

DINNER MENU

STARTERS

RED ONION BHAJI **GF V** £5.95
Served with mint yoghurt & tamarind sauce

GARLIC MUSHROOMS **GF VE** £5.95

DELHI CHAAT £7.50
Indian street food made from potato patties topped with sweet yoghurt, mint chutney, pomegranate & Bombay mix

TEMPURA PRAWNS £8.95
Tiger Prawns in tempura batter with sweet chilli sauce

CHICKEN TIKKA **GF** £7.95
Punjabi style

CRISPY CALAMARI £7.95
Served with black sesame seeds & sweet chilli dip

CRISPY BROCCOLI **VE** £7.25
Served with sweet chilli & garlic glaze

SATAY CHICKEN SKEWERS £7.25

VEGETABLE SPRING ROLLS **VE** £6.95
Served with sweet & sour chilli sauce

TOM YUM SOUP **GF VE** £9.00
Hot & sour Thai soup with vegetables & tofu

TOM KHA GAI **GF VE** £8.00

SIDES

STIR FRIED NOODLES **V GFA** £3.95

THAI STICKY RICE **GF VE** £3.95

COCONUT RICE **GF VE** £4.25

SKIN ON FRIES £4.25
Served with dry Masala salt

MAINS

CHICKEN TEPPAN NOODLES £16.95
Soba noodles with vegetables

THAI VEGETABLE CURRY **GF VE** £14.95

Green or Red served with coconut rice

+ CHICKEN £2.50 + PRAWNS £3.50

RARA LAMB **GF** £18.95
Lamb shoulder and mince curry cooked in onion gravy with jasmine rice

THAI MEAT BALLS £16.95

Pork meatballs infused with Thai spices in coconut sauce with stir fry noodles

BEEF PANANG CURRY **GF** £17.95

DESSERTS

ICE CREAM & BERRIES **GF** £6.50

CHOCOLATE CARDAMOM TART **N** £7.00
Served with pistachio ice cream

GULAB JAMUN £6.50
Indian style dumpling dessert served with vanilla ice cream

GAJAR HALWA **N** £6.50
Indian sweet dish made of carrots, milk & cream

Please make a note of your table number and place your order at the bar

N Contains nuts **V** Suitable for vegetarians **GFA** Gluten Free alternative available
GF Gluten Free **VE** Suitable for vegans