



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
- BUFFALO AND BLUE CHEESE** **D G** _____ 9
buttermilk chicken, lettuce, tomato, homemade buffalo and blue cheese sauce
- NASHVILLE** **D G** _____ 9
buttermilk fried chicken, lettuce, tomato, pickled cucumber, sriracha mayo, onion rings and extreme hot sauce.
- THE LEGIT** **D G** _____ 9
beef patty, cheese, pickles, onions, ketchup and mustard
- THE DIRTY ONE** **D G** _____ 9
beef burger with homemade burger sauce, pickles, cheddar cheese and diced onions, topped with bbq sauce
- THE SMOKING HOT** **D G** _____ 9
beef burger, with guacamole, jalapenos, smoked cheddar, hot sauce, American mustard, house mayo and salad
- 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

PUB CLASSICS

Please note - Friday and Saturday
Pub Classics Menu Available until 7pm only

- SAUSAGE AND MASH** **D G** _____ 8.95
cumberland sausages served with creamy mash, vegetable and gravy
- FISH AND CHIPS** **G** _____ 10.95
battered cod served with homemade chips, garden peas and tartare sauce
- CHICKEN AND MUSHROOM PIE** **D** _____ 10.95
handmade short crust pastry filled with comforting chunks of creamy chicken and mushroom, served with a choice of homemade mash or chips, veg and gravy
- 8OZ SIRLOIN STEAK** **D** _____ 16.95
tender sirloin served with homemade chips, mushroom and tomato served with side of peppercorn sauce
- SHEPHERD'S PIE** **D G** _____ 10.95
well seasoned lamb mince mixed with carrots then topped with cheesy mash potato, served with peas and a side of gravy
- CAESAR SALAD** **D G** _____ 6.95
crisp cos lettuce, herb croutons, parmesan and caesar dressing
DRESSING Add Chicken - £2

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

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

KIDS MENU

- CHICKEN/VEGGIE NUGGETS AND CHIPS** **D G** _____ 6.95
breaded chicken/qourn nuggets served with chips and ketchup

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
- RED LION JAMUN** **D G** _____ 7.00
dough balls made in a aromatic sugar syrup of saffron and cardamon, served with a scoop of vanilla ice cream

ICE CREAM

- CHOCOLATE CHIP** **D** _____ 3.95
- VANILLA** **D** _____ 3.95

SNACKS

POPPADOM G	1
MASALA POPPADOM VE G	2
fried poppadom with kachumber salad and glazed paprika on top	
MUMBAI MASALA CHIPS VE G	7
chips tossed in a tangy spicy powder, green chilli and lime sauce, topped with kachumber salad and coriander	
BOMBAY MIX VE D N	6
chilli crisps, cheese, chilli peanuts mixed with diced onion, fresh chilli and lemon	

STARTERS VEGETARIAN

VEG SAMOSA 4PCS VE G	7
home made pastry filled with assorted vegetables	
CHILLI MOGO VE	8.5
deep fried cassava, flavoured with chilli, lime and garlic chutney	
MARI GARLIC MOGO VE	8.5
deep fried cassava, flavoured with black pepper and garlic	
CRISPY BHAJIA VE G	8
finely sliced potatoes fried in a spicy gram batter	
METHI BHAJIA 7pcs VE	7.5
spicy fresh fenugreek fritters in gram flour batter	
BATETAWADA 6pcs VE	7.5
homemade spicy mash potato fritters in gram flour batter.	
KACHORI 4pcs VE G	6.5
homemade pastry stuffed with spiced mashed green peas	
TANDOORI ALOO D G	10
potatoes stuffed with spiced cottage cheese and nuts then baked in tandoor	
PANEER TIKKA 7pcs D	10
grilled skewers of cubed cottage cheese, fresh onion, green and red capsicum	
CHILLI PANEER D	9.5
spicy cottage cheese cooked with fresh spring onions and capsicum	
PANEER PEPPER FRY D G	9.5
fried cottage cheese wedges cooked with tomato, peppers, onions, chillies, garlic and ginger	
BROCCOLI SUKH ANGAAR G	8.5
breaded broccoli tossed in a homemade chilli and garlic sauce	

STARTERS NON VEG

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

MAINS NON VEG

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

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

MAINS VEGETARIAN

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

DAAL

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

NAANS & BREAD

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

RICE

PLAIN RICE VE	4.5
boiled basmati rice	
PILAU RICE VE	5
fragrant coloured rice with peas	

BIRYANI

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

SIDES

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

