

APPETISERS

Mixed Kebab

£8.45

A delicious combination of chicken tikka, lamb tikka and minced kebab, marinated in aromatic herbs and spices. Cooked in the tandoori oven and served with a crispy onion bhaji.

Prawn Puree £6.95

King Prawn Puree £7.95

Succulent prawns or king prawns cooked with aromatic herbs and spices in a rich Bhuna sauce, served on a light, golden puree bread.

Naga Puree 🌶️🌶️

£6.45

Tender chicken cooked with aromatic mixed spices and the distinctive heat of Naga chilli, creating a rich and fiery flavour. Served on a light, golden puree bread.

Chicken Chat Puree

£6.50

Chicken delicately cooked with zesty chat spices and fresh herbs, served on a light, crispy puree pancake.

Seekh Kebab

£6.50

A popular South Asian dish made with spiced minced meat, moulded onto long metal skewers and grilled over an open flame, traditional tandoor.

Shami Kebab

£6.95

Lightly seasoned minced meat infused with light tandoori herbs, pan-cooked in a hot iron skillet to create a flavourful kebab with a deliciously authentic taste.

Nargis Kebab 🌶️

£6.50

A traditional delicacy of boiled egg encased in lightly spiced minced lamb, gently cooked and served in a rich, aromatic Bhuna sauce with a blend of fragrant herbs and spices.

Grilled Chicken Tikka £5.95

Grilled Lamb Tikka £6.50

Tender boneless pieces of chicken or lamb marinated in aromatic herbs and spices, cooked in the tandoori oven and stir-fried with onions.

Onion Bhaji V

£4.95

Crispy fritters made with onions, seasonal vegetables, lentils, aromatic herbs, chickpea flour and egg, delicately seasoned and fried to perfection for a flavourful and comforting appetiser.

Samosa (Pastry)

£5.50

Crisp golden pastry filled with your choice of delicately spiced chicken, lamb or fresh vegetables, blended with aromatic herbs and traditional spices. A classic favourite, freshly prepared and full of flavour.

Chilli Paneer 🌶️

£5.50

Soft paneer cubes wok-tossed with aromatic herbs and sweet chilli jam, delivering a vibrant fusion of flavours.

Crispy Chilli Chicken 🌶️

£5.95

Tender pieces of chicken marinated in delicate spices, coated in a light, flavourful batter and deep-fried until golden and crispy. Finished with a touch of chilli.

Sweet Chilli Chicken 🌶️

£6.45

Tender pieces of chicken stir-fried in butter with aromatic herbs and sweet chilli jam, creating a delicious balance of sweetness, spice and rich flavour.

Meatballs 🌶️

£6.95

Succulent minced lamb meatballs delicately seasoned with light mixed spices, stir-fried and glazed with a sweet chilli jam for a perfect balance.

Signature Platter (For two people)

£14.95

Combination of grilled lamb chops, chicken tikka marinated in aromatic herbs and spices, cooked in the tandoori oven and served with a vegetable pastry and a crispy onion bhaji.

Masala Mushroom Melt

£4.95

Button mushrooms stir-fried with garlic, herbs and spices, topped with melted mature cheddar for a rich, indulgent finish.

🌶️ Slightly Hot 🌶️🌶️ Madras Hot 🌶️🌶️🌶️ Extra Hot V Vegetarian N Traces of Nuts

Some dishes may contain traces of nuts or dairy products.
Please consult with a member of staff.

TANDOORI GRILL FLAMERS

Marinated in aromatic herbs and spices and flame-grilled in the traditional clay oven for a rich, smoky flavour.

Served sizzling with fresh salad and mint yoghurt sauce.

Tandoori Chicken

£11.95

Half chicken marinated in a blend of aromatic herbs and authentic spices, then cooked to perfection in the traditional tandoori oven for a deliciously smoky and succulent flavour.

Grilled Chicken Tikka (Boneless)

£11.95

Tender prime chicken breast fillets, marinated in a blend of aromatic herbs and authentic spices, then cooked to perfection in the traditional tandoori oven for a deliciously smoky and succulent flavour.

Grilled Lamb Tikka (Boneless)

£12.95

Tender pieces of boneless lamb, marinated in a blend of aromatic herbs and authentic spices, then cooked to perfection in the traditional tandoori oven for a succulent texture and rich, smoky flavour.

Grilled King Prawn Tikka

£16.95

Finest Bangladeshi king prawns, expertly marinated with the chef's special selection of fragrant spices and herbs, flame-grilled in the tandoori oven to create a beautifully charred finish and a deliciously succulent taste.

Seekh Kebabs

£12.95

Finely minced meat, expertly blended with aromatic herbs, spices, and fresh coriander, then skewered and cooked to perfection in the traditional tandoori oven for a deliciously smoky flavour.

Shaslick

£12.95

Expertly marinated in the chef's blend of tandoori herbs and spices, then flame-grilled with crisp peppers, juicy tomatoes and onions, creating a perfectly balanced dish bursting with flavour and aroma.

King Prawn

£16.95

Paneer Shaslick

£14.95

Tender pieces of chicken tikka, lamb or king prawns marinated in aromatic tandoori spices and cooked with green and red peppers, onions and tomatoes. Finished with melted mature cheddar cheese for a rich and satisfying flavour.

King Prawn

£18.95

Mixed Grill Flamer

£14.95

A spectacular selection of tandoori favourites, expertly marinated in aromatic herbs and authentic spices, then flame-grilled in the traditional tandoori oven. Served with tandoori chicken, lamb tikka, chicken breast tikka, seekh kebab and king prawns for the ultimate mixed grill experience.

Lamb Muti Mushroom 🌶️🌶️

£13.95

Tender chargrilled lamb, stir-fried with garlic mushrooms and cooked in a lightly spiced Bhuna sauce, infused with a blend of aromatic herbs for a rich and satisfying flavour.

King Prawn

£16.95

Indian Stir-fry 🌶️🌶️

£12.95

Crispy battered chicken, stir-fried with green and red peppers in a smoky chilli sauce, bringing together the perfect balance of hot, sweet and tangy flavours.

King Prawn

£16.95

CHEF'S RECOMMENDATIONS

All dishes can be made to your taste.

Royal Shayaan 🌶️

£12.95

Fit for royalty, this indulgent dish is crafted with a rich, flavourful sauce and a medley of aromatic spices, capturing the elegance and charm of India's luxurious first-class train dining. Served with chicken or lamb.

Mum's Kala Bhuna 🌶️

£12.95

A classic Bengali dish featuring succulent lamb, is greatly valued by local farmers for its exceptional taste and luxurious flavour.

South Indian Garlic 🌶️

£12.95

South Indian cuisine featuring chicken or lamb, meticulously crafted with a blend of handpicked herbs and spices, enhanced with a generous amount of garlic to create a truly tantalising flavour.

Ninu Key Danda 🌶️

£12.95

A highly cherished South Asian speciality, featuring tender mutton, slow-cooked with yellow lentils and the chef's secret blend of aromatic spices. Rich, hearty and full of traditional flavour.

Naga Sabwalla 🌶️🌶️🌶️

£12.95

A vibrant and fiery speciality dish, prepared with the chef's carefully crafted Naga chilli sauce, renowned for its distinctive heat and depth of flavour. Finished with a medley of fresh herbs for a deliciously aromatic finish.

King Prawn

£16.95

Classic Staff Curry 🌶️

£12.95

Crafted with a flavourful staff curry sauce infused with an array of ground spices, fragrant cinnamon and aromatic bay leaf. A harmonious blend of tastes that is sure to excite your palate. Served with chicken or lamb.

King Prawn

£16.95

Rim Jim Railway 🌶️

£12.95

A delectable dish cooked to perfection with a blend of exquisite spices such as ginger, garlic and fresh coriander, resulting in a burst of flavours. Served with chicken or lamb.

Shatkora 🌶️

£12.95

This distinctive dish is made with the citrus fruit shatkora, known for its tangy and slightly bitter flavour. Originating from Bangladesh, this fruit adds a unique taste to the dish that must be experienced to be fully appreciated. A popular choice among many in Bangladesh, often paired with lamb.

Deshi Bazar 🌶️

£12.95

Traditional Bengali inspired speciality featuring chicken or lamb, gently cooked with sweet pineapple and rich coconut cream. Delicately infused with authentic aromatic spices, creating a beautifully balanced dish bursting with rich exotic flavour.

Anarkali (Hot or Mild) 🌶️

£12.95

Curry originating from South-Central India, skillfully crafted with tandoori chicken breast, minced lamb and the chef's exclusive secret blend of spices, resulting in a decadent and flavourful dish that is sure to please your taste buds.

King Prawn

£16.95

Bhuna Masala 🌶️

£12.95

Expertly prepared spiced chicken tikka, cooked with a variety of spices and a hint of the chef's exclusive Masala mix sauce to achieve a perfectly balanced mild to medium flavour.

Stuffed Murghi 🌶️

£12.95

Succulent prime chicken breast filled with a fragrant vegetable stuffing, expertly marinated and cooked in the traditional tandoor. Accompanied by pan-fried mushrooms and a vibrant spiced sauce, creating a perfect balance of rich and aromatic flavours.

Mistey Mango **£12.95**

A refreshing tropical blend bursting with the irresistible aroma and naturally sweet, juicy flavour of ripe mango, for a smooth exotic taste. Served with chicken or lamb.

Bombay Khan **£12.95**

Presents a tantalising dish of boiled eggs seasoned with a subtle blend of spices, garnished with fried potatoes. Served with chicken or lamb.

King Prawn Salom **£16.95**

Prepared in a homemade sauce infused with a blend of ground spices, the king prawn and spinach combination creates a dish with a delightful burst of flavours.

Samba Biran **£13.95**

Sea Bass or Salmon seasoned with a blend of mild spices, grilled to perfection and paired with a side of baby spinach and potatoes. Enjoy with a delightful beverage for a truly exquisite taste experience.

Morrisa Masala **£12.95**

Strips of tandoori chicken and freshly minced lamb, gently cooked with onions, tomatoes, garlic, butter and fresh green chilli. A rich aromatic Masala sauce and beautifully garnished with crispy potatoes.

Ka-Paju **£12.95**

A sophisticated aubergine chutney curry delicately flavoured with a mixture of herbs and skilfully prepared over moderate heat to elevate the taste when served with chicken or lamb.

Sweet Chilli Chicken **£12.95**

Chicken marinated in a delicate blend of spices, stir-fried with green and red onions in a sweet chilli jam.

Hari Mirch **£12.95**

High-quality green chilli dish expertly crafted with a combination of onion, ginger, assorted bell peppers, fresh chilli and our chef's signature recipe.

King Prawn **£16.95**

Hariali **£12.95**

A rich and creamy flavourful dish. Cooked spinach mixture enriched with fragrant herbs and a hint of mint.

King Prawn **£16.95**

TRADITIONAL DISHES

Korma *Experience a delightful dish with a blend of exotic fruits and coconut in a creamy sauce, offering a unique and fruity flavour.*

Cylon *Indulge in the rich and full-bodied taste of coconut fused with zesty lemon and aromatic spices in this flavourful dish. *

Madras *Savour the aromatic blend of spices, chilli and curry sauce in this flavourful and satisfying dish.  *

Vindaloo *Known for its fiery nature, Vindaloo features a mix of chilli peppers and hot curry for a bold and spicy flavour.   *

Pathia *Enjoy a well-prepared combination of spices that results in a sweet and sour Desh dish bursting with exquisite flavours.*

Saag *Delight in the fresh spinach cooked with herbs and a touch of light spice in this homemade-style dish. *

Malaya *Taste the assortment of exotic fruits like pineapple in a rich and fruity gravy for a truly unique flavour experience.*

- Kashmir

Indulge in a medley of exotic lychee and banana, elegantly paired with a savoury sauce for a fruity and flavourful dish.
- Dhansak

Savour the delectable mixture of lentils cooked in a flavourful sauce with a touch of mixed spices, a perfect balance of sweet and sour. 🌶️
- Rogan Josh

A classic dish cooked with onions and carefully blended spices in a rich Bhuna-style sauce, finished with fresh tomatoes for a beautifully balanced and aromatic flavour. 🌶️

Chicken	£10.95	King Prawn	£16.95
Chicken Tikka	£11.50	Salmon or Sea Bass	£12.95
Lamb	£11.95	Vegetable V	£9.95
Prawn	£11.95		

HOUSE SPECIALITIES

Masala

A dish that skilfully merges the rich flavours of coconut with a medley of essential masala herbs. The aromatic essence of the masala herbs elevates the entire dining experience, resulting in a truly exquisite culinary masterpiece.

Butter

A flavourful dish elegantly presented in a luxurious buttercream enriched with coconut and a aromatic herb sauce, culminating in a genuinely satisfying gastronomic delight.

Passanda

The coconut adds a subtle sweetness and creaminess, balancing the acidity of the red wine, which contributes depth and a hint of fruitiness. Together, these ingredients create a luxurious sauce that envelops the meat, making each bite a delightful experience.

Jafran

Revolutionary fusion of brandy and coconut creates a high-end smooth sauce, offering a uniquely exquisite and tasty culinary experience.

Podina Gosht

A delectable culinary creation, created by blending honey, mint and delicate coconut to make a sumptuous texture, then drizzled with honey.

Delight

Expertly prepared coconut cooked in a variety of mixed herbs, enhanced with a hint of Tia Maria, creating a very delightful creamy texture.

Chicken Tikka	£10.95	King Prawn Tikka	£16.95
Lamb	£11.95	Salmon or Sea Bass	£12.95
Prawn	£11.95	Vegetable V	£9.95

We offer a world of flavours and spices, which all come together to create a dining experience that will transport you to another world.

Our chefs prepare all of our dishes completely from scratch, using the freshest ingredients.

We offer a wide range of authentic Indian cuisine that can be adapted to suit anyone's taste, diet or allergens.



KORAI Cast Iron

A celebrated North India Classic. Authentically prepared in a traditional cast iron Korai where intense heat and time honoured craftsmanship create its distinctive character and exceptional depth of flavour.

Dhansak Saag Korai

A delicious combination of fresh spinach and lentils, cooked in a traditional korai with aromatic herbs and spices, creating a rich, sweet and sour sauce with a perfectly balanced flavour.

Bhuna Korai

Cooked with onions, peppers, tomatoes and fresh coriander in a richly spiced korai sauce, delivering a vibrant and aromatic taste.

Garlic Chilli Masala

Expertly concocted with a fusion of premium chilli, hand-picked herbs, rich butter, savoury onion and a medley of assorted spices, all expertly melded together in our exclusive masala sauce to create a sophisticated flavour.

Shayaan Nerala

An exquisite fusion of succulent prawns and delicately cooked aubergine, masterfully prepared in Alam's closely guarded signature recipe. Infused with an opulent blend of aromatic herbs, fragrant spices and rich, velvety flavours. This chef's masterpiece offers an indulgent dining experience with a perfectly balanced and unforgettable finish.

Jalfrezi

A classic gastronomic concoction that combines onions, green and red peppers, as well as a variety of different spices, resulting in a delightful culinary masterpiece.

Garlic Chilli Korai

An exquisite dish featuring freshly diced garlic and chilli, expertly cooked in a harmonious combination of onion, assorted spices and butter. Absolutely delightful.

Dopiaza Korai

The medley presents a flawless blend of onion, green and red pepper, resulting in a dish bursting with vibrant flavours. It is recommended to simply include...

Chicken Tikka	£10.95	King Prawn Tikka	£16.95
Lamb	£11.95	Salmon or Sea Bass	£12.95
Prawn	£11.95	Vegetable 	£9.95

BALTI

Experience the Balti dish, meticulously crafted with a perfect balance of freshly prepared ingredients, rich Balti sauce and a delightful mix of herbs, green and red peppers and onion.

Chicken Tikka	£10.95	King Prawn	£16.95
Lamb Tikka	£11.95	Salmon or Sea Bass	£12.95
Prawn	£10.95	Vegetable 	£9.95

Cinnamon Mix Saag Balti £13.95

Carefully prepared with a blend of aromatic spices and fresh ingredients such as chicken, lamb, prawns and spinach. The dish is then mixed with our special Balti sauce to create an delicious combination.

Garlic Chilli Mushroom Balti £12.95

Cooked in a rich butter garlic sauce with fresh mushrooms and chillies, enhanced with the chef's special blend of Balti herbs for a wonderfully aromatic taste.

Masala Mushroom Balti £12.95

A delicious Balti dish cooked with fresh mushrooms, aromatic masala herbs and the chef's special blend of spices, creating a rich, fragrant and beautifully balanced flavour. Served with chicken or lamb.

SIGNATURE BIRYANI

Served with a Vegetable Curry or Dahl Masala. The unique fusion is skilfully blended with fragrant basmati rice and a carefully selected variety of Biryani spices.

Chicken	£11.95	Prawn	£12.95
Chicken Tikka	£12.95	King Prawn	£16.95
Lamb	£13.95	Vegetable 	£10.95

DHOM Biryani  £13.95
High-quality biryani made with fragrant basmati rice, tender mutton or chicken on slow-cooked DHOM potatoes.

Jalfrezi Mixed Grill Biryani   £14.95
Basmati rice cooked in chicken, lamb and prawn with mixed peppers.

Cinnamon Mixed Grill Biryani  £14.95
Our signature biryani features a delightful combination of mutton, chicken and king prawn, perfectly paired with fragrant basmati rice and a unique blend of biryani herbs.

Garlic Chilli Naga Biryani    £13.95
A spicy and flavourful rice dish with mutton or chicken, perfect for those who love Naga chilli heat.

SEASONAL VEGETABLES

Bombay Potatoes £4.95
Potatoes cooked in a mixed spice dry sauce.

Chana Aloo £4.95
Potatoes cooked with chickpeas and light mixed herbs.

Saag Paneer £5.50
Spinach cooked with paneer, with a rich, creamy flavour.

Aloo Paneer £5.50
A dish made with paneer, potatoes and light mixed herbs.

Saag Aloo £4.95
Spinach cooked with potatoes mixed together with light spices.

Mushroom Bhaji £4.95
Button mushrooms stir-fried with light mixed herbs in a dry sauce.

Bhindi Bhaji £4.95
Delicate okra cooked in mixed herbs, onion and butter.

Saag Bhaji £4.95
Spinach cooked with garlic butter, onion and mixed herbs.

Brinjal Bhaji £4.95
Aubergine cooked with aromatic herbs and traditional spices, creating a rich, flavourful dish with a beautifully balanced taste.

Saag Daal £4.95
Spinach and lentils cooked with a hint of clarified butter and mixed spices.

Gobi Aloo £4.95
Cauliflower and potatoes cooked together with a delicate blend of mixed herbs.

Saag Chana £4.95
Spinach and chickpeas cooked with onion butter and mixed herbs.

Seasonal Vegetables (Dry or Curry) £4.50
Fresh seasonal mixed vegetables delicately cooked with a blend of herbs.

Saag Gobi £4.95
Cauliflower cooked with spinach and mixed herbs.

Tarka Daal £4.95
Lentils typically seasoned with garlic butter ghee.

ACCOMPANIMENTS

Plain Rice	£3.50
<i>Steamed basmati rice, light, fluffy and fragrant.</i>	
Pilau Rice	£3.95
<i>Traditional basmati rice cooked with butter, ghee, aromatic spices and herbs.</i>	
Egg Fried Rice	£4.45
<i>Lightly seasoned basmati rice stir-fried with egg.</i>	
Special Fried Rice	£4.45
<i>Basmati rice stir-fried with egg and peas.</i>	
Mushroom Rice	£4.45
<i>Fragrant basmati rice cooked with fresh mushrooms.</i>	
Keema Rice	£4.95
<i>Basmati rice blended with lightly spiced minced lamb and herbs.</i>	
Coconut Rice	£4.45
<i>Delicately flavoured basmati rice infused with coconut.</i>	
Coconut Chilli Rice	£4.45
<i>Aromatic rice infused with coconut and a touch of chilli.</i>	
Onion Rice	£4.45
<i>Fluffy basmati rice sautéed with golden onions and mild spices.</i>	
Garlic Coriander Rice	£4.45
<i>Basmati rice tossed with fresh garlic and coriander for a fragrant finish.</i>	
Egg & Mushroom Rice	£4.95
<i>Stir-fried basmati rice with egg, mushrooms and aromatic seasonings.</i>	
Garlic Spinach Rice	£4.95
<i>Fluffy basmati rice cooked with fresh spinach, garlic and herbs.</i>	

BREADS

Plain Naan	£4.95
<i>Classic soft and fluffy naan baked fresh in the tandoor.</i>	
Garlic Naan	£4.95
<i>Freshly baked naan topped with aromatic garlic and herbs.</i>	
Keema Naan	£4.95
<i>Traditional naan bread filled with delicately spiced minced lamb.</i>	
Peshwari Naan	£4.45
<i>Soft tandoori bread stuffed with coconut.</i>	
Peshwari Chilli Naan	£4.95
<i>A sweet and spicy combination of coconut filling with a touch of chilli.</i>	
Garlic Cheese Naan	£5.95
<i>Naan stuffed with melted cheese and finished with fresh garlic.</i>	
Tikka Cheese Naan	£6.50
<i>Naan filled with succulent chicken tikka and melted cheese.</i>	
Stuffed Paratha	£5.50
<i>Layered wholemeal flatbread filled with mashed vegetable stuffing.</i>	
Butter Paratha	£4.95
<i>Flaky, layered flatbread brushed generously with butter ghee.</i>	
Chapati	£2.50
<i>Traditional wholemeal flatbread, soft, light and freshly prepared.</i>	
Puree	£2.50
<i>Light, fluffy deep-fried golden purée bread.</i>	
Chips	£3.50
Papadom	£1.00 each
Assorted Pickles	£1.50 each