

STARTERS

Prawn Cocktail - **£6.00**

Served on a bed of lettuce topped with Marie Rose sauce

Jalapeño Peppers - **£6.00**

Peppers stuffed with mozzarella cheese

Chicken Wings - **£5.50**

Served with barbecue sauce

Deep Fried Brie - **£5.50**

Served with redcurrant sauce

Potato Skins - **£6.00**

Loaded with bacon & cheese served with sour cream

Garlic Bread - **£3.50**

Add cheese for just - **£1.00 extra**

Papadum - **80p**

Vegetable Samosa (v) - **£3.50**

Deep fried mixed vegetables wrapped in filo pastry

Meat Samosa- **£3.50**

Deep Fried cooked minced lamb spices wrapped in filo pastry

Onions Bhaji (v) **£4.00**

Sliced onions dipped in gram flour batter & deep fried

Chicken tikka - **£9.00**

Breast chicken marinated in spices, yoghurt, garlic & ginger

Garlic King Prawns - **£11.00**

Cooked in a garlic butter & spices

MAIN COURSE

Sirloin Steak **8oz - £16.95**

Served with mushrooms, chips or sauté potatoes & peas

Sauce - **£2.50**

Brandy Horseradish, Creamy Mushroom & Black Peppercorn

Shoulder of Lamb - **£13.50**

Served with mash, gravy & a selection of vegetables

Sea bass - **£13.00**

Topped with prawns & spring onions cooked in garlic butter sauce served with vegetables & sauté potatoes

Caesar Salad (v) - **£6.95**

Served with crusty bread, add chicken for just **£2.00 extra**

Vegetable Lasagne (v) - **£8.50**

(Tomato, capsicum, onion, courgette, tomato Puree, carrot, mushroom, cooked aubergine)
Served with Baguette

Breast of Chicken - **£12.00**

In a creamy mushroom sauce served with vegetables & mash

Spring Chicken & Bacon Pie - **£9.50**

Served with chips & peas

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CURRIES

VEGETARIAN DISHES

Jalfrezi

Sliced peppers, onions & chillies

Madras

Cooked in chef's special sauce

Dhansak

Sweet & Sour cooked with lentils & tomato sauce

Vindaloo

Cooked with hot chilli powder & green chillies

Bhuna

Cooked in a thick and cream sauce with chopped peppers & onions

Chicken £9.00, Lamb-£9.50, Prawns-£12.00
Made Mild, Medium or Hot to your taste

Chicken Korma (N) - £9.00

Mild dish cooked in desiccated coconut

Chicken Tikka Masala (N) - £9.50

Mild dish served in a creamy sauce, fresh spices, almond powder

Butter Chicken (N) - £9.50

Mild dish with creamy sauce made with almond powder & sugar

Tarka Daal - £6.50

Yellow lentils cooked with spices, cumin, garlic & ginger

Saag Paneer - £7.50

Cottage cheese cooked with fresh spinach puree, spices & butter

Aloo Saag - £7.00

Cooked with fresh spinach puree, spices and butter

Bombay Aloo - £6.50

Potatoes cooked with sliced onions, spices, ginger, cumin seeds, mustard seeds & curry leaves

Chana Masala - £6.50

White chickpeas cooked in a spicy curry sauce

Paneer Jalfrezi - £8.50

Cooked with sliced onions, peppers & spices

Paneer Madras - £8.00

Cooked with chopped peppers, onions, garlic, ginger & spices

Paneer Masala (N) - £8.50

Cooked in a rich Tomato, Cream, Almond Powder, Garlic, Ginger & onion sauce

SIDES

Plain Naan - £2.50

Butter Naan - £3.00

Garlic Chilli Naan - £3.00

Garlic Naan - £3.00

Plain Pratha - £2.50

Mixed Raita - £3.50

Yoghurt mixed with cucumber & freshly ground cumin

Plain Yoghurt - £2.00

RICE

Plain Rice - £2.50

Share - £3.50

Pilau Rice - £3.00

Share - £4.50

Mushroom Rice - £3.00

Share - £5.50

Some of our items may contain nuts or food colouring

We aim to provide a high standard of food cooked to our customers' requirements. All items are prepared freshly on premises; therefore, we appreciate your patience while we prepare your meal. We would also like to apologise in advance if any items are unavailable on your visit, this may occur due to our food being fresh. Please enjoy the food and come again.

©-Food Colourings E110, E124, E102 these may have an adverse effect on activity and attention in children. (n)-may contain nuts (v)-vegetarian. We use non GM & Soya free vegetable oil in all our cooking. Please ask staff regarding gluten free products.

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