



Monday to Sunday

CURRY & DRINK*


£15.99 per person** Served with Peas pilau, Bombay potatoes, mini poppadums, onion salad, mango chutney (GF)

Jalfrezi – Chicken cooked in garlic, ginger, Kashmiri red chilli, tomatoes and a selection of herbs and spices. 


Madras – Chicken cooked with onions, garlic, ginger, mustard seeds and madras spices. 

Butter Chicken – Chicken cooked in a tomato-based gravy, with medium spices and finished with butter and cream 


Dhabba – Chicken cooked with garlic, ginger, saffron, yoghurt and a selection of hot spices 


Bhuna – Chicken cooked in a tomato and onion base, with garlic, ginger, ground cumin, garam masala, and ground fennel 

Biriyani


A delicious aromatic savoury rice dish with a choice of chicken, lamb or veg – layers of meat or veg, basmati rice, black peppercorn, star anise, cinnamon plus other whole spices, served with a raita (yoghurt dip) (gf) 

Spinach and lentil (V,VE) – Fresh leaf spinach and mung dal cooked with fresh garlic and spices 

Punjabi Aloo Channa (V,VE) – Chickpeas and potatoes cooked with onions, garlic, ginger, and Punjabi spices 

Undiyhu Jalfrezi (V,VE)– UK first! Created for this curry festival by Tosh. Mixed vegetables, dumplings with fenugreek leaves cooked in a Jalfrezi sauce 

Butter Paneer (V) – Indian cottage cheese cooked in a tomato-based gravy with medium spices and finished with butter and cream 

Paneer Dhabba (V)– Indian cottage cheese cooked with garlic, ginger, saffron, yoghurt and a selection of hot spices 

Large garlic coriander naan bread (V,VE) £2.50



***Special offer includes one free drink:** White Horse Lager, Butcombe Original, 175ml glass of house red or white wine, Pepsi Max, Diet Pepsi or Lemonade.

** Minimum of two people V = Vegetarian VE = Vegan GF = Gluten Free

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