



PAPADUMS & CHUTNEYS

Plain or spicy papadums	1.00	Chutneys tray (per head)	1.00
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STARTERS

CHICKEN TIKKA (D)

Tender chicken bathed in tandoori masala, grilled in the clay oven

5.45

LAMB TIKKA (D)

Succulent pieces of boneless lamb marinated in fresh yoghurt and spices, seared in the tandoor

5.75

GARLIC CHICKEN (D)

Succulent pieces of boneless chicken breast marinated infused with garlic, seared in the tandoor

5.75

TANDOORI CHICKEN (D)

Tender baby chicken on the bone, bathed in tandoori masala, grilled in the clay oven

5.75

CHICKEN CHAAT

Spiced chicken cooked with lemon juice and chat masala to create flavour

5.45

CHICKEN PACKORA

Lightly spiced chicken in a gram flour batter

5.95

SHEEK KEBAB

Finely minced lamb mixed with fresh coriander, garlic, ginger and gharam masala, cooked on a skewer in the tandoor

5.45

SHAMEE KEBAB

Pan fried, minced lamb combined with gharam masala, coriander, garlic and ginger.

5.45

RESHMI KEBAB

Pan fried, minced lamb combined with gharam masala, coriander, garlic and ginger, all wrapped in an omlette

6.55

MIXED KEBAB (D)

Combination of chicken, lamb and sheek kebab, cooked in the tandoori oven

6.45

LAMB SAMOSA (G)

Crisp savoury pastries stuffed with minced lamb and peas

4.75

VEGETABLE SAMOSA (V,G)

Crisp savoury pastries stuffed with mixed vegetables

4.75

ONION BHAJEE (V)

Crisp onions in a coating of spicy gram flour with fennel seeds and fenugreek leaves, fried until golden

4.45

CHILLI PANIR (D)

Indian cheese with peppers and red onion prepared in flavourful sauce

5.95

GARLIC MUSHROOM PURI (V,G)

Potato and mushroom cooked in fragrant spices with onions & tomatoes served on light fluffy bread

5.75

PRAWN PURI (G)

Prawns cooked in fragrant spices with onions and tomatoes served on light fluffy bread

5.95

KING PRAWN PURI (G)

King prawns cooked in fragrant spices with onions and tomatoes served on light fluffy bread

6.75

KING PRAWN BUTTERFLY (G)

King sized prawn marinated with garlic and a hint of fresh garden mint coated with breadcrumbs and fried

6.75

MIXED PLATTER (SERVES 2) (D,G)

An assortment of starters includes samosa, chicken tikka, lamb tikka and onion bhajee

10.95

GRILL TANDOORI

TANDOORI CHICKEN (HALF) (D)

Spring chicken (on the bone) marinated in yoghurt with delicate spices barbecued on skewers over a flame, served with salad and mint sauce

10.95

TANDOORI MIXED SPECIAL (D)

Our special presentation which contains tandoori chicken (on the bone), chicken tikka, lamb tikka, sheek kebab and naan bread, served with salad and mint sauce

14.95

TIKKA STYLE

Marinated with tikka spices and herbs cooked on skewers over flame, served with salad and mint sauce

Chicken tikka (D)	10.95
Garlic Chicken tikka (D)	11.95
Lamb tikka (D)	11.95
King Prawn tikka (D)	15.25
Panir tikka (D)	10.95

SHASLICK

Marinated with tikka spices cooked over flame with green capsicum, onion, tomato and fresh coriander, served with salad and mint sauce

Chicken shaslick (D)	11.95
Lamb shaslick (D)	12.45
King prawn shaslick (D)	15.95
Mixed shaslick (chicken, lamb & king prawn) (D)	15.95

Our dishes may contain

(D) Dairy (N) Nuts (G) Gluten

Please inform waiting staff if you require assistance on allergies.



CLASSIC DISHES

Chicken
9.45

Chicken Tikka
10.95

Lamb
9.95

Prawn
9.95

King Prawn
13.95

Vegetable
8.25

MILD DISHES

KORMA (D,N)

A rich mild dish cooked with cream, ground nuts and coconut milk

KASHMIRE (D)

Mild to medium sauce cooked with banana

MEDIUM DISHES

KUSHBOO (D)

Delicately flavoured dish, cooked with a mixture of fried spices in a medium yoghurt sauce

DOPIAZA

Medium moist dish cooked with green pepper, onion, fresh herbs and spices

ROGON

A dish prepared with tomato, ginger, onion and coriander

BHUNA

A delicious dish, cooked with fried mixed spices, onion, green pepper and coriander

SAG WALLA (D)

Medium strength recipe cooked with spinach, onions, tomatoes and cheese

ALOO GAUST

Medium moist curry cooked with potatoes, fresh herbs and spices in a Bhuna style

NIMBURA

Aromatic fruity flavours with special blend of spices with fresh Indian Lime and leaves to enhance the layers of flavour

BIRIANI

Biriani is famous as a ceremonial dish in the Indian sub-continent. Lightly spiced with lots of fresh herbs, includes a mixed vegetable curry

Chicken Biriani	10.95
Lamb Biriani	11.75
Prawn Biriani	11.75
Vegetable Biriani (V)	9.95
King Prawn Biriani	15.45
Chicken Tikka Biriani (D)	12.45
Tandoori Chicken Biriani (D)	12.45
Mix Biryani (D)	14.95

HOT DISHES

DANSAK (D,N)

Sweet, sour and hot with lentils and coriander

CEYLON (D,N)

Fairly hot with thick coconut sauce

PATHIA (D,N)

Sweet, sour and hot with onions, peppers and tomatoes

MADRAS (D,N)

Cooked in a rich sauce with chilli and lemon juice for a hot and sour flavour

NAGA CURRY (D,N)

A hot and spicy dish infused with fragrant bengal naga chilli

VINDALOO (D,N)

Very hot, strongly flavoured with spices, in a rich sauce with potatoes

BALTI DISHES

Chicken	Lamb	King Prawn	Mixed	Veg	Panir
10.95	11.95	14.95	14.95	8.95	10.95

All Balti dishes are cooked with ginger, garlic, coriander and capsicum. Spicy and tantalising to the tongue

Balti Masala (D,N)	MILD
Balti Original (D)	MEDIUM
Balti Aloo (D)	MEDIUM
Balti Sag Ponir (D)	MEDIUM
Balti Kalbi (D)	MEDIUM
Balti Garlic (D)	MEDIUM
Balti Sylheti (D)	MEDIUM
Balti Korai (D)	MEDIUM
Balti Dansak (D)	HOT
Balti Jalfrezi (D)	HOT
Balti Marchi (D)	HOT
Balti Chillli Masala (D)	HOT



OUR COLLECTION

Chicken Tikka
10.95

Lamb
11.95

King Prawn Tikka
14.95

Vegetable
8.95

Mixed
14.95

Panir
10.95

MILD DISHES

MASSALA (D,N)

Massala dishes are cooked in a delicately flavoured sauce with cream

MADOBI (D,N)

Nuts, fresh herbs and spices are combined with coconut cream, mango and passion fruit to create a tantalising dish

AMM (D,N)

Cooked in a very rich sauce with mango

SHERAJI (D,N)

Made with coconuts and almonds in a mild creamy tia maria sauce

COLFONA (D,N)

Cooked with mango and honey. Mild and creamy

MEDIUM DISHES

SHALICK BHUNA (D)

Roasted with onions, tomatoes and peppers, tossed in a Kashmiri Bhuna sauce with fresh coriander

ASSAM (D,N)

Shredded chicken with rich tomato and cashew nut sauce with fresh coriander to create a blended medium spice dish

SALI (D)

Visually exciting, medium spice dish with onions, garlic and mushrooms with julienne (stick) potatoes

KORAI (D)

Korai is traditionally cooked with green peppers, garlic, onions and tomato

TAMARIND (D)

A stunning recipe incorporating ginger, garlic, coriander, cumin and a blend of medium spices and tamarind sauce

HOT DISHES

SETA (D) 🌶️

Cooked in a medium almond sauce with fresh green chilli and yoghurt

ADRARI (D) 🌶️🌶️🌶️

Ginger and Cumin are infused with onions, garlic and chilli in this South Asian curry that's flavourful, aromatics and a generous spice.

RED INDIAN (D) 🌶️🌶️🌶️

Specially cooked with mixture of cumin seed, garlic, ginger and fresh green chilli with a touch of mango sauce

PESHWARI (D) 🌶️🌶️🌶️

Peshwari dishes are cooked with fresh green chilli and ginger garlic

MARCHI (D) 🌶️🌶️🌶️

Packed with flavour using garlic, onion and dried kashmiri chillies for a truly wonderful madras hot sauce to thrill your adventurous taste buds

BUTTER (D,N)

North Indian style with very creamy, rich buttery sauce

MAKANI (D,N)

Two layers - the bottom is cooked with herbs and spices and the top is mild cream sauce

BADAMI (D,N)

Subtle nutty flavours of almond and crushed pistachio, in a mild creamy sauce

MODU (D)

Curry and honey infused dish with onions to create a wonderful sweet and delicate flavour

PASANDA (D,N)

Enjoy a delicious mild creamy sauce with red wine and almonds

GARLIC BHUNA (D)

You'll simply love this medium strength recipe made with fresh garlic, onions, ginger and coriander

KATLAN (D)

Made with onion, garlic, coriander, cumin, and bayleaf, lovingly blended with traditional medium spices

JOYPUR (D)

A true favourite, pan cooked marinated with onion, garlic and peppers in a medium spice

KOFTA GARLIC BHUNA

11.95

Lamb meatballs cooked in a fresh garlic flavoured moist sauce with onions and coriander with lime leaf

MURGI MASALA (D)

Tandoori chicken off the bone with minced lamb cooked in a medium spiced sauce with fresh herbs, coriander and garlic with an egg

11.95

JALFREZI (D) 🌶️🌶️🌶️

Popular choice made with onions, capsicum and fresh chillies

RONGILA (D) 🌶️🌶️🌶️

A beautiful balance of onions, peppers, coriander, lemon zest and green chilli

BENGAL (D) 🌶️🌶️🌶️

Cooked with onion, pepper, coriander flavoured with Bengal Chilli

CHILLI MASALA (D) 🌶️🌶️🌶️

Big time spices, full flavoured with fresh green chillies, tomato, green peppers and coriander

KOFTA GARLIC CHILLI MASSALA 🌶️🌶️🌶️

Lamb meatballs cooked with sliced garlic in a moist sauce with fresh green chilli, herbs and spices

11.95



SOMETHING EXTRA ON THE SIDE...

SIDE DISHES

Onion bhajee	4.45
Sag bhajee	4.75
Cauliflower bhajee	4.75
Mushroom bhajee	4.75
Bringal bhajee (Aubergine)	4.75
Sag & cauliflower bhajee	4.75
Chana massala (Chick Peas) (D)	4.75
Bhendi bhajee (Okra)	4.75
Aloo gobi	4.75
Saag aloo	4.75
Bombay potato	4.75
Tarka dhal	4.75
Sag panir	4.75
Mix veg curry	4.75
Mix veg bhajee	4.75

RICE

Plain rice (boiled)	3.45
Pilau rice (basmati)	3.75
Egg rice	3.95
Special rice	3.95
Onion rice	3.95
Mushroom rice	3.95
Lemon rice	3.95
Garlic rice	3.95
Coconut rice	3.95
Keema rice	3.95
Vegetable rice	3.95

NAAN, BREAD & CHIPS

Naan (leavened bread) (D,G)	3.45
Kulcha naan (potato & onions) (D,G)	3.95
Peshwari naan (nuts & cream) (D,G,N)	3.95
Stuffed naan (D,G)	3.95
Garlic naan (D,G)	3.95
Keema naan (minced lamb) (D,G)	3.95
Cheese naan (D,G)	4.15
Keema Garlic naan (D,G)	4.25
Chapati (G)	2.50
Puri (deep fried puffy bread) (G)	2.15
Paratha (layered bread) (G)	3.95
Stuffed paratha (vegetables) (G)	4.25
Dohi youghurt (D)	1.85
Cucumber raitha (D)	2.15
Onion raitha (D)	2.15
Chips	2.95

ENGLISH DISHES

All dishes are served with chips

Chicken nuggets (G)	8.95
Plain omelette	7.95
Mushroom omelette	8.10
Chicken omelette	8.75
Prawn omelette	8.75

SUNDAY BUFFET RESTAURANT ONLY 5:30PM - 8:30PM

Join us every Sunday and enjoy our all you can eat buffet. Our popular buffet is a great way to try out our dishes. We know you will be back for more!

ADULT £14.95

CHILD (UNDER 16) £8.95

THALI THURSDAY RESTAURANT ONLY 5:30PM - 8:30PM

Every Thursday at The Curry Inn we host our popular Thali Evening. Thali is an Indian style tapas and is a wonderful way to enjoy great food with friends and family.

PER DINER £14.95

SPECIAL MENU PARTY MENU FOR 2-50 PEOPLE

Let us create a specially prepared menu for your diners. A great way to experience a variety of our dishes.

FROM £23.95 PER DINER
(KING PRAWN £27.95 PER DINER)

IMPORTANT FOOD ALLERGIES NOTICE

FOOD ALLERGIES & INTOLERANCES

It is imperative you ask a member of our team if you require any advice or information on the ingredients served in our food.

Please be aware that **our food will possibly contain nuts or traces of nuts**. Our kitchen is not a nut free zone.