

INDIAN BREADS & RICE

NAN BREAD	£3.50	POPPADOM	£1.25
GARLIC NAN	£4.25	SPICED ONIONS	£1.50
GARLIC & CORIANDER NAN	£4.75	MANGO CHUTNEY	£1.50
PESHWARI NAN	£4.75	ACHAR (MIXED PICKLE)	£1.50
PARATHA (PLAIN)	£3.95	RAITA	£3.50
VEG PARATHA	£4.95	PILAU RICE	£3.50
MIX NAN BASKET	£7.50	BOILED RICE	£3.25
TANDOORI ROTI	£2.25	MUSHROOM RICE	£3.95
CHAPATI	£1.95	CHIPS	£3.50
GARLIC & CHEESE NAN	£4.75	MASALA CHIPS	£3.95
KEEMA NAN	£4.95	CURRY SAUCE	£6.95
SIDE SALAD	£3.50	SPECIAL SAUCE	£8.95

HYDRABADI BIRYANI

served with a separate curry sauce

CHICKEN BIRYANI	£13.95
CHICKEN TIKKA BIRYANI	£14.25
LAMB BIRYANI	£14.95
MIXED VEG BIRYANI	£11.95
PANEER BIRYANI	£11.95

VEGAN OPTION

MIX VEG CURRY

Potato, cauliflower & mushroom.

ALOO SAAG

Potato, spinach

MUSHROOM BHAJI

Mouth watering mushroom, sauteed, in flavoursome curry sauce

ALOO CHANA KHUMBA

Potato chick peas & mushroom cooked in traditional Punjabi style.

BHINDI DOPLAZA

Okra cooked with onion & tossed with fresh ginger & garlic.

INDIAN VEG CURRY

Okra, tinda & aubergine.

CHICK PEAS DHANSAC

Chickpeas cooked with lentils.

Main Meal £12.95 ● Side Dish £9.95

KIDS SECTION

CHICKEN PAKORA & CHIPS	£6.95	FISH FINGER & CHIPS	£6.95
CHICKEN NUGGETS & CHIPS	£6.95	KORMA OR CHASNI WITH BOILED RICE	£8.95

We also cater for Weddings, Birthdays, Funerals, etc

Please inform your server if you have any allergies. 10% Service Charge on parties of 8 and over

Roy's
INDIAN KITCHEN

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A LA CARTE

MENU

STARTERS

VEGETABLE PAKORA Spicy vegetables deep fried with gram flour.	<i>£5.50</i>	SEEKH KEBAB Dish consisting of minced lamb, onion etc, threaded onto skewers and grilled, generally over charcoal.	<i>£6.25</i>
MUSHROOM PAKORA Diced chicken deep fried with spices & gram flour	<i>£5.50</i>	TANDOORI LAMB CHOPS Tender chops of baby lamb, marinated with tandoori spices & cooked in charcoal tandoor.	<i>£8.95</i>
CHICKEN BREAST PAKORA Diced chicken deep fried with spices & gram flour	<i>£6.25</i>	POORI (various) A light thin pan fried chapatti smothered in your choice of chilli prawn, chicken masala, garlic, mushroom or aloo chana.	<i>£5.50</i>
MIXED PAKORA A medley of vegetable, mushroom & chicken	<i>£6.25</i>	VEGETABLE SAMOSA Indian pastry stuffed with spiced vegetables, served with a cool mint dip.	<i>£5.50</i>
HAGGIS PAKORA The Scottish delicacy, deep fried with spices and gram flour	<i>£6.50</i>	CHICKEN TIKKA Chicken breast marinated with pickled paste, tandoori spices, creamy yoghurt	<i>£6.25</i>
PANEER SHASHLIK Indian cottage cheese marinated with peppers, onions, Indian herbs & spices & cooked in tandoor	<i>£6.50</i>	TANDOORI PLATTER FOR 2 Chicken Tikka, Seekh Kebab, Lamb Chops, Chicken Wings.	<i>£13.95</i>
CHICKEN CHAAT Tandoori style chicken drumsticks swathed in sweet 'n' sour patio sauce.	<i>£5.95</i>	CHEF'S COMBO FOR 2 Mix Pakora, Chicken Tikka, Chicken Chaat, Vegetable Samosa	<i>£12.95</i>
SPICY CHICKEN WINGS cooked in a sweet and spicy sauce	<i>£5.95</i>		
FISH PAKORA White fish cooked with chopped ginger, garlic, green chilli & gram flour.	<i>£6.50</i>		

OLD FAVOURITES

MUGHLAI KORMA A sumptuously creamy sauce.	MADRAS Hot and spicy curry sauce made with fresh green chillies and chilli powder
CEYLONESE KORMA With lashings of creamed coconut.	DHANSAC Lashings of lentils & eastern spices.
TRADITIONAL CURRY The original classic on which the Phat Bhuna empire was born !	PATIA A tangy sweet 'n' sour sauce.
BHUNA A rich & flavoursome condensed sauce with plenty of ginger, garlic & tomatoes.	CHICKEN SHAKUTI Fresh cream, coconut cream & green chilli.
	DOPIAZA Medium spice curry sauce combined with onions

Old favourites are available in the following:

Pan Fried Chicken Breast *£10.95* • Chicken Tikka *£10.95* • Lamb *£12.95* • Prawn *£9.95*
Pacific King Prawn *£15.95* • Indian & European Vegetables *£9.95* • Paneer *£9.95*

TANDOORI SELECTION

All these dishes are barbecued to sizzling perfection in the tandoor oven and are served with a crisp salad garnish, boiled rice or fried rice & a sauce of your choice can be selected from the menu for *£1.50* extra.

LAMB TIKKA Mouthwatering tender lamb, marinated in exotic spices, cooked in the tandoor.	<i>£15.95</i>	CHICKEN TIKKA SHASHLIK Chicken pieces, onion & capsicums.	<i>£15.95</i>
CHICKEN TIKKA Succulent chicken marinated in yoghurt & spices, cooked to perfection in the tandoor.	<i>£14.95</i>	JHINGA TANDOORI Plump pacific king prawns marinated in exotic Punjabi spices.	<i>£18.95</i>
TANDOORI CHICKEN Succulent chicken pieces on the bone given the tasty tandoori treatment.	<i>£14.95</i>	TANDOORI MIXED PLATTER A medley of tandoori chicken, chicken tikka, lamb tikka, seekh kebab served with rice.	<i>£18.95</i>
SEEKH KEBAB Dish consisting of minced lamb, onions etc, threaded onto skewers and grilled generally over charcoal .	<i>£12.95</i>	PANEER SHASHLIK Paneer, onion & capsicums.	<i>£13.95</i>

VEGETARIAN DISHES

MIXED VEGETABLE A fusion of Indian or European vegetables simmered in our traditional curry sauce.	ALOO CHANA Potatoes & tangy chickpeas simmered in a succulent bhuna sauce.
TARKA DAAL Wholesome lentils, fried onions & tomatoes in traditional curry sauce.	PANEER MAKHANWALA Homemade cottage cheese simmered in plum tomato gravy, butter & seasoned with Indian spices.
PANEER MALAIDAR Spinach cooked with Indian cottage cheese in a fresh cream sauce.	INDIAN VEG BHUNA Okra, linda & aubergine.
DAAL MAKHANI Brown lentils cooked in fresh cream and fresh tomato	

Main Meal *£10.95* • Side Dish *£8.95*

CHEF'S SPECIALITIES

SALMON Fresh salmon cooked in ginger, garlic, green chillies and mustard seed in Bengali Sauce.	<i>£14.95</i>	HALF CHICKEN & RICE Leg of chicken and breast of chicken cooked marinated in Indian spices with Chef's Special Rice.	<i>£12.95</i>
LAMB DESI (on the bone) Lamb on the bone, cooked in ginger, garlic, tomato in Chef's Special Sauce.	<i>£14.95</i>	DESI BHINDI Bhindi cooked in ginger, garlic, chillies and fried onion in Indian spices.	<i>£9.95</i>
KHEEMA ALOO/PEAS Lamb mince cooked in ginger, garlic and chillies in desi spices.	<i>£12.95</i>	CHANA MASALA Chana cooked in ginger, garlic, chillies and tomato in desi spices.	<i>£9.95</i>

HOUSE SPECIALITIES

CHASNI A light smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate.	PARDESI Succulent spinach, shallow fried onions & mushrooms, simmered in a rich ginger & garlic tarka .
ROGAN JOSH A flavoursome fusion of tomatoes, coconut, almond powder and fresh cream create this immensely popular dish	DESI JALFREZI (spicy) Red peppers, onions, tomatoes & fresh green chillies simmered to a thick sauce blended with a host of Indian spices.
JAIPURI A potent fusion of peppers, onions, ginger, garlic, green chillies & a touch of coconut simmered in exotic jaipuri spices.	JALFREZI (creamy) (GF) Ginger, garlic, aromatic Indian spices, crunchy almonds, sultanas & coconut cream.
KARAHI BHUNA (GF) A host of spices sauteed in a rich tarka base with an abundance of capsicums & onions.	CREAMY MASALA Fresh cream yoghurt sauce, almonds & capsicums.
MALAIDAR Spinach puree simmered with lashings of green chilli & garlic, with a dash of fresh cream.	BALTI Tantalising tandoori spices, kabli chana (tangy chickpeas), a flourish of fresh creamy yoghurt & a soupcon of achar (mixed pickle) for that extra bite.
MASALA A mouthwatering marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums & onions, simmered in a homemade yoghurt sauce.	BALTI BUTTER MASALA A touch of ginger, garlic, almond powder, yoghurt, fresh cream & onions ... delicious!
SOUTH INDIAN GARLIC CHILLI Hot & spicy with a saucy twist of spicy sweet 'n' sour ... wow	KERELA CHILLI A piquant patio base, kalimirch (black pepper) and a touch of coconut cream ... with a kick from some wicked green chillies.
JALANDHRI A fusion of ginger, garlic, onion, peppers, coconut cream and herbs simmered in a spicy chilli sauce.	

House special are available in the following:

Pan Fried Chicken Breast *£11.95* • Lamb *£13.50* • Chicken Tikka *£11.95*
Prawn *£10.95* • Pacific King Prawn *£15.95* • Indian & European Vegetables *£11.50* • Paneer *£11.50*