

Appetisers

CHICKEN TIKKA SAMOSA - £ 10.95
Succulent chicken tikka with cheddar cheese and fennel.

VENISON SAMOSA - £ 13.95
Tender English Country Estate venison, minced with potato, green peas, raisin and spices.

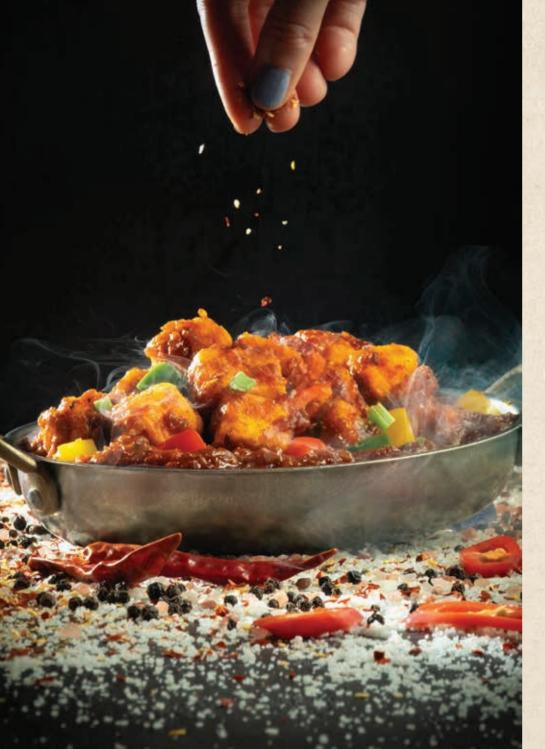
VEGETABLE SAMOSA - £ 9.95 ♥
Lightly spiced potato with green peas and cashew nuts.

MIXED SAMOSA SELECTION - £ 12.95 Venison, Chicken Tikka, Vegetable (V).

AMRITSARI FISH - £ 11.95 Lightly battered white fish served with mint and tamarind chutney.

PALAK CHAAT - £ 11.95 **②**Crispy spinach with sweet yoghurt mousse, tamarind and mint sauce.





Appetisers

CURRY LEAF AND PEPPER PRAWN - £ 15.95
Sautéed prawns with onions and tomatoes finished with coconut milk and crushed pepper.

ALOO MATAR KI TIKKI - £ 9.95 ♥
Potato cutlets stuffed with green peas, seasoned with nutmeg and spices.

MUSHROOM KURKURE - £ 11.95 **②**Battered and deep-fried mushrooms stuffed with cheese, bell peppers and crushed black pepper.

ASHA'S SALAD MEDLEY (CHICKEN / PANEER) - £ 11.95/12.95 Charred corn, avocado, berries, spinach and asparagus served with chicken or paneer tikka.







"Inspired by the vibrant chaos and mouthwatering aromas of Indian street food, we bring the lively spirit of bustling streets right to your dining table"

Asha's Street Food Selection

SAMOSA CHAAT - £ 10.95

Crispy samosas smashed and topped with savoury chickpeas, sweet and tangy chutneys, yoghurt and flavourful toppings.

CHICKEN CUTLET - £ 11.95
Stuffed chicken cutlets flavoured with curry leaf and coated with vermicilli.

VADA PAV - £ 9.95

Spiced potato fritters sandwiched in mini buns with tangy and spicy Indian chutneys.

ONION PAKORA - £ 8.95 A classic savoury of Indian chaats.

CHICKEN 65 - £ 11.95

Southern-style batter fried chicken spiced with curry leaves.







Kebabs

TANDOORI CHICKEN ON THE BONE - £ 20.95 Tender chicken on the bone in the classic marination of red chilli, yoghurt and garam masala.

ACHARI CHICKEN TIKKA - £ 19.95 Succulent boneless chicken marinated in pickling spices, yoghurt and garlic.

CHICKEN MALAI KEBAB - £ 19.95

Delectable boneless chicken breast, marinated in a creamy cheese and cashew nut paste with a touch of cardamom.

BARRAH KEBAB (LAMB CHOPS) - £ 24.95
Spicy lamb chops marinated in yoghurt, ginger, garlic, cumin and garam masala.

VEGETARIAN NUTS SHELLFISH GLUTEN FREE

LAMB SEEKH KEBAB - £ 21.95 🔮

Traditional minced lamb kebab flavoured with ginger, garlic, roasted cumin powder and coriander.

LOBSTER PANCHPHORAN - £ 50.00 © © Whole Lobster simmered with five spices, peppers and prawns.

CHILLI GARLIC PRAWN - £ 27.95 © Char-grilled Kerala tiger prawns with garlic and chilli.

SALMON TIKKA - £ 23.25 an salmon marinated with yoghurt, garam mas

Fresh Norwegian salmon marinated with yoghurt, garam masala, cumin powder and yellow chilli.

PANEER KA SOOLA - £ 16.95 © Tandoori shashlik of cottage cheese green peppers, tomatoes and pineapple flavoured with mustard.





Platters

EMPERORS PLATTER - £ 99.00 ❷ ❸ ◎

A selection of whole lobster in it's shell with Kerala chilli garlic prawns, chicken malai kebab, aloo tikki, lamb chops, vegetable samosa and makhni sauce.

SPECIALITY KEBAB PLATTER - £ 37.95 ②

A selection of our all-time favourite chicken malai, chicken tikka and lamb seekh kebabs.

SEAFOOD PLATTER - £ 64.95

A whole lobster in it's shell with salmon tikka and Kerala chilli garlic prawns.

ASHA'S SHARING PLATTER - £ 42.95 @ ©

A selection of lamb seekh kebab, achari chicken tikka, aloo tikki, Kerala chilli garlic prawns and vegetable samosa.

VEGETARIAN KEBAB PLATTER - £ 25.95 ♥ A selection of aloo tikki, vegetable samosa and paneer ka soola.



VEGETARIAN NUTS SHELLFISH GLUTEN FREE



Creative curries



CREATIVE CURRIES STORY

"Inspired from my travels throughout India and trying out curries from different states, urged me to create my own version of creative curries"

GUNTUR CURRY - £ 21.95

Boneless chicken cooked in mixed whole spices with yoghurt, ginger and garlic.

KING PRAWN CURRY - £ 27.95 @ @ Marinated king prawns cooked in tandoor and served with chettinad curry.

KODI CURRY - £ 23.95

Hyderabadi chicken curry made with yoghurt and coconut milk.

CORN COFTA MASALA - £ 18.95

Deep fried corn, potatoes and cottage cheese balls in a tomato, pepper and onion gravy.

PRESSURE COOKER CURRY

Mutton - 26.95 @

A classic home style lamb curry made extra tender and flavoured with garam masala.

Chicken - 25.95 0

Homestyle chicken curry, pressure cooked in onion tomato gravy and flavoured with aromatic Indian spices.









Main course Curries

BUTTER CHICKEN - £ 22.95

Classic chicken tikka in a tomato and cream gravy, flavoured with dry fenugreek leaves

CHICKEN JALFREZI - £ 21.95

Chicken tikka sautéed with onions, tomatoes and green peppers, spiced with garam masala.

CHICKEN TIKKA MASALA - £ 21.95

Chicken tikka cooked with garam masala in spicy onion and tomato gravy.

CHICKEN KORMA - £ 21.95

Succulent boneless chicken in a creamy almond gravy.

CHICKEN DO PYAZA - £ 21.25

Boneless chicken leg tossed in garlic, onions, peppers in an earthy sauce of onions, tomatoes and spices.



GLUTEN FREE



Main course Curries

MUSCAT GOSHT - £ 25.95

Boneless tender lamb cooked with clarified butter in a spicy, rich onion and tomato gravy.

ROGAN | OSH - £ 24.95 @ @

Boneless lamb curry from Lucknow in a yoghurt and brown onion gravy, flavoured with rose water and saffron.

PALAK GOSHT - £ 24.95

Tender lamb pieces cooked in a creamy spinach sauce.

KARAHI GOSHT - £ 24.95

Tender spiced boneless lamb sautéed in a tomato and onion gravy.

PRAWN MASALA - £ 25.25

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

SALMON AND COCONUT CURRY - £ 25.25

Scottish salmon tempered with curry leaf, mustard and a lightly spiced coconut sauce.



MUSCAT GOSHT STORY

"Sightseeing in the Sultanate of Oman, I stopped for lunch at a small 'dhaba' and had the most wonderful Karahi gosht. This is my presentation of that hot afternoon"











Main course Vegetarian

Available in full or side portions.

HARE BAINGAN KA BARTHA - £ 17.25

d mashed eggplants tempered with mustard seeds, onions

Oven-roasted mashed eggplants tempered with mustard seeds, onions, garlic, green chillies and coriander in clarified butter.

ALOO GOBI - £ 15.25 00

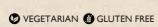
A traditional home-style preparation of potatoes and cauliflower cooked with green chillies and spices.

PANEER TIKKA MASALA - £ 18.95 © Tandoori cottage cheese tikka cooked with brown onion, yoghurt and fenugreek gravy.

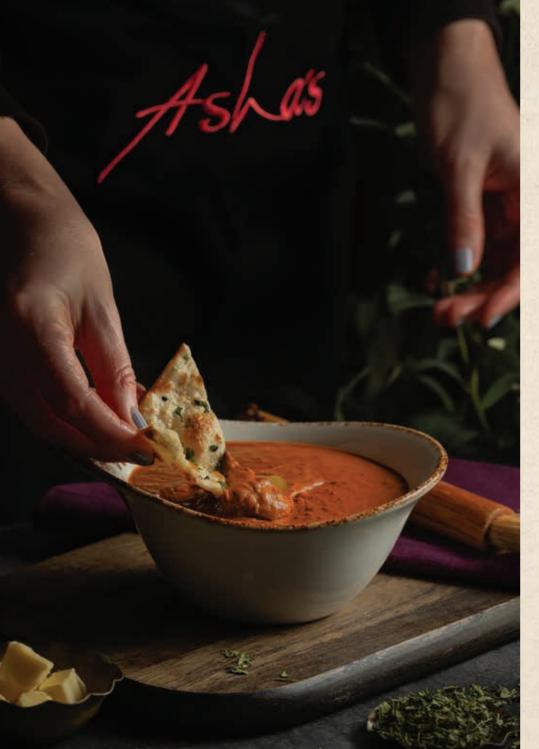
PALAK PANEER - £ 18.95 © Cottage cheese in a spicy spinach gravy.



HARE BAINGAN KA BHARTA STORY
"My mother Mai cooked great non-vegetarian cuisine for her
family, but remained a pure vegetarian all her life. She simply
adored this simple roasted aubergine dish."







Main course Vegetarian

PANEER JALFREZI - £ 18.95 ©
Fresh paneer tossed with peppers, onions and ginger in a spicy makhani gravy.

MIXED VEGETABLE KARAHI - £ 17.25 A medley of cauliflower, carrots, green beans and sweet peppers in a tomato masala.

DAL TADKA - £ 17.25 © Yellow lentils tempered with cumin, onions, tomatoes and green chillies.

DAL MAKHANI - £ 17.25 Classic black lentils slow-cooked overnight with tomatoes, cream and butter.





Biryanis

LAMB CHOP BIRYANI - £ 28.95 Tender marinated lamb chops with lamb pieces, biryani rice, eggs and potato.

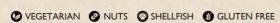
LAMB DUM BIRYANI - £ 26.95 Tender lamb cooked with biryani rice, flavoured with mace, cardamom and saffron.

CHICKEN BIRYANI - £ 24.95 Boneless chicken cooked in true 'Awadhi style' with biryani rice, cardamom and saffron.

CHICKEN TIKKA BIRYANI - £ 24.95 Biryani made with chicken tikka, eggs in a classic makhani gravy and basmati rice.

PRAWN BIRYANI - £ 26.95 ● ○
Prawns cooked with biryani rice, flavoured with mace, cardamom and saffron.

SHAHI PANEER BIRYANI - £ 23.95 A Royal delicacy paired with two classic dishes - Shahi Paneer and Matar Pulao finished in a rich gravy. A vegetarians delight.





Breads

NAAN - £ 4.95

Classic bread made from refined flour. Butter / Plain / Garlic

PESHWARI NAAN - £ 6.55 **②**Naan sweetened with coconut, pistachio and almonds.

TRUFFLE NAAN - £ 6.25 Naan bread topped with black truffle.

LANCASHIRE CHEESE NAAN - £ 5.95 Classic naan bread stuffed with creamy Lancashire cheese.

ROTI - £ 3.50 Bread made from whole-wheat flour.

ARTISAN BREAD BASKET - £ 16.25 Choose three of your favourite breads from our selection below: Garlic / Truffle Naan / Lancashire cheese naan.

Rice

STEAMED RICE - £ 4.50

BIRYANI RICE - £ 5.95 1

PULAO - £ 6.95 Vegetable / Jeera / Mushroom / Peas

Sides

CUCUMBER & CHICKPEA CHAAT SALAD - £ 7.75 Cucumber and chickpeas in tangy tamarind yoghurt.

CHEESY CHICKEN TIKKA MAKHANI FRIES - £ 8.50

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

SPICY HAND-CUT DOUBLE FRIED CHIPS - £ 5.50

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

VEGETABLE RAITA - £ 4.50
Creamy yoghurt topped with fresh tomatoes and cucumber.

GREEN SALAD - £ 6.25 Lemon-vinegar dressing.

POPPADOMS & DIPS - £ 5.95
A selection of fried poppadoms. Served with a selection of home-made chutneys.

