OUR FAMOUS CURRIES

DESIGN YOUR OWN DISH

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.

1 CHOOSE THE MAIN INGREDIENT

Boneless Lamb	£13.99	Prawns	£14.99
Boneless Chicken	£11.99	Quorn Tikka	£12.99
Chicken Tikka	£12.99	Paneer	£12.99

2 PICK YOUR SAUCE

Homestyle Curry Sauce	Jalfrezi	Madras	Kadhai
Balti	Bhuna	Vindaloo	
	Korma	Saag	

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 £11.99

LAMB £13.99

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 £13.99

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 £14.49

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 £13.99

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 £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 v £10.99

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 £10.99

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)

BOMBAY ALOO v £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 £13.99

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 £13.99

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

PANEER MAKHANI v £12.99

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

PANEER TIKKA MASALA v £12.99

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 £22.99

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 v	£11.99	LAMB BIRYANI	£15.99
CHICKEN BIRYANI	£13.99	PRAWNS BIRYANI	£16.99

PGMM25V2

PEG & GRILL

FOR ALLERGEN INFORMATION PLEASE VISIT:

STARTERS

POPPADOMS v — £2.49
Crispy thin seasoned poppadoms with a tray of chutneys and onion relish

ONION BHAJI v — £6.99
Everyone's favourite. Seasoned onions, masala, ginger and gram flour fritters. Deep fried till golden. Served with chutney

CHILLI PANEER v — £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 v — £7.99
Authentic Punjabi pastry shell stuffed with spiced potato and pea filling, accompanied with chickpeas, mint yogurt, and tamarind chutney

SIZZLING PANEER TIKKA v — £9.99
Homemade Indian cottage cheese, with colourful peppers and onions marinated in delicate spices, ginger, garlic and yogurt sauce. Chargrilled in a tandoor

TANDOOR QUORN CHICKEN TIKKA v — £9.99
Succulent Quorn covered in our chefs special spices, marinated overnight in a ginger, garlic yogurt sauce

TANDOORI CHICKEN TIKKA — £9.99
Succulent boneless chicken, covered in our chefs special spices, marinated overnight in a ginger, garlic yogurt sauce

LAMB GILAFI SEEKH KEBAB — £10.99
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 — £12.99
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 — £8.99
Succulent and subtle crispy hot chicken wings, marinated in chefs special tandoori spice mix. cooked in a tandoor. Served with mint yoghurt chutney

TANDOORI CHICKEN TIKKA IN A NAAN BREAD — £12.99
It is crafted by filling tandoor naans with delectable tandoori chicken tikka, accompanied by a flavourful combination of sauces

CHICKEN LOLLIPOP — £10.99
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 — £11.99
Popular Indo-Chinese prawns delicacy tossed in sweet & spicy sauce of ginger, garlic, chilli pepper, scallions and soy sauce

CHILLI CHICKEN — £9.99
Popular Indo-Chinese dish consisting of crispy flavourful chicken tossed in sweet & spicy sauce of ginger, garlic, chilli pepper and soy sauce

VEG CHILLI CHICKEN v — £10.99
Popular indo-Chinese dish consisting of pieces of Quorn tossed in spicy chilli sauce

FISH PAKORA — £9.99
Fish marinated in home ground spices and coated with a golden light batter

SAUCE IT UP!

Pick your perfect pour to spice, sweeten, or sizzle your dish just the way you like it.

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 — £11.99
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 — £16.99
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 — £24.99
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 — £26.99
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 — £34.99
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 v — £24.99
A sizzling flavoursome selection of succulent paneer tikka, veg chicken tikka and veg lamb tikka all served on a bed of sautéed herbed onions, garnished with fresh coriander

PEG & GRILL SPECIAL — £44.99
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 — £12.99
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 — £12.99
Succulent sausage shaped lamb kebab served in naan bread, accompanied by a combination of flavourful sauces served with crispy chips

PANEER TIKKA WRAP & CHIPS v — £12.99
Crafted by filling soft naan bread with delectable paneer tikka, accompanied by a combination of flavourful sauces served with crispy chips

VEG CHICKEN TIKKA WRAP & CHIPS v — £12.99
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 — £8.99
With chips and green peas

OMELETTE (2 FILLINGS) v — £7.99
Choose from: Mushroom, cheese, onion
Served with chips

GRILLED GAMMON STEAK — £9.99
Served with chips, green peas, mushroom, grilled tomato

FISH AND CHIPS — £10.99

CHEESE BURGER — £8.99
Served with chips

8OZ SIRLOIN STEAK — £16.99
Served with chips, green peas, mushroom, grilled tomato

KidsFOOD

CHICKEN NUGGETS & CHIPS — £7.99

CHEESE-BURGER & CHIPS — £7.99

FISH & CHIPS — £10.99

FISH FINGERS & CHIPS — £7.99

HOT DOG & 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 v — £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 v — £3.49
Fresh mix of onions, tomatoes, cucumber

PUNJABI SALAD v — £3.49
Mix of fresh veggies, onions, cucumber, chilli with wedges of fresh lime

CHIPS

PLAIN CHIPS v — £3.99

MASALA CHIPS v — £4.49

CHILLI CHIPS v — £5.49

CHILLI CHEESE CHIPS v — £5.99

SALT & PEPPER CHIPS v — £5.99

LOADED CHIPS — £7.99
Pick your Favourite Flavour:
Lamb Keema or Veg Keema or Butter Chicken

SIDES

NAAN BREADS

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

PLAIN NAAN v — £2.99

BUTTER NAAN v — £2.99

GARLIC NAAN v — £3.49

CHILLI NAAN v — £3.49

CHILLI GARLIC NAAN v — £3.99

CHEESE NAAN v — £3.99

GARLIC CORIANDER NAAN v — £3.99

CHEESE GARLIC NAAN v — £4.49

CHILLI CHEESE NAAN v — £4.49

PESHAWARI NAAN v — £4.99
Stuffed with mix of desiccated coconut and sultanas

KEEMA NAAN — £5.99
Stuffed with masala minced lamb

TANDOORI ROTI v — £2.49

BUTTER ROTI v — £2.49

RICE

STEAMED RICE v — £3.99

PILAU RICE v — £4.49

EGG FRIED RICE — £4.99

VEG FRIED RICE v — £4.99

GARLIC FRIED RICE v — £4.99

MUSHROOM RICE v — £4.99

KEEMA RICE — £5.99

NOODLES

VEG NOODLES v — £8.99

CHICKEN NOODLES — £9.99

PRAWN NOODLES — £10.99

MIX-MEAT NOODLES — £10.99

HAVE YOU TRIED OUR NEW BONELESS GRILL?

MALAI KULFI v — £4.99
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