SAMPLE MENU

'THE CURRY CLUB'

CHOOSE 1 STARTER, 1 MAIN COURSE AND 1 SIDE £27.50 PP

RECOMMENDED DRINKS

TIGER ASIAN BEER £3.95 - L'ORMARINE PICPOUL DE PINET 125ML £4.95 - LES VOLETS MALBEC 125ML £5.15

ON THE HOUSE

PAPAD MASALA CHAT (M/D)

'INDIAN NACHOS'

STARTERS

MALAI CAULIFLOWER (M/S/D)

MUSTARD MASALA ROAST CAULIFLOWER, COCONUT DHAL, GREEN CHUTNEY

'CHIP BUTTY' (M/D/G)

GUNPOWDER FRIES, TAMARIND, CHUTNEY, WARM CHAPATI

PUNJABI VEGETABLE SAMOSA (G/M)

CRISPY VEGETABLE PARCELS, SPICED TOMATO JAM, PICKLED RED ONION

MAIN COURSES

MAKHANI (M/D)

SILKY TOMATO BASED CURRY WITH GREEN AND BLACK CARDAMOM, KASHMIRI CHILLI AND METHI LEAVES

TANDOORI CHICKEN OR TANDOORI VEGETABLE OR GALOUTI KABAB (LAMB)

GAENG PHED (P)

THAI GREEN CURRY WITH COCONUT, GALANGAL, RED CHILLI, LEMONGRASS, CAPSICUM

CHICKEN (D) OR VEGETABLE OR KING PRAWN (+£2)(CR)

MIRISATA (M/D/G)

SRI LANKAN CURRY WITH ONIONS, GREEN CHILLI, TURMERIC, NIGELLA, COCONUT & SPINACH

TANDOORI CHICKEN OR TANDOORI VEGETABLE OR GALOUTI KABAB (LAMB)

SIDE DISHES

CARDAMON AND LEMON PULAU

BASMATI RICE BAKED WITH BUTTER, STOCK, GREEN AND BLACK CARDAMOM AND FRESH LEMON ZEST

PARATHA (G)

FLAKY FLAT BREAD MADE WITH YOGURT, BUTTER AND BLACK ONION SEED

GUNPOWDER POTATO FRIES (M)

SKIN ON FRIES, GUNPOWDER SPICE TAMARIND

ALLERGEN INFORMATION – GLUTEN, DAIRY, EGGS, MUSTARD, FISH, MOLLUSC, CRUSTACEAN, LUPIN, CELERY, SESAME, PEANUT, NUTS, SULPHUR DIOXIDE, SOYA

FOOD ALLERGENS AND INTOLERANCES – PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL, WHEN MAKING YOUR ORDER. THANK YOU.