



## Veg. Side Dishes

Bhindi Bhaji	4.95	Chana Paneer	4.95
Sag Bhajee	4.95	Cauliflower Bhaji	4.95
Tarka Dall	4.95	Vegetable Bhajee	4.95
Mushroom Bhajee	4.95	Sag Paneer	4.95
Bombay Aloo	4.50	Chana Massala	4.95
Sag Aloo	4.95	Brinjal Bhajee	4.95
Aloo Gobi	4.95		

## English Dishes (Served with chips and salad)

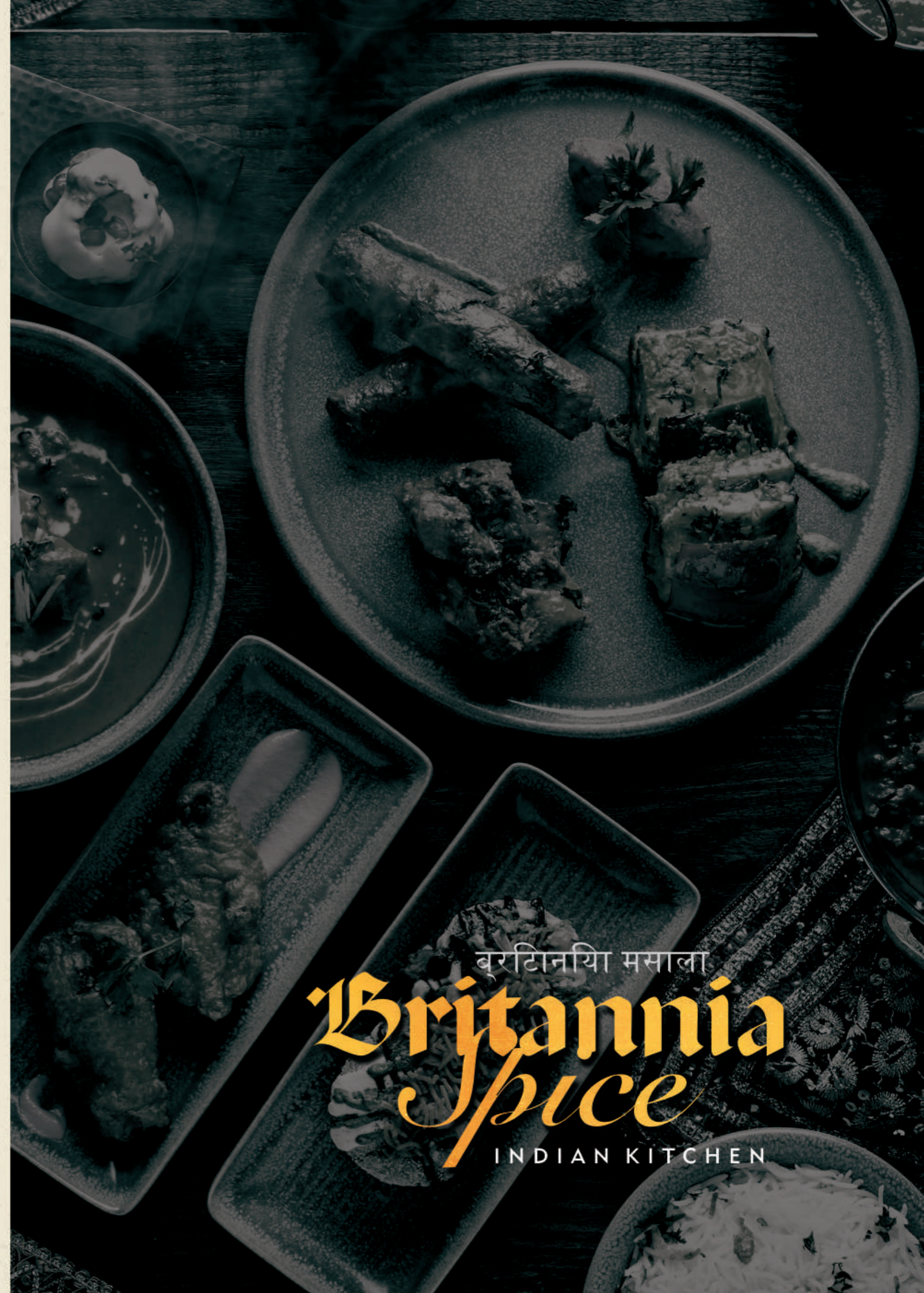
Fried Chicken	8.95	Chicken Goujons	7.95
Chicken Nuggets	7.95	Fried Chicken Wings	8.95
Omelette <small>(Chicken, Prawn or Mushroom)</small>	8.95	Sirloin Steak <small>(8oz)</small>	13.95

## Breads

Naan	2.95	Coriander Naan	3.50
Garlic Naan	3.50	Tandoori Roti	3.50
Keema Naan	3.50	Paratha	3.95
Peshwari Naan	3.50	Chapati	1.75
Cheese Naan	3.50		

## Sundries

Boiled Rice	2.95	Veg Pilau Rice	3.50
Pilau Rice	2.95	Onion Fried Rice	3.50
Mushroom Pilau Rice	3.50	Peas Rice	3.50
Keema Pilau Rice	3.50	Chips	3.50



ब्रिटानिया मसाला  
**Britannia**  
*Spice*  
INDIAN KITCHEN



## *Appetisers*

Plain Papadom	0.80	<b>Bhel Puri</b>	4.95
Spicy Papadom	1.00	Mash of chickpea and potato served alongside our chef's tamarind waters and crispy puri balls	
Chutney Tray	1.75	<b>Fhar Fhar (basket)</b>	3.95
		Colourful rice puffs dusted with our special blend	

## *Starters*

Served with salad and mint sauce

<b>Onion Bhaji</b>	3.95
Chopped onions with herbs, deep fried with lentils	
<b>Samosas</b>	3.95
(lamb or vegetable) Triangular shaped stuffed pastry	
<b>Okra Fries</b>	4.95
Okra in crisp chickpea batter, dusted with black salt and mango powder	
<b>Chicken Tikka or Lamb Tikka</b>	4.95
Marinated chicken / lamb barbecued over charcoal	
<b>Tandoori Chicken (1/4)</b>	4.95
Tender piece of chicken barbecued on the bone	
<b>Sheek Kebab</b>	4.95
Minced meat kebab roasted over charcoal	
<b>Mixed Kebab</b>	5.95
Chicken tikka, lamb tikka & sheek kebab	
<b>Koyla Chops</b>	5.95
Marinated lamb chops cooked over charcoal	
<b>Tandoori King Prawn</b>	6.95
King prawns marinated in herbs, spices and charcoal grilled	
<b>Chicken Pakora</b>	4.95
Pieces of tikka chicken, deep fried in a spicy batter	
<b>Salmon Tikka</b>	5.95
Marinated Salmon barbecued over charcoal	
<b>Britannia Special</b>	5.95
Deep fried chicken tikka cooked with cheese and omelette	

Allergy and Dietary Requirements  
Some of our dishes are prepared with nuts, cream and other dairy products. For any allergy or dietary requirements please speak to a member of staff before ordering.



<b>Chicken Chaat</b>	4.95
Finely sliced chicken, cooked in a tantalizing sauce with chaat masala. Served on a puree	
<b>Prawn Puree</b>	4.95
Prawns cooked in spicy but mild sauce	
<b>King Prawn Puree</b>	6.95
King prawn cooked in spicy sauce	
<b>Crispy Duck Spring Rolls</b>	4.95
Aromatic pastries deep-fried with a oriental twist	

## *Tandoori Specialities*

Served with a vegetable bhuna curry sauce

<b>Tandoori Chicken</b>	11.95
Half spring chicken (on the bone) marinated with delicate herbs & spices barbecued over flaming charcoal	
<b>Tikka (chicken or lamb)</b>	10.95
Diced pieces of chicken or lamb marinated in yoghurt & fresh herbs, with ground spices. Then roasted in clay oven	
<b>Salmon Tikka</b>	12.95
Marinated salmon chunks roasted in clay oven and bedded on layer of spinach	
<b>Shaslick (chicken or lamb)</b>	12.95
Tender pieces of meat, peppers, onions & tomatoes, marinated in fresh herbs & spices, charcoal grilled.	
<b>Tandoori Mixed Grill</b>	14.95
Tandoori chicken, chicken tikka, lamb tikka & sheek kebab. Accompanied with a nan bread	
<b>Tandoori King Prawn</b>	15.95
King Prawns delicately spiced & barbecued in the tandoori.	
<b>Koyla Lamb Chops</b>	13.95
Marinated lamb chops cooked over charcoal	
<b>BBQ Tandoori Ribs</b>	13.95
Beef ribs cooked in the tandoor in garam masala spices and served with pilau rice	

medium slightly hot hot

(m) mild (n) contains nuts

Dishes can be adjusted to suit your taste from mild to very hot.



## Chef Signature Dishes

<b>Murgh Batwaar</b> (M)	11.95
Cooked with minced lamb in a meaty luxurious sauce. This dish was originally created of the lancers of the royal Indian cavalry, now can be enjoyed widely	
<b>Herrawick Rack of Lamb</b> (M)	17.95
Delicious sauce seasoned with Chennai Spices, with a layer of potato and spinach	
<b>Jolokia</b> (M)	12.95
(served sizzling) Garlic, Chillies & Spinach cooked in a hot sauce with chicken & lamb	
<b>Roshun ke Bahaar</b> (M)	12.95
Marinated chicken or lamb cooked with fresh green chillies, coriander, garlic & chef own spice (medium)	
<b>Dilqush</b> (M)	13.95
Chef's own recipe of roasted chicken fillets simmered in coriander and garlic	
<b>Utsavia</b> (M)	13.95
cooked with roasted chicken and bullet chillies, scrambled egg & topped with finely chopped potato crunch	
<b>Chandni Chowk</b> (M)	14.95
Chicken with peppers and onions, lightly spiced with Indian five-spice in very thick sauce then cooked and tossed in a wok. Topped with sesame seeds	
<b>Murugi Special</b> (M)	13.95
Chicken on the bone, with exotic flavours of spices, with garlic, peeled tomatoes, coriander and yogurt	
<b>Niramish de Chicken</b> (M)	13.95
Grilled courgette, red onion, grilled mix pepper, cherry tomatoes and garlic in a medium spice	
<b>Tawa Lamb Chops</b> (M)	13.95
Barbecued lamb chops cooked in the clay oven and added to medium thick sauce	
<b>Shahi Lamb Shank</b> (M)	13.95
shank of lamb in a bay leaf, cumin & thick onion sauce with potatoes and mince meat	

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## Chef Recommendations

<b>Chicken Makhani</b> (M) (N)	10.95
Breast of chicken roasted then diced and cooked with butter, garlic, coriander & ground almonds, creating a creamy texture.	
<b>Pasanda Nawabi</b> (chicken or lamb) (M) (N)	10.95
Royal dish of sliced chicken or lamb cooked with a mild creamy sauce & fragrant spices, yoghurt, ground cashew and crushed pistachio nut	
<b>Garlic Chilli</b> (chicken or lamb) (M)	10.95
Roasted garlic and chillies in a fairly dry sauce	
<b>Naga</b> (chicken or lamb) (M)	10.95
Crushed Bangladeshi Naga king chillies. A distinctive flavour	
<b>Satkora</b> (chicken or lamb) (M)	10.95
Cooked with the rind of a Bangladeshi citrus fruit, giving a tasty sour and tangy flavour	
<b>Misti Laow</b> (M)	10.95
Chicken or lamb in a spicy & slightly sweet sauce, complimented by the use of butter nut squash	
<b>Lamb Gobi Jai Puri</b> (M)	10.95
Comprising of tender chunks of lamb cooked with shredded leaf cabbage & coriander, creating a unique taste and texture	
<b>Kashmiri Chicken</b> (M)	10.95
Chicken & exotic fruits cooked in a mild creamy sauce. Recommended to novices to India cuisines & those who prefer milder fruity dish	
<b>Murgh Chilli Masala</b> (M)	10.95
Chicken in hot spices cooked with fresh green chillies and sun dried chillies	
<b>Hariali Chicken Tikka</b> (M)	10.95
Roasted chicken fillets simmered in coriander and sweet capsicum sauce with roasted garlic	

## Tikka Masala (M) (N)

Cooked in mild spices with cream, almonds and a touch of butter





Chicken Tikka	10.95	Duck	12.95
Lamb Tikka	10.95	Vegetable	9.95
King Prawn	13.95		

medium (M) slightly hot (S) hot (H)

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## Seafood Specialities

<b>Boal Bhuna</b> 	13.95
Steaks of Boal fish (Bangladeshi delicacy), cooked in medium spiced sauce, with tomatoes, coriander, onion and a hint of lime.	
<b>Machlee Lazeez</b> 	14.95
Indian solefish marinated in light spices & slow cooked steak style with chopped onion, mushrooms, coriander and garnished with lemon & lime. (medium)	
<b>Monkfish Malabar</b> 	16.95
Chunks of succulent monkfish in tangy rich and spicy sauce with sun dried tomatoes.	
<b>Seabass Tawali</b>	15.95
Pan fried spiced farmed sea bass, chick peas and potato, tomato achar served with a touch of south Indian sauce.	
<b>King Prawn Tikka Bihari</b> 	15.95
King prawns (shell on), cooked in a home-made bhuna sauce with chef's mix spices. Served with rice.	

## Biryani

Special Mughal dishes of Basmati rice cooked together with meat or vegetable of your choice. Contained nuts & sultanas, accompanied with a vegetable bhuna curry sauce

Chicken	11.95	King Prawn	15.95
Lamb	12.95	Vegetable	10.95
Prawn	12.95	Mix Special (chicken, lamb & prawn)	14.95

## Balti

Popular exotic dish, prepared in most authentic way, in a cast iron wok. A fairly hot dish cooked with bullet chillies, onions, tomatoes, capsicum, fresh herbs and spices.

Balti Chicken	9.50	Balti King Prawn	12.95
Balti Lamb or Prawn	9.95	Balti Chicken Tikka or Lamb Tikka	10.95

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## Traditionals

<b>Korma</b> <sup>(m)</sup> <sup>(n)</sup> 		<b>Dupiaza</b> 	
Very mildly flavoured with dried nuts and sultanas, cooked in a rich creamy sauce		A medium dish, cooked with chunks of fried onions and capsicum	
<b>Malaya</b> <sup>(m)</sup> 		<b>Bhuna</b> 	
Cooked with pineapple in mild sauce with spices		Cooked in thick medium spicy sauce with finely chopped onions, tomatoes and flavoured with green herbs	
<b>Pathia</b> 		<b>Madras</b> 	
Cooked in sweet and sour sauce. Slightly hot dish.		Hot spicy & dish. Cooked with fresh lemon juice and a touch of garlic	
<b>Rogan Josh</b> 		<b>Vindaloo</b> 	
A medium hot dish, Garnished with specially cooked tomatoes, onions and herbs		Known for its bold, aromatic flavour which gives the dish its characteristic heat and flavour	
<b>Dhansak</b> 			
Slightly hot dish cooked with lentils and pineapple			
Chicken	9.50	King prawn	12.95
Lamb	9.95	Duck	11.95
Prawn	9.95	Vegetable	8.95

## Talfrezi

Marinated in vinegar and fresh lemon, cooked with capsicum, onions, tomatoes and hot green herbs.

Chicken Tikka	10.95	King Prawn	12.95
Lamb Tikka	10.95	Vegetable	8.95

## Sargwala

Cooked in medium spices with fresh spinach.

Chicken	9.50	King Prawn	12.95
Lamb	9.95	Vegetable	8.95

## Korai

Cooked with chunk onions & peppers with touch of mint & fragrant spice

Chicken	10.95	King Prawn	12.95
Lamb	10.95	Mix Korai (chicken, lamb & prawn)	11.95

medium  slightly hot  hot 

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