

TUESDAY CURRY NIGHT MENU

MAINS

HOMEMADE VEGETABLE CURRY – MILD *GF V* **£8.95**

MADE USING FRESH SEASONAL VEGETABLES & SPINACH WITH MILD SPICES, CUMIN, & GARAM MASALA

HOMEMADE CHICKEN KORMA – MILD & CREAMY *GF* **£8.95**

FLAVOURED WITH AUTHENTIC SPICES, GROUND ALMONDS, COCONUT & CREAM TO GIVE A MILD RICH CREAMY SAUCE

HOMEMADE LAMB ROGAN JOSH – MEDIUM SPICED *GF* **£9.95**

FLAVOURED WITH AUTHENTIC SPICES WITH TOMATOES, ONIONS, GARLIC & CARDAMOM

HOMEMADE CHICKEN JALFREZI - MEDIUM TO HOT *GF* **£8.95**

FLAVOURED WITH AUTHENTIC SPICES WITH ONIONS, GARLIC TOMATOES, PEPPERS & COCONUT

HOMEMADE BEEF MADRAS – HOT *GF* **£9.95**

FLAVOURED WITH AUTHENTIC SPICES, CUMIN, CHILLI WITH ONIONS & TOMATOES

HOMEMADE MIXED MEAT CURRY *GF* **£10.95**

ENJOY A SELECTION OF THREE OF YOUR FAVOURITE MEAT CURRIES FROM THE ABOVE

ALL OF OUR CURRY'S ARE SERVED WITH RICE, NAAN BREAD AND POPPADUM, AND A SELECTION OF TRADITIONAL SIDE DISHES

SIDES

EXTRA POPPADUM'S (2) *V* **£1.25**

EXTRA-LARGE NAAN BREAD *V* **£1.95**

VEGETABLE SAMOSAS (4) *V* **£1.95**

ONION BHAJIS (4) *GF V* **£1.95**

VEGETABLE PAKORAS *GF* (4) *V* **£1.95**

BUFFET SELECTION **£2.50**

2 VEGETABLE SAMOSAS, 2 ONION BHAJIS, 2 VEGETABLE PAKORAS

PHAL SAUCE – VERY HOT *GF V* **£1.95**

NOT FOR THE FAINT HEARTED!! MADE TO AN ORIGINAL RECIPE WITH AUTHENTIC SPICES WITH ONIONS, GARLIC, TOMATOES & FRESH CHILLI'S