

CLASSICS

CHICKEN £12.95 • LAMB £14.95

Tikka Masala	Biryani	Korma	Bhuna	Patia
Jalfrezi	Vindaloo	Madras	Dopiaza	Dhansak

RICE & BREADS

Steamed Rice	£3.75	Plain Naan.....	£3.50
Pilau Rice	£3.95	Butter Naan	£3.95
Mushroom Rice	£4.75	Garlic Naan.....	£4.45
Keema Rice.....	£4.95	Peshwari Naan	£4.95
Jeera Peas Rice	£3.95	Keema Naan	£5.25
Tandoori Roti.....	£3.00	Aloo Kulcha	£4.25
Butter Roti	£3.25	Paneer Kulcha.....	£4.75
Lachha Paratha.....	£3.95		

Please tell your server about any food allergies before ordering.



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ROYAL INDIA

INDIAN KITCHEN
& BAR

SIT-IN MENU

ACCOMPANIMENTS		
Poppadom	£1.00	
Raita	£1.95	
Pickle Tray.	£2.50	Spiced onions, pickle and mango chutney.

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STARTERS

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STREET FOOD

Vegetable Pakora	£5.95	Chilli Chicken	£7.95
Mixed vegetable fritters with aromatic spices.		Chicken tossed in a vibrant chilli and soya sauce.	
Onion Bhaji	£5.95	Chilli Fish	£7.95
Golden onion fritters seasoned with Indian spices.		Fish tossed in a vibrant chilli and soya sauce.	
Chicken Pakora	£6.95	Samosa Chaat / Papdi.	£5.95
Spiced chicken pieces in a crisp batter.		Samosa or crisp papdi with tangy chutneys and chaat spices.	
Ginger Lime Fish Pakora	£7.95	Honey Chilli Chips	£5.95
Crisp fish bites flavoured with ginger and lime.		Crisp chips coated in a sweet and spicy glaze.	

TANDOORI	CHEF’S SIGNATURES
Achari Chicken Tikka	Monkfish Tikka
Tandoori chicken with tangy pickle style spices.	
Ginger Lamb Chops	Garlic Mustard Prawns
Lamb chops marinated with ginger and spices.	
Dora Seekh Kebab.	Royal Murgh Tikka.
Spiced minced meat kebabs cooked in the tandoor.	
Achari Paneer Tikka.	Punjabi Grilled Fish
Paneer roasted with tangy pickle style spices.	
Tandoori Soya Chaap	Avocado Chaat.
Soya chaap marinated in spices and roasted in the tandoor.	

SHARING PLATTERS

Mixed Vegetable Platter	Mixed Non Vegetarian Platter
A selection of vegetarian starters for sharing.	
A selection of meat starters for sharing.	

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VEGETARIAN SIDES

Miloni Garden Curry	Punjabi Chana Masala
Mixed vegetables simmered in an aromatic curry.	
Saag Paneer.	Mushroom Do Piazza
Paneer cooked in a gently spiced spinach sauce.	
Kadai Paneer.	Dal Makhani.
Paneer, onions and peppers in a fragrant curry sauce.	
Bhindi Masala.	Tarka Dal.
Okra cooked with onions, tomatoes and spices.	
Paneer Methi Chaman	
Paneer and soft cheese in a delicately spiced Kashmiri style sauce with fenugreek.	

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MAIN COURSES

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CHICKEN	LAMB & MUTTON
Royal Butter Chicken.	Railway Lamb Curry.
Chicken in a rich, buttery tomato sauce.	
Murgh Makhani.	Kashmiri Rogan Josh
Chicken simmered in a smooth tomato and butter sauce.	
Chilli Garlic Chicken	Lamb Shank Biryani
Chicken curry with bold chilli and garlic flavours.	
Murgh Saag.	Bhindi Gosht
Chicken cooked in a fragrant spinach sauce.	
Royal Pepper Chicken	Saag Lamb.
Chicken curry with warming spices and peppers.	
Chicken Curry on the Bone	Ginger Garlic Lamb
Chicken on the bone simmered in a traditional curry sauce.	
Murgh Methi	Staff Mutton on the Bone
Chicken cooked with aromatic fenugreek.	

SEAFOOD

King Prawns Malabar	Haddock with Puy Lentils.
King prawns in a coastal style coconut curry.	
Haddock served with gently spiced Puy lentils.	