

# Tandoori Nights

Indian Restaurant & Take Away

A Sign of Good Food

Finest Indian Cuisine | Fully Licensed & Air Conditioned

**EST. 1995 • 76 Seater Restaurant**

FREE AVAILABLE



tandoori26

26 High Street, Amesbury Wiltshire, SP4 7DL

**01980 626260 / 626126**

**www.tnights.co.uk**

All prices are excluding VAT

PRIVATE FUNCTION ROOM AVAILABLE FOR UPTO 24 PEOPLE

**tripadvisor®**

Voted **NUMBER 1**

**Best Restaurant**

**in the area 2012-2021**

As seen on



**Terry & Mason Food Trip**  
**17th September 2015**

Mentioned on



**Presented by Martha Kearney**  
**16/10/2013 at 1pm show**

**Recommended By**

**THE TIMES**

NEWSPAPER

**8th August 2012**

**Venison Meat:**

Low in fat & cholesterol;  
High in nutrients like B vitamins,  
iron & phosphorus.

**OUR SECRET**

FOR DELICIOUS INDIAN CUISINE

**FRESH INGREDIENTS**

**FOOD HYGIENE RATING**



VERY GOOD



At Tandoori Night we are proud of providing the best quality food, we are able to do this only by using the best and the freshest ingredients, cooked of course by our expert award winning chef.

We have a variety of dishes some of which are Venison, Duck, Lobster, Lamb Shank, King Prawn, Mince Meat, Fish or even the traditional Chicken and Lamb Tikka which are exclusive to Tandoori Nights and created by our own master chef.

We are mindful of healthy eating therefore we do not use colour preservatives in the preparation your dish and will be served to fresh and hot.

All prices are excluding VAT



## TRADITIONAL APPETISERS

1. **Somosa** £5.50  
(Meat) Freshly made parcels of minced lamb.
2. **Mince Meat Spring Roll** £5.50  
Mince Meats stuffed into a pastry then fried.
3. **Chicken Pakora** £6.50  
Marinated in batter, then deep fried.
4. **Lamb Pakora** £6.50  
Marinated in batter, then deep fried
5. **Stuffed Mushroom** £6.50  
(Meat) Stuffed with mince meat
6. **Chicken Chatt** £6.50  
Small pieces of chicken, spiced with sour sauce.
7. **Chicken Chatt Puri** £7.95  
Cooked in a chatt massala, served on a bread
8. **Chicken Tikka Roll** £7.95  
Tikka rolled in a spicy thin fried bread with salad.
9. **Lamb Tikka Roll** £7.95  
Lamb tikka rolled in a spicy thin fried bread with salad.

## TANDOORI APPETISERS

(BARBECUED)

Marinated in spices over night then cooked in a tandoori clay oven.  
Served with Salad & mint sauce.

10. **Chicken Tikka** £5.95  
Grilled in the clay oven
11. **Tandoori Chicken** £5.95  
(on the bone) Grilled in the clay oven
12. **Lamb Tikka** £6.50  
Grilled in the clay oven
13. **Duck Tikka** £8.95  
Grilled in the clay oven
14. **Mutton Chop** £8.95  
Grilled in the clay oven
15. **Salmon / Vension Tikka** £8.95  
Grilled in the clay oven

## KEBAB APPETISERS

16. **Sheek Kebab** £5.50  
Spicy minced lamb cooked in a clay oven.
17. **Shami Kebab** £6.50  
Mince meat made into a pattie then fried.
18. **Reshmi Kebab** £6.95  
Spicy fried mince meat with omelette on top.
19. **Nargis Kebab** £6.95  
Deep fried mince meat with a scotch egg & omelette on top
20. **Kebab Roll** £6.95  
Kebab rolled in spicy thin fried bread with salad.
21. **Mixed Kebab** £7.95  
Chicken tikka, lamb tikka & onion bhaji

## SEAFOOD APPETISERS

22. **Prawn Cocktail** £5.50
23. **Prawn Puree** £6.50  
Dry sauce & served on a deep fried bread.
24. **King Prawn Butterfly** £7.95  
King Prawn covered with bread crumbs, served with salad.
25. **Jinga Roshni** £8.95  
Shelled king prawn chopped with garlic, served crispy puri bread.
26. **King Prawn Puree** £8.95  
King prawn, served on deep fried bread.
27. **Crab Cake** £8.95  
Crab meat, cooked in spices then deep fried.
28. **Salmon Pakora** £8.95  
Small fish pieces battered then deep fried.
29. **Salmon Tikka** £8.95  
Marinated in spices & grilled in a clay oven

## VEGETABLE APPETISERS

30. **Somosa** £5.50  
(Vegetable) Freshly made parcels of vegetables.
31. **Onion Bhaji** £5.50  
Chopped onions mixed with herbs & spices then deep fried.
32. **Vegetable Spring Roll** £5.50  
Vegetables stuffed into a pastry then fried.
33. **Stuffed Mushroom** £5.50  
(Veg) Deep fried with mixed vegetables.
34. **Garlic Mushroom** £5.50
35. **Aloo Chop** £5.50  
Small juice pieces of potato cake spices with sour sauce and yoghurt on top.
36. **Chana Puri** £6.50  
Chick Peas served on a deep fried bread.
37. **Mushroom Puri** £6.50  
Mushroom served on a deep fried bread.
38. **Aloo Chatt Puri** £6.50  
Potatoes cooked with chatt massala, served on a thin bread.
39. **Panir Pakora** £6.50  
Chunks of goats cheese deep fried in batter
40. **Aloo & Channa Chatt Puri** £6.95  
Potatoes & chick peas cooked with chatt massala, served on a thin bread.



## EXCLUSIVE UNIQUE TANDOORI NIGHT SPECIALITIES

### VENISON SPECIALS

- 41. **Venison Tikka Masala** (Mild) £19.95  
Boneless barbecued Venison cooked in a specially prepared delicately red flavoured sauce.
- 42. **Garlic Venison Tikka Bhuna** (medium Hot) £19.95  
Venison cooked in a fairly dry sauce, with garlic, ginger, coriander. Ideal for garlic lovers.
- 43. **Venison Sagwalla** (medium Hot) £19.95  
A dish originating from North Bengal, cooked with garlic, ginger, coriander, spinach and a selection of herbs and spices.
- 44. **Venison Uri Bichi** (Medium Hot) £19.95  
Venison cooked home style sauce, with green bean seeds from Bangladesh. Tasty.

### DUCK SPECIALS

- 45. **Duck Tikka Masala** (Mild) £19.95  
Boneless barbecued Duck cooked in a specially prepared delicately red flavoured sauce.
- 46. **Duck Jalsa** (Fairly Hot) £19.95  
A marinated dish, cooked in an enriched massala sauce, for a truly dazzling flavour.
- 47. **Duck Tikka Chana** £19.95  
Duck marinated and firstly cooked in the clay oven, with chick peas and fenugreek leaves in a medium hot sauce.
- 48. **Duck Tikka Uri Bichi** £19.95  
Duck cooked home style sauce, with green bean seeds from Bangladesh. Tasty.

### FISH SPECIALS

- 49. **Goan Fish Curry** £17.95  
Boneless fish fillet, chefs special herbs, in a medium hot sauce with crunchy okra.
- 50. **Fish Bhuna** £17.95  
Boneless fish fillet, with spring onion, peppers in medium spices.
- 51. **Fish Jalfrezi** £17.95  
Cooked in hot green chilli sauce, with our finest spices and herbs.
- 52. **Fish Uri Bichi** £17.95  
Boneless Bengali fish cooked with green beans seeds from Bangladesh, medium Hot. Tasty
- 53. **Fish Tenga** £17.95  
Cooked with garlic, ginger, tomatoes in a tangy sauce.

### LOBSTER SPECIALS

- 54. **Whole Lobster Pepper Fry** £49.95  
Whole lobster cooked with dry spicy sauce, prepared with king prawn, served with pilau rice and nan, highly recommended.

### HOUSE SPECIALS

Accompanied with Pilau Rice and a Nan Bread.

- 55. **Jhinga Bahar** £26.95  
South Indian style curry with shelled king prawn, cooked in a puree ghee, a garlic special dish mild.
- 56. **Balti Lamb Shank** £26.95  
Piece of lamb shank cooked in a red wine medium spiced thick curry sauce.
- 57. **King Prawn Malai Curry** £26.95  
Large piece of jumbo king prawn served with very mild cream butter sauce.
- 58. **Mixed Platter Feast** £26.95  
Sheek kebab, king prawn, malai tikka, chicken tikka, lamb tikka, samosa & onion bhaji.
- 59. **Seabass Masala** £26.95  
Marinated in light spices, yoghurt and chefs special recipe, covered in olive oil, barbecued on the tandoori, served with a tomato based sauce.





## CHEFS RECOMMENDED

### MILD DISHES <sup>(N)</sup>

All dishes are marinated and barbecued in the clay oven, then cooked in the chefs special sauce.  
Contains nuts and dairy products

Chicken Tikka £15.95	Lamb Tikka £16.95	Venison £19.95	Duck Tikka £19.95	King Prawn £19.95
60. <b>Shai Massala</b> <sup>(N)</sup> Boneless barbecued meat of you choice cooked in a specially prepared delicately red flavoured sauce with mango.			64. <b>Massala</b> <sup>(N)</sup> Boneless barbecued meat of your choice cooked in a specially prepared delicately red flavoured sauce.	
61. <b>Badam</b> <sup>(N)</sup> Very mild sauce with cream, almonds and cashew nuts.			65. <b>Nawabi</b> <sup>(N)</sup> Mild, creamy with almonds and nuts.	
62. <b>Haryali</b> <sup>(N)</sup> Mild, creamy dish with spinach and yoghurt.			66. <b>Shehzani</b> <sup>(N)</sup> Fried with onions, green peppers and mild spices.	
63. <b>Passanda</b> <sup>(N)</sup> Cooked in fresh cream, cultured yoghurt, mixed ground nuts and red wine.			67. <b>Butter</b> <sup>(N)</sup> A very mild dish cooked with almonds and butter	

### MEDIUM DISHES

All dishes are marinated and barbecued in the clay oven, then cooked in the chefs special sauce.

Chicken Tikka £15.95	Lamb Tikka £16.95	Venison £19.95	Duck Tikka £19.95	King Prawn £19.95
68. <b>Kerry</b> Cooked with garlic, lentils & spinach. Tasty			73. <b>Mint Chef</b> With coriander, spring onion, mustard seeds and a dry minty sauce.	
69. <b>Uri Bichi</b> Cooked with a home style sauce, with green bean seeds from Bangladesh, tasty.			74. <b>Korai</b> Medium spiced dish with special herbs, onions, green peppers and tomatoes.	
70. <b>Paneer</b> Dry and spicy in a medium sauce, with paneer (cheese).			75. <b>Garlic Bhuna</b> Medium spiced with special herbs, onions, green peppers, a good serving of garlic and tomatoes.	
71. <b>Sorisha</b> Cooked with coriander and onion with mustard seeds.			76. <b>Sally</b> A famous persi wedding dish, gorgeous, cooked with dried apricot in a spicy red massala sauce, lavishly garnished	
72. <b>Misti Kodu</b> Sweet pumpkin in a medium strength dry sauce.				

### HOT DISHES

All dishes are marinated and barbecued in the clay oven, then cooked in the chefs special sauce.

Chicken Tikka £15.95	Lamb Tikka £16.95	Venison £19.95	Duck Tikka £19.95	King Prawn £19.95
77. <b>Taj</b> <sup>(CC)</sup> Cooked with garlic, spinach, lentils & tamarind sauce. Tasty.			81. <b>Chana</b> <sup>(CC)</sup> Cooked with chickpeas, fengreek leaves, ginger, garlic and coriander.	
78. <b>Jalfrezi</b> <sup>(CC)</sup> Cooked in a hot green chilli sauce with our freshest spices and herbs.			82. <b>Naga Achari</b> <sup>(CC)</sup> A marinated dish, in chilli naga paste, and a mixed pickle sauce.	
79. <b>Garlic Chilli Massala</b> <sup>(CC)</sup> Spicy, cooked with fresh green chillies, herbs and spices, ideal for garlic lovers.			83. <b>Sweet Chilli</b> <sup>(CC)</sup> Cooked with sweet green chilli sauce.	
80. <b>Hurry Special</b> <sup>(CC)</sup> Served with mince meat, chopped potato with lots of coriander.			84. <b>Naga Uri Bichi</b> <sup>(CC)</sup> Hot chilli paste with green bean seeds, from Bangladesh.	
			85. <b>Nepali</b> <sup>(CC)</sup> Very hot dish cooked in a tasty yoghurt sauce.	

### BALTI DISHES

The taste of the aromatic spices of Kashmir. Their food has evolved over centuries into a pan-cooked stir-fry and slow cooked dryish stew. The results are very tasty indeed.  
These dishes are spicy yet not extensively hot.

86. <b>Vegetable Balti</b>	£13.95	91. <b>Chana Balti</b>	£16.95
87. <b>Chicken or Meat or Prawn Balti</b>	£14.95	(Chicken or Meat or Prawn)	
88. <b>Chicken Tikka Balti</b>	£15.95	Cooked with chick peas	
89. <b>Chicken or Meat or Prawn Sag Balti</b> (Spinach)	£16.95	92. <b>Lamb Tikka Balti</b>	£16.95
90. <b>Garlic Chilli Balti</b> <sup>(CC)</sup>	£16.95	93. <b>Keema Balti</b>	£16.95
(Chicken or Meat or Prawn)		Mince meat in a balti sauce	
Cooked with garlic & green chillies		94. <b>Keema &amp; Chana Balti</b>	£18.95
		Mince meat in a balti sauce with chick peas.	
		95. <b>Duck / King Prawn Balti</b>	£19.95
		96. <b>Vension Balti</b>	£19.95

Contains Nuts <sup>(N)</sup> Medium <sup>(1)</sup> Slightly Hot <sup>(CC)</sup> Hot Very <sup>(CCC)</sup> Hot <sup>(CCCC)</sup>



## TRADITIONAL DISHES

We present a selection of 'Old Time' favourites

Your choice of dishes can be prepared with any of the following:-

97. <b>Vegetable</b>	<b>£12.95</b>	102. <b>Lamb Tikka</b>	<b>£16.95</b>
98. <b>Chicken</b>	<b>£14.95</b>	103. <b>Duck Tikka</b>	<b>£19.95</b>
99. <b>Prawn</b>	<b>£14.95</b>	104. <b>Mixed Special</b>	<b>£19.95</b>
100. <b>Lamb</b>	<b>£15.95</b>	Chicken, meat, prawn & king prawn	
101. <b>Chicken Tikka</b>	<b>£15.95</b>	105. <b>Duck / King Prawn</b>	<b>£19.95</b>
		106. <b>Venison Tikka</b>	<b>£19.95</b>

Extra Vegetables for £1.00 (chick peas, mixed vegetables etc)

A. <b>SHAHI KORMA</b> (N) Mildly & creamy, with coconut, almonds & mango	H. <b>BHUNA</b> (Medium Hot) Cooked with onions, capsicum & tomatoes with selected spices.	N. <b>CEYLON</b> (N) Fairly hot cooked with coconut & lemon.
B. <b>KORMA</b> (N) Mildly spiced with ground almonds, coconut and cream.	I. <b>DUPIAZA</b> (Medium Hot) Prepared with green peppers and onions. Medium dish.	O. <b>DANSAK</b> (N) Cooked with lentils, hot, sweet and sour taste.
C. <b>LOKNU</b> Mild and creamy with mushrooms.	J. <b>ROGAN JOSH</b> (Medium Hot) Robustly spiced dish with herbs, spices and tomatoes.	P. <b>PATHIA</b> (N) Hot, sweet and sour taste.
D. <b>KASHMIR</b> Mild with pineapple & lycees.	K. <b>SAGWALA</b> (Medium) Cooked with fresh spinach, a touch of garlic and spices.	Q. <b>MADRAS</b> (N) We are convinced this dish need no introduction!
E. <b>MALAYA</b> Mild cooked with pineapple	L. <b>MUSHROOM CURRY</b> (Medium Hot) with mushrooms	R. <b>MULTAN</b> (N) A hot dish cooked with mushrooms
F. <b>METHI</b> (Medium Hot) Cooked with fenugreek leaves.	M. <b>BOMBAY</b> (Medium Hot) With egg, tomato & potatoes.	S. <b>VINDALOO</b> (N) A very hot dish.
G. <b>REZELA</b> Cooked in medium sauce, with tomato and yoghurt		T. <b>PHAL</b> (N) Seriously Hot dish!

## TANDOORI MAIN DISHES (BARBECUED)

All dishes marinated over night then cooked in the tandoori clay oven.

Served with salad & mint sauce.

107. <b>Malai Chicken Tikka</b> (Mild)	<b>£15.95</b>	115. <b>Duck / Venison Tikka</b>	<b>£19.95</b>
108. <b>Chicken Tikka</b>	<b>£15.95</b>	116. <b>Mutton Chop Shaslick</b>	<b>£20.95</b>
109. <b>Tandoori Chicken</b> (On the bone)	<b>£15.95</b>	Onions, capsicum and tomatoes.	
110. <b>Lamb Tikka</b>	<b>£17.95</b>	117. <b>Duck Shaslick</b>	<b>£20.95</b>
111. <b>Chicken Shaslick</b>	<b>£18.95</b>	Onions, capsicum and tomatoes.	
112. <b>Lamb Shaslick</b>	<b>£19.95</b>	118. <b>Tandoori King Prawn</b>	<b>£20.95</b>
Onions, capsicum and tomatoes.		119. <b>Tandoori Mix Grill</b>	<b>£20.95</b>
113. <b>Mutton Chops</b>	<b>£19.95</b>	120. <b>Salmon Shaslick</b>	<b>£20.95</b>
114. <b>Duck / Salmon Tikka</b>	<b>£19.95</b>	Onions, capsicum and tomatoes.	
		121. <b>Sea Mix Grill</b>	<b>£21.95</b>
		Salmon tikka and king prawn, bread.	

## VEGETARIAN DISHES

In vegetable dishes we only use natural ingredients, cooked with sunflower oil. You might be surprised by the word sobzi, but no fear! We buy fresh vegetables such as courgettes, broccoli, parsnips swede, turnip, mull, radish etc. Sobzi simply means mixed vegetables.

### MILD

122. <b>Aloo Gobi Gatta</b>	<b>£12.95</b>
A mild creamy dish with cauliflower, potatoes and yoghurt.	

123. <b>Sobzi Mossala</b>	<b>£12.95</b>
Fresh vegetables in a home made sauce and selectively spiced, then finished in a enriched massala sauce.	

### MEDIUM

124. <b>Sobzi Roshun</b>	<b>£12.95</b>
This curry is only recommended for garlic lovers, fresh market vegetables cooked in a fried garlic sauce with addition of coriander.	

125. <b>Korai Sobzi</b>	<b>£12.95</b>
A combination of fresh mixed vegetables highly spiced and cooked in the korai with fresh ginger, garlic and capsicums.	

### HOT (N)

126. <b>Persi Niramish</b>	<b>£12.95</b>
Mixed vegetables with spinach on a fairly hot sauce.	
127. <b>Sobzi Pathia</b>	<b>£12.95</b>
A sweet & sour hot dish for your taste buds.	
128. <b>Sobzi Dalna</b>	<b>£12.95</b>
Fresh mixed vegetables with a sweet and sour flavour, in lentils with a touch of garlic and fenugreek leaves.	





## BIRYANI DISHES

A dish, which adheres to the traditions. All biryanis are a type of rice meal, meat or vegetables are backed with fragrant basmati rice and raisins. Flavoured with bayleaves, cardamom and puree vegetable ghee. Served with a medium hot fresh market vegetable curry.

129. <b>Vegetable or Mushroom Biryani</b>	<b>£15.95</b>	135. <b>Lamb Tikka Biryani</b>	<b>£18.95</b>
130. <b>Chicken Biryani</b>	<b>£17.95</b>	136. <b>King Prawn Biryani</b>	<b>£19.95</b>
131. <b>Prawn Biryani</b>	<b>£17.95</b>	137. <b>Duck Tikka Biryani</b>	<b>£19.95</b>
132. <b>Lamb Biryani</b>	<b>£18.95</b>	138. <b>Venison Tikka Biryani</b>	<b>£19.95</b>
133. <b>Chicken Tikka Biryani</b>	<b>£18.95</b>	139. <b>Chefs Special Biryani</b>	<b>£19.95</b>
134. <b>Mince Meat Biryani</b>	<b>£18.95</b>	(Chicken, meat, prawn and king prawn)	

## SIDE VEGETABLE DISHES

All vegetarian dishes are prepared with fresh market vegetables and natural ingredients without using any artificial colouring and cooked with sunflower oil.

140. <b>Sag Mushroom</b> (Spinach & Mushroom)	<b>£5.95</b>	119. <b>Law Bhaji</b> (Pumpkin)	<b>£5.95</b>
141. <b>Sag Panir</b> (Spinach & Cheese)	<b>£5.95</b>	150. <b>Aloo Gobi</b> (Potatoes & Cauliflower)	<b>£5.95</b>
142. <b>Sag Aloo</b> (Spinach & Potato)	<b>£5.95</b>	151. <b>Bombay Potato</b> (Spiced Potato)	<b>£5.95</b>
143. <b>Sag Dall</b> (Spinach & Lentils)	<b>£5.95</b>	152. <b>Cauliflower Bhaji</b>	<b>£5.95</b>
144. <b>Sag Bhaji</b> (Spinach)	<b>£5.95</b>	153. <b>Mushroom Bhaji</b>	<b>£5.95</b>
145. <b>Chana Massala</b> (Chick peas)	<b>£5.95</b>	154. <b>Brinjal Bhaji</b> (Aubergine)	<b>£5.95</b>
146. <b>Peas Panir</b> (Peas & Cheese)	<b>£5.95</b>	155. <b>Tarka Dall</b> (Lentils cooked with garlic)	<b>£5.95</b>
147. <b>Mutor Panir</b> (Chick Peas & Cheese)	<b>£5.95</b>	156. <b>Bindi Bhaji</b> (Okra)	<b>£5.95</b>
148. <b>Aloo Chana</b> (Potatoes & Chick peas)	<b>£5.95</b>	157. <b>Vegetable Bhaji or Curry</b>	<b>£5.95</b>

## RICE

158. <b>Boiled Rice</b> (Basmati)	<b>£3.95</b>	170. <b>Chana Rice</b> (Chickpeas)	<b>£4.95</b>
159. <b>Pilau Rice</b> (Basmati)	<b>£4.50</b>	171. <b>Keema Rice</b> (Minced meat)	<b>£5.50</b>
160. <b>Fried Rice</b> (Boiled rice with fried onion)	<b>£4.95</b>	172. <b>Oriental Rice</b> (Prawn & peas)	<b>£5.50</b>
161. <b>Garlic Rice</b> (Basmati)	<b>£4.95</b>	173. <b>Mushroom &amp; Garlic Rice</b>	<b>£5.50</b>
162. <b>Egg Fried Rice</b> (Basmati)	<b>£4.95</b>	174. <b>Sweet Chilli Rice</b>	<b>£5.50</b>
163. <b>Mushroom Rice</b> (Basmati)	<b>£4.95</b>	175. <b>Lemon &amp; Garlic Rice</b>	<b>£5.50</b>
164. <b>Vegetable Rice</b> (Basmati)	<b>£4.95</b>	176. <b>Garlic &amp; Sweet Chilli Rice</b>	<b>£5.50</b>
165. <b>Chilli Rice</b> (Green chilli hot rice)	<b>£4.95</b>	177. <b>Coconut &amp; Pineapple Rice</b> <sup>(N)</sup>	<b>£5.50</b>
166. <b>Lemon Rice</b> (Basmati)	<b>£4.95</b>	178. <b>Garlic &amp; Cheese Rice</b>	<b>£5.50</b>
167. <b>Sag Rice</b> (Spinach)	<b>£4.95</b>	179. <b>Almond &amp; Sultana Rice</b> <sup>(N)</sup>	<b>£5.50</b>
168. <b>Peas Rice</b> (Green peas)	<b>£4.95</b>	180. <b>Special Rice</b> <sup>(N)</sup>	<b>£5.50</b>
169. <b>Coconut Rice</b> (Coconut)	<b>£4.95</b>	(Special rice fried with egg, peas, nut, sultanas & mushroom)	

## SUNDRIES

181. <b>Nan</b>	<b>£3.95</b>	194. <b>Keema &amp; Cheese Nan</b>	<b>£5.50</b>
182. <b>Kulcha Nan</b> (with vegetables)	<b>£4.95</b>	195. <b>Paratha</b> (Bread fried in ghee)	<b>£4.95</b>
183. <b>Chicken Tikka Nan</b>	<b>£4.95</b>	196. <b>Stuffed Paratha</b> (with vegetables)	<b>£5.50</b>
184. <b>Peswari Nan</b> <sup>(N)</sup> (Almond & Sultanas)	<b>£4.95</b>	197. <b>Egg Paratha</b> (with omelette)	<b>£5.50</b>
185. <b>Keema Nan</b> (with minced meat)	<b>£4.95</b>	198. <b>Tandoori Roti</b>	<b>£3.95</b>
186. <b>Cheese Nan</b>	<b>£4.95</b>	199. <b>Chappati</b> (Thin soft bread)	<b>£2.25</b>
187. <b>Garlic Nan</b>	<b>£4.95</b>	200. <b>Puree</b> (Thin fried bread)	<b>£2.25</b>
188. <b>Chilli Nan</b>	<b>£4.95</b>	201. <b>Popadoms</b> (Crisp bread)	<b>£1.20</b>
189. <b>Garlic &amp; Chilli Nan</b>	<b>£5.50</b>	202. <b>Spicy Popadom</b>	<b>£1.50</b>
190. <b>Cheese &amp; Garlic Nan</b>	<b>£5.50</b>	203. <b>Onion or Cucumber Raitha</b>	<b>£3.95</b>
191. <b>Keema &amp; Chilli Nan</b>	<b>£5.50</b>	204. <b>Assorted Pickles Tray</b> (per person)	<b>£1.35</b>
192. <b>Mushroom &amp; Garlic Nan</b>	<b>£5.50</b>	(mint sauce, onion salad, mango chutney & lime pickle)	
193. <b>Lemon &amp; Garlic Nan</b>	<b>£5.50</b>	205. <b>Chips</b>	<b>£3.70</b>

## ENGLISH MEALS

206. <b>Chicken or Prawn Omelette &amp; Chips</b>	<b>£13.95</b>	207. <b>Fried Chicken &amp; Chips</b>	<b>£13.95</b>
		208. <b>Green Salad</b>	<b>£3.695</b>

### SET MEAL A

(For 1 Person)

3 Course Meal  
Any Starter  
Any Main Dish  
Any Rice or Nan

**£25.95**

### SET MEAL B

(For 1 Person)

4 Course Meal  
2 papodoms with pickle tray  
Any Starter  
Any Main Dish  
Any Rice or Nan

**£27.95**

### SET MEAL C

(For 1 Person)

5 Course Meal  
2 papodoms with pickle tray  
Any Starter, Any Main Dish  
Any Side Dish  
Any Rice or Nan

**£29.95**

### SET MEAL D

(For 1 Person)

6 Course Meal  
2 papodoms with pickle tray  
Any Starter, Any Main Dish  
Any Side Dish Any Rice or Nan  
Any dessert or  
Any Liqueur Coffee

**£35.95**

Venison, Duck, Fish, King Prawn & House Special will be an additional £4.00 per person. Excludes lobster dishes.