

# OUR FAMOUS CURRIES

Indulge in the rich, aromatic world of curry, where each bite is a journey through a tapestry of spices and flavors. Create a symphony of tastes that dance on your palate.

DESIGN YOUR OWN DISH

## 1 CHOOSE THE MAIN INGREDIENT

Boneless Lamb	£14.99	Quorn Tikka	£12.99
Boneless Chicken	£12.99	Paneer	£12.99
Chicken Tikka	£12.99	Aloo	£9.99
Prawns	£15.99		

## 2 PICK YOUR SAUCE

Homestyle	Jalfrezi	Rogan Josh	Saag
Curry Sauce	Bhuna	Madras	Kadhai
Balti	Korma	Vindaloo	

## 3 SET YOUR SPICE

Mild 🍃 Medium 🍃🍃 Hot 🍃🍃🍃 Inferno 🍃🍃🍃🍃

NOW SIT BACK, GRAB A DRINK AND RELAX WHILE OUR CHEFS CRAFT YOUR CURRY USING THE FINEST INGREDIENTS

## SPECIALITY CURRIES

### PUNJABI CURRY

CHICKEN £12.99 | LAMB £14.99 | PRAWN £15.99

It exemplifies the essence of North-Indian cuisine, skill-fully blending the flavours of garlic, ginger, onions, tomatoes, and garam masala with succulent pieces of your chosen protein

### BUTTER CHICKEN

£14.99

Delhi-style chicken tikka, slowly blended in a smoky, creamy nut and tomato sauce with cream, yoghurt and ginger with a hint of dried fenugreek leaves

### RAHRA GHOSHT

£15.49

A well-liked lamb dish originating from the northern states of India. It distinguishes itself from other curries by combining succulent lamb pieces with minced meat, a departure from the usual use of either keema or chunks of meat

### LAMB KEEMA MUTTER

£14.99

A sumptuous preparation featuring ground lamb, peas, and an array of aromatic spices. This dish boasts a lusciously flavourful sauce, crafted with a harmonious blend of onions, garlic, tomatoes, and the enticing spices of India

### QUORN KEEMA MUTTER

£12.99

A sumptuous preparation featuring ground Quorn, peas, and an array of aromatic spices. This dish boasts a lusciously flavourful sauce, crafted with a harmonious blend of onions, garlic, tomatoes, and the enticing spices of India

### BHINDI MASALA

£11.99

Experience the enchanting blend of crispy sweetness from okra and the delightful aroma of freshly ground spices. Sautéed alongside sweet onions and tangy tomatoes

### DAL MAKHANI

£11.99

A renowned dish hailing from the North Indian Punjabi culinary tradition, is a highly sought-after lentil recipe. It consists of whole black lentils and kidney beans with subtle yet loaded with chef's special spices

### LAMB ROGAN JOSH

£15.49

Tender lamb slow-cooked in aromatic Kashmiri spices, yogurt gravy, rich, flavorful, mildly spiced, classic North Indian curry

### PUNJABI CHOLE

£9.99

Chickpeas simmered in spiced tomato gravy with garlic, ginger, and bold Punjabi masalas; hearty, tangy, and deeply flavourful classic

### PUNJABI SARSON KA SAAG £11.99

Slow-cooked mustard greens blended with spinach, tempered with garlic, ginger, spices, finished with butter; rich, earthy Punjabi classic

### DAL TADKA

£9.99

A popular Indian lentil dish with garlic, onions, tomato and exotic spices finishing with a sizzling tarka (tempered spices)

### BOMBAY ALOO

£9.99

Tender baby potatoes delicately sautéed with cumin, mustard seeds, and turmeric, finished in a slow-cooked tomato and onion reduction. Garnished with fresh coriander for a vibrant, subtly spiced accompaniment

### MASALA FISH CURRY

£14.99

Delicate fish fillets simmered in a fragrant curry of tomatoes, onions, garlic, and classic Indian spices—perfectly balanced with heat and tang

### CHICKEN TIKKA MASALA

£14.99

Britain's beloved curry—succulent pieces of marinated chicken, flame-grilled and served in a rich, mildly spiced tomato and cream sauce

### PANEER MAKHANI

£13.99

A luxurious North Indian delicacy featuring soft cubes of cottage cheese simmered in a velvety tomato-butter gravy, delicately spiced and finished with fresh cream

### QUORN MAKHANI

£12.99

Quorn Makhani is a creamy tomato-based curry with aromatic spices and tender Quorn pieces, offering a rich, mildly spiced, high-protein vegetarian alternative to butter chicken

### PANEER TIKKA MASALA

£13.99

Chargrilled paneer simmered in a creamy tomato and spice-infused curry. Bold, smoky, and comforting — a vibrant vegetarian classic with irresistible pub-style flavour

### LAMB SHANK CURRY

£24.99

Please allow 45 mins cooking time

A slow-cooked delight, infused with fragrant Indian spices and a luscious, creamy sauce. The succulent meat soaks up rich flavours, delivering a hearty, melt-in-your-mouth experience

### SHARABI LAMB

£29.99

A bold and luxurious masterpiece—succulent, slow-braised lamb in a medley of aromatic spices, then flambéed with 2 shots of fine rum for an irresistible depth of flavour. Rich, refined, and unapologetically indulgent—our Sharabi Lamb is where tradition meets decadence

## BIRYANI

Biryani, hailing from north-western India, is a fragrant dish of basmati rice infused with herbs, spices, and your choice of lamb, chicken, prawns, or vegetables.

VEG BIRYANI	£12.99	LAMB BIRYANI	£16.99
CHICKEN BIRYANI	£14.99	PRAWNS BIRYANI	£16.99

# PEG & GRILL

FOR ALLERGEN INFORMATION PLEASE VISIT:



## STARTERS

### POPPADOMS £2.99

Crispy thin seasoned poppadoms with a tray of chutneys and onion relish

### ONION BHAJI £7.49

Everyone's favourite. Seasoned onions, masala, ginger and gram flour fritters. Deep fried till golden. Served with chutney

### CHILLI PANEER £9.99

Popular Indo-Chinese dish consisting of crispy flavourful pieces of Indian cottage cheese tossed in sweet & spicy sauce of ginger, garlic, chilli pepper and soy sauce

### VEG SAMOSA CHAAT £8.49

Authentic Punjabi pastry shell stuffed with spiced potato and pea filling, accompanied with chickpeas, mint yogurt, and tamarind chutney

### SIZZLING PANEER TIKKA £10.99

Homemade Indian cottage cheese, with colourful peppers and onions marinated in delicate spices, ginger, garlic and yogurt sauce. Chargrilled in a tandoor

### TANDOOR QUORN TIKKA £10.99

Succulent Quorn covered in our chefs special spices, marinated overnight in a ginger, garlic yogurt sauce

### TANDOORI CHICKEN TIKKA £10.99

Succulent boneless chicken, covered in our chefs special spices, marinated overnight in a ginger, garlic yogurt sauce

### TANDOORI METHI CHICKEN TIKKA £10.99

A popular, restaurant-style North Indian appetizer featuring tender chicken chunks marinated in a, creamy, spiced yogurt blend heavily infused with aromatic dried fenugreek leaves (methi)

### LAMB GILAFI SEEKH KEBAB £11.49

Juicy, sausage shaped lamb kebab with added flavours of red, green peppers seasoned with secret spices, paprika, ginger, garlic, fresh green chilli, mint and coriander. Chargrilled in a tandoor

### SIZZLING LAMB CHOPS £13.49

Delicious and tender char-grilled lamb chops marinated overnight in a special blend of chilli powder, coriander and cumin powder, yoghurt and lemon juice

### SIZZLING MASALA CHICKEN WINGS £9.99

Succulent and subtle crispy hot chicken wings, marinated in chefs special tandoori spice mix, cooked in a tandoor. Served with mint yoghurt chutney

### SIZZLING SALMON TIKKA £18.99

Sizzling Salmon Tikka is a vibrant dish featuring succulent chunks of fresh salmon, marinated in a tangy, spiced yogurt mixture and cooked over high heat until charred and tender

### SIZZLING KING PRAWNS £21.99

Sizzling Salmon Tikka is a vibrant Indo-fusion dish featuring succulent chunks of fresh salmon, marinated in a tangy, spiced yogurt mixture and cooked over high heat until charred and tender

### TANDOORI CHICKEN TIKKA IN A NAAN BREAD £13.99

It is crafted by filling tandoor naans with delectable tandoori chicken tikka, accompanied by a flavourful combination of sauces

### CHICKEN LOLLIPOP £11.99

A popular appetizer consists of frenched chicken drumettes that are deep-fried to achieve a crispy texture. These delectable drumettes are then coated in a sauce that balances sweetness with a hint of spiciness

### CHILLI GARLIC PRAWNS £12.99

Popular Indo-Chinese prawns delicacy tossed in sweet & spicy sauce of ginger, garlic, chilli pepper, scallions and soy sauce

### CHILLI CHICKEN £10.99

Popular Indo-Chinese dish consisting of crispy flavourful chicken tossed in sweet & spicy sauce of ginger, garlic, chilli pepper and soy sauce

### VEG CHILLI QUORN £10.99

Popular indo-Chinese dish consisting of pieces of Quorn tossed in spicy chilli sauce

### FISH PAKORA £10.99

Fish marinated in home ground spices and coated with a golden light batter

## SAUCE IT UP!

Pick your perfect pour to spice up your dish.  
BUTTER CHICKEN SAUCE JALFREZI SAUCE  
MADRAS SAUCE HOMESTYLE CURRY SAUCE  
BHUNA SAUCE VINDALOO SAUCE BALTI SAUCE  
KORMA SAUCE TIKKA MASALA SAUCE  
ALL £4.99 EACH

## MIXED GRILLS

Our speciality mixed grills are ideal for sharing. The mouth bursting, crackle seasoning flavours are enough to give you an unforgettable exotic Indian cuisine experience. All grills are served with tasty sour, mint, tangy chutney

### SMALL SIZZLING MIXED GRILL £12.99

A sizzling selection of succulent chicken tikka, gilafi seekh kebab, masala wings, and methi chicken served on a bed of sautéed herbed onions, garnished with a dash of fresh coriander

### MEDIUM SIZZLING MIXED GRILL £18.99

A sizzling flavoursome selection of succulent chicken tikka, gilafi seekh kebab, masala wings, and methi chicken served on a bed of sautéed herbed onions, garnished with a dash of fresh coriander

### LARGE SIZZLING MIXED GRILLS £26.99

A sizzling flavoursome selection of succulent chicken tikka, gilafi seekh kebab, masala wings, methi chicken, lamb chops, and fish pakora served on a bed of sautéed herbed onions, garnished with a dash of fresh coriander

### BONELESS GRILL £28.99

A sizzling flavoursome selection of succulent chicken tikka, gilafi seekh kebab, lamb tikka, boneless chilli chicken served on a bed of sautéed herbed onions, garnished with a dash of fresh coriander

### SEAFOOD GRILL £36.99

A sizzling flavoursome selection of succulent fish pakora, tandoori prawns, masala fish, salmon tikka served on a bed of sautéed herbed onions, garnished with dash of coriander

### VEGETARIAN GRILL £26.99

A sizzling flavoursome selection of succulent paneer tikka, veg Quorn tikka and veg lamb tikka all served on a bed of sautéed herbed onions, garnished with fresh coriander

### PEG & GRILL SPECIAL £46.99

A sizzling flavoursome selection of succulent chicken tikka, gilafi seekh kebab, tandoori masala wings, lamb chops, methi chicken tikka, tandoori prawns, fish pakora, salmon tikka served on a bed of sautéed herbed onions, garnished with a dash of fresh coriander

## WRAPS

### CHICKEN TIKKA WRAP & CHIPS £13.99

Crafted by filling soft naan bread with delectable chicken tikka, accompanied by a combination of flavourful sauces served with crispy chips

### GILAFI SEEKH KEBAB WRAP & CHIPS £13.99

Succulent sausage shaped lamb kebab served in naan bread, accompanied by a combination of flavourful sauces served with crispy chips

### PANEER TIKKA WRAP & CHIPS £13.99

Crafted by filling soft naan bread with delectable paneer tikka, accompanied by a combination of flavourful sauces served with crispy chips

### VEG QUORN TIKKA WRAP & CHIPS £13.99

Crafted by filling soft naan bread with delectable veg Quorn tikka, accompanied by a combination of flavourful sauces served with crispy chips

## PUB CLASSICS

### SCAMPI £9.99

With chips and green peas

### OMELETTE (2 FILLINGS) £9.99

Choose from: Mushroom, cheese, onion  
Served with chips

### SOUTHERN FRIED CHICKEN & CHIPS £9.99

Served with chips, green peas, mushroom

### FISH AND CHIPS £10.99

### CHEESE BURGER £9.99

Served with chips

## KidsFOOD

### CHICKEN NUGGETS & CHIPS £7.99

### CHEESEBURGER & CHIPS £7.99

### FISH & CHIPS £10.99

### FISH FINGERS & CHIPS £7.99

### ONION RINGS £3.99

## KidsDRINKS

### FRUIT SHOOT £2.49

### APPLETIZER £3.49

### J20 £3.49

### MEDIUM SOFT DRINK £2.49

### LARGE SOFT DRINK £3.99

## DESSERTS

### PISTACHIO KULFI £4.99

A luscious Indian treat boasts a creamy yet decadent ice-cream with a nutty yet caramelized flavour enhanced with the richness of pistachios

## SALADS

### TOSSED SALAD £3.49

Fresh mix of onions, tomatoes, cucumber

### PUNJABI SALAD £3.99

Mix of fresh veggies, onions, cucumber, chilli with wedges of fresh lime

## CHIPS

### PLAIN CHIPS £3.99

### MASALA CHIPS £4.49

### CHILLI CHIPS £5.49

### CHILLI CHEESE CHIPS £5.99

### SALT & PEPPER CHIPS £5.99

### LOADED CHIPS £8.99

Pick your Favourite Flavour:  
Lamb Keema Muttar or Veg Quorn Keema Muttar or Butter Chicken

## SIDES

### NAAN BREAD

Indian breads cooked in traditional tandoor (Clay-pot oven)

### PLAIN NAAN £3.49

### BUTTER NAAN £3.49

### GARLIC NAAN £3.99

### CHILLI NAAN £3.99

### CHILLI GARLIC NAAN £4.49

### CHEESE NAAN £4.49

### GARLIC CORIANDER NAAN £4.49

### CHEESE GARLIC NAAN £4.99

### CHILLI CHEESE NAAN £4.99

### PESHAWARI NAAN £4.99

Stuffed with mix of desiccated coconut and sultanas

### KEEMA NAAN £5.99

Stuffed with masala minced lamb

### TANDOORI ROTI £2.99

### TANDOORI BUTTER ROTI £2.99

### RICE

### STEAMED RICE £3.99

### PILAU RICE £4.99

### EGG FRIED RICE £5.49

### VEG FRIED RICE £5.49

### GARLIC FRIED RICE £5.49

### MUSHROOM RICE £5.49

### KEEMA RICE £5.99

### NOODLES

### VEG NOODLES £9.99

### CHICKEN NOODLES £10.99

### PRAWN NOODLES £11.99

### MIX-MEAT NOODLES £11.99

### YOGHURT

### PLAIN YOGHURT £3.49

### RAITA £3.99

**HAVE YOU TRIED OUR NEW BONELESS GRILL?**

### MALAI KULFI £4.99

A luscious Indian treat boasts a creamy yet decadent ice-cream with a nutty yet caramelized flavour

### ICE-CREAM £3.99

Vanilla, chocolate or strawberry