



# CURRY NIGHT

Head Chef Luke Boobyer tantalises the tastebuds with  
a selection of Curries from around the world!  
10th January Book anytime between 6pm and 8.30pm

## STARTERS £8

CHICKEN PAKORA - PANEER & CHILLI TIKKA - PALAK SOUP  
MALASIAN PORK BELLY - MEKONG PRAWNS

## CURRIES £18

BRITAIN; CHICKEN TIKKA MASALA  
Yoghurt Marinated Chicken, Ground Spice, Onion, Tomato, Cream

INDONESIA; BEEF RENDANG  
Slow Cooked Beef Shin, Galangal, Onion, Ginger,  
Lemon Grass, Cinnamon, Chilli

VIETNAM; GREEN SOUP BROTH  
Green Beans, Pak Choi, Fresh Lime, Fennel Tops & Thai Basil in a  
Noodle Veggie Broth

JAMACIA; CREOLE CURRIED COD  
Cassava, Tomato, Coconut Milk, Cod Loin, Red Pepper, Chilli

THAILAND; MASSAMAN PORK CURRY  
Pork Neck, Cardamon, Cloves, Bay Leaves,  
Cinnamon, Ginger, Lemon Grass

## RICE £6

CUMIN PILAU RICE - STEAMED BASMATI RICE - LIME RICE

## SIDES £7

TARKA DHAAL - BROCCOLI PORIYAL - CHEERA THORAN  
GARLIC CORIANDER FLATBREADS

## DESSERT

ANNASI PAZHAMN PORI  
Grilled Pineapple, Star Anise,  
Granny Apple Sorbet, Passionfruit Compote 8