



Curry Night Menu

To Start...

Deep fried vegetarian starters, made by Bakers of Nailsea, served with home-made cucumber & mint raita each **£3.00**

or Two for £5

Vegetable Samosa - *spicy vegetable stuffed pasty*

Onion Bhaji – *battered onion balls*

...To Follow...

All served with naan bread, Basmati rice, yoghurt & coriander

Each – £10.50

Choice of 3 meat curries - £15.50

Choice of 2 meat & 1 vegetable - £14.50

Choice of 3 vegetable curries - £12.50

Lamb Vindaloo – *very hot, originally hailing from Goa, lamb shoulder combined with potatoes*

Chicken Tikka Masala – *a mild, classic Anglo-Indian chicken curry*

Beef Madras – *hot, slowly cooked spicy, tender beef*

Channa Masala (v, ve) – *slightly sour dish of chickpeas in a richly spiced tomato sauce*

Vegetable Coconut Curry (v, ve) – *a south Indian dish consisting of aubergines, mushrooms, sweet potato and cauliflower in a mild coconut & tomato curry*

Green Bean Curry (v, ve) – *a combination of tomatoes & fresh green beans in a mild curry sauce*

***If you have any allergies or dietary requirements
let us know and we'll do our best to accommodate.***