



Curry Night

Thursday 6th October
2 courses £25.95 / 3 courses £29.95

STARTER

Spiced Lamb & Spinach Spring rolls, Curried Vegetable Samosas, Onion Bhajis & Poppadum's. All served with a yoghurt Raita, Tomato and Red Onion Salsa & Mango Chutney

MAINS

Buttered Chicken Masala, Basmati Rice & Homemade Flatbread
Yoghurt marinated chicken thigh slowly cooked in a mild to medium spice coconut & tomato-based sauce

Tilapia & Prawn Bengal Curry
A medium mustard flavoured traditional Eastern Indian Dish

Curried goat, rice & beans
A beautiful traditional Jamaican medium to hot curry

Paneer, Vegetable & Spinach Massaman curry
A vegetarian/Vegan take on a rich flavourful and mildly spice Thai Curry, served with Coriander Rice and Flatbread

TO FINISH

Pistachio cream filled doughnuts, with spiced warm honey

Mango & cardamom syllabub

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.
A 10% service charge is included for parties over 8 people.

BOOK NOW