



CURRY NIGHT

You buy the curry and have a drink on us!

£16 - includes 175ml glass of house wine, standard pints or soft drinks. Premium wines and pints - £1 supplement.

Every Tuesday from 5pm. Please ask about our daily specials.

Key

GF - gluten free

GFA - gluten free friendly option available

V - vegetarian friendly

VE - vegan friendly

VEA - vegan friendly version available

We strive to keep our friers separate for (gf) we cannot guarantee 100% trace free of gluten on items cooked in our friers

Curry Dishes

Thai Green Chicken

Tender, floured chicken in a hot, green chilli and vegetable coconut milk sauce

Beef & Mushroom Oyster Sauce

Tender beef, mushrooms and peppers in spice-free rich oyster sauce

Chicken Jalfrezi

Diced breast, chunky onions and peppers in a hot, thick tomato-based sauce

Thai Beef Massaman

Diced beef and potato in a mild, coconut and cinnamon curry sauce

Chicken Tikka Masala

Diced breast in a mild, creamy Tikka sauce

Thai Red Prawn

King prawns in a medium, red chilli and vegetable coconut milk sauce

Chicken Balti

Diced breast in a medium-spiced Balti sauce

Seafood Goan

Monkfish and king prawns in a medium tomato and coconut milk sauce (£4 supplement)

Lamb Keema

Minced lamb and peas in a medium / hot Madras sauce

Scallop Kerelan

Seared scallops in a medium, green chilli, coconut milk sauce (£4 supplement)

All served with rice and Naan bread
Curries available as Vegetarian option

Sides and Extras

Onion Bhajjs

£4

Naan Bread

£2

Chips

£4

Vegetable Samosas

£4

Poppadums

£0.50

Please inform a member of staff of any allergies or dietary requirements prior to ordering your meal.

A discretionary 10% service charge will be added to your bill. Please don't feel uncomfortable letting your server know if you would like it removed, we won't be offended - thank you.