

Curry Night

starters

samosa chaat (c)

Vegetable samosa served with gravy and coriander and date chutney. Finished with onions, tomatoes, fresh coriander and sev.

bhel (n, p)

Cold and crunchy, light and lovely. Puffed rice, Bombay Mix and nylon sev tossed with fresh pomegranate, tomato, potato, chick pea, onion finished with a tamarind - date and coriander chutney.

main course

thali (c)

One plate with many dishes -
mung dal curry
potato, aubergine and pea shak
dhokla
chappatis
basmati rice
poppadum
indian side salad
lime and coriander dip

dessert (c,so)

Slice of chai spice cake

two courses - £22.95

three courses -£26.95

Allergen Key: C: Cereals, Cl: Celery, Cr: Crustaceans, E: Eggs, F: Fish, L: Lupin, M: Milk, Mo: Molluscs, Mu: Mustard, N: Nuts, P: Peanuts, S: Sesame Seeds, So: Soya, Su: Sulphur Dioxide