

spice lounge
contemporary indian cuisine

appetisers

POPADOMS	£2.50
Lentil flour crisps with chutneys, charged per person.	
PUNJABI SAMOSA (2 pieces)	£6.00
Choose from fillings of vegetables or minced lamb.	
ONION BHAJI (4 pieces)	£6.00
Onions, potatoes with gram flour & appropriate spice.	
TANDOORI PANEER	£7.00
Cottage cheese cubes marinated & baked in the tandoori.	
CHOTT POTI	£7.00
A splendid mixture of eggs, chick peas, tamarind and Potatoes slightly spicy to taste.	
CHICKEN MOMO	£7.50
Shredded chicken, wrapped in thin fried bread.	
CHICKEN TIKKA	£7.50
Chicken cubes cooked in tandoori.	
BUTTERFLY PRAWNS	£8.00
Prawns coated in golden breadcrumbs.	
SHEEK KEBAB	£8.00
Spiced minced lamb skewered.	
LAMB TIKKA	£8.00
Cubes of lamb cooked in tandoori.	
MIXED STARTER	£8.00
(2) Chicken tikka, (2) Lamb tikka with an onion bhaji.	
CHINGRI AUR POORI	£8.00
Prawns, sweet and sour, served with thin fried bread.	

tandoori dishes

TANDOORI PANEER	£13.00
Cottage cheese cubes marinated & baked in the tandoori.	
CHICKEN TIKKA	£14.00
Tender chicken in spice, skewered and grilled.	
LAMB TIKKA	£15.00
Tender lamb in spice, skewered and grilled.	
CHICKEN SHASHLICK	£15.00
Marinated tikka with grilled onions, peppers & tomatoes.	
LAMB SHASHLICK	£16.00
Marinated tikka with grilled onions, peppers & tomatoes.	
TANDOORI MAHAL	£19.00
Chicken tikka, lamb tikka, sheek kebab, tandoori paneer with grilled peppers, tomato and onions.	

A SERVICE CHARGE OF 10% WILL BE ADDED TO ALL RESTAURANT BILLS.

beers & cider

Lager	620ml	£6.00
Lager	330ml	£4.00
Cider	500ml	£4.50
IPA	330ml	£4.00
Zero % Lager	275ml	£3.50

aperitifs

Martini (Rosso / Dry)	£4.00
Archers	£4.00
Fine Ruby Port	£4.00
Pimms No1	£4.00

on the rocks

Single Malt	£6.00
Smirnoff Vodka	£4.00
Premium Vodka	£6.00
Gordons Gin	£4.00
Premium Gin	£6.00

whisky

Famous Grouse	£4.00
Jameson	£4.00
Southern Comfort	£4.00
Jack Daniels	£4.00

rum

Captain Morgan	£4.00
Bacardi	£4.00
Malibu	£4.00

cognac

VS	£4.00
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liqueurs

Tia Maria	£4.00
Cointreau	£4.00
Baileys	£4.00
Amaretto	£4.00
Sambuca	£4.00
Limoncello	£4.00

beverages & soft drinks

Coke / Diet Coke	£3.00
Lemonade	£3.00
Mineral Water Sparkling / Still	(Small) £3.00
Mineral Water Sparkling / Still	(Large) £5.00
Various Fruit Juices	£3.50
Orange, Mango, Apple, Pineapple	

hot drinks

Coffee	£3.50
Tea	£4.50
Liqueur Coffee	£7.50

rosé wines

6. La Croix Belle Caringole Rosé, France
France £25.00
Rose petals and pear drops with a juicy acidity.

red wines

7. Vignerons Grenache/Pinot Noir
France £20.00
Red berry fruit with touches of white pepper.

8. Voluta Sangiovese
Italy £20.00
Cherry flavours, very Chianti in style.

9. Cape 1652 Pinotage
South Africa £21.00
Full of mulberry and plum fruit with subtle oak spice.

10. Navajas Rioja Tinto
Spain £23.50
Red berry fruit, vanilla and a long fruity finish.

11. Cepas Malbec
Argentina £26.50
Deep black fruits on the palate with mature tannins.

12. Terra Pura Pinot Noir
Chile £27.00
Delicate tannins, black fruit flavours and a peppery finish.

13. Gamekeepers Grenache/Shiraz/Touriga
Australia £30.00
Deliciously smooth yet powerful red blend.

14. Domaine Lambisque Cotes du Rhone
France £32.00
Concentrated bouquet of red and black fruit and vanilla.

15. Jacques Charlet Les Florines Fleurie
France £35.00
Full of ripe raspberry and blackcurrant notes.

16. Château de Roques, Puisseguin St. Émilion
France £40.00
Savoury notes sit under cherry, plum and blackcurrant.

mild curry

VEGETABLE	CHICKEN	LAMB	PRAWN
£12.00	£13.00	£14.00	£16.00

MAKHANI
Rich creamy curry with mild spices, using purified butter (spicier on request).

KORMA
Delicately spiced in a coconut & creamy sauce, a sweet curry.

SAAG
Spinach curry with mild spices, (spicier on request).

TIKKA MASALA
Coconut & almond-based curry, rich, slightly sweet flavours.

medium curry

VEGETABLE	CHICKEN	LAMB	PRAWN
£12.00	£13.00	£14.00	£16.00

METHI
Distinctive dried herb curry, "fenugreek", full of flavour.

SHATKORA
Imported Bangladeshi lemon, distinctive scent & flavour.

JALSHA
Peppers, onions & tomatoes with herbs & spices. Tangy with sweet flavours.

GARLIC TAWA CHICKEN
Fresh garlic, peppers & onion.

hot & spicy

VEGETABLE	CHICKEN TIKKA	LAMB	PRAWN
£12.00	£13.00	£14.00	£16.00

JALFREZI
Hot, with fresh green chillies & assortment of peppers.

NAGA
Hot, using the "Naga" chilli imported from Asia, strong flavours.

allergy statement

Menu items may contain or come into contact with wheat/gluten, milk, eggs, nuts, fish, shellfish - for more information, please speak with a manager.

vegetarian

VEGETARIAN MAIN PORTION £12.00 - SIDE PORTION £8.00

BAGARI BAIGON Aubergine & mustard seeds.

BHINDI BHAIJ Okra (ladies fingers) made dry.

BOMBAY ALOO Delicately spiced potatoes.

CHANNA MASALA Curried chickpeas.

GOBI BHAIJ Cauliflower, stir-fried with onions.

KHUMBI BHAIJ Button mushrooms.

MOTTAR PANEER Creamy peas & cottage cheese.

SAAG BHAIJ Finely chopped spinach garlic infused.

SAAG PANEER spinach and cottage cheese

SABZI mixed vegetables

TARKA DAAL Lentils made spicy.

RAITHA (Cucumber) Homemade yoghurt £5.00

maach

FISH BAHAR £16.00
Tilapia fillet curry using peppers & onions, medium spiced.

biryani

SERVED WITH A SIDE VEGETABLE CURRY

MIXED VEGETABLE £13.00
Basmati rice with seasonal vegetables

CHICKEN TIKKA £14.50
Basmati rice, simmered in aromatic spices

LAMB £16.50
Basmati rice, simmered in aromatic spices

PRAWN £18.00
Rice with prawns, simmered in aromatic spices

rice

STEAMED RICE Plain rice £4.50

PILAU RICE Basmati rice £4.50

MUSHROOM RICE Mushroom fried £6.00

EGG RICE Egg fried £6.00

If there is a dish which is not on the menu please a member of staff to see if we are able to make it for you

bread

NAAN Flat bread £4.50

PESHWARI NAAN Sweet filling £5.50

GARLIC NAAN Garlic topped £5.50

KEEMA NAAN Mince filling £5.50

TANDOORI ROTI £4.25

CHAPPATI Thin wheat flour bread £3.75

mini cellar

Sauvignon Blanc (18.7cl) £6.00
Grapefruit and lime followed by lively gooseberry.

Pinot Grigio (18.7cl) £6.00
Ripe, crisp and citrusy with a hint of almonds.

Merlot (18.7cl) £6.00
Rich black cherry and plum aromas with a cocoa.

Shiraz (18.7cl) £6.00
Sweet earthiness and lifted florals, blueberries, tobacco and spice.

Rosé (18.7cl) £6.00
Strawberry and watermelon with touches of peach.

Prosecco (20cl) £8.00
A delicate, fresh fruity Prosecco that is lively and refreshing.

white wines

1. Les Vignerons Vermentino/Colombard
France £20.00
Light, fresh and clean with citrus and apple fruit.

2. Dry River Chardonnay
Australia £20.00
Good medium style richness.

3. Southern Dawn Sauvignon Blanc
New Zealand £24.50
A wash of tropical minerality, apple and melon.

4. Picpoul de Pinet, Domaine La Serre
France £26.50
The Chablis of the south!

5. Cloudy Bay Sauvignon Blanc
New Zealand £42.00
World famous and fabulous.