

## ❖ ACCOMPANIMENTS ❖

<b>Papadum (Spicy or Plain) (G)</b> Crispy lentil wafers served plain or spiced, perfect to start your meal.	<b>£0.95</b>
<b>Chutney Tray (D)</b> A trio of traditional Indian chutneys offering sweet, spicy, and tangy flavours — including onion chutney, mango chutney, and mint chutney.	<b>£1.75</b>
<b>Raita (D)</b> Cooling yoghurt with cucumber, mint, and mild spices for balance.	<b>£2.50</b>
<b>Green Salad</b> Freshly Sliced cucumber, carrot, onion & tomato with a touch of lemon dressing.	<b>£3.50</b>

## ❖ VEG STARTERS ❖

<b>Punjabi Samosa (G)</b> Crisp pastry parcels filled with spiced potatoes and green peas.	<b>£4.95</b>
<b>Samosa Chat (G, D)</b> Crispy samosas crushed and topped with tangy chutneys, spiced chickpeas, yogurt, and fresh coriander — a perfect balance of sweet, spicy, and savoury flavours.	<b>£5.50</b>
<b>Aloo Tikki (G)</b> Golden-fried potato patties seasoned with aromatic spices, served hot with mint and tamarind chutneys.	<b>£4.95</b>
<b>Veg Momo (G)</b> Steamed Nepalese dumplings filled with a delicately spiced vegetable mixture, served with a traditional chutney.	<b>£5.25</b>
<b>Aloo Tikki Chat (G, D)</b> Spiced potato patties layered with chickpeas, chutneys, yogurt, and a sprinkle of sev for a flavourful street-food favourite.	<b>£5.25</b>
<b>Veg Spring Roll (G)</b> Crispy rolls stuffed with mixed vegetables and light spices, served with a sweet chili dipping sauce.	<b>£5.00</b>
<b>Onion Bhaji (E)</b> Thinly sliced onions blended with seasoned gram flour & deep-fried until crispy.	<b>£4.95</b>
<b>Veg Manchurian (G)</b> Crispy vegetable balls tossed in a flavourful Indo-Chinese sauce made with garlic, soy, and spring onions — a perfect blend of spice and zest.	<b>£5.99</b>
<b>Paneer Tikka (D, M)</b> Chunks of cottage cheese marinated in spiced yogurt and grilled to perfection, served with mint chutney and salad.	<b>£5.95</b>
<b>Garlic Chilli Paneer (D, G, S, CE)</b> Indian cottage cheese stir-fried with onions, peppers & a spicy chilli-garlic sauce.	<b>£5.95</b>

## ❖ NON - VEG STARTERS ❖

- Chicken Momo (G)** £5.75  
Steamed Nepalese dumplings filled with seasoned minced chicken, served with chutney.
- Tandoori Chicken (D, M)** Half £9.50 Full £17.50  
Juicy chicken marinated in yogurt and a blend of traditional tandoori spices, grilled to perfection.
- Chicken Tikka (D (M))** £6.75  
Tender pieces of chicken marinated in yogurt and aromatic spices, grilled in a traditional tandoor for a smoky, flavourful finish.
- Reshmi Chicken Tikka (D, N, M)** £6.75  
Tender, juicy chicken tikka marinated in a creamy blend of cashew, yogurt, and aromatic herbs.
- Garlic Chilli Chicken (G, S, CE)** Starter £5.75 Main £9.50  
Succulent chicken tossed with garlic, chillies, onions, and peppers in a spicy, tangy sauce - a fiery favourite.
- Lamb Chop (D)** £7.25  
Succulent lamb chops seasoned with herbs and tandoori spices, cooked to a perfect, juicy tenderness.
- Seekha Kebab (D)** £5.50  
Minced meat mixed with aromatic herbs and spices, skewered and grilled in the tandoor for a smoky bite.
- Meat Samosa (G)** £5.00  
Crispy pastry pockets filled with spiced minced lamb, deep-fried until golden and served with chutney.
- Fish Amritsari (F)** £6.25  
A Punjabi classic — crispy fried fish coated in a spiced gram-flour batter, served with lemon and chutney.
- Chilli Fish (F, CE)** £6.25  
Battered fish pieces tossed in a tangy, spicy Indo-Chinese sauce with peppers, onions, and spring onions.
- Salmon Tikka (F, D, M)** £8.95  
Fresh salmon fillets marinated in a blend of yogurt, dill, and spices, grilled to perfection with a hint of smoke.
- Tandoori King Prawn (D, CR, M)** £12.95  
Juicy king prawns marinated in a spiced yogurt mix and cooked over charcoal — smoky, tender, and flavourful.

## ❖ NOODLE ❖

- Veg Hakka Noodles (G, S, CE)** £6.50  
Stir-fried Indo-Chinese noodles tossed with fresh vegetables, soy sauce, and spices — flavourful and satisfying.
- Chicken Hakka Noodles (G, S, CE)** £7.95  
Stir-fried noodles with tender chicken, vegetables, soy, and Indo-Chinese spices — a perfect fusion of flavour.
- Prawn Hakka Noodles (S, G, CE)** £8.95  
Juicy prawns stir-fried with noodles, vegetables, and soy sauce — aromatic, spicy, and full of zest.

## ❖ PURI ❖

- Chana Puri (G)** £5.00  
Chickpeas cooked in a tangy, spiced sauce, served with warm puri bread.
- Mushroom Puri (G)** £5.00  
Tender mushrooms sautéed with aromatic spices, served atop soft puri bread.
- Chicken Tikka Puri (G, D, M)** £5.50  
Grilled chicken tikka served on crisp puri bread with aromatic chutney.
- Prawn Puri (G, CR)** £5.50  
Shrimp prawns sautéed in fragrant spices, served atop soft puri bread.

# ❖ VEGETARIAN MAIN DISHES ❖

	Side	Main
<b>Bombay Aloo (D, M)</b> (Also available vegan) Potatoes cooked with cumin, mustard seeds, and medium spices.	<b>£4.25</b>	<b>£6.95</b>
<b>Saag Aloo (D)</b> (Also available vegan) Tender potatoes cooked with fresh spinach, cumin, and garlic — a comforting classic.	<b>£4.25</b>	<b>£6.95</b>
<b>Tadka Daal (D)</b> (Also available vegan) Yellow lentils tempered with cumin, garlic, and red chilli — simple, wholesome, and full of home-style taste.	<b>£4.25</b>	<b>£7.50</b>
<b>Dal Makhani (D)</b> A North Indian classic — slow-cooked black lentils simmered with butter, cream, and aromatic spices for a rich, velvety flavor.		<b>£7.95</b>
<b>Veg Dhansak (D)</b> (Also available vegan) A wholesome Parsi-inspired lentil and vegetable curry, subtly spiced with ginger, garlic, and aromatic spices, finished with a hint of tangy tamarind.		<b>£7.50</b>
<b>Chana Masala (D)</b> (Also available vegan) A hearty North Indian dish of chickpeas simmered in a tangy tomato and onion gravy, flavoured with ginger, garlic, and traditional spices.	<b>£4.25</b>	<b>£6.95</b>
<b>Rajma Masala (D)</b> (Also available vegan) Red kidney beans cooked slowly in a spiced tomato-based sauce — rich, comforting, and full of homely flavor.		<b>£6.95</b>
<b>Mix Veg Curry (D)</b> (Also available vegan) A medley of seasonal vegetables cooked in a lightly spiced curry sauce.		<b>£6.95</b>
<b>Mix Veg Jalfrezi (D)</b> (Also available vegan) Stir-fried vegetables in a tangy tomato and bell pepper sauce — vibrant and full of flavor.		<b>£6.95</b>
<b>Veg Korma (D)</b> A mild, creamy curry made with mixed vegetables, coconut & aromatic spices.		<b>£6.95</b>
<b>Kadai Paneer (D)</b> Chunks of paneer cooked with peppers, onions, and tomatoes in a spicy kadai masala blend.		<b>£7.95</b>
<b>Paneer Makhani (D)</b> Cottage cheese simmered in a smooth, buttery tomato sauce with cream & mild spices.		<b>£7.95</b>
<b>Paneer Lasune (D)</b> Soft cubes of cottage cheese simmered in a buttery tomato and cream sauce, finished with our special garlic tadka for a rich, aromatic flavour.		<b>£7.95</b>
<b>Matar Paneer (D)</b> Paneer cubes and green peas cooked together in a spiced tomato and onion gravy.		<b>£7.95</b>
<b>Saag Paneer (D)</b> Soft paneer simmered in a flavourful spinach-based sauce infused with garlic and spices.		<b>£7.95</b>
<b>Achari Paneer (D, M)</b> Tender cubes of paneer cooked with traditional Indian pickling spices, onions, and peppers — a tangy, spicy, and flavourful North Indian favourite.		<b>£7.95</b>
<b>Methi Malai Paneer (D)</b> Soft cubes of paneer cooked in a creamy sauce with fenugreek leaves, mild spices, and a touch of sweetness — rich, aromatic, and perfectly balanced.		<b>£7.95</b>
<b>Malai Kofta (D, G)</b> Fried dumplings of paneer and potato served in a rich, creamy cashew and tomato gravy.		<b>£7.95</b>

## ❖ NON-VEGETARIAN MAIN DISHES ❖

- Chicken Tikka Masala (D, M)** £10.25  
Tender chicken tikka pieces cooked in a rich tomato and cream sauce infused with aromatic spices — a beloved classic.
- Kadai Chicken (D)** £10.25  
Chicken cooked with bell peppers, onions, and crushed spices in a bold, flavourful kadai-style gravy.
- Chicken Jalfrezi (D)** £10.25  
Stir-fried chicken with peppers, onions, and tomatoes in a spicy, tangy sauce.
- Chicken Vindaloo (D)** £10.25  
Tender chicken and potato simmered in a fiery Goan-style sauce of chili and aromatic spices—bold and tangy
- Chicken Dhansak (D)** £10.25  
Tender chicken cooked in a rich blend of lentils, vegetables, and traditional Parsi spices, with a touch of tamarind for a slightly tangy finish.
- Chicken Lasune (D)** £10.25  
Succulent chicken pieces simmered in a buttery tomato and cream sauce, finished with our special garlic tadka for a rich, aromatic flavour.
- Cream Lemony Chicken (D)** £10.25  
Tender chicken pieces simmered in a silky cream sauce infused with warm spices, garlic, and a burst of fresh lemon.
- Butter Chicken (D, M)** £11.00  
Succulent boneless chicken in a creamy, buttery tomato sauce with a hint of sweetness — smooth and indulgent.
- Murga Makhani (D, M)** £11.00  
Succulent chicken on the bone in a creamy, buttery tomato sauce, mildly spiced with aromatic fenugreek leaves — rich, flavourful, and indulgent.
- Murgh Lababdar (D, M)** £10.25  
Tender chicken cooked with onion and capsicum in a rich, creamy tomato and cashew sauce, delicately spiced with aromatic herbs and a hint of fenugreek
- Chicken Korma (D)** £10.25  
A mild and creamy dish with chicken cooked in a coconut and cashew-based sauce, delicately spiced.
- Chicken Rogan Josh (D)** £10.25  
Slow-cooked chicken in a rich, aromatic gravy of tomatoes, onions, and Kashmiri spices.
- Saag Chicken (D)** £10.25  
Chicken pieces simmered with fresh spinach, ginger, and garlic for a hearty, wholesome flavour.
- Aachari Chicken (M)** £10.25  
Chicken cooked with traditional Indian pickling spices, giving it a tangy and spiced flavour.
- Chicken Tikka Bhuna (D, M)** £10.75  
Chicken cooked in a thick, well-spiced onion and tomato sauce, reduced to perfection for deep flavour.

## ❖ LAMB SPECIALTIES ❖

<b>Timur Lamb Chop Masala (M, D)</b>	<b>£11.95</b>
Grilled lamb chops cooked in a rich masala sauce infused with Himalayan timur pepper and aromatic spices.	
<b>Kadai Lamb (D)</b>	<b>£10.95</b>
Boneless lamb cooked with peppers, onions, and kadai spices in a thick, aromatic sauce.	
<b>Lamb Lasune (D)</b>	<b>£10.95</b>
Tender Pieces of Lamb simmered in a buttery tomato and cream sauce, finished with our special garlic tadka for a rich, aromatic flavour.	
<b>Saag Lamb (D)</b>	<b>£10.95</b>
Tender lamb cooked with spinach, ginger, and garlic — a classic and hearty combination.	
<b>Devi Lamb (D)</b>	<b>£10.95</b>
House special — lamb simmered in a spicy tomato and onion gravy with chef's signature blend of herbs and spices.	
<b>Lamb Dhansak (D)</b>	<b>£10.95</b>
Succulent lamb slow-cooked with lentils, aromatic spices, balanced with a hint of tangy tamarind.	
<b>Lamb Bhuna (D)</b>	<b>£10.95</b>
Slow-cooked lamb in a rich, thick masala of onions, tomatoes, and traditional Indian spices.	
<b>Keema Curry (D)</b>	<b>£10.95</b>
Minced lamb cooked with peas, onions, and a spiced tomato gravy — homely and satisfying.	
<b>Lamb Rogan Josh (D)</b>	<b>£10.95</b>
Classic Kashmiri curry made with slow-cooked lamb in a spiced, aromatic sauce.	
<b>Aachari Lamb Curry (D, M)</b>	<b>£10.95</b>
Lamb cooked with tangy pickling spices for a flavourful, zesty finish.	

## ❖ SEAFOOD SPECIALTIES ❖

<b>King Prawn Makhani (CR, D)</b>	<b>£12.95</b>
Juicy king prawns simmered in a creamy tomato and butter sauce with a touch of sweetness and gentle spice.	
<b>King Prawn Jalfrezi (CR, D)</b>	<b>£12.95</b>
Succulent king prawns stir-fried with peppers, onions, and tomatoes in a tangy, spicy Jalfrezi sauce.	
<b>Goan Fish Curry (F, M, D)</b>	<b>£10.25</b>
A coastal favourite — fish cooked in a rich coconut-based curry with Goan spices, curry leaves, and tamarind.	
<b>Fish Curry (F, D)</b>	<b>£10.00</b>
Tender fish pieces cooked in a traditional spiced onion and tomato gravy, full of authentic coastal flavours.	
<b>Salmon Tikka Bhuna Masala</b>	<b>£11.50</b>
Tender pieces of salmon marinated in aromatic spices and cooked in a rich, thick Bhuna masala sauce.	

## ❖ GRILL & SIGNATURE PLATES ❖

- Paneer Tikka Shashlik (D, M)** £10.50  
Marinated paneer cubes grilled with peppers, onions, and tomatoes, finished with aromatic spices served with Tikka Masala Sauce.
- Chicken Tikka Shashlik (CR, D, M)** £10.50  
Tender chicken tikka pieces grilled with peppers, onions, and tomatoes, served with aromatic spices served with Tikka Masala Sauce.
- Gurkha Junction Veg Mixed Platter (D, M, G)** £11.95  
A delicious vegetarian platter featuring paneer tikka, aloo tikki, veg spring roll and samosa — marinated in aromatic spices and grilled to perfection for a smoky, flavourful served with chutney.
- Gurkha Junction Mixed Grill (D, CR, M)** £14.95  
A house favourite — a sizzling platter featuring Reshmi chicken tikka, lamb chop, seekh kebab, and Tandoori king prawn, all perfectly grilled in our traditional tandoor served with mint chutney. Served with chutney and Tikka Masala sauce.
- Gurkha Junction Seafood Platter (D, CR, M)** £12.95  
A tempting mix of king prawns, salmon, and fish Amritsari marinated in spices, grilled & served with a mint sauce.

## ❖ BIRYANI ❖

- Vegetable Biryani (D, G)** £9.95  
Fragrant basmati rice cooked with mixed vegetables, mild spices, and herbs — served with cooling raita.
- Chicken Biryani (D, G)** £10.95  
Tender chicken pieces layered with basmati rice, aromatic spices, and saffron — served with raita.
- Lamb Biryani (D, G)** £11.50  
Slow-cooked lamb and basmati rice infused with traditional biryani spices — rich, flavourful and served with raita.
- King Prawn Biryani (CR, D, G)** £12.95  
Juicy king prawns cooked with basmati rice, saffron, and exotic spices — served with raita.

## ❖ RICE ❖

- Plain Rice** £2.50  
Steamed basmati rice, soft, fluffy, and fragrant — the perfect accompaniment to any curry.
- Pulao Rice** £2.75  
Lightly spiced basmati rice with butter and mild seasoning, soft and aromatic.
- Jeera Rice** £3.50  
Fragrant basmati rice tempered with cumin seeds and ghee, offering a light, aromatic accompaniment to any curry.
- Lemon Rice** £3.50  
Fragrant basmati rice tossed with fresh lemon juice, turmeric, and tempered spices for a zesty, light, and refreshing flavor.
- Egg Fried Rice (E)** £3.50  
Fluffy rice stir-fried with egg and mild spices for extra flavour.
- Mushroom Rice** £3.50  
Basmati rice cooked with mushrooms and subtle seasonings, aromatic and light.
- Garlic Rice** £3.50  
Fragrant basmati rice sautéed with fresh garlic and a touch of butter, creating a simple yet flavorful accompaniment to any curry.
- Keema Rice** £4.25  
Minced lamb cooked with basmati rice and aromatic spices — hearty and flavourful.

## ❖ NAAN & BREADS ❖

<b>Plain Naan (G, D)</b> Soft, fluffy tandoori bread baked fresh in a clay oven.	£2.25
<b>Butter Naan (G, D)</b> Traditional naan brushed with melted butter for extra richness and flavours.	£2.50
<b>Aloo Kulcha (G,D)</b> Soft, leavened bread stuffed with a spiced mashed potato filling, baked to perfection in the tandoor and brushed with butter — a comforting North Indian classic.	£3.50
<b>Cheese Naan (G, D)</b> Stuffed with gooey melted cheese, soft and satisfying.	£3.50
<b>Garlic Naan (G, D)</b> Infused with fresh garlic and coriander, aromatic and flavourful.	£3.25
<b>Garlic &amp; Cheese Naan (G, D)</b> A delicious combination of garlic and melted cheese inside soft tandoori bread.	£3.75
<b>Peshwari Naan (G, D, N)</b> Sweet naan stuffed with coconut, almonds, and sultanas – a perfect balance of flavours.	£3.25
<b>Keema Naan (G, D)</b> Soft naan filled with spiced minced lamb, full of savoury flavor.	£3.50
<b>Chilli Naan (G, D)</b> Soft naan with finely chopped green chillies for an extra spicy kick.	£2.95
<b>Lachha Paratha (G, D)</b> Layered, flaky bread cooked with butter, crispy and rich.	£3.00
<b>Roti (G, D)</b> Wholemeal flatbread cooked on a tawa griddle – wholesome and light.	£2.25
<b>Chapati (G, D)</b> Soft unleavened flatbread, freshly cooked to order.	£2.25

## ❖ KIDS ❖

<b>Chicken Nuggets with Chips (G, D, E)</b> Crispy golden chicken nuggets served with freshly fried chips — a perfect choice for little ones.	£5.95
<b>Cheese Chips (D)</b> Golden fries topped with melted cheese for a comforting, cheesy treat.	£4.25
<b>Hakka Noodles (G, S)</b> Stir-fried Indo-Chinese noodles tossed with vegetables, soy sauce, and spices — flavourful and satisfying.	£5.99
<b>Chicken Tikka Masala (D)</b> Mild and creamy chicken tikka masala loaded with golden fries	£5.99
<b>Chips</b> Crispy golden fries, lightly salted and perfectly fried for a classic side.	£3.00
<b>Masala Chips</b> Crispy golden fries tossed in a spicy, tangy masala sauce — a perfect fusion of Indian flavours and classic comfort food.	£3.50

If your preferred dish is not listed on the menu, please inform a member of our staff and we will endeavour to accommodate your request.

### Allergy Information:

(D) Dairy (G) Gluten (N) Nuts (S) Soya Sauce (E) Eggs (F) Fish  
(M) Mustard (CR) Crustaceans (CE) Celery

( Mild (( Medium ((( Hot