

## 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

Lamb on the bone	£10.99	Prawns	£12.99
Boneless Lamb	£10.99	Fish	£11.99
Chicken on the bone	£9.99	Quorn Tikka	£9.99
Chicken Tikka	£9.99	Paneer	£8.99

### 2 PICK YOUR SAUCE

Homestyle Curry Sauce	Vindaloo
Balti	Saag
Jalfrezi	Tikka Masala
Bhuna	Kadhai
Korma	Claypot
Madras	

### 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 £9.99

LAMB £10.99

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 £9.99

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 GHOSH T £10.99

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 £10.99

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 v £9.99

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 v £8.99

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 v £8.99

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

DAL TADKA v £8.99

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

## 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 v	£9.99	LAMB BIRYANI	£13.99
CHICKEN BIRYANI	£11.99	PRAWNS BIRYANI	£14.99

## DESSERTS

PISTACHIO KULFI v £3.99

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

MALAI KULFI v £3.99

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

ICE-CREAM v £3.99

Vanilla, chocolate or strawberry

# PEG & GRILL

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INFORMATION  
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