

## VEGETABLE SIDE DISH

### Tarka Dal

Lentils cooked and sizzled in a garlic sauce.

### Sag Bhaji

Curried spinach with tomatoes, garnished with coriander and fenugreek.

### Bombay Potatoes

Fresh potatoes cooked in medium spice.

£8.95

£8.95

£8.95

### Sag Paneer

Spinach cooked with Indian cheese, garnished with coriander.

### Mushroom Bhaji

Fresh Mushrooms and chopped onions mixed with medium strength spices and ginger.

### Mixed Vegetables

Indian Style crunchy seasonal vegetables, cooked to perfection with fresh garlic, ginger, tomatoes and coriander.

£8.95

£8.95

£8.95

## SIDES

### Hash Brown

### Onion Rings

### Chips

### Garlic Chips

### Potato Wedges

### Green Salad

£2.95

£2.50

£2.95

£3.25

£3.25

£4.95

### Boiled Rice

### Pilau Rice

### Keema Rice

### Mushroom Rice

### Vegetable Rice

£3.00

£3.50

£3.95

£3.95

£3.95

## BURGERS

### Tower Burger

Chicken fillet topped with cheese, hash brown, onion rings, tomato and lettuce.

### Gourmet Burger

Beef patty topped with cottage cheese, tomato, lettuce and pepper sauce.

All the above are served with gourmet chips & salad

£9.95

£11.75

## BREADS

### Plain Naan

### Garlic Naan

### Stuffed Cheese Naan

### Keema Naan

### Peshwari Naan

### Garlic Keema Cheese Naan

£2.95

£3.25

£3.75

£3.75

£3.75

£4.75

## KIDS CORNER

### Chicken Nuggets

### Fish Fingers

### Popcorn Chicken

All of the above are served with chips & salad

£6.95

£6.95

£6.95



# POPULAR CLASSIC DISHES

## Jalfrezi – Classic & Elegant

Juicy chicken or lamb pieces gently stir-fried with vibrant bell peppers, onions, and fresh green chilli with ripe tomatoes in a light fairly hot spice, tangy masala. A colourful and aromatic dish that showcases the bold character of North Indian cuisine with a lively balance of flavour and texture.

## Traditional Dansak

A hearty and aromatic Parsi-inspired curry made with tender meat (typically lamb or chicken) slow-cooked in a rich blend of lentils, vegetables, and traditional spices. Infused with a subtle balance of sweet, sour, and spicy flavours — often from tamarind, jaggery, and fenugreek — Dhansak offers a comforting depth and complexity. Traditional it is a beloved dish that beautifully blends Persian and Indian culinary heritage.

## Rogan Josh

A signature dish of Kashmiri cuisine, Rogan Josh is a slow-cooked curry renowned for its deep red colour, aromatic richness, and soul-warming depth of flavors. Made with tender lamb simmered in a base of caramelised onions, garlic, ginger, and a medley of whole spices — including Kashmiri chillies for their vibrant hue rather than heat — the dish is traditionally finished with yogurt and the prized “rogan,” a fragrant red oil that rises to the top during cooking. Elegant, bold, and comforting, Rogan Josh is a true reflection of heritage and patience in Indian culinary tradition.

## Karahi

A bold and sizzling North Indian and Pakistani-style dish, Karahi features tender cuts of meat (or vegetables) stir-fried in a thick, spiced tomato-based gravy with garlic, ginger, and crushed chillies. Cooked traditionally in a wok-like iron pan called a karahi, this dish delivers vibrant flavours, a touch of heat, and rustic depth — often finished with fresh coriander and julienned ginger for added fragrance and flair.

## Madras Curry

Madras is a bold and fiery South Indian-style curry known for its deep red colour and robust flavour. Made with a rich base of tomatoes, onions, and a blend of warming spices—including cumin, coriander, mustard seeds, and plenty of red chilli—this dish delivers a satisfying heat balanced by tangy and aromatic undertones. Traditionally prepared with tender meat or vegetables, Madras curry is a favourite for those who enjoy a spicier, full-bodied taste of Southern Indian cuisine.

## Pathia

Pathia is a vibrant and richly flavoured curry known for its unique balance of sweet, sour, and spicy notes. Made with tender meat or vegetables simmered in a thick tomato-based sauce with tamarind, jaggery (or sugar), garlic, and a blend of warming spices, this dish offers a bold and tangy profile with a subtle kick of heat. Traditionally of Persian-Parsi origin, Pathia is both comforting and distinctive — perfect for those who enjoy complex, layered flavours.

## Mango Delight

A mild, creamy dish cooked with sweet mango pulp for the mild dish lovers.

## Sambar

Sambar is a classic dish from Tamil Nadu, combining slow-cooked lentils with tamarind pulp, with a signature spice blend. With its tangy undertone and layered flavour, it's a cornerstone of South Indian home cooking and temple cuisine alike.

## Saagwala

Saagwala is a traditional North Indian dish rooted in Punjabi cuisine, prepared with tender meat (often lamb or chicken) simmered in a rich blend of pureed leafy greens — typically spinach, mustard leaves, or a combination of seasonal saag. Flavoured with garlic, ginger, green chillies, and warm spices, the dish is slow-cooked to bring out its earthy, nourishing essence. With its deep green colour and rustic depth, Saagwala offers a wholesome, comforting taste of authentic Indian countryside cooking.

## Balti

Originating from the fusion of Northern Indian and Pakistani flavours with British influence, Balti is a vibrant, stir-cooked curry traditionally served in a flat-bottomed steel bowl called a balti. Made with tender meat or vegetables, it's cooked quickly over high heat with fresh garlic, ginger, tomatoes, and aromatic spices. The result is a thick, flavourful sauce with bold character, often finished with coriander and served sizzling for a truly lively dining experience.

## Biryani

Biryani is a regal South Asian rice dish layered with marinated meat, fragrant basmati rice, and whole spices, slow-cooked together to perfection. Infused with saffron, cardamom, cloves, and aromatic herbs, each bite delivers a delicate balance of spice, tenderness, and aroma. Traditionally sealed and cooked using the dum method, Biryani is a celebratory dish that reflects the opulence and depth of Mughal-inspired Indian cuisine.

## Masala

A luxurious, crowd-pleasing curry made with tender grilled meat or vegetables simmered in a velvety tomato and cream-based sauce. Gently spiced with aromatic herbs, fenugreek, and a hint of sweetness, Creamy Masala offers a smooth, balanced flavour with subtle warmth. Rich yet comforting, it's a beloved dish that bridges traditional Indian spices with an indulgent, silky texture.

## Korma

A mild, creamy smooth curry, gently simmered in a rich blend of yogurt, cream, ground nuts, and coconut. Lightly spiced with fragrant cardamom, cinnamon, and cloves, this dish is known for its subtle sweetness, silky texture, and delicately balanced flavours — a true classic of Mughlai-inspired cuisine.

## Butter Chicken (Murgh Makhani)

A beloved North Indian classic, Butter Chicken features tender tandoori-cooked chicken pieces simmered in a rich, creamy tomato-based sauce. Infused with butter, fresh cream, fenugreek, and a delicate blend of aromatic spices, this dish offers a perfect balance of mild heat, sweetness, and smoky depth. Luxurious and comforting, Butter Chicken is a timeless favourite that embodies the essence of Mughlai-inspired cuisine.

## FILLINGS

Chicken	£11.95
Lamb	£12.95
Lamb Tikka	£13.95
Lamb Mince	£12.95
Chicken Tikka	£12.95
Sea Bass	£13.95
King Prawns	£15.95
Mix Vegetables	£9.95



# CHEFS HOUSE SPECIALS

## Rani Flame-Grilled Sea Jewel

£16.95

Fresh whole sea bass, marinated in a delicate tandoori mix, chargrilled to bring out its natural smokiness and tenderness. Accompanied by a fresh medley of vegetables, this dish elevates the traditional Flavors of the tandoor with a contemporary grilling approach. Served Sizzling

## Saffron Poached Sea Bass or Salmon

£16.95

Delicately poached sea bass fillet infused with the luxurious Flavors of saffron, creating a delicate yet flavourful harmony. Accompanied by a Bombay potatoes and fresh creamy spinach, this dish presents a fresh, innovative approach to Indian-inspired fine dining.

## Murgh Narial Imli

£16.95

A refined creation of tender chicken breast, filled with a warmly spiced minced meat blend, gently braised in a rich coconut and tamarind sauce. The dish delivers a balance of tang and sweetness a bold tribute to South Indian flavour traditions.

## Nalli Zafrani Shank

£18.95

A tender lamb shank, slow-cooked to perfection and infused with a delicate blend of aromatic spices and luxurious saffron. Finished with a hint of fragrant warmth, this dish celebrates the richness of traditional Indian cooking with the elegance of royal Mughlai flavours. Served with seasonal roasted vegetables and velvety mashed potatoes, it offers a sophisticated take on timeless culinary heritage.

## Garlic Chili Chicken

£14.95

A bold and fiery dish featuring tender pieces of chicken stir-fried in a rich blend of garlic and chili paste. The chicken is perfectly cooked to a golden finish, absorbing the intense Flavors of roasted garlic, soy, and tangy chili sauce. What elevates this dish is the vibrant garnish—crispy roasted garlic slices that add depth and crunch, fresh mustard green chili for an earthy heat, pickled chili offering a tangy zing, and a generous sprinkle of fresh coriander leaves that brighten the entire plate with their herbal freshness.

## Gharwala Gosht Curry

£15.95

("Gharwala" = homemade, "Gosht" = meat, typically lamb or mutton) A deeply traditional lamb curry, slow-cooked on the bone to release rich, natural flavours into a thick, spiced gravy. Made with fresh garlic, ginger, whole spices, tomatoes, and onions sautéed to a deep caramelised base, this homestyle preparation captures the essence of Indian home kitchens. Served with rustic charm, every bite reflects generations of culinary heritage and the warmth of authentic family cooking.

## Murgh Palak Noor

£14.95

Succulent herb-marinated chicken breast, flame-grilled to perfection, rests atop a velvety purée of blanched spinach, delicately finished with a whisper of fresh cream and garden-picked herbs. This elegant creation weaves together the purity of greens with the depth of charred spice — a luminous celebration of North Indian refinement and contemporary culinary grace.

## Sultani Jhinga Mix

£18.95

("Jhinga" = king prawns, "Keema" = minced meat, "Masala" = spiced curry blend) A bold and rustic fusion of freshwater king prawns and spiced minced meat, simmered together in a rich masala infused with fresh coriander, crushed garlic, and red chilli flakes. This robust dish offers a unique coastal-meets-kitchen flavour profile, bringing together land and sea in a fiery, aromatic curry rooted in regional Indian tradition.

## Tandoori Coconut-Garlic King Prawns

£17.95

Succulent king prawns, first roasted in a traditional clay oven to impart a gentle smokiness, then simmered in a rich, velvety sauce of coconut cream, garlic, and butter. This indulgent dish marries coastal warmth with creamy depth, offering a luxurious take on fire-kissed seafood with a South Indian soul.

## Chicken Kalia

£16.95

Small strips of fresh tender chicken cooked in our chef's own hot and spicy recipe. With fresh ginger, garlic, capsicum with a hint of naga chilli.

# MAIN SIZZLERS

SIZZLING HOT (FROM OUR CLAY OVEN) SERVED WITH SEASONED VEGGIES & SALAD

## Paneer Shahlik

£12.95

Freshly grilled Indian cheese chunks with peppers and onions, marinated in tandoori spices.

## Seekh Kebab

£13.95

Finely minced lean lamb mixed with onion and Indian spices.

## Chicken Tikka

£13.95

Tender pieces of chicken breast marinated in Tandoori spices.

## Garlic Chicken

£13.95

Tender pieces of chicken breast, marinated in garlic sauce.

## Afghani Chicken

£14.95

Tender pieces of chicken leg and thigh, served off the bone. These most tasty cuts of the chicken are lightly spiced flavoured with saffron and white pepper.

## Salmon Shashlik

£13.95

Fresh salmon chunks with peppers, onions and marinated with Indian tandoori spices, served on a sizzler.

## Seafood Mix Grill

£19.95

Salmon, Sea Bass and Jumbo King prawns.

## Lamb Tikka

£14.95

Succulent pieces of especially tender lamb marinated in Tandoori spices.

## Lamb Chops

£14.95

Deliciously wholesome fresh lamb chops marinated in our special combination of tandoori spices with hints of garlic & ginger.

## Royal Shashlik

£16.95

Fresh Pieces of succulent juicy chicken or Lamb, on a sizzler of mixed vegetables.

## Turnpike Mix Grill

£18.95

Seekh kebab, Chicken Tikka, Lamb Chops and King Prawns.

## Tandoori Wings

£13.95

Fiery and flavorful twist on the classic chicken wing,

## Tropical Prawns

£16.95

Fresh succulent Tiger Prawns, mesmerising, cooked in a light butter herb sauce served with on the shell.

# APPETISERS

**Plain Popadom.**

**£0.80**

**Indian Chutney Tray** (Tamarind, Mango, Mint & Red Onions)

**£3.50**

## STARTERS

**Vegetable Mixed Starter**

**£7.95**

Onion Bhaji, Veg Samosa, Paneer Pakora

**Onion Bhaji (v)**

**£4.50**

Lightly spiced deep fried onions with a light gram flour.

**Alloo Samosa (v)**

**£4.50**

Fresh potatoes and peas in a spiced gram flour pastry wrap.

**Paneer Pakora (v)**

**£4.50**

Indian cheese coated in a lightly spiced, crispy batter.

**King Prawn Puree**

**£8.95**

Fresh Mouthwatering Prawn cooked with chef special spices, served on a puri bread.

**Tandoori Mixed Starter**

**£8.95**

Chicken Tikka, Garlic Chicken, Afghani Chicken, Lamb Chops and Seekh Kebab.

**Seekh Kebab**

**£5.95**

Finely minced lean lamb mixed with onion and Indian spices.

**Chicken Tikka**

**£5.95**

Tender pieces of chicken breast marinated in tandoori spices.

**Garlic Chicken**

**£5.95**

Tender pieces of chicken breast, marinated in garlic sauce.

**Tandoori Wings**

**£5.95**

are a fiery and flavorful twist on the classic chicken wing, marinated in a traditional blend of yogurt, fresh garlic, ginger, lemon juice, and a bold mix of Indian spices like cumin, coriander, chili powder, and smoky paprika. The wings are left to soak in the marinade, allowing the flavors to deeply infuse, then grilled or oven-roasted to perfection until charred at the edges and juicy inside.

**Chicken Pakora**

**£5.50**

Delicately seasoned chicken tikka coated in gram flour batter. Served piping hot.

**Meat Samosa**

**£5.50**

Crispy pastry stuffed with minced lamb.

**Delhi Fish Pakora**

**£5.75**

Tender chunks of boneless fish are marinated in a spicy blend of ginger, garlic, crushed carom seeds (ajwain), lemon juice, and a touch of mustard for depth. The fish is then coated in a light, seasoned gram flour (besan) batter and deep-fried until golden, crispy on the outside, and juicy on the inside.

**Chicken Chat**

**£5.50**

Chicken tikka diced & cooked with chef special spices, served on a puri bread.

**Bombay King Prawn Butterfly**

**£8.95**

Fresh Mouthwatering Lobster Prawns deep-fried in batter, lightly spiced with chef's own recipe

**Lamb Tikka**

**£5.95**

Succulent pieces of especially tender lamb marinated in Tandoori spices.

**Lamb Chops**

**£7.95**

Deliciously wholesome fresh lamb chops marinated in our special combination of tandoori spices with hints of garlic & ginger.

**Tandoori King Prawn**

**£8.95**

King Prawn pieces marinated in deliciously spiced tandoori sauce.



## ALLERGY ADVICE

The establishment is not able to guarantee that any of the food prepared here has not come into contact with celery, cereals containing gluten (such as barley and oats), crustaceans (such as prawns, crabs and lobsters), eggs, fish, lupin, milk, molluscs (such as mussels and oysters), mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites (if they are at a concentration of more than ten parts per million) and tree nuts (such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts) Please ask a member of staff if you require information on the ingredients in the food we serve. Thank you.