

STARTERS

Onion Bhajee (4 pieces)	£3.50
Somosa (Meat or Chicken or Vegetable) (2 pieces) Freshly made triangular shape pastry stuffed with a range of spicy options	£3.50
Tikka (Chicken or Lamb) Boneless morsels of chicken or lamb marinated in yoghurt & spices	£4.50
Tandoori Chicken Quarter spring chicken marinated with yoghurt and spices and boiled in the tandoor	£3.95
Khass Seek Kebab (2 pieces) Succulent skewered minced lamb kebabs	£4.50
Prawn Puri Spicy prawns served with deep fried brown bread	£4.95
King Prawn Puri Spicy King Prawns served with deep fried brown bread	£6.50
King Prawn Butterfly Delicately spiced king prawns, deep fried	£5.95
Pan Fried Tilapia Pan fried masala coated Tilapia	£5.50
Bhatti Ka Prawn Tandoori char grilled King Prawns	£6.50
Tandoori Mix Platter Selection includes onion bhaji, Somosa, Chicken tikka and Sheekh Kebab	£7.95

TANDOOR

Paneer Tikka Paneer marinated with spices and cooked in the tandoor	£7.95	Duck Tikka Spring Duck off the bone marinated in specially selected spices	£9.95
Tikka (Chicken or Lamb) Boneless morsels of chicken or Lamb marinated in yoghurt and spices	£7.95	Grilled Lamb Chop	£11.95
Tandoori Chicken Half a spring chicken marinated with yoghurt and spices and broiled in the tandoor	£7.95	Tandoori Mixed Grill Selection included Chicken tikka, Lamb tikka, Tandoori Chicken, Seekh kebab & Nan	£11.95
Shashlik (Chicken or Lamb)	£9.95	Bhatti Ka Prawn Tandoori chargrilled King Prawns	£12.95
		Khass Seek Kebab (4 pieces)	£8.95

BIRYANI

Cooked with basmati rice and served with vegetable curry

Chicken	£8.95	Chicken Tikka	£9.95
Lamb	£9.95	Lamb Tikka	£9.95
Beef	£9.95	Prawn	£8.95
King Prawn	£12.95	Special Biryani (Chicken, lamb, potatoes and prawn cooked with rice)	£11.95
Vegetable	£7.95		

ALLERGIES & INTOLERANCES: Please be advised some of our dishes may contain the following allergens: Gluten, milk, soya, egg, fish, lupin, celery, peanut, tree nuts, sesame, mustard, sulphites, molluscs, crustaceans. Fish dishes may contain bone. Please speak to a member of staff when ordering if you have an allergy.

H: Hot N: Nuts

CURRY CLUB SPECIALS

House special

Curry Club Specials are cooked in a special blend of aromatic spices designed by our chef. Cooking methods is dependent on the produce selected. Please check with the serving waiter for more explanation.

Chicken	£8.95	Beef	£9.95
Lamb	£10.95	Duck	£11.95
King Prawn	£14.95	Paneer	£8.95
Lamb Chops	£12.95	Del Achari	£9.95

South Indian Moilee South Indian fish curry cooked with coconut milk and curry leaf

Fish	£9.95	Prawn	£9.95
King Prawn	£13.95		

Macher Jol **£9.95**

Fresh water fish cooked in traditional Bengali recipe

Beef Naga **£9.95**

Tender beef cooked with Naga Chillies

Mach Bhaji **£9.95**

Pan fried fish marinated in traditional Bengali spices

Goan King Prawn **£13.95**

A taste of Goa with flavourful large king prawns braised in fragrant spiced coconut gravy

Gosth Kalia **£11.95**

Highly spiced minced lamb cooked with egg and green chillies

Laal Maas (H) (Lamb or Beef) **£11.95**

This traditional Rajasthani dish can be made as hot as you like, it uses three types of chillies and cooked with yoghurt, not for the faint hearted.

Gosth with Kadhu or Bindi **£9.95**

Lamb cooked with sweet pumpkin or bindi, medium spice

CHEF'S RECOMMENDATION

Curry Club's selection of specialities enjoyed over the years. Your choice of dishes can be prepared with any of the following produce; spice level can be varied on request.

Chicken	£7.95	Prawn	£7.95
Lamb	£7.95	King Prawn	£12.95
Duck	£10.95	Vegetable	£5.95
Beef	£8.95	Paneer	£7.95

Makhani Creamy butter sauce (N)

Pasanda

Cooked in yoghurt, cream and lightly spiced (N)

Masala Nation's favourite sauce (N)

Korai Cooked with tomatoes, capsicum and onions

Achari Spicy curry cooked with pickles

Razalla

Hot & slightly tangy sauce made with fresh green chillies, capsicum and tomatoes (H)

Jalfrezi

Special blend of spices used to create a very spicy dish with fresh green chilli (H)

Garlic Chilli Chicken

Chilli and coriander sauce (H)

BALTI SPECIAL

Cooked with special Balti sauce (H) Served with Nan

Chicken	£8.95	King Prawn	£13.95
Lamb	£8.95	Vegetable	£6.95
Prawn	£9.95	Paneer	£8.95

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TRADITIONAL CURRIES

Curry Club's selection of traditional dishes for all curry lovers. Your choice of dishes can be prepared with any of the following produce; spices level can be varied on request.

Chicken	£7.50	Chicken Tikka	£7.95
Lamb	£7.95	Lamb Tikka	£8.50
Prawn	£7.95	Beef	£8.95
King Prawn	£11.95	Vegetable	£5.95

Kashmir

A mildly spiced dish prepared with mixed fruit, coconut and cream (N)

Korma

Mild rich creamy sauce with almonds, coconut & cream (N)

Curry Medium curry

Bhuna

Cooked in a thick sauce with onions and tomatoes

Bupiaza

Cooked in medium thick spicy sauce and garnished with diced onions, green peppers and coriander

Palek Spinach and spices

Rogan

Cooked in tomatoes, onions and capsicum in a thick spicy sauce

Dansak

Lentils in a gairly hot sweet and sour sauce (H)

Pathia

Sweet & sour dish, cooked with herbs & spices, slightly hot

Madras/Vindaloo Spicy hot curry (H)

VEGETABLE SIDE DISHES

Bombay Aloo	£3.95	Begun Bhaji	£3.95
Lasooni Palak	£3.95	Spicy Aubergine	
Sauteed spinach with golden fried garlic		Garlic Mushroom	£3.95
Saag Aloo Spinach and potato	£3.95	Spicy fried button mushroom with garlic	
Dal Sag Spinach and lentils	£3.95	Mushroom Bhaji	£3.95
Chana Masala	£3.95	Tarka Dall	£3.95
Aloo Gobi	£3.95	Lentils cooked with fresh garlic	
Potatoes and cauliflower cooked in spices		Vegetable Bhaji	£3.95
Bindi Bhaji	£3.95	Motor Paneer	£3.95
Spicy fried okra, in a traditional Indian style		Cooked with peas in a mild sauce	

RICE

Steamed Rice Steamed Basmati rice	£2.50	Adrakhi Rice	£3.50
Pilau Rice	£2.50	Basmati rice lightly stri-fried with ginger and slices of fresh chilli	
Basmati rice cooked in selected spices		Chngri Rice	£4.95
Lemon Rice	£3.50	Stir fried rice cooked with prawns	
Basmati rice with lemon zest		Keema Rice	£4.95
Mushrom Rice	£3.50	Stir fried rice cooked with minced meat	
Special Rice	£3.50	Coconut Rice	£3.50
Basmati rice fried with egg, peas and onions		Basmati rice cooked with coconut	
Garlic Rice	£3.50		
Pilau Basmati rice with a touch of garlic			

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BREADS

Nan Fresh flat bread baked in the Tandoor	£1.95	Chapati Thin dough bread	£1.75
Garlic Nan Nan with a light coating of Garlic	£2.50	Puree Thin deep fried bread	£1.75
Kulcha Nan Stuffed with spiced vegetable	£2.50	Tandoori Roti Thin dough bread baked in the Tandoor	£1.75
Keema Nan Filled with spiced minced lamb	£2.50	Paratha Thick bread fried in small amount of ghee	£2.50
Peshwari Nan Stuffed with coconut and sultans	£2.50	Stuffed Paratha Stuffed with special vegetable	£2.95

ACCOMPANIMENTS

Papadom Plain or Spicy	£0.90	Mango Pickle	£0.90
Mango Chutney's	£0.90	Raitha Plain or Mix	£2.50
Lime Pickle	£0.90	Green Salad	£2.50

SET MEALS

Option One (for minimum two persons) Papadom, Onion Bhaji, Murgh Bhuna, Nan, Bombay Aloo, Pilau Rice and Soft Drink	£15.95
Option Two Papadom, Onion Bhaji, Chicken Tikka starter. Chicken Tikka Massala. Lamb Bhuna, Bombay Aloo, Pilau Rice, Nan, Salad, Mint sauce and Soft Drinks	£25.95
Option Three Range of dishes selected by our chef to make a truly wonderful meal for four	£45.95

BANQUET NIGHT

(5 COURSE MEAL)

(Sun & Mon) £10.95 per person

If any dish of your choice is not listed on our menu, please ask a member of staff.

If possible, our chef will be happy to prepare on your request.

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