

Exclusive Appetisers

Korai Kebab 4 95

Mix of sheek kebab, chicken tikka, lamb tikka, stir fried in exquisite Bengali spices.

Paneer Tikka 4 50

Special 'tikka' marinated Indian cottage cheese.

Chilli Chicken Stir Fry 4 95

Exquisite chicken tikka stir fried with onions, chilli & sweet chilli sauce.

Quorn Puri 4 50

Quorn strips lightly spiced and served on a thin puri bread.

Sizzling Chicken 4 50

Fillet strips of chicken stir fried with peppers, coriander, sweet chilli and onions.

Chicken Pakora Fritters 4 50

Chicken fillets coated with Blue Ball special marinade and shallow fried until golden.

Salmon Tikka 5 95

Delectable Scottish salmon, subtly marinated in tantalising spices and tenderly baked in a clay oven then served with onions.

Fish Fritters 4 95

Chunks of white fish coated with Blue Ball special marinade and shallow fried until golden.

Special Stir Fry 4 95

Exquisite mix of sheek kebab, chicken tikka, lamb tikka stir fried with red onions in a sweet & spicy sauce.

Hot Chilli Paneer 4 50

Marinated Indian cottage cheese, toasted in hot chilli, garlic and coriander. Don't take our word for it, try it!

Mango Paneer Chilli 4 50

Strips of paneer stir-fried with fresh green chili, spring onions and peppers in a mango chili relish.

Paneer Roll 3 95

Crispy pastry rolls filled with Indian cottage cheese, peas, sweetcorn and spices.

Mushroom Pakora Fritters 3 95

Mushroom coated with Blue Ball special marinade and shallow fried until golden.

Tandoori Platter (for 2 people) 9 95

Chicken tikka, lamb tikka, sheek kebab, salmon tikka and battered prawns served on a sizzling iron skillet. A must for the epicure!

Vegetarian Platter (for 2 people) 8 50

Vegetable samosa, vegetable pakora, paneer tikka and onion bhaji. Share the love!

Seafood Platter (for 2 people) 10 95

A selection of Salmon tikka, White Fish and Tiger Prawns individually prepared tantalising delicacies served on with onions. A must for the adventurous seafood diner!

Traditional Appetisers

Onion Bhaji 3 95

World famous snack of crisp onions deep-fried in a coating of gram flour batter.

Samosa (Lamb or Veg) 3 95

Handmade triangular pastry filled with mixed vegetable or minced lamb.

Tandoori Chicken 4 50

Chicken on the bone marinated in yoghurt, seasoned with tandoori masala.

Chicken or Lamb Tikka 4 50

Chicken or lamb marinated in yoghurt, seasoned with tandoori masala.

Chicken Puri 4 50

Diced chicken, lightly spiced, served on a thin puri bread.

Sheek Kebab 4 50

Minced chicken with a delicate sprinkling of fresh herbs and aromatic spices mix, delicately grilled in the tandoori oven.

Tandoori Fish 3 95

White fish marinated in yoghurt and seasoned with tandoori masala.

Tandoori Mix 4 95

Mix of Chicken, Lamb, Sheek Kebab and Tandoori Fish grilled in the tandoori oven.

Nargis Kebab 4 95

Boiled egg wrapped in spiced mince meat, topped with an omelette.

King Prawn Puri 6 50

Pan fried king prawns, lightly spiced and served on a thin puri bread.

Garlic King Prawn 6 50

King prawn cooked in a creamy garlic sauce.

Biryani Dishes

Highly aromatic paella-type dishes resulting from stir frying saffron-infused basmati rice with chosen meat, seafood or vegetable with delicate herbs and spices. Served with a vegetable curry to bring out the full flavour of this relatively dry combination.

Blue Ball Special Biryani 14 95

Tandoori king prawn, chicken tikka, tandoori chicken (boneless), cooked with saffron flavoured rice and spices. Topped with an omelette.

Chicken Biryani 9 95

Lamb Biryani 11 95

Chicken Tikka Biryani 10 95

Vegetable Biryani 9 50

King Prawn Biryani 14 95

Chef's Specialities

Chicken Tikka Badami (Sweet) 9 95

Chicken tikka cooked with cashew nuts, pistachio nuts and almonds in a fresh cream sauce.

Chicken Ginger Korahi 9 95

A delicate concoction of chicken and fresh ginger in a medium reduced bhuna sauce.

Murgh Amdani 9 95

Succulent chicken tikka prepared in the tandoor and cooked in an exclusive mango cream sauce. A fruity mild creamy dish.

Chicken Makhani 9 95

Tandoori chicken cooked in a classic tomato sauce with butter ghee & cream.

Chicken Tikka Shashlik Roshuni 9 95

Tandoori roasted chicken tikka cooked with diced onions, tomatoes, fresh garlic and peppers in a thick sauce. Garnished with garlic flakes and coriander.

Lamb Tikka Shashlik Roshuni 10 95

Tandoori roasted lamb tikka cooked with diced onions, tomatoes, fresh garlic and peppers in a thick sauce. Garnished with garlic flakes and coriander.

Chicken Tikka Masala 9 95

This famous and popular dish is cooked to perfection using supreme breast of chicken infused with a special 'tikka' marinade, flame grilled in the tandoor and delicately blended in an elusive tangy cream sauce. A firm favourite of the nation!

Korai Chicken Tikka 9 95

Tender pieces of chicken tikka, moderately spiced and cooked with diced onions, peppers, herbs in a thick Korai sauce. Served in a sizzling Korai dish.

Korai Gosht 10 95

Tender cubes of lamb moderately spiced, cooked with green herbs. Served in a sizzling Korai dish.

Tandoori King Prawn Masala 14 95

Jumbo king prawns, tandoori roasted and delicately blended in an elusive tangy cream sauce.

North Indian Garlic

Chilli Chicken Tikka 9 95

A popular North Indian dish, extensively prepared with fresh garlic and chillies in a lingering piquant sauce.

North Indian Garlic Chilli Lamb 10 95

A popular North Indian dish, extensively prepared with fresh garlic and chillies in a lingering piquant sauce.

Chicken Khairabadi 9 95

Marinated chicken tikka, roasted in the tandoor then cooked with spicy potatoes, garlic, onions and coriander.

Lamb Khairabadi 10 95

Slow cooked lamb cubes cooked with spicy potatoes, garlic, onions & coriander.

Bengali Garlic Chilli Chicken 9 95

Strips of tandoori roasted chicken tikka cooked in a spicy sauce with potatoes, fresh garlic and chillies.

Shatkora with Lamb 10 95

Unique tasting dish cooked using a shatkora, a lime like fruit exclusive to Sylhet, Bangladesh. Cooked with diced lamb, fresh herbs and spices, this dish is a culinary delight and something out of the ordinary!

Sylheti Naga Chicken Bhuna 9 95

This is a beautiful, flavoursome curry with a devilish kick to it! The Naga chilli is one of the hottest Bangladeshi Chilli in the world so if you are looking for a hot dish, this is it.

Malai Naga Chicken Bhuna 9 95

Tender Chicken cooked in a bhuna style sauce with Naga Chilli pickle, hint of cream, medium dish with a creamy flavour yet with a little kick to it!

Tandoori Murghi Massala 9 95

Boneless tandoori chicken cooked with minced meat, boiled egg in a spicy medium sauce.

Garlic Chicken 9 95

Marinated chicken tikka, roasted in the tandoor, cooked with fresh herbs, spices and pickled garlic.

Jaipuri Chicken 9 95

Very popular dish from Jaipur, marinated chicken grilled in the tandoor and cooked with mushrooms, onions and peppers in a rich, tangy sauce.

Tandoori Mix Massala 12 95

Chicken tikka, tandoori chicken, lamb tikka cooked with minced meat, boiled egg in a spicy medium sauce and garnished with cheese.

From The Tandoor

The secret is fresh quality chicken, lamb or king prawns are marinated overnight and cooked to order in our famous tandoori oven. Served with salad.

Chicken Tikka 9 50

Supreme breast of chicken infused with a special 'tikka' marinade, flame grilled in tandoori and served with onions. The McCoy of the tandoori specialities!

Paneer Tikka 8 50

Special 'tikka' marinated Indian cottage cheese served with onions.

Tandoori Chicken (Half) 9 50

The world famous dish of tender spring chicken marinated in fresh ground spices and yoghurt, roasted in tandoori then served with onions.

Chicken Tikka Shashlick 9 95

Succulent pieces of finely seasoned chicken, barbecued to perfection and served with roasted onions, peppers and tomatoes.

Chicken Tikka Garlic Mushrooms 9 95

Barbecued cubes of marinated chicken stir fried with garlic, mushrooms & onions.

Salmon Tikka 13 95

Delectable Scottish salmon, subtly marinated in tantalising spices and tenderly baked in a clay oven then served with onions.

Blue Ball Mix Grill 13 95

An assortment of tandoori delicacies, consisting of tandoori chicken, lamb tikka, chicken tikka, sheek kebab and tandoori king prawn, served with onions.

Exclusive Dishes

Spicy Handi Chicken with Green Beans 9 95

Pieces of chicken breast prepared in a traditional handi style cooking method using mixed spices, onions, garlic and ginger with fresh green beans. This dish is traditionally with a drier sauce giving it a strong spicy flavour. Slightly hot.

Sorisha Salmon 13 95

Fillets of salmon lightly spiced then cooked with mustard seeds, curry leaves and light spices.

Potley Chicken 10 95

Lightly spiced chicken breast filled with grated cheese, spinach, mushroom then rolled into a ball and served in a tangy sauce. Truly an exquisite meal!

Lime Chilli Chicken Bhuna 9 95

Succulent breast Chicken cooked with a lime and coriander chutney in a bhuna style sauce with a hint of chilli giving it a slight kick!

Modhu Minty Lamb Aloo 10 95

Tender chunks of lamb infused with honey, sweet mango and fresh garden mint, slow cooked with baby potatoes in a luxurious sweet minty sauce.

Bengali Red Lamb Curry 10 95

Lamb marinated overnight with our exquisite spice, cooked with red chillies, tomatoes and yoghurt. A favourite from Eastern Bangladesh.

Murgh & Keema Chilli Sizzler 10 95

Marinated chicken tikka and meat keema cooked with spices, chillies, garlic, ginger & tomatoes in a spicy bhuna sauce, served on a hot sizzling iron skillet.

Murgh & Paneer Sizzler 9 95

Marinated chicken tikka and Indian cottage cheese (paneer) cooked with mixed spices, fresh chillies, garlic, ginger and tomatoes in a medium bhuna sauce, served on a hot sizzling iron skillet.

Salmon Malai with Vegetables 14 95

Fillet of marinated salmon and grilled in the tandoor then drizzled with our sweet and creamy Malai sauce, served with tossed spiced vegetables.

Classic Dishes

Authentically prepared classic dishes based on traditional recipes from the Indian sub-continent, available with:

Chicken 8 95

Chicken Tikka 9 50

Lamb 9 95

Mix Vegetables 8 50

King Prawn 13 95

Prawn 9 50

Balti A beautiful combination of garlic, onions, tomatoes and spices to produce a rich Balti sauce. Balti cuisine at its best! Add Mushroom, Potatoes, Spinach or Paneer at no extra cost. Additional items will be charged at 50p per portion.

Bhuna Cooked in a thick spicy sauce with onions, tomatoes and green herbs. Medium hot. A semi dry dish.

Rogan Cooked with fresh green herbs and spices and finished with a rich tomato sauce.

Jalfrezi Hot and spicy dish with fresh green chillies, onions, peppers and tomatoes.

Madras Hot dish cooked in a hot juicy sauce with fresh green herbs and spices.

Dhansak Cooked with a beautiful combination of spices, lentils, lemon juice and pineapple producing a sweet, sour and slightly hot taste.

Pathia A tangy, sweet and sour sauce with a touch of lentils, a delicacy originating from ancient Persia.

Kurma A delicate preparation with cream and mild spices, producing a rich creamy mild texture.

Balti Special Mix 12 95

Chicken, lamb, prawn and king prawn prepared together in the Balti way!

Pure Vegetarian Dishes

We have a reputation for our vegetarian cuisine. Our approach is subtlety, freshness and balance. Every dish is a meal itself. Each dish can be served as:

Main 8 50

Side Dish 4 50

Chana Dhal with Kidney Beans A delicious and healthy dish cooked with large spilt lentils and kidney beans in our spicy sauce of fresh herbs and spices.

Bengali Aubergine & Broccoli Bhuna

Broccoli and aubergine marinated in fresh herbs and spices and cooked in a flavoursome Bhuna sauce.

Shabji Garlic Chilli Assorted vegetables extensively prepared with garlic, chillies and fresh coriander in a lingering piquant sauce.

Quorn Tikka Masala Chunks of Quorn marinated in tantalising spices and tenderly baked in a clay oven, then delicately blended in an elusive tangy cream sauce.

Karahi Mixed Vegetable Selected vegetables moderately spiced and cooked with diced onions, peppers and fresh herbs in a thick Korai sauce. Served in a sizzling Korai.

Quorn Jalfrezi A spicy dish cooked with chunks of Quorn, strips of onions, methi and peppers, topped with fresh green chillies.

Mattar Paneer Roasted Indian cottage cheese cooked with peas, diced onions, garlic and ginger in a flavoursome sauce.

Sag Paneer Indian cottage cheese lightly cooked with spinach in our own blended spices.

Bombay Aloo A 'down to earth' favourite' spicy curried potatoes

Tarka Dhal A classic lentil dish, subtle and aromatic

Sag Aloo Potatoes cooked with spinach in fresh herbs & spices

Aloo Gobi A delicate, balanced dish of cauliflower and potatoes

Mushroom Bhaji Fresh mushroom cooked with fresh herbs and spice. Simple as it sounds!



Rice Selection

- Steamed Rice** 2 75
- Pilau Rice** 2 85
- Fried Rice** 2 85
- House Rice** 3 95
- Basmati rice with chicken, prawn, peas and ginger*
- Lemon Chilli Fried Rice** 3 25
- Basmati rice fried with fresh chillies and lemon*
- Lemon Garlic Fried Rice** 3 25
- Steamed rice fried with garlic and lemon.*
- Garlic Fried Rice** 3 25
- Steamed rice cooked with fresh garlic*
- Sweet Coconut Rice** 3 25
- Steamed rice cooked with desiccated coconut*
- Mushroom Pilau Rice** 3 25
- Vegetable Pilau Rice** 3 25
- Egg Fried Rice** 3 25
- Chips** 3 25

Speciality Bread

- Plain Nan** 2 75
- Leavened tandoori baked bread made from refined flour*
- Garlic Nan** 2 95
- Soft nan baked with an abundance of freshly ground garlic*
- Coriander Nan** 2 95
- Soft nan baked with fresh coriander*
- Cheese Nan** 2 95
- Soft nan coated with cheese*
- Garlic Cheese Nan** 3 10
- Soft nan baked with fresh garlic paste and cheese*
- Garlic Cheese Chilli Nan** 3 25
- Soft nan baked with fresh garlic paste, chillies topped with cheese*
- Keema Nan** 3 25
- Nan stuffed with minced lamb and delicate spices*
- Peshwari Nan** 3 25
- Soft Nan stuffed with coconut, almond paste drizzled with golden syrup.*
- Tandoori Roti** 2 75
- Unleavened whole-wheat bread baked in a tandoor (ideal for healthy eating)*
- Paratha** 3 25
- An exotic layered bread enriched with butter and baked over the open flames of the tandoor*
- Chapatti** 2 25
- Unleavened thin bread baked from finely ground whole-wheat flour*

Children's Dishes

- Chicken Nuggets and Chips** 5 95
- Fish Fingers and Chips** 5 95
- Chicken Tikka Masala** 5 95
- Balti Chicken** 5 50
- Chicken Korma** 5 50

Extras

- Poppadum** 0 90
- Served with Blue Ball chilli sauce, mint sauce and onion relish.*
- Onion Salad or Mint Sauce** 0 60
- Large Onion Salad** 2 00
- Large Mint Sauce** 2 00
- Mango Chutney** 0 95
- Pickles** 0 75
- Lime, Chilli or Mixed*
- Extra items with dishes will be charged:*
- Any Extra Vegetable** + 0 75 each
- Chicken/Lamb/Prawn** + 2 00 each
- King Prawn/Seafood** + 3 00 each

Drinks

- Pepsi** Small 1 50 Large 2 40
- Diet Pepsi** Small 1 50 Large 2 40
- Lemonade** Small 1 50 Large 2 40
- Appletiser** 2 40
- Orange Juice** 1 50
- J2O** 2 40
- Apple & Raspberry, Orange & Passionfruit, Apple & Mango*
- Coffee** 1 95
- Tea** 1 95

European Dishes

- Fish and Chips** 7 95
- Fried Chicken and Chips** 7 95
- Scampi and Chips** 7 95
- Chicken Omelette & Chips** 8 95
- Steak and Chips** 12 95

ALLERGENS & INTOLERANCES

Many of our dishes contain certain allergens such as nuts, peanuts, dairy, egg, gluten etc. We cannot guarantee that all our dishes will be 100% allergen free. Please ask about your meal when ordering and we will be happy to advise you.

If you require a dish which is not listed on our menu, please ask a member of staff who will be happy to help.



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