

Indian food is one of the best, most flavoursome and varied cuisines in the world.

Most of us learn our first lessons in cooking from our mothers, I was no exception. She inspired me to venture into the world of spices.

We at Bombay use recipes from Royal India, regional specialties, my travels to India and my family traditions. We have distilled the essences of taste, colour and aroma to create dishes that are authentic and modern but, above all, mouth-watering.

My team and I have spent a great deal of time researching and experimenting with spices and new flavours to come up with exciting combinations of royal dishes. With a blend of fragrant and exotic spices, we bring you some of India's most renowned and unique dishes.

Each meal has its own fresh and distinctive aromas, with a palate of fragrant and exotic tastes which are prepared with care in a traditional style for your enjoyable feast.

I hope you enjoy the food as much as I have bringing it to you.

A handwritten signature in black ink, appearing to read 'Ifrac', with a stylized flourish underneath.

Ifraz Shah (Head Chef)

P.S. If you have any concerns with regards to allergens in any of our products, please do not hesitate to ask.

Please note that additional 10% service charge may apply.

# Red Wine

## Cabernet Sauvignon

Loire Valley, France

Red and black ripe fruit provides the cherry / blackcurrant structure from which subtle spice notes develop, a perfect match for our food. Well-structured, bursting with juicy blackcurrants all the way from the nose to the finish.

175ml    250ml    bottle

£6.95    £7.95    £19.95

## Shiraz

Soul Tree, India, Nasik Valley

A big, warm, tropical Shiraz with notes of black fruits and delicate hints of espresso and chocolate. A well rounded wine with structure on the palate, interesting peppery tones, and gentle tannins

£7.95    £8.95    £20.95

## Merlot

Collin Bourisset France, Languedoc

Velvety smooth and round, with abundant, lip-smacking red fruit. Beautifully showcases the uncomplicated, soft freshness of the Merlot grape as expressed by the Languedoc terroir.

£21.95

## Pinot Noir

Collin Bourisset, France, Vin de France

Smooth and supple Pinot Noir bursting with juicy berry fruit flavours. Well-balanced, light to medium-bodied - with a hint of warm spice and a soft yet fresh finish.

£23.95

## Rioja Crianza

Diez-Caballero, Spain, Rioja Alavesa

Following the formula of traditional Bordeaux Châteaux—relatively rare in Rioja—Caballero's wines come exclusively from estate-owned vineyards planted with Tempranillo. It has a nose of ripe black fruit with spices and floral notes.

£25.95

## Malbec

Bodega Raffy, Argentina, Mendoza

Dry and medium bodied, dark plums, boysenberry and damson are the primary dark fruit flavours, with anise and black pepper providing interest and complexity that shows through the ripe and concentrated fruit.

£28.95

## Côtes du Rhône Reserve

Chateau de la Font du Loup, Rhône Valley

This 34 hectare biodynamic vineyard was sadly the wrong side of the track – just three metres – when the appellation of Châteauneuf-du-Pape was created in 1936. It shows classic deep and juicy black fruits, spicy pepper notes and a dense palate that, while weighty, is enlivened by fresh acidity.

£29.95



Diez Caballero's vineyards



Wine-maker, Guillaume Raffy



Soul Tree Wine

# White Wine

## Sauvignon Blanc

Loire Valley, France

Aromatic, crisp pear, apple and peach flavours are bright and lively, yet still remain soft and juicy on the palate. Well-balanced and refreshing, with a delicate acidity and bright, dry finish. There's no oak, just a pure, refined expression of the grape.

175ml 250ml bottle

£6.95 £7.95 £19.95

## Pinot Grigio

Rechsteiner, Veneto, Italy

Vivid aromas of acacia flowers, apple and pear evolve into a crisp and refreshing palate, then a fruity, light and fragrant finish. Made by an aristocratic Austro-Italian family in Northern Italy. Rated 90/100 at the International Wine Challenge.

£7.95 £8.95 £21.95

## Chardonnay

Collin Bourisset, France, Languedoc

Surprisingly rich brioche, apple, peach and lemon flavours are expressed on a palate with incredible depth and butteriness. Great balance of acidity and natural ripe white fruit depth – soft, indulgent and sophisticated.

£22.95

## Rioja Blanco

Artesa, Spain, Rioja Baja

Fresh, lifted & attractively floral nose with orange blossom & hints of lemon & citrus. The palate has fresh apricot & citrus flavours too - lively with zesty acidity & a clean, dry finish.

£23.95

## Chenin Blanc

Simonsig, South Africa, Stellenbosch

Layers of tropical fruits on the palate, with bursts of pear, melon and passion fruit. A delicate touch of lemon is beautifully complimented by refreshing acidity. It is an unwooded, dry Chenin Blanc.

£25.95

## NZ Sauvignon Blanc

Cloud Factory, Marlborough, New Zealand

An incredible zippy, fresh and vibrant Sauvignon Blanc with aromas of tropical fruit, gooseberry and a touch of kiwi fruit. The palate is all about pristine fruit freshness, crisp and almost racy acidity and a wonderful clean long and persistent finish. A very food friendly wine.

£28.95

## Chablis

Source Depuydt, Burgundy, France

Made from a tiny parcel of 50 year old vines, producing a more opulent and texturally-rich Chablis. Layers of juicy green apples, pears and citrus peel with an underlying oyster shell minerality and crisp acidity creating good balance. This hand-crafted old vine Chablis is a fantastic expression of the terroir.

£29.95



Rechsteiner Pinot Grigio



Florian von Stepski, owner of Rechsteiner



Chablis vineyards at Billaud Simon

# Rose Wine

## Bourisset Rosé

Collin Bourisset France, Languedoc

*This youthful, crisp wine displays subtle red berry fruits with a hint of confectionary. The palate is light and refreshing, with citrus acidity giving the wine an attractive, lingering finish.*

175ml    250ml    bottle

£7.95    £8.95    £19.95

# Sparkling Wine

## Prosecco Spumante

Rechsteiner, Italy, Veneto

*Produced using the 'Charmat' method, secondary fermentation takes place in stainless steel tanks (rather than in the bottle for Champagne). The delicate mousse in this 'Spumante' is achieved naturally – no carbon dioxide is added!*

*A fresh straw yellow in the glass with a delicate, natural mousse. Peach, melon, apple and spring flower aromas show on the nose. Delicate acidity uplifts the soft orchard fruit on a palate that is aromatic, crisp and clean, re-emphasising peach and aromatic freshness, before leading into a fruity, dry finish.*

## Spumante Rosé

Benamino Maschio, Italy, Veneto

*Easy drinking and fresh, the aromas of berry and citrus fruits give way to a lightly honeyed palate with a touch of apple and redcurrant. It has a lovely texture, smooth creamy bubbles and light, refreshing finish.*

## Champagne Cazals, Carte Or Grand Cru

Cazals, Mesnil-sur-Oger, France

*Cazals' vines are next to Krug, who have been trying (unsuccessfully) to buy Cazals out for decades. A bottle of Krug's Blanc de Blanc Clos du Mesnil will cost over £170, even though it's made from virtually identical grapes grown only a few feet away.*

*A 100% Chardonnay blanc de blancs Champagne from one of the most famous Champagne villages in the region. Light and flowery, with a delicate, refined mousse.*

20cl bottle (Lunetta)

bottle

£7.95

£29.95

£29.95

£39.95



Cazals vineyards



Delphine Cazals

## Pre - Appetisers *Ideal to share along with poppadums*

### Pani Puri ★

*Why not try these light, hollow, crisp dough-balls filled with red onions and tomatoes, served on a shot glass, filled with chilli, mint and tamarind water.*

*A local Indian street food loved by all, best described as a poppadum bomb!*

## Appetisers *All served with fresh salad*

### Monkfish Amritsari

*Marinated with ginger and lime, shallow fried in our golden crispy batter made with gram flour, cumin and coriander.*

### Tandoori Octopus ★

*Tender octopus tentacles marinated in a chef's special tandoori spice mix then cooked over charcoal.*

### Onion Bhaji (V)

*Onion fritters with gram flour and mixed spices.*

### Chilli King Prawns Tempura

*King Prawns tossed with onions, pepper and tomatoes in a spicy, tangy sauce - highly recommended.*

### Tandoori Chicken Tikka ◆◆★

*Pieces of tender chicken marinated in a tandoori sauce, cooked in a tandoor.*

### Aloo & Paneer Pakoras (V)

*Paneer and Potatoes mashed with spices in a crispy golden batter. A snack popular all over India.*

### Bombay Samosas (V)

*Freshly made to a traditional recipe passed on by family. Mildly spiced vegetable filled pastry.*

### Mixed Tandoori Platter for Two ◆

*A mix of tandoori lamb chops, seekh Kebabs, tandoori chicken tikka and chilli wings served with sizzling onions and peppers - great for sharing.*

### Chilli Kebabs ◆★

*Lamb mince with a blend of cumin, coriander powder, turmeric & chilli, tossed with onions & coriander, cooked in a tandoor.*

### Chilli Chicken Wings ◆◆★

*Finger licking chilli wings tossed with onions and peppers. They are zesty and full of flavour.*

### Rajasthani Chops ◆

*Marinated with ginger, garlic, chilli, coriander and spices, cooked in a tandoor.*

## We recommend...

£4.95

### Aloo Tikki Chaat ★

£5.95

*A true Indian food fan would never be able to resist a good chaat. Spiced potato cakes with chickpeas, onions, tomatoes, coriander and tamarind.*

£7.95

### Fish Tikka ★

£7.95

*Tender fillet of Salmon or Monkfish in a tandoori spice with chilli & lime grilled on charcoal.*

£9.95

## Our heat guide

£4.95

*We can cook your dish to your desired heat, but here is a guide to look out for on our menu.*

£9.95

£5.95

*Spicy on the tongue* ◆

£5.95

*For the adventurous* ◆◆

*Bring it on!* ◆◆◆

£4.95

£15.95

## Other notes

*Look out for these symbols on our menu*

£5.95

★ *New dish*

£5.95

£5.95

## We recommend...

### Chettinad Chicken Curry ★ £13.95

*I haven't yet had the privilege to visit the south of India apart from Goa but I was invited to a south Indian family for dinner whilst in Mumbai.*

*That experience opened my eyes to some completely different combinations of spices. I have since then ventured into this cuisine and although a part of India, it has something completely different to offer.*

*This dish originates from the Chettinad region in Tamil Nadu. I have chosen this dish because I think it has a little bit of everything that the south of India has to offer.*

*Freshly roasted spice like fennel seeds, coriander seeds, cumin, cinnamon, cardamom, peppercorns, star anise, cloves, black stone flower, sun dried red chili and coconut grounded to a fine paste then added to onions, tomatoes, curry leaves, coriander to produce an aromatic, flavoursome dish.*

## Why not try...

### NZ Sauvignon Blanc £25.95

*Unoaked and fresh, the luscious gooseberry fruit and zingy acidity make this a perfect match for chicken curries, particularly those of a medium spice level.*

# Chef's Chicken Specialities

### Murg Saagwalla ◆★

£13.95

*One of my favourite dishes while growing up. I have memories of coming back from school and having this almost every other night. A light dish made with subtle spices, lots of fresh spinach and chicken. Simple but flavoursome.*

### Tawa Chicken ◆◆

£13.95

*This dish originates from Punjab and is generally cooked in roadside dhabas (open air restaurants) on big tawas (flat metal griddle). Prepared with fresh green chillies, coriander and a hint of tomatoes, with true rich Indian spices - highly recommended.*

### Aam Murgh

£13.95

*Based on my grandmother's recipe who loved the combination of soft, succulent chicken breasts and mango, cooked with a combination of delicate herbs and spices. Can be made hot with a few extra chillies.*

### Karahi Chicken Tikka ◆

£13.95

*A spicy, strong-flavoured traditional Pakistani dish - cooked and served in a hand-made cast iron pot to achieve its natural taste, with tomatoes, onions, fresh coriander, butter and traditional spices.*

### Butter Chicken (N)

£13.95

*The original dainty Delhi Durbar Mughlai which can be traced back to the Moghul times - also known as Murgh Makhani. This dish is made with tomatoes, onions, fenugreek leaves and mild spices - a rich and wholesome curry - a must try.*

### Chicken Handi ◆

£13.95

*A dish from the Awadh region, cooked for the royals. Made in a sauce cooked with onions, tomatoes, peppercorns, cinnamon, cardamom and mace, infused with carom seeds and fresh green chillies. Served in a clay pot - a true Desi curry.*

### Kaali Mirch Murg ◆★

£13.95

*It was a favourite for my family of 4 sisters, 2 brothers, grandparents and several neighbours and relatives that always seem to end up in our house during dinner time, every one enjoyed this dish hence I had to add this on our menu. Tender strips of chicken peppered with onions, tomatoes and a hint of lemon.*

# Chef's Lamb Specialities

## Shank of Lamb Rogon ◆★

*Tender Shank of Lamb delicately spiced and slow cooked in a thick Rogan sauce with garlic and subtle spices. A dish from my family recipes.*

£15.95

## Mumbai Gosht Karahi ◆

*My own recipe based on what I enjoy. I have used tender pieces of lamb tempered with coriander seeds and red chillies, plus a collection of other herbs and spices - garnished with a hint of mint.*

£14.95

## Khade Masale Ka Gosht ◆◆

*A traditional dish from the North of India originally cooked with goat meat. My take on this personal favourite comprises of tender pieces of lamb tempered with whole spices (cinammon, cloves, bay leaves, cumin seeds, coriander seeds, cardamom, cloves, nutmeg, black peppercorns and chilli flakes, in a spicy sauce.*

£14.95

## Laal Maas ◆◆◆★

*Any one that has travelled to Rajasthan would know about this curry. I happen to visit Jaipur and Udaipur and tried this dish in both the cities. It gets its name due to the deep red colour because of the fiery chillies in it. This spicy royal Rajasthani curry is not for the faint-hearted. Lots of chillies & fragrant spices - chunks of lamb cooked in plenty of sauce and infused with the smoky flavour of red roasted chillis.*

£14.95

## Garlic & Chilli Lamb ◆★

*A hot, spicy full of flavored dish originated in Persia and was bought into India about 1200 years ago by the Parsis. It is prepared by roasting garlic in a sauce with fried onions, tomatoes, green chillies topped with fresh coriander.*

£14.95

## Gosht Lababdar

*Inspired by my visit to the historical Moti Mahal in Delhi. Tender pieces of lamb cooked with cardamoms, mace, clove, cinammon, bay leaf, ginger, fenugreek, tomatoes and a hint of cream.*

£14.95

## Lucknowi Gosht Biryani ★

*This is a local delicacy for the Nawabs, the Kings of Lucknow and regarded as the greatest foodies ever. The Lucknowi cuisine is elegant, subtle, flavoursome and incredibly refined. The dish is cooked with layers of rice, meat and spices in stock, sealed with dough and slow cooked to perfection. Served with a fragrant curry sauce.*

£15.95

## We recommend...

### Railway Lamb Gosht ◆ £14.95

*The original recipe was served in the first class cars of the Indian railways and stems back to the British Raj of the 1900s. The story goes that a British officer ordered a curry, found it to be too spicy and asked for the curry to be milder. The chef added some coconut milk to the sauce to cool it down and the officer loved it. From that moment on it was always served like that. On my trip to India I took a train from Agra to Jaipur and of course I ordered the Railway Gosht something about eating a curry prepared on a train made it extra special. This is my version of the dish. Every time I cook it the aromas take me straight back to my train journey in India.*

*Cinnamon, cloves, cumin tempered with curry leaves, garlic, ginger, chilli & coconut evoke all those cherished memories.*

## Why not try ?

### Côtes du Rhône Reserve £29.95

*A Chateauf du Pape in everything but name, the typical richness the wine is known for helps accentuate the flavours and nuances of these lamb dishes. This is a classic pairing, a wine that's great with both lamb and spice.*

or

### Chablis £29.95

*Another opulent choice, buttery but with no oak to interfere. Drinks beautifully with lamb, especially dishes higher on the spice scale.*

## We recommend...

### Mangalorean Salmon Curry ★ £15.95

Also called Meen Ghassi by the locals of Mangalore in the south of India. It gets its unique flavour from tamarind and coconut. The sweet, spicy and tangy flavours compliment the fish perfectly.

## Why not try?

### Pinot Grigio, Rechsteiner £20.95

Spiced, aromatic fish dishes are the perfect dish to enjoy with this aromatic, fragrant Pinot Grigio. This is the antithesis of many commercially produced versions, grapes are hand-picked from organic vineyards.

# Chef's Seafood Specialities

### Tawa Jinga ◆◆★

I fell in love with this dish on the streets of Mumbai. It's amazing how they can produce quality food in open air with very little at hand. King prawns tossed in a sauce made with green chilli, tomatoes, onions, peppers, coriander and spices, served on a tawa.

£16.95

### Boatman's Curry ◆◆◆

Traditionally made by the fishermen based on whatever's available in their catch of the day. I have made this from cuts of salmon, king prawns, scallops, mussels and squid, delicately cooked with fresh green chillies, coriander, extra garlic and tomatoes - highly recommended for seafood lovers.

£17.95

### Occtopus Curry ◆★

This recipe was cooked for me in Maldives by an Indian chef from Goa. He convinced me to try his family recipe which is typically found in all Indian Ocean islands. It has chilli, lime, curry leaves cooked with garlic, ginger, tomatoes and onions.

£18.95

### Chilli Fish ◆◆

Tender morsels of monkfish tossed in onions, peppers and ginger in a spicy, tangy sauce. Best eaten with a naan bread.

£16.95

### Malabar King Prawns

Best available king prawns are cooked with curry leaves, mustard seeds, fenugreek seeds, ginger, chilli, coriander, tomatoes and coconut milk to get a creamy, spicy and aromatic prawn dish.

£16.95

### Goan Fish Curry

An aromatic local Goan fish curry that is full of flavour and low in fat. Prepared with fresh green chillies, ginger, garlic, cumin, turmeric, cardamom pods and coconut milk. This curry has layer after layer of flavour, depth, tartness and a hint of sweetness from the onion.

£14.95

# Chef's Organic Seasonal Vegetarian Specialities

## Rajma ◆

A simple but to the tee recipe which originates from the Punjab region of India. Red kidney beans are soaked overnight and then slow cooked with homemade spices, fresh green chillies and coriander.

£10.95

## Black Eyed Bean Curry ◆

Soaked overnight, cooked with onions, ginger, turmeric, coriander and asafoetida. One of my favourites - try it, you won't be disappointed,

£10.95

## Sabzi Ki Handi

A selection of our organic vegetables, cooked with garlic, ginger and basar which is a special spice mix. We source this directly from India.

£10.95

## Paneer Butter Masala

Cubes of soft, chunky paneer cooked in a creamy, mild and delicious sauce made with fresh tomatoes, fenugreek and butter.

£11.95

## Palak Paneer

Soft Indian cheese cooked with an abundance of fresh spinach simmered with light, traditional spices.

£11.95

## Dall Makhni ★

A spectacular preparation of simple black lentils, mildly spiced, eaten best with Rotis or boiled rice, garnished with butter.

£10.95

## Vegetable Tawa ◆◆

This dish originates from Punjab and is generally cooked in roadside dhabas (open air restaurants) on big tawas (flat metal griddle). Onions, peppers, green chillies and spices.

£10.95

## We recommend...

### Paneer Kofta Curry ★ £11.95

A comfort curry for days when you want to spoil yourself. Potato and paneer dumplings in a mild creamy tomato sauce with subtle flavours of spices. A treat indeed!

## why not try ?

### Rioja Blanco, Artesa £24.95

Fresh, lifted & attractively floral nose with orange blossom & hints of lemon & citrus. The palate has fresh apricot & citrus flavours too - lively with zesty acidity & a clean, dry finish.

## OR

### Shiraz, Soultree £19.95

Choose this Shiraz from India's Nasik Valley. Notes of coffee and chocolate match beautifully with Rajma and Black Eyed Beans.

## Tandoori in a nutshell

Tandoori is a traditional cuisine cooked in a tandoor. This is a clay oven heated with charcoal which enables the food to be cooked with both radiant heat and convection cooking to give it its unique smoky flavours.

All the cooking fat drips into the charcoal and not into the food, making this the healthy option.

## Why not try ?

**Bourisset Rosé** £19.95  
This elegant, dry rosé compliments the slightly smoky flavours imparted by the tandoor oven. Red berries and raspberry balance nicely with more subtle spice.

## Our heat guide

We can cook your dish to your desired heat, but here is a guide to look out for on our menu.

Spicy on the tongue ◆  
For the adventurous ◆◆  
Bring it on! ◆◆◆

## Other notes

Look out for these symbols on our menu

New dish ★

# Chef's tandoori selection

With healthy eating being the order of the day, we have introduced this selection of great tasting dishes with no additives, preservatives or added colour. This is regarded as the Indian BBQ cuisine which is traditionally accompanied by fresh salad.

**Tandoori Lamb Cutlets** ◆★ £15.95

Marinated tender lamb cutlets served with onions, peppers and a fresh salad. A finger licking treat indeed.

**Tandoori Monkfish Tikka** £15.95

Chunks of monkfish lightly marinated in five spices, cooked in a charcoal tandoor - healthy food at its best.

**Tandoori Paneer Tikka** ★ £13.95

Marinated Indian cheese, cooked in our charcoal tandoor, served on a bed of onions and peppers.

**Chicken Tikka** £13.95

Boneless pieces of chicken breast marinated in tandoori sauce then roasted in a traditional clay oven.

**Tandoori Chicken** £12.95

Chicken on the bone in a well-flavoured traditional tandoori sauce, roasted in a charcoal clay oven.

**Tandoori King Prawns Jinga** £16.95

Marinated King Prawns cooked in a tandoor served with grilled peppers and onions.

**Tandoori Mixed Grill** £15.95

Enjoy an assortment of Chicken Tikka, Tandoori Chicken, Tandoori Lamb Tikka and Tandoori King Prawns.

# Masala and more

*Choices of meat marinated in a tandoori mixture then cooked in a creamy masala sauce made from onions, tomatoes, capsicums, herbs and spices and garnished with rich cream.*

**Tandoori Chicken Tikka Masala**

£13.95

**Tandoori Prawn Masala**

£14.95

**Tandoori Lamb Masala**

£14.95

**Tandoori Shahi Jinga Masala**

£16.95

**Bombay Special**

*Tender morsels of lamb, chicken tikka and king prawn prepared traditionally in a sauce with onions, tomatoes, peppers, chillies and a special made in-house Chaat Masala, cooked to your liking from mild to hot.*

£15.95

## The British classics Available upon request

*It is my goal to introduce our guests to authentic Indian dishes which are lost or which have become modified over the years.*

*'Curry' as we know it is a massive simplification on Indian food. In Britain, we tend to think of 'curry' as dishes cooked in a curry sauce. In India, these dishes would be unrecognisable where there are a much more diverse blend of herbs and spices, all individually prepared to explore depth and flavour.*

*I still offer the British classic curries. However, I would like you to explore our specials which I have learnt on my travels or been passed down to me through my family.*

*British classics available with your choice of meats: Chicken, lamb, seafood and vegetable*

*Korma, Pasanda, Jalfrezi, Jaipuri, Rogan Josh, Madras or Balti.*

## What is masala?

*Masala is a British invention created by the Bangladeshi community to appeal to the British taste. This new style cuisine emerged in the 1960's, and today, has become our nation's most loved curry.*

## Why not try ?

**Chardonnay, Bourisset** £21.95  
*The buttery opulence of this Chardonnay and the rich creaminess of our Masala dishes are a match made in heaven.*

**or**

**Malbec, Bodega Raffy** £28.95  
*Big, bold and rich, with a hint of spice itself. This powerful red wine more than stands up to my Masala dishes.*

## Extra bits

Nan	£3.50
Garlic Nan	£3.75
Kheema Nan	£3.95
Peshwari Nan	£3.95
Cheese Nan	£3.75
Garlic and coriander Nan	£3.75
Garlic and Cheese Nan	£3.75
Chilli Nan	£3.75
Table Nan	£4.95
Pappadum	£0.95
Paratha	£3.50
Tandoori Roti	£3.00
Chips	£3.50
Bombay Spiced Chips	£3.75
Cocount Rice	£3.95
Pilau Rice	£3.50
Boiled Rice	£3.00
Veg Rice	£3.75
Mushroom Rice	£3.75
Kheema Rice	£3.95
Egg fried Rice	£3.75
Raita	£3.50
Mixed Chutney	£2.00
Roomali Chapati	£3.00

## Bombay side dishes (Also served as a main course)

*These are ideal in complimenting your main choice of dishes or can be ordered as a main meal. They are prepared from fresh vegetables blended with traditional spices, fresh tomatoes and capsicums. The Indian community often eat meals with these vegetables.*

*Side dish*      £5.95

*Main course*    £9.95

### Mushroom Bhaji

Aloo Saag Bhaji (Potatoes and Spinach)

Gobi Bhaji (Cauliflower)

Bombay Aloo (Potatoes)

Saag Bhaji (Spinach)

Bengan Bhaji (Aubergine)

Tadka Daal (Lentils)

Channa Bhaji (Chick Peas)

Sabzi Bhaji (Mixed Vegetable)

Saag Aloo Paneer (Spinach, Potatoes and Cheese)

Bhindi Bhaji

Aloo Gobi (Potatoes and Cauliflower)

# Sweet Desserts (continued on next page)

*What better way to finish your meal than with an ice-cream or sorbet?*

2 scoops      £4.50, 3 scoops      £5.95

## **Coconut**

*This superbly creamy coconut ice-cream with roasted and caremalised coconut pieces creating an even more authentic coconut flavour, makes this unique ice-cream an exotic vision in white, which will disappear in a flash!*

## **Espresso Croquant**

*Crunchy caremalised hazelnut pieces combined with an aromatic coffee sauce enrich this creamy espresso ice-cream.*

## **Hazelnut**

*Caremalised hazelnut pieces add a crunchy and sweet note to this tempting ice-cream.*

## **Panna Cotta**

*This classic Italian dessert, faithfully represented in a lavish blend of Swiss cream with an enticing ripple of fresh raspberry coulis.*

## **Pistachio**

*A traditional rich and creamy flavour, combined with delightfully crunchy pieces of pistachio.*

## **Swiss Chocolate**

*Premium Swiss chocolate shavings blended in a creamy ice-cream. A true taste treat for chocolate lovers.*

## **Vanilla Dream**

*Premium vanilla ice-cream with real vanilla, including the most precious part - the seeds of the vanilla bean.*

## **Strawberry**

*A creamy, fruity and refreshing ice-cream embellished with delectable strawberry pieces.*

## **Mango Sorbet**

*Juicy, sun-ripened mango pieces make this mango sorbet a South Seas dream you don't have to travel the world to enjoy. 37.5% fruit content.*



## After dinner drinks

### Spirits and Liqueurs

Vodka	£3.50
Archers	£3.50
Pernod	£3.50
Bacardi	£3.50
Malibu	£3.50
Rum	£3.50
Pimms	£3.50
Gordon's Gin	£3.50
Frapin VSOP Cognac	£5.00
Captain Morgan	£4.00
Havana Club Dark	£4.00
Baileys	£3.50
Tia Maria	£3.50
Cointreau	£3.50
Southern Comfort	£3.50
Amarula	£3.50
Kahlua	£3.50
Grand Marnier	£3.50
Sambuca	£3.50
Amaretto Saliza	£3.50

### Whiskies

Eldradour 10 year Old	£4.50
Chivas Regal	£4.50
Johnnie Walker Red Label	£4.50
Jameson	£4.00
Bells	£3.50
Jack Daniels	£4.00

### Vermouth

Martini Extra Dry or Rosso	£3.25
Campari	£3.25

### Port

Niepoort Ruby Dum (50ml)	£3.50
--------------------------	-------

All Mixers	£0.75
------------	-------

## Sweet Desserts continued...

**Punky** £4.50

*A special penguin with a belly full of vanilla ice-cream. Mr. Punky.*

**Gulab Jamun** £5.95

*Golden milk powder dumpling served with home made pistachio and almond ice cream.*

*A true, authentic dessert served at Indian weddings and celebrations.*

**Belgian Chocolate Brownie** £6.50

*Warm, gooey tripple chocolate brownie, served with vanilla ice-cream.*

### Tea and Coffee

Americano	£3.50
Cappuccino	£3.75
Latte	£3.75
Espresso	£2.95
Liqueur Coffee	£4.95
Masala Tea	£2.95
English Tea	£2.95

### Hand-Tied Speciality Teas

Flowering Jasmine & Lilly	£3.95
Lemongrass & Ginger	£3.00
Peppermint	£3.00
Organic Jade Sword Green Tea	£3.00



Flowering Jasmine & Lilly Tea