

GLOBAL

SMALL BITES

Garlic Bread

Cajun Chicken Fingers

Hand battered chicken fillets golden fried served with garlic alioli.

Nachos (small)

Crispy corn tortilla chips with salsa, jalapenos and cheese, topped with guacamole and sour cream.

Patatas Bravas ✓

Crispy potato chips topped with a tomato sauce and garlic mayo.

Sticky Chicken Wings

Crispy chicken wings tossed in barbecue sauce.

Halloumi Fries ✓

Served with sweet chilli sauce.

Calamari

Crispy battered squid served with garlic alioli.

Gambas

King prawns cooked in chilli garlic butter.

SHARING

Served with a selection of dips.

Nachos (large)

Crispy corn tortilla chips with salsa, jalapenos and cheese, topped with guacamole and sour cream.

Small Platter

Patatas bravas, cajun chicken, barbecue wings, garlic bread, served with a selection of dips.

Jumbo Platter

Patatas bravas, cajun chicken, barbecue wings, garlic bread, halloumi fries and calamari, served with a selection of dips.

SALADS

Prawn & Mango Salad

Exotic salad with mixed leaves, radish, mango, cucumber, Tequila and lime dressing.

San Fran Salad ✓

Super healthy salad with beluga lentils, mixed leaves, radish, beetroot, spinach, omega seeds, mixed nuts and lemon oil.

MAINS

Lasagne (Beef / Veg) ✓

Served with salad and garlic bread.

Risotto ✓

Mushroom Asparagus Chicken

Served with shaved parmesan and garlic bread.

Katsu Chicken Curry

Breaded chicken deep fried served with katsu sauce and basmati rice.

Black Pepper Chicken

Chicken breast wrapped with bacon, cooked in black pepper mushroom sauce, served with rice and seasonal vegetables.

Chicken Milanese

Breaded chicken breast served with pomodoro sugo, seasonal veg and rice.

Fish & Chips

Cod fillets served with mushy peas, tartar sauce and chips.

Panfried Sea Bass

Served with new potatoes, seasonal vegetables and garlic lemon butter sauce.

INDIAN

SMALL BITES

Onion Bhaji ✓

Fresh and quick, cooked in an authentic spicy batter.

Amritsari Fish Pakora

Deep fried fresh fish pieces marinated in ground cumin, garlic and fenugreek.

FROM THE TANDOOR

Cooked in a traditional clay oven.

Paneer Tikka ✓

Paneer pieces, seasoned and marinated.

Veg Seekh ✓

Chef-spiced minced paneer and vegetable seekh kebab.

Chicken Tikka

Chicken pieces diced and marinated in traditional spices.

Chicken Wings

Marinated in our chef's spices.

Methi Tikka

Chicken pieces marinated in fenugreek and tandoori spices.

Murgh Malai Tikka

Tender chicken marinated with cheese and cream.

Seekh Kebab

Minced lamb marinated with coriander, herbs, onions and chef special spices cooked on a skewer.

Tandoori Chicken

Indian classic chicken on the bone marinated in spices.

Lamb Chop

Succulent lamb chops marinated in mace and cardamom.

Tandoori King Prawns

King prawns, marinated in exotic spices and slow cooked.

WRAPS

Served with garlic naan, salad, chilli and mint sauce.

Chicken Tikka

Lamb Tikka

The Village (Chicken & Lamb)

SHARING PLATTERS

Regular Mixed Grill

Chicken Tikka, Malia Tikka, Seekh Kebab, Fish Pakora, Chicken Wings.

Large Mixed Grill

Chicken Tikka, Malia Tikka, Seekh Kebab, Fish Pakora, Chicken Wings, Lamb Chop.

CURRIES

FAVOURITES

Chicken

Lamb

Prawn

Degi Mirch Masala 🌶️🌶️🌶️

Fiery sauce with chef's special spices and chillies.

Jalfrezi 🌶️🌶️

Cooked in a tangy and spicy sauce with julliene of peppers.

Karhai 🌶️🌶️

Chef's special kadhai masala in tomato and onion based sauce.

Korma 🌶️

Britain's favourite curry cooked in mild coconut, almond and cream based sauce.

Madras 🌶️🌶️🌶️

South indian spicy curry made with tomato, garam masala and chillies.

Makhani Sauce 🌶️

Light delicious sauce made with cashew nut, honey and tomato.

Rogan Josh 🌶️🌶️🌶️

Traditional curry made with kashmiri chillies, garam masala, green cardamom and caramlized onion.

Saag 🌶️🌶️

Cooked with spinach, tossed with garlic, cumin, green chillies and a touch of cream.

Tikka Masala 🌶️

Onion, tomato and cashewnut based sauce.

VILLAGE SPECIALS

Chicken on the Bone

North indian chicken curry cooked in Village spices.

Goat on the Bone

Traditional goat curry cooked in Village spices and herbs.

VEGETARIAN

Aloo Gobhi

Cauliflower and potatoes cooked in tomato and onion masala tempered with ginger and garlic.

Aloo Saag

Potatoes cooked with spinach and tamperd with ginger and garlic.

Bhindi Do Pyaza

Okra cooked in caramelised onion, coriander and a special blend of spices.

Dal Makhani

A classic lentil dish, subtle and aromatic recipe of spiced black lentils with a real depth of flavour and smooth texture.

Daal Tarka

Traditionally healthy yellow lentils tamperd with garlic, cumin and fresh coriander.

Paneer Karahi

Diced pices of paneer cooked with karahi spices, mixed pepper and tomato based sauce.

Paneer Makhani

Paneer spices simmered in tomato, cream, butter and North Indian spices.

Saag Paneer

Diced paneer cooked with spinach and onion and infused with ginger and garlic.

BIRYANI

Traditionally cooked biryani served with curry sauce.

Chicken Biryani

Lamb Biryani

The Village Biryani

(Chicken & Lamb)

SIDES

ADDITIONS

Papadoms (x2)	£1.50
Served with chutney and salad	
Olives	£1.99
Chips	£2
Masala Chips	£2.25

RICE

Plain Rice	£1.50
Pillau Rice	£2
Egg Fried Rice	£2.25
Mushroom Rice	£2.25

NAAN

Tandoori Roti	£1.25
Plain Naan	£1.50
Garlic Naan	£1.99
Cheese Naan	£1.99
Chilli Naan	£1.99
Keema Naan	£2.50
Peshwari Naan	£2.50

KIDS CHOICE

Chicken Malai Korma

Served with small portion of rice or naan.

Chicken Nuggets

Five pieces, served with chips, choice of peace or beans.

Chicken Wrap

Chicken pieces, naan bread and salad.

Fish Fingers

Four pieces, served with chips, choice of peace or beans.

Sausages

Two pieces, served with chips, choice of peace or beans.



Healthy Eating

Please ask for allergen advice.

 Vegetarian  Vegan

 Mild  Medium  Hot

VEGAN

Aloo Tikki **Ve**

Crispy potato cake served with tangy chickpeas.

Balsamic Mushrooms **Ve**

Sliced flat mushrooms pan-fried in balsamic vinegar, served on toasted bread with fresh salad.

Tandoori Flowerets **Ve**

Broccoli and cauliflower flowerets marinated in Indian spices, cooked in a tandoor.

Bindi Do Pyaza **Ve**

Okra cooked in caramelised onion, coriander and a special blend of spices.

Chana Masala **Ve**

Indian chickpeas curry cooked in a spicy tomato based sauce.

Sweet Potato Thai Red Curry **Ve**

Sweet potato and spinach in an aromatic red Thai curry paste. Served with rice, garnished with fresh lime.

Vegetable Biryani **Ve**

Traditional mixed vegetable biryani served with curry sauce.

DESSERTS

Gaajar Ka Halwa

Finely grated carrots cooked on a slow heat with a delicate touch of cardamom, garnished with nuts and pistachios. Served warm with ice cream.

Gulab Jaaman

An exotic fried dumpling of cottage cheese and reduced milk, soaked in a rose flavoured syrup. Served warm with ice cream.

Rasmalai

Dumplings made of paneer, soaked in sweetened thick milk garnished with chopped pistachio

ICE CREAMS

Bati Kulfi

Pistachio and Almond flavoured Indian ice cream, topped with various nuts.

Fantastica

Vanilla and Caramel ice cream, with chocolate balls, toffee pieces and caramel sauce.

Cassis Royale

A cream enriched ice cream surrounds a heart of blackcurrant sorbet finished with a blackcurrant coating with white chocolate flakes.



A WARM WELCOME

Enjoy our multi-menu selections and waiter service.

