

SPICE LOUNGE





The management welcome you to the Spice Lounge Restaurant and sincerely hope you enjoy your evening with us. Should you wish a dish not shown on the menu please ask your waiter and we will do our best to prepare it for you. Should you have any cause for complaint a member of our management will attend to it personally.

If you have a special occasion to celebrate why not invite your guests to our restaurant. We can cater for all occasions from buffet to a la carte and would be pleased to plan your evening with you to ensure you have a night to remember. Finally, we are pleased that you have decided to spend your evening with us and look forward to your next visit.

The Management

FOOD GUIDE

Medium (Spicy) 🌶️

Hot 🌶️🌶️

Very Hot 🌶️🌶️🌶️

NUTS

Some of our dishes may contain nuts or nut derivatives. Those dishes containing nuts have this 🥜 symbol next to them. If you are allergic to nuts and in doubt please consult your waiter, who will be pleased to advise you.

Most of our dishes are gluten free, but please ask.

Healthy Option (♥️) available on marked dishes
No added cream or sugar, cooked in olive oil and served with brown rice

Sundries £0.75

Plain Poppadom

Spicy Poppadom

Mango Chutney/ Lime Pickle/ Onion Salad/ Chili Pickle/ Mint Yoghurt

Tamarind Chutney

Chutney Tray (£2.50)

Plain Yoghurt

Kachumber Raita (£1.50)

Traditional Favourites

APPETISERS £4.50

SHEEKH KEBAB

Minced lamb blended with aromatic spices then cooked on skewers in clay oven.

SHAMI KEBAB

Finely minced lamb and ground lentils with herbs and spices.

RASHME KEBAB

Finely minced lamb and ground lentils, with herbs and spices, fried and with scrambled egg on top.

MIXED KEBAB

Selection of shami, sheekh, chicken tikka and onion bhajee.

CHICKEN TIKKA CHAAT

Chaat is a savoury snack. Diced chicken tikka and cucumber lightly spiced and cooked in fruity chaat masala.

PRAWN/ KING PRAWN PURI (£2 EXTRA)

The tangy, hot masala prawns and tearing of the soft fluffy puri.

CHICKEN MOMO 🍲

Chicken cooked in plum tomato and chef's special sauce, served with puri bread.

ONION BHAJEE

We do the best onion bhajee in this part of England!!! Spicy, crispy Indian fritters made with onions, potatoes and gram flour (big plus for gluten-free eaters).

PRAWN COCKTAIL

Fresh cooked prawns mixed with lettuce in cocktail sauce and top up with diced tomato and cucumber.

KING PRAWN BUTTERFLY (£2 EXTRA)

As the name suggests, large prawn, split down the back and flattened out into a vague butterfly shape! The prawn is coated in a mildly spiced batter and then deep fried.

GUNPOWDER CHICKEN

Chicken marinated in cream, ginger and garlic. Garnished with fresh coriander and onions.

Spice Lounge Classic

APPETISERS £4.95

LAMB KI SHAAMPE

Lamb chop marinated in aromatic spiced yoghurt, ginger and garlic with tomato, coriander and mint chutney.

RUBY WRAP

An open roti wrap with soft tandoori char grilled panner cheese, mint, spinach and our rainbow of homespun Spice Lounge chutneys.

HIMALAYAN CHEESE TOAST

Coriander, red onion & green chilli dressing sharp mozzarella and served with Indian pickle.

ANGRY BIRD

Succulent chicken wings marinated and roasted in tandoori spices, yoghurt, ginger & garlic.

SHIVA MIXED PAKORAS

A mixture of potatoes, onions, baby spinach & coriander deep fried with gram flour and Indian spices.

SAMOSA

A choice of mixed vegetable or meat filled, flavoured with aromatic spices, wrapped in home-made pastry.

GANGES SAMOSA CHAT

Samosa on a bed of chole with yoghurt, tamarind and mint chutney.

KALI MIRI CALAMARI

Black pepper deep fried squid rings served with garlic chilli mayo chutney.

SPICE LOUNGE CLASSIC £10.95

GURKHA 🌶️

Marinated tender pieces of chicken or lamb cooked with fresh spicy tomato sauce and flavoured by garlic and coriander.

ZEERA CHICKEN 🌶️🌶️

Marinated tender pieces of chicken cooked with fried cumin seeds then mixed with fresh cream and masala sauce.

CHICKEN CHILI MOSSALA 🌶️🌶️

Boneless pieces of chicken cooked with chilli pickled, ginger and garnished with fresh coriander.

GARLIC CHILI CHICKEN 🌶️🌶️

Pieces of chicken tikka in a thick curry sauce made with onion, green chilli, garlic and selection of aromatic spices.

SHATKORA 🌶️🌶️

A spicy fairly hot dish cooked with Shatkora, a lime like fruit, available in lamb or chicken.

KOORA CHICKEN (Mango Curry) 🍃

Chicken tikka cooked with slice of mango, five spices, fennel seeds, bay leaves and mixed pepper with very delicious spice curry sauce.

HONEY CHICKEN 🍯

This is a mild sauce made from coconut, honey and cream, then flavoured with subtle spices.

PANTHARA

This delicious dish comes from Sylhet. Chicken or lamb, cooked with coconut milk, yoghurt and flavoured with fresh curry leaves, fennel seeds, green pepper and garlic and sesame oil.

ACHARY

Aromatic lamb or chicken cooked with garam masala, mango chutney and lime pickle and fresh curry leaves.

SHAHI CHICKEN

Medium thick sauce cooked with apricot, fresh garlic and chef special sauce.

MERY POPPINS

Chicken or king prawns barbecued in our tandoori oven and cooked with a blend of chillies, garlic, tamarind, tomatoes and mustard seeds to give a sweet and sour flavour.

LAMB KI SHAAMPE MASALA

Tandoori lamb chop cooked with thick spice masala sauce.

CHICKEN AUR PANEER KA KHAZAANA

Chicken and paneer stir fried and served in a thick spicy sauce that includes fresh onions, peppers and green chillies.

Spice Lounge Special £11.95

MURAG KHYBER KA PASS

Chicken tikka marinated in a saffron, ginger and garlic. Sautéed and cooked in fresh chef special sauce and served with almond flakes, pistachio and pine nuts.

SALI BOTI

This is a famous Persian wedding dish. Tender lamb or chicken tikka cooked with dried apricots in a spicy red masala sauce. Lavishly garnished with fresh straw potatoes.

HYDERABADI SHANK

Hyderabad cuisine is known for its skilled use of herbs and spices. Alfred Prasad shows off these flavours and techniques by slow cooking tender lamb shanks in a delicious sauce seasoned with cinnamon, cardamom, cloves, ginger and garlic, creating a hearty main for any feast.

JAYPURI MASALA

A superb moist dish, prepared with special mild spices, almond, coconut, egg and lychees.

RAN JAYPURI

Lamb cooked in sweet and sour sauce, garnished with coriander and golden fry onion.

PADINA

Made with fresh garden mint and yoghurt. Medium strength.

CHORISHA

Fairly hot dish with mustard seeds, garlic and ginger and garnished with coriander.

CHICKEN PURA MIRCHI

Chicken tikka cooked in cumin, with fennel and pepper, served with fresh Kashmir chilli on top.

Traditional Favourites Curry

£8.95

Choose from: Chicken, Lamb, Prawn or Vegetable. Fish, Tandoori (£1 Extra), Vegan – Jackfruit or Tofu (£2 Extra) Healthy Option – Served with Brown Rice (£3 Extra), Lamb Shank (£3 Extra) King Prawn (£4 Extra)

TIKKA MASALA

Masala is a dish of chunks of roasted, marinated chicken/ lamb/ king prawn in a mild spiced creamy sauce and it is polished with almond flakes.

PASSANDA

This is a very mild dish traditionally made with strips of boneless chicken or lamb tikka fillets, marinated in aromatic spices, coconut and fresh cream. It is decorated with almond flakes.

MAKKANI/ BUTTER CURRY

Chicken Tikka Masala does not exist in India; Butter chicken is the real deal. Tandoori chicken pieces simmered in a rich, sweet, spiced tomato & yoghurt sauce finished with a gloss of butter.

KORMA

A mild, creamy dish made from ground nuts and coconut.

BHOONA

A combination of spices and herbs fried together to provide a dish of medium strength and a rather dry consistency.

DUPIAZA

Medium dry curry flavoured with diced onions, herbs and fresh spices.

ROGAN JOSH

This is an aromatic curried meat dish of Persian & Kashmiri origin. It is made with red meat, traditionally lamb and flavoured primarily by fresh tomato and Kashmiri sauce.

KARAHI

This is a fairly thick tomato based sauce cooked with slice of onion and capsicum, flavoured with garlic, ginger and a selection of spices.

JHALL FREIZE

A thick curry sauce made with a variety of fresh spices, onion and fresh green chilli.

PATHIA

Pathia is an ancient curry from Persia; it is hot, sweet and sour with use of chillies and tamarind.

DANSAK

This dish combines element of Persian and Gujarati cuisine, sweet and sour fairly hot sauce that cooked with lentils.

CYLON

The key ingredients being coconut, lime and a specific Cylon (Sri Lanka) curry powder, which classifies it as "hot" on most guides.

MADRAS

This sauce is a fairly hot curry, red in colour and heavy use of chilli powder.

VINDALOO

The classic vindaloo curry in India cooking a very hot dish curry.

PHALL

Phall is a British Asian curry which originated in British Bangladeshi restaurants in Birmingham and this curry is one of the hottest of all Indian curry.

NAGA (£2 EXTRA)

This is also a very hot curry but in Spice Lounge we use Naga pickle to give some delicious flavoured and off course some hot kick but not like Phall.

Biryani £9.50

Biryani is a celebration of all that is great about Indian food – the heady aromas, the vibrant colours, the fluffy rice and those addictive curry flavours.

HYDERABADI BIRYANI

(£4 Extra)

Tandoori chicken off the bone and egg cooked together with flavoured Indian rice and decorated with tomatoes and cucumber. Served with pathia sauce.

MOROG BIRYANI

Chicken cooked with flavoured long grain rice and decorated with tomatoes and cucumber. Served with vegetable curry.

AUNTY GEETA'S

LAMB AUR ALOO BIRYANI

Lamb and Bombay Aloo cooked together with flavoured Indian rice and decorated with tomatoes and cucumber. Served with vegetable curry.

PRAWN AND CHANA BIRYANI

Prawn and chick peas cooked together with flavoured Indian rice and decorated with tomatoes and cucumber. Served with vegetable curry.

SUBZI AUR PANEER KI BIRYANI



Fresh vegetable and paneer cooked together with flavoured Indian rice and decorated with tomatoes and cucumber. Served with curry or masala sauce.

KING PRAWN BIRYANI

(£4 Extra)

King prawn cooked with flavoured Indian rice and decorated with tomatoes and cucumber. Served with vegetable curry.

BROWN RICE AUR FISH BIRYANI



(£4 Extra)

Bone less sweet water fish cooked with healthy brown rice and decorated with tomatoes and cucumber. Served with pathia or bhoona sauce.

Balti £9.50

Balti curry gets its name from the Balti type of cooking, which is done in a thin pan that resembles a steel wok. It's traditionally made with lamb or chicken and is cooked on high heat in a vegetable oil with a mixture of garlic, onions, garam masala and turmeric. And served with plan naan bread.

PUNJABI BALTI (£2 Extra)

(Tender pieces of lamb, chicken, minced meat, egg and potatoes)

KEEMA AUR MUSHROOM BALTI

(Minced meat and mushroom)

CHICKEN BALTI

GARLIC KING PRAWN BALTI (£4 Extra)

NIRAMISH BALTI



(Fresh seasonal vegetables)

LAMB BALTI

Tandoori Sizzler £9.95

LAMB KI CHAAMPE

Lamb chop marinated in aromatic spiced yoghurt, ginger and garlic with tomato, coriander and mint chutney.

MOROG MALAAI TIKKA

Chicken marinated in a cream and ginger & garlic paste garnished with fresh coriander & onions.

MOROG TRANGA TIKKA

Tricolour chicken with mint & coriander marinate, cooked in the tandoori.

SPICY PICKLED WINGS

Chicken wings cooked in Indian pickles.

MAHARAJA PRAWNS (£4 Extra)

As the name suggests, king prawns marinated in a blend of spices lightly cooked in the clay oven.

PANEER TIKKA



Freshly made paneer marinated in mild spices and yoghurt, barbecued in our clay oven.

SALMON TIKKA (£2 Extra)



Salmon fish marinated in aromatic mild spiced yoghurt and barbecued in our clay oven.

TANDOORI SEA BASS (£2 Extra)



Fresh fillet of Sea Bass marinated in a cream with a ginger and garlic paste. Garnished with fresh coriander and onions. Served on a base of potato mustard mash.

SHASHLIK – CHICKEN/ LAMB/ VEGETABLE/ KING

PRAWN (£4 EXTRA)/ PANEER

The unique character of the dish is derived from the use of onions, green peppers and tomatoes. The mixing of a home-made sauce adds to its exquisite taste.

TANDOORI MOROG (Quarter/ Half/ Full)

Spring chicken marinated in mild spices and yoghurt and barbecued in our clay oven.

(£4.95/£9.95/£12.95)

GARLIC KING PRAWNS (£4 Extra)

Fairly hot tandoori king prawns and fresh garlic pan fry together then garnished with onions, peppers and coriander.

TANDOORI MIXED GRILL (£1 Extra)

Lamb tikka, chicken tikka, sheek kebab and quarter tandoori chicken, garnished with onions and coriander.

Freshwater Fish Dishes £9.95

WE USE MAINLY TALAPIA OR AYRE

JHALL MISTEY MACHLET



A highly spiced fish dish prepared in an enriched thick sauce for a sweet, sour and hot taste with fresh green chillies.

DOM DOM EXPRESS

This is a delightful dish of sweet white fish, cooked in a mild sauce of coconut milk & yoghurt and flavoured with saffron and curry leaves.

FISH NOWAB



Pieces of sweet white fish in a thick bhoona sauce made with onion, garlic and selection of aromatic spices and coconut milk and flavoured with saffron and bay leaves.

GOAN FISH CURRY



A full sunshine beach shack hit. Boneless sweet fish fillets simmered in a highly fragrant, fiery, tangy, sweet mahogany sauce. With tamarind, ginger, coriander & dried Smokey Kashmiri red chillies.

AUNTY GEETA'S FISH CURRY



Tomatoes tangled with panch phoron, green chilli, fenner, garden peas and mustard – utterly addictive.

Sea Food Dishes £12.95

KING PRAWN DELIGHT 🍤

Delicately cooked king prawns with selected herbs, spice and almonds. Cooked in enriched masala sauce.

JINGA ZAFFRANI 🍤

King prawn tossed in ginger & garlic then coated in natural yoghurt with cardamom, saffron and Kashmiri chilli sauce served with an aubergine terrine.

KING PRAWN KOMALA 🍤

King prawn cooked with orange zest to produce an exciting aromatic dish.

CALCUTTA ENGLISH CLUB 🍤

Large king prawns cooked with fresh tomato sauce and flavoured with garlic.

CHINGRI OF CHITTAGONG 🍤

Chittagong is renowned for its 120 miles long beach and this dish is a favourite there!! Large king prawns cooked in a medium thick bhoona sauce with onions, nutmeg and ajowan seeds.

PIRATES OF THE CARIBBEAN

Scallops, prawns and baby lobster (king prawn) cooked together in a mild coconut sauce and flavoured with fresh curry leaves, green pepper and garlic and sesame oil.

SCALLOP DARBAR 🍤

Scallops cooked with tomato and mixed peppers in enriched thick sauce for a sweet and hot taste.

GARLIC SQUID

A combination of spices and herbs fried together with garlic and chef special sauce.

Healthy Options £12.95

(no added cream or sugar and cooked in olive oil, and served with healthy brown rice)

HEALTHY OPTION BHOONA 🍤

A combination of spices and herbs fried together to provide a dish of medium strength and rather thick consistency.

HEALTHY OPTION BIRYANI 🍤

Brown rice cooked with our selection of spices then decorated with fried golden onions and medium vegetable curry cooked in olive oil.

HEALTHY OPTION JHALL FREIZE 🍤

A thick curry sauce made with a variety of fresh spices, onion and fresh green chillies.

HEALTHY OPTION INDIAN STIR FRY 🍤

Chicken and vegetables with herbs toasted together and garnished with fresh coriander and golden fry onions and served on Naan or Chapati bread.

Vegetarian Main Dishes £8.95

We celebrate the diversity of spicy food a korma fan or a full-on chilli fiend. We have got a great vegetarian curry selection for you.

PANEER MAKKANI 🍤

Homemade marinated paneer simmered in a rich, sweet, spiced tomato & yoghurt sauce finished with a gloss of butter.

SHUBJEE MALAI KUFTA

Vegetable kufta (balls) slow cooked in smooth gravy laced with cream.

LAL KUDU ALOO 🍤

Sweet pumpkin cooked with potatoes in a thick sauce that is flavoured with "SAMBA" – a Gujarati spice that gives a delicate flavour to this dish.

DAL SAMBAR 🍤

This is a lentil based vegetable stew or chowder, cooked with dal and tamarind broth, originating from Tamil Nadu. It is popular in South Indian and Sri Lankan cuisines.

NIRAMISH TARKARI

This dish is very famous in Calcutta. This recipe is prepared by almost all popular available vegetables in daily life.

Vegan £10.95

Spice Lounge is the vegan's friend. An extremely popular choice in the UK. And we are the best place to dine with non-vegan friends or family, as well as other vegans of course. The most important thing we use ghee (clarified butter) and vegetable oil, this means you can order pretty confidently from our menu. Like vegetable curry, veggie vindaloo, chickpea curry, sambar, vegetable biryani. We use yoghurt to make our naan bread, so this is not a vegan option. But poppadom, chapati, puri and tandoori roti bread are all vegan.

JACKFRUIT COCONUT MAKKANI 🍤

Jackfruit pieces simmered in a rich, sweet, spiced tomato & coconut milk, finished with a gloss of ghee.

EGG PLANT AND TOMATO CURRY 🍤

Eggplant, tomato, curries leaves and selected herbs and spiced cooked with ground coconut.

TOFU TUK TUK 🍤

Tomatoes tangled with panch phoron, green pepper, fennel, garden peas and mustard.

Side Dishes £3.75

GARLIC SAG 
Fresh spinach & garlic.

SAG ALOO
Fresh spinach & potatoes.

SAG MOTOR 
Fresh spinach & chick peas.

PALAK PANEER
Fresh spinach & paneer in a creamy sauce.

MOTAR PANEER
Fresh garden peas & paneer in a creamy sauce.

MUSHROOM BHAJEE 
Fresh mushroom, onion & garlic.

VEGETABLE BHAJEE 
Vegetable in dry bhoona sauce.

MIXED VEGETABLE CURRY
Vegetable in curry.

BOMBY ALOO
Spicy potatoes cooked with mustard seeds.

ALOO MOTOR
Potato & chick peas.

ALOO GOBI
Potato & cauliflower in bhoona sauce.

CAULIFLOWER BHAJEE 
Fresh cauliflower in bhoona sauce

AUBERGINE BHAJEE 
Fresh aubergine cooked with onion and herbs.

BENDI BHAJEE
Fresh okra cooked with onion and herbs

DAAL FRY 
Lentils fried in garlic and Kashmir red chilli.

JEERA ALOO
Potatoes cooked with cumin seeds.

CHANA MAKKANI
Chick peas in a mild sauce with Indian butter, garnished with cream.

CHANA BHAJEE 
Chick peas in bhoona sauce.

CHIPS (Gluten free)

Bread

ROTI (Vegan) £2.50

PURI £1.50
A puri is an unleavened deep fried Indian bread.

CHAPATI  £1.50

LACCHA PARATHA £2.50

KULCHI PARATHA £3.50
Stuffed with vegetable.

NAAN £2.75

CHILI NAAN £3.15

GARLIC NAAN £3.15

PANIR NAAN £3.50
Stuffed with mozzarella cheese.

CORRIANDER NAAN £3.15

KULCHI / VEGETABLE NAAN £3.50
Stuffed with vegetable.

KEEMA NAAN £3.50
Stuffed with minced meat.

PESHWARI NAAN £3.50
Stuffed with almond, coconut and sultana.

SPECIAL NAAN £3.95
Stuffed with coriander, chillies and garlic.

Rice

PLAIN RICE   £2.75

PILAU RICE £2.95

GARLIC RICE £3.50

LEMON RICE £3.50

MUSHROOM RICE £3.50

VEGETABLE RICE £3.50

CHILI AND GARLIC RICE £3.50

PEAS RICE £3.50

EGG RICE £3.50

COCONUT RICE £3.95

KEEMA RICE – Minced meat. £3.95

SPECIAL FRIED RICE £3.95
Eggs, fresh garden peas and onion.

BROWN RICE   £3.95

DESSERTS

KULFI – Pistachio/ Mango	£3.50
SORBET – Orange / Lemon	£4.50
COCONUT CREAM Ice Cream	£4.50
PINAPPLE Quarter SLICE Ice Cream	£4.50
GIN & TONIC SORBET	£4.50
CHOCOLATE & MINT SLICE	£4.50
CUPPICHINO ICECREAM	£4.50
STICKY TOFFEE PUDDING	£5.50

Toffee flavoured sponge pudding with sticky toffee flavoured sauce. (Served hot)

Coffee

Filter Coffee	£2.50
Liqueur Coffee	£4.95

Irish coffee, Kahlua coffee, Tia Maria coffee, Brandy coffee, Amaretto coffee, Cazcable coffee, Bailey's coffee, Cointreau coffee.

Tea (Tea Plus)	£2.50
Breakfast tea, Earl Grey tea, Peppermint tea, Green tea and Fruity tea.	

Soft Drinks & Juices

Coca-Cola/ Diet Coke/ Lemonade Appletiser	£2.50
J2o Orange & Passion Fruit	£2.75
Hildon Mineral Water (Still or Sparkling)	£2.50
Frobisher's Juice - Apple/ Mango	£2.75
Fresh Juice – Orange/ Pinapple	£2.75
Ginger Beer	£2.75
Lassis - Sweet/Mango/Salted/Mint Fresh	£2.75
Mixer - Bitter Lemon/ Ginger Ale	£1.50
Tonic Water/ Soda Water	

Liqueur £3.95

Cazcabel – Honey liqueur

Disaronno – Amaretto

Drambuie – Whisky, honey, herbs and spices.

Benedictine – Brandy, gin and honey. One of the world's oldest and most complex liqueurs.

Baileys – Irish cream.

Cointreau – Sweet orange.

Black Sambuca – Witch elder bush and liquorice.

Kahlua – Coffee liqueur.

Crème de Menthe – Corsican sweet mint.

Whisky – Japanese whisky, Glenfiddich, Jonnie Walker, Jameson and Bell's

Brandy – Courvoisier V.S, Remy Martin V.S.O.P

Beer & Cider

King Cobra	£10.95
Cobra Draught	Pint £4.95
	Half £2.95
Cobra (660-ml)	£5.50
Kingfisher (650ml)	£5.50
Bangla (660ml)	£5.50
Magner's Cider (568ml)	£4.95
Doombar Ale (500ml)	£4.95
Proper Job IPA (580ml)	£4.95
Non Alcoholic Lager (330)	£3.50

Spirits £3.95

Gordons Pink Gin

Gordons Gin

Heddricks Gin

Bombay Sapphire Gin

Jack Daniels

Barcardi

Captain Morgan Dark Rum/Spiced Rum

Smirnoff Vodka

Grey Goose Vodka

Chase Vodka

White Wines

	175ml	250ml	Bottle
Spice Lounge Sauvignon Blanc (Chile)	£5.50	£6.50	£18.95
Spice Lounge Pinot Grigio (Italy)	£5.50	£6.50	£18.95
Chardonnay Darling River (Australia)	£5.50	£6.50	£18.95
Chenin Blanc (South Africa)	£5.95	£6.95	£19.95
Koromiko Sauvignon Blanc Marlborough – New Zealand	£6.50	£8.95	£24.95

Rose Wines

Zinfandel (California – USA)	£5.50	£6.50	£18.95
Spice Lounge Pinot Grigio (Italy)	£5.95	£6.95	£19.95

Red Wines

Spice Lounge Merlot (Chile)	£5.50	£6.50	£18.95
Shiraz Darling River (Australia)	£5.50	£6.50	£18.95
Cabernet Sauvignon (South Africa)	£5.95	£6.95	£20.95
Rioja (Spain)	£6.25	£7.95	£23.95
Pinot Noir (New Zealand)	£6.25	£7.95	£23.95
Malbec (Argentina)	£6.50	£8.00	£24.95

Sparkling Wines

	200ml	
Prosecco Spumante	£7.95	£22.95
Champagne Baron Albert Brut L'Uniberselle		£35.95
Champagne Moet Chandon Brut Imperial		£49.50

Lunch Menu

Week days

Any Traditional Favourite • Any Side Dish

Rice or Naan

£8.95 (pp)

Cobra Nights

Every Monday & Tuesday

Any Stater • Any Traditional Favourite

Any Side Dish, Rice or Naan • One Pint Of Cobra Beer

£12.95 (pp)

Wednesday Banquet Night

Any Starter • Any Traditional Favourite

Any Side Dish • Any Rice or Naan

And Coffee or Vanilla Ice cream

£12.95 (PP)

Sunday Buffet

Eat As Much You Like

Kids Eat Free (Under 11)

£10.95 (PP)

**Please note that no additional discounts or special offers are available on the above.
Also not available on Bank Holidays or festive periods.**

