



## Curry Night

Thursday 24<sup>th</sup> February  
2 courses £19.95 / 3 courses £22.95

### STARTER

Assiette of poppadom's, chutneys, bhajis and vegetable & meat samosas

### MAINS

South Indian fish curry  
*A mild tomato-based curry with king prawns and tilapia on a bed of fragrant lemon & coriander rice & served with roti and naan bread*

Tandoori butter chicken masala  
*A smooth medium spiced cream sauce on basmati rice with a garlic naan*

Jamaican curried goat  
*A medium to hot curry with tender slow cooked goat, served with rice and peas*

Chickpea, spinach & butternut squash curry  
*This meat free curry is an aromatic blend of spices in a rich sauce with kick of chilli, served with saffron rice and peshwari naan*

### TO FINISH

Roasted pineapple samosa with rum syrup and vanilla ice cream

Mango & cardamom syllabub with coconut shortbread

Caramelized Indian spiced rice pudding

If you have a food allergy, intolerance or sensitivity, please speak to our staff about the ingredients in our dishes when making your order. Thank you

**Our chefs can tweak many of our dishes to cater for gluten free and vegan customers – please ask**

**PLEASE NOTE, WE'RE A CASHLESS PUB**

**We only accept card payments. It's faster, more secure and COVID-safe for you and our team.**

BOOK NOW