

PRE – THEATRE MENU

£16.95 PER PERSON

Includes one starter, one main course and one sundry of your choice.

Available daily from 4:00 pm to 6:00 pm
(Orders need to be in the kitchen before 6:00pm)

STARTERS

Pakora

Crispy fritters coated in a spiced gram flour batter and fried until golden. Available in Vegetable or Chicken.

Chicken 65

Fiery fried chicken bites tossed with curry leaves and chillies.

Salt & Pepper Chicken Wings

Crisp, juicy chicken wings seasoned with cracked pepper, sea salt and aromatic spices, finished with sautéed garlic and chillies for a punchy Indo-Chinese kick.

Chicken Chaat

A bold and flavour-packed street-style dish with spiced chicken tossed in a zesty blend of chutneys, onions and fresh herbs. *Contains nuts.*

Punjabi Samosa

Golden pastry filled with a spiced potato and pea mixture, deep-fried until crisp.

Poori +£1.50

Light fluffy Indian pancakes topped with your choice stuffing of Chicken Masala/ Spicy Prawn/ Garlic Mushroom.

Honey Chilli +£1.50

Lightly battered protein tossed with onion, peppers, spring onion and sweet and sour sauce. Garnished with spring onions. Available in tofu/ paneer/ chicken/ prawn.

Bombay Fish Fry +£1.50

Fresh fish marinated in a blend of spices, coated lightly and fried until golden and crisp. Zesty, crispy, perfectly spiced and full of flavour.

Coconut King Prawn +£2.00

Crispy fried king prawns tossed in a south Indian spice sauce predominantly flavoured with fresh coconut, mustard seeds and curry leaves.

MAIN COURSE

Available in: Seasonal Vegetables, Paneer, Tofu, Chicken, Chicken Tikka, Prawns,
Lamb (+£2.50), King Prawn (+£3.50)

Korma

A classic mild curry cooked with cream, coconut and aromatic spices. Rich, smooth and subtly sweet. *Contains dairy.*

Chasni

A creamy, mildly spiced curry with a delicate balance of sweetness and richness. Smooth, indulgent and flavourful. *Contains dairy.*

Bhuna

A thick, slow-cooked curry with onions, tomatoes, and spices. Rich, intense and full of depth.

South Indian Garlic Chilli

A fiery curry infused with garlic, curry leaves, and South Indian spices. Hot, punchy and full of flavour.

Rogan Josh

A traditional Kashmiri curry with a rich, aromatic sauce infused with warming spices. Deep, robust and full of flavour. *Contains dairy and nuts.*

Desi Jalfrezi

A classic spicy stir fry curry with peppers, onions and green chillies. Bold, tangy and full of heat.

Bombay Butter Chicken +£2.00

Tender **chicken** simmered in a velvety tomato and butter sauce, enriched with cream and delicate spices. Smooth, indulgent and perfectly balanced.

Malabari +£2.00

A coastal South Indian curry cooked with coconut, curry leaves and aromatic spices. Fragrant, creamy and gently spiced with a subtle sweetness.

Adraki Chicken +£2.00

Tender **chicken** infused with the warmth of fresh ginger, complemented by garlic and aromatic spices. Fragrant, gently spiced and led by a distinctive ginger note.

Railway Canteen Lamb +£2.00

A nostalgic Anglo-Indian curry with tender **lamb** cooked in a spiced, slightly tangy gravy. Rustic, hearty and full of comforting flavours.

Rajasthani Laal Maas +£2.00

An iconic Rajasthani speciality, slow-cooked **mutton** with ginger, garlic, yoghurt, turmeric, red chillies and bold spices. Deep, smoky and intensely fiery with a rich, robust finish.

Biryani +£2.00

Biryani is an intricate rice dish made with layers of curried protein & rice. Served with curry sauce.

SUNDRIES

Choose **ONE**: Boiled Rice, Fried Rice, Chips, 2 Chapatis, or Plain Naan

Upgrade to any Special Rice or Naan for an additional £2

ALLERGEN INFORMATION

Our food is prepared in a kitchen that also handles various other allergens, please inform us of any allergies before placing your order.