

Indian Menu

The Club Room Restaurant & Bar

Starters

Lamb Chops £9.95

Lamb Chops marinated in garlic, ginger paste with the flavour of saffron cooked in the tandoor

Seekh Kebab £8.95

The traditional skewer of finely minced lamb delicately flavoured with ginger, garlic, green chilli and fresh coriander creating an extraordinary blend of aromas

Chicken 65 £8.95

Succulent pieces of chicken in tangy masala, marinated with traditional spices and yogurt, finished in the tandoor

Tandoori Chicken Tikka £8.95

Old time southern spiced crispy chicken pakora

Salmon Tikka £9.95

Marinated salmon fillets in yogurt with chilli, ginger & garlic

Chilli Paneer £6.95

Diced cottage cheese tossed with hot spices, served with mixed peppers

Vegetable Samosa £5.50

3 pieces of deep-fried pastry filled with mashed potatoes and mixed vegetables

Onion Bhaji £5.50

The world famous Indian snack of crisp onions moulded into a sphere mesh then deep fried in a coating of gram flour until golden brown

Mains - Chicken

Korma £9.95

Morsels of chicken breast slowly simmered in a mildly spiced, thick and creamy sauce

Jalfrazi £9.95

Morsels of chicken prepared in a spicy sauce of onions, peppers, fresh ginger, green chillies and coriander leaves

Madras £9.95

Chicken cooked with curry leaves and mustard seeds in a south Indian curry sauce

Balti £9.95 *NEW*

Chicken in exotic collection of fresh spices and herbs in a sauce with a distinctive flavour.

Biryani

Flavoured basmati rice with saffron and aromatic spices

Lamb | Chicken | Prawn | Vegetable

£11.95 £10.95 £12.95 £8.95

Accompaniments

Boiled Rice	£2.50	Chilli Naan	£3.50
Pilau Rice	£3.00	Keema Naan	£3.50
Mushroom Rice	£3.00	Peshwari Naan	£3.50
Butter Naan	£3.00	Tandoori Roti	£3.00
Garlic Naan	£3.50	Poppadums	£3.50

Mains - Lamb

Achari £10.95 *NEW*

Lamb cooked with curry leaves and mustard seeds in a south Indian curry sauce

Balti £10.95 *NEW*

Lamb in exotic collection of fresh spices and herbs in a sauce with a distinctive flavour.

Kadhai £10.95

Tender lamb braised in spiced masala of garlic, ginger, onions, and tomato with a tempering of crushed coriander seeds and crisp red chillies

Madras £10.95

Lamb cooked with curry leaves and mustard seeds in a south Indian curry sauce

Mains - Specials

Chicken Tikka Masala £10.95

An exciting twist to the ever-popular chicken tikka, we present our own exclusive recipe of succulent chicken in a smooth masala sauce

Lamb Rogan Josh £11.95

The finest lamb chunks cooked on a slow fire with finely chopped onions, tomatoes, mace and star anise, enriched with whole spices and saffron. An example of traditional Kashmiri cooking

Prawn Curry £12.95

Prawns slowly cooked in a mildly spiced, thick and creamy sauce

Mains - Vegetarian

Shahi Paneer £7.95

Cottage cheese cooked in tomato and butter sauce

Subji Kofta £7.95

Garden fresh vegetable dumplings cooked in mild spicy kadhai sauce

Tarka Dal £7.95

A full-flavoured lentil dish tempered with a sprinkling of coriander leaves, garlic and cumin seeds

Palak Paneer £7.95

Purèed spinach and seasoned with ginger, garlic, garam masala with cottage cheese

Desserts

Kulfi £5.50

Various Flavours - Please ask for available selection

Warm Gulab Jamun £5.50

Reduced milk dumpling in a sugary syrup