

# A TASTE OF INDIA

15th November Supper Club

# RE

## WHILST YOU WAIT 4.75

Poppadoms for two \*NGCI V \*VE served with a selection of mango chutney, mint raita, diced onion, tomato, cucumber, coriander, and mint

## FOR THE TABLE 10.50

Sharing plate for two \*NGCI an assortment of onion bhaji, vegetable samosa, chicken chaat, and mint raita

## MAIN DISHES

*all served with your choice of basmati or pilau rice*

Lamb rogan josh NGCI 14.50  
*medium heat* - cooked in a creamy tomato sauce with ginger and mixed spices

Beef vindaloo NGCI 14.50  
*hot heat* - slow-cooked beef, cooked with onions and cinnamon

Chicken korma NGCI 13.75  
*mild heat* - cooked in a creamy coconut sauce

Dal makhani NGCI VE 13.75  
*mild heat* - black lentils and kidney beans, slow-cooked in a coconut sauce

Goan fish curry NGCI 14.75  
*medium heat* - cod chunks cooked in a blend of red chillis, garlic, and tamarind, with a creamy ghee and tomato sauce

## BREADS

Plain naan 3.00  
Garlic and coriander naan 3.25  
Peshwari naan 3.50  
Chapati 2.25

## SIDE DISHES 3.75

Bombay potatoes NGCI VE  
Sag paneer NGCI V  
Sag aloo NGCI V  
Onion bhaji NGCI V  
Vegetable samosa V

## DESSERTS

Chocolate burfi 6.75  
*chocolate and pistachio fudge*

Kheeri 6.50  
*Traditional Indian rice pudding*

Mint lassi 5.75  
*mint yoghurt drink*

For ALL allergies and intolerances, please speak to your server about our pink plate policy.

V= Vegetarian VE = Vegan \*VE = Vegan adaptable

NGCI = Non-gluten containing ingredients \*NCGI = Can be adapted to use non-gluten containing ingredients upon request