fried cassava, flavoured with black salt and paprika	
CHILLI MOGO <b>VE</b>	8.5
deep fried cassava, flavoured with chilli, lime and garlic chutney	
MARI GARLIC MOGO <b>VE</b>	8.5
deep fried cassava, flavoured with black pepper and garlic	
MINI BASKET CHAAT 6pcs <b>VE G D</b>	8
Homemade mini baskets filled with chickpea, potato, diced salad, yogurt, tamarind sauce topped with sev.	
CRISPY BHAJIA <b>VE G</b>	8
finely sliced potatoes fried in a spicy gram batter	
PANEER TIKKA 7pcs <b>VE D</b>	10
grilled skewers of cubed cottage cheese, fresh onion, green and red capsicum	
CHILLI PANEER <b>VE D</b>	9.5
spicy cottage cheese cooked with fresh spring onions and capsicum	
PANEER PEPPER FRY <b>VE D G</b>	9.5
fried cottage cheese wedges cooked with tomato, peppers, onions, chillies, garlic and ginger	
BATETAWADA 6pcs <b>VE</b>	7.5
homemade spicy mash potato fritters in gram flour batter.	
METHI BHAJIA 7pcs <b>VE</b>	7.5
spicy fresh fenugreek fritters in gram flour batter	
KACHORI 4pcs <b>VE G</b>	6.5
homemade pastry stuffed with spiced mashed green peas	

## STARTERS NON VEG

MIX GRILL <b>VE D</b>	24
pieces of tandoori wings, chicken tikka, lamb tikka, lamb chops and lamb kebabs	
CHICKEN SAMOSA 4PCS <b>VE G</b>	7
homemade pastry with a spicy chicken mince	
JEERA MARI CHICKEN <b>VE</b>	10
succulent marinated chicken cooked in a cumin and black pepper sauce	
CHICKEN TIKKA 7PCS <b>VE D</b>	10
boneless chicken marinated in yogurt and spices, roasted on skewers	
TANDOORI WINGS 7PCS <b>VE D</b>	10.5
spring chicken drumsticks made with a marinade of yogurt and spices	
DRUMS OF HEAVEN 7PCS <b>VE</b>	10
chicken drumsticks cooked with spring onions and fresh garlic, in a very hot homemade sauce	
CHILLI LAMB FRY <b>VE</b>	11
strips of lamb pan fried with capsicum and spring onion in a homemade chilli and garlic sauce	
LAMB KEBABS 4PCS <b>VE</b>	11
spicy minced lamb with fresh garlic, cooked on skewers in the tandoor	
LAMB SAMOSA 4PCS <b>VE G</b>	7
homemade pastry with spiced lamb mince	
LAMB CHOPS 4PCS <b>VE D</b>	14
marinated lamb chops cooked in the tandoor	
LAMB TIKKA 7PCS <b>VE D</b>	11
small cubes of lamb marinated in spices and yogurt	
GARLIC CHILLI FISH <b>VE G</b>	11
pieces of cod in a chilli and garlic sauce with spring onions	

## MAINS NON VEG

BUTTER CHICKEN <b>VE D</b>	11
chicken pieces cooked in a mild and creamy gravy of butter and coconut milk	
KASOORI CHICKEN <b>VE</b>	11
boneless chicken made with dry fenugreek, ground cloves, cinnamon, fresh ginger and garlic	
CHICKEN TIKKA MASALA <b>VE D</b>	11
roasted chicken cooked in a creamy tomato gravy, with a small amount of onion and fenugreek	
HARIYALI CHICKEN <b>VE</b>	11
spinach chicken curry with cardamom, spices, garlic and ginger strips	

CHICKEN JALFREZI <b>VE</b>	11
chicken pieces in a flavourful spicy tomato based curry	
KASOORI LAMB <b>VE</b>	12
slow cooked lamb in a thick spiced sauce with flavours from whole and ground spices	
LAMB BHUNA <b>VE</b>	12
slow cooked lamb in a thick spiced sauce with flavours from whole and ground spices	
SAAG GOSHT <b>VE</b>	12
tender lamb stewed in a spinach sauce with tomato, onion, ginger and garlic	
LAMB JALFREZI <b>VE</b>	12
tender pieces of lamb cooked in a tomato curry, finished with chunky onions, pepper, tomato and spices	
LAMB ROGAN JOSH <b>VE D</b>	12
a rich spicy lamb curry with kashmiri chillies, cardamom and spices	
FISH CURRY <b>VE D</b>	12
pieces of cod cooked in an aromatic curry with coconut and curry leaves	

## MAINS VEGETARIAN

CHANA MASALA <b>VE</b>	9
a medium hot chickpea curry with tomato, onions and spices	
KASOORI ALOO <b>VE</b>	8.5
a potato curry with fenugreek, spices and fresh ginger	
KARAI MIX VEG <b>VE</b>	9
baby potato and mixed vegetables cooked in a rich onion and tomato gravy with aromatic spices	
SAAG ALOO <b>VE</b>	8.5
a spinach and potato curry in a medium spiced sauce	
PANEER MASALA <b>VE D</b>	10.5
cottage cheese cooked in a thick tomato curry with homemade spices	
PANEER SAAG <b>VE D</b>	10.5
spicy cottage cheese in a spinach curry	
PANEER MAKHNI <b>VE D</b>	10.5
cottage cheese in a cream based sauce with fenugreek and spices	

## DAAL

SAAG DAAL <b>VE</b>	9
spinach based lentil curry with spices	
TARKA DAAL <b>VE</b>	9
lentil curry with chilli, cooked onions and spices	

## NAANS &amp; BREAD

PLAIN NAAN <b>D G</b>	3.5
freshly baked kneaded flatbread	
ROTI <b>G VE</b>	3.2
freshly baked tortilla style wholewheat bread	
GARLIC NAAN <b>D G</b>	4
fresh flatbread with garlic	
CHILLI NAAN <b>VE D G</b>	4
fresh flatbread with green chilli	
TURBO NAAN <b>VE D G</b>	5
fresh flatbread with chilli and garlic	
CHILLI CHEESE NAAN <b>VE D G</b>	4.5
fresh flatbread stuffed with cheese, topped with fresh green chilli	

## RICE

PLAIN RICE <b>VE</b>	4.5
boiled basmati rice	
PILAU RICE <b>VE</b>	5
fragrant coloured rice with peas	

## BIRYANI

CHICKEN BIRYANI <b>VE</b>	14
a fragrant baked rice dish with chicken	
LAMB BIRYANI <b>VE</b>	15
a fragrant baked rice dish with lamb	
VEG JALFREZI BIRYANI <b>VE</b>	13
a spicy rice bake with potato, capsicum and onions	

## SIDES

CUCUMBER RAITA <b>D</b>	3.5
creamy yogurt with cucumber, black pepper and coriander	
KACHUMBER SALAD <b>VE</b>	3.5
diced red onions, cucumber, tomatoes mixed with lemon and coriander	
MANGO CHUTNEY	1

