

Starters

Punjabi Samosa 4.95 Spicy potato samosa with massala chickpeas.	Paneer Tikka 4.95 pan-roasted chunks of home-made cheese.	King Prawn Skewers 6.95 King prawn lightly spiced with mix peppers cooked in ginger, lemon zest, honey and mustard sauce.
Meat or Veg Samosa 3.75 Triangular pastries.	Chilli Fish 4.95 Tender pieces of fish fused with Indian herbs and spices, pan fried with onion, capsicum and green chillies.	Special Mix Kebab 5.95 Skewered minced lamb and chicken.
Spiced Potato and Garlic Mushrooms 3.95 Diced potatoes and mushrooms sautéed in a garlic sauce.	Grilled Kebab Rolls 4.95 Lamb kebabs wrapped in a thin bread served with salad dressing.	Tandoori Lamb Cutlets 6.95 Spicy and succulent, marinated for a long time to achieve the tenderness and deep flavours. Cooked slowly in the tandoori oven.
Onion Bhaji 3.95 Crisp fried onions in a coated batter.	Reshmi Kebab 5.50 Minced lamb marinated with fresh herbs, garlic, ginger and yoghurt, pan fried and garnished with an egg on top.	Chilli Paneer 5.50 Indian cheese cube cooked with spicy and tangy sauce. Tossed with fresh bullet green chilli and mixed peppers, served with salad.
Chicken or Lamb Tikka 4.25 Traditionally cooked in a clay oven.	Grilled Salmon 6.50 Lightly spiced fillets of salmon, grilled in the Tandoor.	Turmeric Gold Special 12.50 (for 2 persons) Selection of starters consisting of Spicy Potato with Garlic Mushrooms, Chicken & Duck Tikka, Pancake Kebab, Crunchy thin bread served with salad and condiments.
Sheek Kebab 4.25 Skewered minced lamb.	King Prawn Butterfly 5.95 Large king prawns coated in golden breadcrumbs.	
Chicken Chat 4.25 Diced chicken in a tangy sauce.	King Prawn Puree 5.95 Sautéed king prawns on special fried bread.	
Prawn Puree 4.25 Sautéed prawns on a special fried bread.		
Tandoori Duck Tikka 4.95		

Biryani & Balti Dishes

Biryani

Classic regal dishes from India and Persia. These dishes are prepared with basmati rice and stir-fried with your choice of filling and cooked with a selection of subtle spices to give a healthy and flavoursome dish. Served with a Vegetable Curry.

Vegetarian 8.50	Lamb or Prawn 10.95	King Prawn 14.95
Chicken Tikka 10.50	Duck Tikka 11.95	

Balti Dishes

Uniquely cooked with Kashmiri spices, it is a dry-textured dish cooked with plenty of herbs and spices to give a very aromatic flavour. Served with a Plain Nan

Tandoori Dishes

All tandoori dishes are marinated in mustard oil and yoghurt sauce with our own blend of selected exotic herbs and barbecued in a charcoal-fired clay oven. All dishes are served with a fresh seasonal salad.

Duck Tikka 9.25	Tandoori Sheek Kebab 8.50	Tandoori Mixed Grill 13.50 Served with nan
Tandoori Chicken (Half) 8.25	Chicken Tikka Shashlik 8.95	Tandoori King Prawn 14.95
Chicken Tikka 8.25	Lamb Tikka Shashlik 8.95	
Lamb Tikka 8.50	Salmon Tikka 10.50 Lightly spiced fillets of salmon, grilled in the Tandoor.	

Turmeric Gold Specialities

A sumptuous range of dishes cooked using authentic spices with our own unique recipes.

Chilli Balti – This balti dish is cooked in a spicy hot sauce with peppers, onions, ginger and garlic chilli. Flavoured with Karahi spice massala.

Mirchi – A combination of different chilli, cooked with ever popular Naga chilli, green chilli and sun dried chilli, together in a thick textured dish.

Tikka Massalla – popular as ever! This is a beautiful sweet dish, cooked with a variety of herbs and spices to give a rich, yet mild flavoursome dish.

Tikka Passanda – a lovely mild and creamy dish cooked with subtle spices in a red wine sauce and a touch of coconut.

Achaari – cooked with a delightful mélange of fresh spices, pickles and limes to give a sharp, tangy and pungent flavour.

Mushroom Piazza – a dish of choice ingredients cooked in a blend of herbs and spices, with fried garlic, mushrooms, tomatoes, onions, and fresh coriander, medium and tantalising taste.

Modhu – succulent pieces of your chosen ingredient marinated in a selection of spices and cooked with honey, roasted almonds and lemon rind, a sweet and sour dish with plenty of flavour.

Jalali – cooked with ginger and fresh lemon skin, onions, tomatoes and capsicums, this dish is cooked in a style from Goa and has a tangy taste, a dish which is medium in strength.

Naga – a throat warming dish for the adventurous, cooked with the very popular and famed naga chilli (hottest chilli in the world), toned down to give a very distinct, aromatic flavour in a hot, dry-textured sauce.

Nurpuri – a variety of flavours cooked in a mild creamy, coconut sauce, topped with special chilli and brinjal yoghurt, decorated with crispy okra.

Joojeh Sheek Massalla – minced lamb laced together with cheese, chillies, mint and various spices and grilled in the tandoor oven before being tossed in a delicately flavoured sauce.

Garlic Chilli – a fairly hot dry-textured dish with garlic and fresh green chillies that give the extra bite!

Jalfraizi – a well-spiced hot dish consisting of onions, peppers, green chillies and a hint of ginger.

Kalonjee – A mixture of chicken and lamb cooked in a thick yet rich textured sauce using fresh herbs and spices, medium to madras strength (chicken and lamb mix only).

Tava – a light, stir-fried dry dish that is delicately cooked on the 'Tava' with peppers, onions, and a blend of herbs and spices.

Rajasthani – flaked almonds and fresh chilli are cooked with a blend of spices to create a hot, dry textured dish with a sweet, tangy flavour.

Dilkush – 'heart-warming' dish cooked with garlic and chopped tomatoes in a thick sauce, medium to madras in strength.

Sagwalla – a lovely dish consisting of your choice ingredient cooked with spinach, and a touch of garlic and garnished with grated cheese.

Paneer and Begoon – chunks of home-made cheese and slices of aubergine, pan-roasted with a spicy tomato and garlic sauce.

Exotikka – an exquisite dish blending lush mangoes and coconut milk to provide a rich, exotic and intoxicating flavour.

Khazana – succulent pieces of chicken, marinated in spices and cooked with sliced onion and peppers. (Chicken only, may contain traces of bone)

Butter – a mild, thick and creamy dish cooked with home-made yoghurt and a knob of butter, to give a tangy taste.

Dhansak/Pathia – a lovely dry-textured dish of Persian origin cooked with lentils to a hot, sweet and sour taste. Pathia as above but without lentils.

Chat Massalla – subtly cooked with selected spices and herbs to give a slightly tangy and fruity flavoured dish.

Khodu – Pan-fried Buttersquash and mustard seeds cooked in a blend of herbs and spices in a medium sauce.

Methi – a lovely dish consisting of your choice of filling cooked with dry fenugreek leaves, cooked in a dry medium textured sauce.

Most of the above dishes available with the following:

Vegetarian	6.75	Prawn	8.95	Duck Tikka	9.75
Chicken Tikka	8.95	Lamb	9.50	Fish	9.95

FOOD ALLERGIES & INTOLERANCES – Before ordering your food or drinks please ask a member of staff for further details.

Please note for large parties of 10 or more we charge a 10% service charge.

Chef's House Specialities

Turmeric Thaal	15.95	Cumin Mustard Seabass	15.95
A thaal of three dishes: Chicken tikka stir-fried with onions and peppers, Jeera Lamb and Spicy Dall. Served with a choice of naan bread or rice. A meal fit for a 'Raja'.		Fillet of seabass roasted with ground cumin & mustard seeds. Presented on a light creamy sauce, served with a pilau rice.	
Haryali Baigan	14.50	Chingri	15.95
Spinach and chicken cooked with garlic, ginger, curry leaves and our renowned home-made herbs and spices. Served on fresh aubergine roasted in a tandoori oven and Pilau Rice.		Tandoori King Prawns, stir-fried with onion, pepper, spicy tomato, garlic and coriander.	
Tandoori Lamb Cutlets	14.95	Coco Chilli King Prawns	15.95
Spicy and succulent, marinated for a long time to achieve the tenderness & deep flavours. Cooked slowly in the tandoori oven. Served with spicy jeera potatoes, mango & mint chutney.		King prawns fused with Indian herbs and spices. Pan fried with fresh green chillies, onion, mixed pepper and coconut milk. Served in lemon and mustard dressing alongside fresh salad.	
Turmeric Gold Shahi Grill	15.95	Fish Sobzee	9.95
Marinated in our very own herbs and spices, pieces of grilled chicken, lamb, kebabs, lamb chops, king prawn, capsicum and tomato. Served on a bed of salad.		Stir fried chunks of succulent cod, cooked with fresh coriander, tomatoes, garlic and okra.	
Shahi Jeera meat	13.95	Xa-Cuti	£10.95
Tender pieces of meat cooked with garlic, ginger, cumin seed, chick peas and our renowned home-made herbs and spices. In a dry textured sauce, with jeera and mustard rice.		A very popular spicy Goan dish that need no introduction, cooked with chillies and coconut milk in a fairly hot sauce.	
		Mughol Murug	£14.50
		Grilled chicken with spicy mince lamb cooked in a thick sauce with onions and pepper infused with subtle flavours of cinnamon and fenugreek leaves.	

Classic Dishes

The following dishes remain as old favourites on our menu and are as popular as ever!

Kurma – a very popular dish that is mild and is cooked with a creamy coconut and almond sauce.	Dupiaza – a slightly sweet dish cooked with caramelised onions in a medium strength sauce.	<table border="0"> <tr> <td>Vegetarian</td> <td>5.75</td> </tr> <tr> <td>Chicken</td> <td>6.95</td> </tr> <tr> <td>Lamb</td> <td>8.95</td> </tr> <tr> <td>Chicken Tikka</td> <td>8.50</td> </tr> <tr> <td>Prawn</td> <td>8.50</td> </tr> <tr> <td>Duck Tikka</td> <td>9.25</td> </tr> <tr> <td>King Prawn</td> <td>13.50</td> </tr> </table>	Vegetarian	5.75	Chicken	6.95	Lamb	8.95	Chicken Tikka	8.50	Prawn	8.50	Duck Tikka	9.25	King Prawn	13.50
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Kashmir – lovely sweet and juicy dish cooked with lychees.	Bhuna – a thick, dry-textured sauce cooked with a variety of spices to a medium strength.															
Curry – medium in strength cooked in a variety of spices.	Ceylon – a fairly hot exotic dish cooked with selected spices and coconut.															
Madras – fairly hot with an exotic blend of spices.	Rogon – cooked with chopped tomatoes to give a lovely tangy taste and medium in strength.															

Side Dishes, Rice & Nan's

Mushroom Bhaji	3.75	Buttersquash Chana	3.85	Pilau Rice or Brown Rice	2.95
Sag or Bombay Aloo	3.75	Pan-fried mustard seeds with buttersquash and chickpeas.		Vegetable or Egg Rice	3.75
Vegetable Bhaji	3.75	Sesame Sabzi	3.85	Onion or Mushroom Rice	3.75
Cauliflower Bhaji	3.75	Slices of courgette cooked with shallots, peppers and sesame seeds.		Lemon or Coconut Rice	3.75
Bindi Bhaji	3.75	Papadom or Spicy Papadom	0.75	Garlic Mushroom Rice	3.75
Sag or Brinjal Bhaji	3.75	Chutneys or Pickles	0.75	Plain Nan	2.35
Tarka Dall or Onion Bhaji	3.75	Chapati	1.95	Stuffed Nan	2.95
Chana Massalla	3.75	Raitha or Green Salad	1.95	A choice of keema, peshwari, garlic, vegetable, cheese, chilli or coriander.	
Sag Gobi or Aloo Gobi	3.75	Chips	2.75	Double Stuffed Nan	3.25
Motor Ponir or Sag Paneer	3.75	Boiled Rice	2.60	Any two combinations from the above.	
Madras Sambar	3.75			Paratha/Stuffed Paratha	3.25
Potato Garlic Mushroom	3.85			A choice of keema, vegetable or aloo.	

White Wines

House White Wine	175ml 4.50 250ml 5.50 Bottle 14.95
Oyster Bay Sauvignon 2013	175ml 5.50 250ml 6.95 Bottle 19.95
<i>New Zealand's classic grape, fresh & zesty</i>	
Pinot Grigio - Italy	16.50
<i>Delicately fragrant and mildly floral with light lemon-citrus flavours.</i>	
Vistamar Brisa Chardonnay 2012	16.95
<i>Central Valley, Chile - Dry & well rounded, with excellent varietal flavour.</i>	
Percheron Chenin Blanc Viognier 2012	16.50
<i>Western Cape, South Africa - Lovely & expressive with vibrant aromatic fruit flavours and an underlying richness.</i>	
Pinot Grigio Ca' Stella Friuli 2012	17.95
<i>Vini Anselmi, Latisana, Italy - Superior example of this ever popular grape variety from the Anselmi brothers' estate.</i>	
Mâcon Villages L'Aurore 2012	18.95
<i>Cave de Lugny, Burgundy - Deliciously easy drinking dry wine from the best cooperative in the Mâcon region.</i>	
Gavi di Gavi Nuovo Quadro 2012	21.95
<i>La Battistina, Italy - Dry & soft Piedmontese wine with superb mineral flavours and an initial prickle on the tongue.</i>	
Chablis 2012	22.95
<i>Henri La Fontaine, Burgundy - Bone dry with typical steely, flinty undertones and crisp Chardonnay fruit.</i>	
Pouilly Fumé 2012, Jean Pabiot	24.95
<i>Domaine des Fines Caillottes, Loire - Elegant & full, rich but with lovely balancing acidity & clean Sauvignon flavour.</i>	

Champagnes & Sparkling Wines

Prosecco Frizzante, Italy	250ml 6.95 Bottle 18.50
<i>Lightly sparkling wine from Veneto.</i>	
Mirabello Rosé Spumante, Italy	Bottle 19.95
<i>Adria Vini - Dry with full flavours of summer berries.</i>	
Paul Langier Brut, Champagne	39.95
<i>Our house fizz, bone dry with elegance & finesse.</i>	
Paul Langier Brut Rosé, Champagne	49.95
<i>A higher dose of Pinot Noir than above gives this plenty of colour & body.</i>	
Moët & Chandon Brut Impérial	59.95
<i>The best selling Grande Marque Champagne.</i>	
Bollinger Special Cuvée Brut	69.95
<i>A wine of obvious class & quality.</i>	
Dom Pérignon 2003, Epernay, Champagne	149.95
<i>Staggeringly good vintage of an iconic wine.</i>	

Cocktails

Ameretto Sour	5.95	Singapore Sling	6.95
<i>Fresh lime & lemon, Ameretto & sugar syrup</i>		<i>Gin, grenadine, cherry brandy, fresh lime, soda</i>	
Cuba libre	5.95	Mint Mojito	6.95
<i>Rum, coke fresh lemon & lime</i>		<i>Rum, sugar syrup, soda & lime</i>	
Ameretto Special	5.95	Passion on the beach	6.95
<i>Ameretto, cranberry & sugar syrup</i>		<i>Vodka, peach schnapps, orange juice, grenadine</i>	
Mud slide	5.95	Zombie	6.95
<i>Kahlua, baileys, cream</i>		<i>White & dark rum, pineapple juice, grenadine</i>	
Melandi	6.95	Blue lagoon	6.95
<i>Medori, Malibu & pineapple juice</i>		<i>Vodka, blue curaçao, fresh lime & lemonade</i>	
Woo Woo	6.95		
<i>Vodka, peach schnapps, cranberry</i>			

Beers

Cobra	Half £2.50 Pint £4.20 Bottle 660ml £4.60
Carling Lager	Half £2.50 Pint 3.95
Magners Cider	Half £2.50 Pint 3.95
Kingfisher	Half £2.50 Pint 4.35
Bangla	Bottle 660ml £4.60 Spitfire Bottle 4.10

Red Wines

House Red Wine	175ml 4.50 250ml 5.50 Bottle 14.95
Condorito Merlot 2012	- Valle Central, Chile 16.95
<i>Soft & smooth with plump fruit.</i>	
Franschhoek Cellar Baker Station Shiraz 2011	16.95
<i>Franschhoek, South Africa - Long & complex with juicy, spicy fruit.</i>	
Tesoro de los Andes Malbec Bonarda 2012	17.95
<i>Mendoza, Argentina - Warm & generous, deep & dark with savoury notes.</i>	
Beaujolais Villages 2011	17.95
<i>Domaine des Grandes Bruyères - Supple, graceful & zestful, a biodynamic wine from a very talented winemaker.</i>	
Rioja Crianza 2010, Campo Dorado	18.95
<i>Bodegas Olarra, Spain - A modern style of lightly oaked Tempranillo soft & smooth with light strawberry fruit.</i>	
Bourgogne Pinot Noir 'Plantets' 2010	18.95
<i>Pierre Janny, Burgundy - Deliciously easy drinking dry wine from the best cooperative in the Mâcon region.</i>	
Château Rocher Calon 2010	24.95
<i>Montagne St Emilion, Bordeaux - Robust, full-bodied & plummy, with light tannin.</i>	
Châteauneuf du Pape 2010	29.95
<i>Joseph Castan, Rhône - Big, bold wine with intense spicy fruit and all the characteristics of the appellation.</i>	

Rosé Wines

Mateus Rosé, Portugal	15.95
<i>Young, fresh & fruity, the traditional pink match for Asian food.</i>	
Pinot Grigio Blush, Italy	16.50
<i>Fragrant & dry with hints of peach & strawberry.</i>	

Spirits & Liqueurs

Mixers small **£4.10** large **£6.10**

Tio Pepe	2.50	Spirits & liqueurs	2.50
Spirits & liqueurs	2.50	<i>Gin, Vodka, Scotch, Bacardi, Archers, Tia Maria, Malibu, Sambuca, Grand Marnier, Southern Comfort, Drambui, Benedictine, Cointreau, Campari, Captain Morgan, Morgan Spice,</i>	
Spirits & liqueurs	2.50	Brandy	2.95
<i>Creme de Menthe, Cockburns Port, Bristol Cream</i>		<i>Remy Martin, Courvoisier, Martel</i>	
Spirits & liqueurs	2.95	Baileys	50ml 3.95
<i>Jack Daniels, Disaronno Amaretto</i>			

Champagne Cocktails

Bellini	£8.95	Peach Bellini	£8.95
<i>Blue curaçao & champagne</i>		<i>Peach schnapps & champagne</i>	
Kir Roylea	£9.95	Paddy nite	£9.95
<i>Vodka, creme de cassia & champagne</i>		<i>Whisky, creme de menthe & champagne</i>	

Shooters

After Eight	£4.75	Baby Guinness	£4.75
<i>Creme de Menthe, Kahlua, & baileys</i>		<i>Tia Maria & Baileys</i>	
Slippery Feet	£4.75	Brain hemrege	£4.75
<i>Sambuca & Baileys</i>		<i>Peach snaps, baileys & grenadine</i>	

Minerals & Beverages

Coke, Diet Coke, Lemonade	Regular £2.25 Large 3.50		
Bitter Lemon, Tonic Water or Ginger Ale	2.25		
Pineapple, Orange, Cranberry Juice or Apple	2.50		
J20, Appletiser	Bottle 2.95		
Still Water Bottle	3.50	Sparkling Water Bottle	3.50
Fruit Cocktail	3.50	Indian Lassi (Sweet or Salty)	3.95