

Appetisers & Salads

Venison Samosa £7.25

Tender English Country Estate venison, minced with green peas, raisin & spices.
Wrapped and fried.

Chingri Chaap £11.50

King prawns, marinated in ginger, garlic and spices, rolled in breadcrumbs
and fried to golden perfection.

Aloo Matar Ki Tikki (V) £5.95

Pan-fried potato cutlets stuffed with mashed green peas, served with tangy chickpeas.

Mushroom Kurkure (V) £7.95

Mushrooms stuffed with cheese, peppers and crushed black peppercorns,
lightly dipped in batter and deep-fried.

Scottish Salmon Tikka Salad (GF) £9.95

Organic Scottish salmon tikka cooked in a tandoor oven, served on a bed of salad,
drizzled with a fresh coriander and olive oil dressing.

Murg Tikka Salad (GF) £9.00

Corn-fed chicken tikka cooked in a tandoor oven, served on a bed of salad,
drizzled with a fresh coriander and olive oil dressing.

Roasted Potato Salad (V) (GF) £8.50

Tandoor-roasted whole potatoes served on a bed of salad,
topped with yoghurt, mint and fresh pomegranate.

Something Different

Emperor's Platter (GF) £57.00

Whole Tandoori Lobster in its shell, Chilli Garlic King Prawns, Barrah, Seafood Seekh,
Murg Malai & Tandoori Murg Tikka Kebabs. Perfect for sharing.

Lobster Panchphoran £29.95

Whole lobster (700-750 gms) sourced from Manchester's Seafood Market,
simmered with five spices, peppers and prawns.

Duck Seekh Kebab (GF) £14.95

Lean minced duck blended with saffron and spices, grilled
and served with pineapple relish.

Guinea Fowl Hariyali Tikka (GF) £14.95

Guinea Fowl raised locally on Goosnargh farm, marinated in ginger & garlic,
fresh coriander, cashew, cheese & spices, served with whole moong salad.

*"Dining on delicious food in the
company of good friends is the best
recipe for happiness."*

Asha Bhosle

(V) Vegetarian (GF) Gluten Free

Explore the Tandoor

(Tandoor portions are perfect for sharing)

Speciality Kebab Platter (GF) £28.95

A selection of Chilli Garlic King Prawns, Gosht Seekh, Murg Malai & Tandoori Murg Kebabs.
Perfect for sharing with two or three friends.

Tandoori Murg Tikka (GF) £11.95

Succulent, boneless corn-fed chicken, marinated overnight in yoghurt, ginger, garlic and spices.

Scottish Salmon Tikka (GF) £16.50

Organic Scottish salmon fillets marinated in yoghurt, yellow chilli powder, cumin seeds and fresh dill served with papaya relish.

Seafood Seekh Kebab (GF) £14.95

Finely chopped prawns and fish seekh kebab with cheese, carom seeds and mildly spiced with green chillies.

Murg Malai Kebab (GF) £11.95

Boneless chicken breast, marinated in a creamy cheese and cashew nut paste with a touch of cardamom served with home-made green apple chutney.

Chilli Garlic King Prawns (GF) £17.95

King Prawns marinated in garlic, chilli and curry leaves.

Vegetarian Kebab Platter (V) £14.95

A selection of Tandoori Broccoli, Paneer Ka Soola and Aloo Matar Ki Tikki, with spiced chole. Perfect for sharing.

Barrah Kebab (GF) £17.50

Spicy British lamb chops marinated in ginger, garlic, yoghurt, cumin and garam masala.

Gosht Seekh Kebab (GF) £13.95

Traditional minced lamb kebabs seasoned with ginger, garlic, spices and fresh coriander.

Paneer Ka Soola (V) (GF) £11.95

Tandoori shashlik of cottage cheese, green peppers, tomatoes and pineapple flavoured with Bengal gram flour and carom seeds.

Tandoori Broccoli (V) (GF) £7.95

Mildly spiced broccoli florets marinated in yoghurt, cheese and olive oil.

*"Good food transcends any language
or culture, it has universal appeal."*

Asha Bhosle

(V) Vegetarian (GF) Gluten Free



Classic Curries

Murg Makhani (GF) £13.45

Chicken tikka in a tomato and cream gravy, delicately flavoured with dried fenugreek leaves.

Murg Jalfrezi (GF) £12.95

Chicken tikka strips with peppers in an onion and tomato gravy, spiced with garam masala.

Murg Tikka Masala (GF) £12.95

Tandoori chicken tikka cooked to succulent perfection in a chunky fresh tomato and onion gravy.

Murg Korma (GF) £12.95

Tender chicken, cooked in a lightly spiced, creamy yoghurt and cashew nut gravy with garam masala.

Rogan Josh (GF) £13.95

Back to its roots recipe from Kashmir in North India, tender, succulent lamb in a yoghurt and delicately spiced onion gravy.

Gosht or Duck Vindaloo (GF) £13.95 / £14.95

Our take on the classic Goan preparation, cooked with baby potatoes in a spicy onion and tomato gravy spiked with vinegar - tangy spicy rather than silly hot!

Sarson Machli (GF) £15.95

Seasonal fish fillets, simmered in mustard, onion and a thick, delicately spiced tomato gravy.

Prawn Masala (GF) £15.95

Prawns cooked with red chillies in a nice and spicy onion and tomato gravy.

"The measure of a dish is not just in its taste, but by how it excites us. Food is love, give generously."

Asha Bhosle

Creative Curries

Kodi Curry (GF) £12.95

Hyderabadi chicken curry made with yoghurt and coconut milk, topped with crispy fried spinach.

Muscat Gosht (GF) £14.95

Boneless lamb cooked until tender with whole spices in a rich and spicy gravy.

Boatman Prawn Curry (GF) £15.95

Prawns cooked with ginger, spring onions and turmeric in a coconut gravy.

Biryani's

Gosht Dum Biryani (GF) £15.95

Tender lamb cooked with biryani rice, flavoured with mace, cardamom and saffron.

Scottish Salmon Biryani (GF) £16.95

Organic Scottish salmon cooked to perfection in fragrant Basmati rice and flavoured with whole spices, cashew nuts and brown onion.

Rice & Breads

Rice (GF)

Palao Rice £3.95 / Long Grain Basmati Rice £3.95

Butter Rice £3.75

Artisan Bread Basket £6.50

Choice of three: Truffle Naan, Sun-blushed Tomato Naan, Cream Cheese Naan, Garlic / Butter Naan

Traditional Breads

Naan £2.50 / Garlic Naan £3.25 / Cream Cheese Naan £3.75


Sun-blushed Tomato Naan £3.75 / Butter Naan £3.25

Tandoori Roti £2.50 / Rumali Roti £3.50

Lacha Parantha £3.50 / Peshwari Naan £3.95

*"I believe three things are needed for
a good life: friends to engage the mind,
a song to warm the heart and good food
for the soul."*

Asha Bhosle



Vegetarian Options & Side Dishes

(*Available in full or side portions)

Subz Kehkesha* (GF) £9.95 / £5.95

Cauliflower, potato, peppers and green peas, cooked in a spicy gravy.
Garnished with almond flakes and pomegranate seeds.

Paneer Jalfrezi* (GF) £10.95 / £5.95

Batons of fresh paneer, tossed with peppers, onion and ginger,
in a spicy makhani gravy.

Dal Makhani* (GF) £8.95 / £5.50

Black lentils slow-cooked overnight with tomatoes, cream and butter.

Palak Paneer* (GF) £10.95 / £5.95

Cottage cheese in a fresh spinach gravy, tempered with cumin.

Dakshin Korma* (GF) £9.95 / £5.95

Sautéed fresh vegetables with ginger and turmeric in a coconut gravy.

Bhindi Do Pyaza* (GF) £10.95 / £5.95

Okra cooked with onions and flavoured with cumin and carom seeds.

Aloo Masala* (GF) £8.95 / £5.50

Baby potatoes in a spicy onion and tomato gravy, tempered with
cumin, mustard and fennel seeds.

Aloo Matar Gobi* (GF) £8.95 / £5.50

Potatoes, green peas and cauliflower cooked with cumin,
green chillies, ginger and spices.

Hare Baingan Ka Bartha* (GF) £8.95 / £5.50

Oven-roasted and mashed aubergines cooked with ginger, garlic,
green chillies and fresh green coriander.

Masala Mash (GF) £3.75

Smooth as you like lightly spiced mash made with great British potatoes.

Spicy Hand-cut Double Fried Chips (GF) £3.75

Hand-cut and double fried for a crisp outside and light fluffy inside,
spiced with masala mix.

Pomegranate & Mint Raita (GF) £3.75

Mint yoghurt topped with fresh pomegranate seeds.

Fresh Garden Salad (GF) £4.50

Lemon-vinegar dressing.

Poppadums and Dips £3.75

A selection of fried poppadums. Served with a selection of home-made chutneys.

All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill for parties of 6 or more. All gratuities & service charge are for the benefit of the team that prepares & serve your meal & drinks. Our dishes may contain nuts or nut traces. Allergen information is available on request, please speak to your server for further details.