



Supper Special

Curry Menu

Please choose from

Bottle of Cobra lager

OR

Glass of wine (red, white, rose)

OR

Soft drink (orange juice, apple juice, elderflower pressé, pink lemonade)



Chicken Kashmiri
mild aromatic curry cooked with cashew nuts and sweetened with raisins

OR

Lamb Tikka Masala
rich, creamy, spiced sauce cooked with tomatoes and fragrant spices

OR

Sweet Potato, Chickpea and Spinach Bhuna
(vegan, dairy free and gluten free)




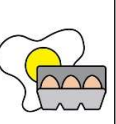
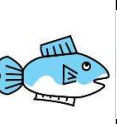
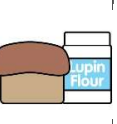


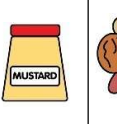
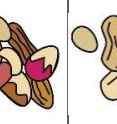
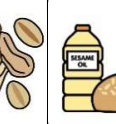
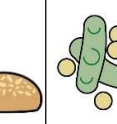
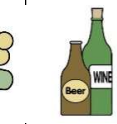

All served with steamed basmati rice, poppadoms, cucumber raita,
mango chutney, lime pickle and Naan bread

Menu items are subject to alterations.

Curry Menu dishes and their allergen content

This information is provided as a guide and subject to change, if you have an allergy or special dietary requirement, please make us aware at time of booking.

Whilst every effort is made in our procedures, all our products are made in a kitchen that handles celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, mollusc, mustard, nuts, peanuts, sesame seeds, soya and sulphur dioxide and may contain traces.

Dishes														
A ✓ indicates the allergen is present.	Celery	Cereals containing gluten*	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts [†]	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Chicken Kashmiri									✓	✓ cashew				
Lamb Tikka Masala							✓		✓					
Sweet Potato Bhuna														
Basmati rice														
Poppadom		✓ wheat									✓			
Cucumber riata							✓							
Mango chutney														
Lime pickle									✓					
Naan bread		✓ wheat												

Reviewed by: Head Chef on 06/09/25