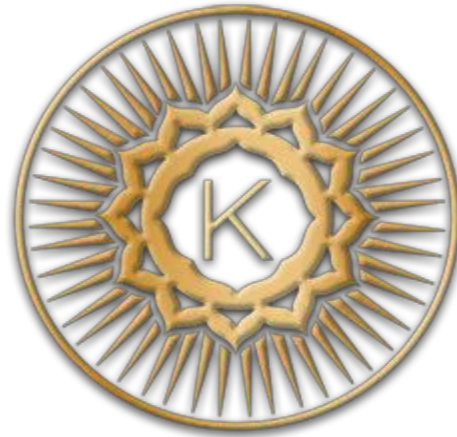


**V - Vegetarian**

**H - Hot**

**A - Allergen**



**KISHMISH**  
INNOVATIVE INDIAN COOKING

### Nibbles & Starters

#### Plain Papadom

£0.60

#### Spicy Papadom (H)

£0.60

#### Chutneys & Pickles

Mint sauce Contains Dairy and coriander

Onion Salad contains coriander

#### Sweet Mango Chutney

£0.60

#### Mint Sauce

£0.50

#### Mixed Onion Salad

£0.50

#### Lime Pickle

£0.50

#### Spicy Tomato Sauce

£0.50

#### Seafood Platter

**£9.75**

King prawn marinated in peppercorn and cheese, Salmon infused with dill, grain mustard and hint of honey, Goan style Devon crab cake, coriander mayo

#### Homemade Veg Samosa (V)

**£4.25**

Samosa stuffed with a choice of vegetable with cumin, ginger, green chillies tempered with green peas and potato mince

If you have any allergies or require information on ingredients used in our dishes, please ask a member of staff.

**Homemade Lamb Samosa****£4.50**

Samosa stuffed with only mince lamb, cumin, ginger, green chillies tempered with green peas

**Bhune Rattan****£6.95**

Spice dusted pan-seared scallops, garlic & chilli mash, coconut and lime leaf jus

**Goan ka Kekda****£5.95**

Spiced crab cake served with Mint Sauce

**Tiger Prawn Puri****£5.50**

Lightly spiced prawns served on a puri (puffy bread/ fried bread)

**Chicken Ke Chaap "Sixer"****£4.50**

A favourite cricket snack during the days of Raj, this spicy fried chicken was said to lead to more than just a few boundaries

**Lamb Platter****£7.95**

Pepper coated lamb sheekh, classic samosa, gulati kebab

**Onion Bhaji (V)****£4.25**

An Indian classic made house-style with red onion and spinach, served with aubergine chutney

**Aloo Chat (V)****£4.95**

Crispy new potatoes & chickpeas, laced with sweeten yoghurt, tamarind & sprinkled with sev

**Keema Pau****£5.50**

Spiced mince lamb with shallots, brioche bread

## **From the Tandoor**

All these dishes are marinated in a blend of tandoor spices and grilled at 400 degrees - choice of starter or main

### **Stuffed Squid**

**from £6.75**

Squid stuffed with crab and smoked mackerel, spicy tomato chutney

Starter Portion £6.75

Main Portion £13.50

### **Chicken Sashlick**

**from £6.50**

Marinated in garlic, peppercorn and cheese

Starter Portion £6.50

Main Portion £12.75

### **King Prawn Ke Jumke**

**from £6.75**

Marinated in garlic, peppercorn and cheese

Starter Portion £6.75

Main Portion £13.50

### **Smoked Salmon Tikka**

**from £6.75**

Spiced with dill, grain mustard & hint of honey

Starter Portion £6.75

Main Portion £13.50

### **Classic Chicken Tikka**

**from £5.50**

Marinated with yoghurt and smoked paprika, finished in tandoor

Starter Portion £5.50

Main Portion £10.50

### **Tandoori Chicken**

**from £5.75**

Marinated baby chicken with fresh herbs & goan spices. Also known as baby chicken peri peri on our dining menu.

Starter Portion £5.75

Main Portion £11.50

### **Murgh Tikka Trio**

**from £6.25**

Chicken morsels marinated in mint and coriander, goat cheese and peppercorn, pickling spices

Starter Portion £6.25

Main Portion £13.50

If you have any allergies or require information on ingredients used in our dishes, please ask a member of staff.

**Lamb Chop****from £6.50**

Clove-smoked baby lamb chops served with cucumber yogurt

Starter Portion £6.50

Main Portion £12.50

**Sheek Kebab****from £5.50**

Minced meat marinated with coriander, ginger &amp; garlic, finished in tandoor

Starter Portion £5.50

Main Portion £10.50

**Tandoori Tiranga Paneer (V)****from £4.95**

Tri-coloured stuffed paneer tikka served with raw papaya chutney

Starter Portion £4.95

Main Portion £9.50

**Patti ka jhinga****from £6.75**

Char-grilled black prawns marinated in lemon grass, coriander and basil, mint sauce

Starter Portion £6.75

Main Portion £13.50

## **Chef Special Main Dish**

Our Chef's favourite speciality dishes

### **Sea bass kaldin**

**£13.75**

Pan seared sea bass with goan coriander & coconut sauce

### **Karahi Ghosht**

**£9.75**

Diced Lamb cooked in karahi sauce, beetroot pickled onion.

### **Keralan Jumbo Prawn Curry**

**£13.50**

Golden roasted coconut and mustard curry with traditional keralan spices

### **Goan Jhinga Curry**

**£13.75**

King Prawns gently poached in red curry sauce, finished with okra

### **South Indian Garlic Chilli Chicken**

**£9.50**

Cooked with fresh chillies & lime, finished with mustard & curry leaves

### **Corgi Coconut Lamb**

**£9.75**

Diced lamb slowly cooked with golden roasted coconut

### **Chicken Chettinad**

**£9.50**

Chicken cooked in Chettinad spices

### **Butter Chicken (A)**

**£10.00**

Tandoori chicken(boneless) simmered in butter, tomato, Almond, fenugreek sauce

### **Buffalo Vindaloo (H)**

**£12.00**

Loverstoke park diced buffalo cooked in authentic vindaloo masala

### **Lamb Shank-Rojanjosh**

**£12.50**

Slow braised lamb shank prepared in hyderabadi-style

### **Rajasthani Lal Maas (H)**

**£11.50**

Diced buffalo cooked in fiery red chilli sauce.

If you have any allergies or require information on ingredients used in our dishes, please ask a member of staff.

**Railway Lamb Curry**

**£9.75**

Diced Lamb cooked with poppy seeds and new potatoes in onion & tomato sauce

**Dub Chingri**

**£13.50**

King prawns delicately cooked with coconut milk, cardamom & saffron

**Matar Paneer Masala (V)**

**£8.75**

Green peas and paneer in buttery tomato curry with almond sauce

## **Classic Curries**

favourite curries with your choice of either chicken, lamb, chicken tikka (grilled), tiger or jumbo prawns or seasonal vegetables

### **Masala - Mild & Creamy (A)**

**from £6.75**

Buttery tomato curry with almond

Choice of Protein

Seasonal Vegetables

£6.75

Chicken

£8.25

Lamb

£8.95

Chicken Tikka (Grilled)

£8.75

Tiger Prawns

£9.50

Jumbo King Prawns

£13.50

### **Korma - Mild & Creamy (A)**

**from £6.75**

Popular sweet mild dish cooked in a sauce made with ground almonds, coconut and cream

Choice of Protein

Seasonal Vegetables

£6.75

Chicken

£8.25

Lamb

£8.95

Chicken Tikka (Grilled)

£8.75

Tiger Prawns

£9.50

Jumbo King Prawns

£13.50

### **Sagwala - Mild & Creamy**

**from £6.75**

A creamy spinach and onion curry

Choice of Protein

Seasonal Vegetables

£6.75

If you have any allergies or require information on ingredients used in our dishes, please ask a member of staff.

Chicken

£8.25

Lamb

£8.95

Chicken Tikka (Grilled)

£8.75

Tiger Prawns

£9.50

Jumbo King Prawns

£13.50

**Balti - Rich and Aromatic  
from £6.75**

With fresh ginger, herbs & onions

Choice of Protein

Seasonal Vegetables

£6.75

Chicken

£7.95

Lamb

£8.95

Chicken Tikka (Grilled)

£8.50

Tiger Prawns

£9.50

Jumbo King Prawns

£13.50

**Dopiaza - Rich and Aromatic  
from £6.75**

Medium spiced thick sauce to create a very savoury dish tempered with a hint of sweetness and herbal aromatics, garnished with fried onions and mixed peppers

Choice of Protein

Seasonal Vegetables

£6.75

Chicken

£7.95

Lamb

£8.95

Chicken Tikka (Grilled)

£8.50

Tiger Prawns

£9.50

Jumbo King Prawns

£13.50

**Traditional Curry - Rich and Aromatic**

If you have any allergies or require information on ingredients used in our dishes, please ask a member of staff.



**from £6.75**

A classic medium curry

Choice of Protein  
Seasonal Vegetables  
£6.75

Chicken

£7.95

Lamb

£8.95

Chicken Tikka (Grilled)

£8.50

Tiger Prawns

£9.50

Jumbo King Prawns

£13.50

**Bhuna - Rich and Aromatic**

**from £6.75**

Medium strength dish with fresh herbs ,spices ,onion garlic, garnished with onions, tomatoes and coriander in a dry sauce

Choice of Protein  
Seasonal Vegetables  
£6.75

Chicken

£7.95

Lamb

£8.95

Chicken Tikka (Grilled)

£8.50

Tiger Prawns

£9.50

Jumbo King Prawns

£13.50

**Rogan - Rich and Aromatic**

**from £6.75**

A rich traditional dish made with pimento, all spice with garlic and a rich tomato garnish

Choice of Protein  
Seasonal Vegetables  
£6.75

Chicken

£7.95

Lamb

£8.95

If you have any allergies or require information on ingredients used in our dishes, please ask a member of staff.

Chicken Tikka (Grilled)

£8.50

Tiger Prawns

£9.50

Jumbo King Prawns

£13.50

### **Jhalfrezi - Hot and Spicy (H)**

**from £6.75**

Popular export from indian sub continent. Cooked with onions ,green peppers and chillies in a tomato sauce flavoured with green herbs. Hot!

Choice of Protein

Seasonal Vegetables

£6.75

Chicken

£7.95

Lamb

£8.95

Chicken Tikka (Grilled)

£8.50

Tiger Prawns

£9.50

Jumbo King Prawns

£13.50

### **Dhansak - Hot and Spicy**

**from £6.75**

One of the all time favourites prepared in a sweet and sour and slightly hot sauce thickened with creamy cooked spicy lentils with sweet lemon

Choice of Protein

Seasonal Vegetables

£6.75

Chicken

£7.95

Lamb

£8.95

Chicken Tikka (Grilled)

£8.50

Tiger Prawns

£9.50

Jumbo King Prawns

£13.50

### **Vindaloo - Hot and Spicy (H)**

**from £6.75**

A very hot classic made with the key element of fiery red hot chilli powder with red chillies and potato

If you have any allergies or require information on ingredients used in our dishes, please ask a member of staff.

Choice of Protein  
Seasonal Vegetables

£6.75

Chicken

£7.95

Lamb

£8.95

Chicken Tikka (Grilled)

£8.50

Tiger Prawns

£9.50

Jumbo King Prawns

£13.50

### **Madras - Hot and Spicy (H)**

**from £6.75**

Hot but not searing, classic, a rich and somewhat sour dish, with garlic, chillies, tomatoes sauce

Choice of Protein  
Seasonal Vegetables

£6.75

Chicken

£8.25

Lamb

£8.95

Chicken Tikka (Grilled)

£8.75

Tiger Prawns

£9.50

Jumbo King Prawns

£13.75

### **Pathia - Hot and Spicy**

**from £6.75**

This dish is sweet ,hot and savoury. tikka cooked with shredded onions, tomatoes and spices in a thick spicy tomato sauce, and fresh lemon juice for a distinctive flavour

Choice of Protein  
Seasonal Vegetables

£6.75

Chicken

£7.95

Lamb

£8.95

Chicken Tikka (Grilled)

£8.50

Tiger Prawns

If you have any allergies or require information on ingredients used in our dishes, please ask a member of staff.

£9.50

Jumbo King Prawns

£13.50

**Phall - Hot and Spicy (H)  
from £6.75**

Our hottest curry

Choice of Protein

Seasonal Vegetables

£6.75

Chicken

£7.95

Lamb

£8.95

Chicken Tikka (Grilled)

£8.50

Tiger Prawns

£9.50

Jumbo King Prawns

£13.50

### **Biryani Dishes**

Prepared in classic mogul-style with meat and aromatic rice served with mix vegetable curry

#### **Seasonal Vegetable Biryani**

**£9.75**

Prepared in classic mogul-style with vegetables and aromatic rice served with mix vegetable curry

#### **Chicken Biryani**

**£10.95**

Prepared in classic mogul-style with Chicken and aromatic rice served with mix vegetable curry

#### **Chicken Tikka Biryani**

**£11.95**

Prepared in classic mogul-style with Chicken Tikka and aromatic rice served with mix vegetable curry

#### **Lamb Biryani**

**£12.50**

Prepared in classic mogul-style with Lamb and aromatic rice served with mix vegetable curry

#### **Tiger Prawns Biryani**

**£12.95**

Prepared in classic mogul-style with Tiger Prawn and aromatic rice served with mix vegetable curry

#### **Jumbo Prawns Biryani**

**£16.75**

Prepared in classic mogul-style with Jumbo Prawns and aromatic rice served with mix vegetable curry

## **Vegetarian Sides**

### **Bhindi Bhaji**

**£5.50**

Dry fried spicy okra

### **Dhingri Palak**

**£5.50**

Garlic flavoured spinach and mushrooms

### **Dal Makhani**

**£5.75**

24 hour simmered black lentils with cream and butter

### **Baingan Bhartha**

**£5.50**

Smoked crushed aubergine

### **Green Bean Fogath**

**£5.50**

Fresh Green Beans with sweet coconut and mild spices

### **Chana Bhuna**

**£4.50**

Chickpeas cooked with tomato, onions and green pepper

### **Saag Paneer**

**£5.95**

Indian cottage cheese cooked with spinach & fenugreek

### **Mushroom Bhaji**

**£4.95**

Stir-fried mushrooms

### **Ghobi Bhaji**

**£4.50**

Cauliflower cooked with tomato, ginger and garlic

### **Bombay Aloo**

**£4.50**

Spiced potatoes fried with butter and masala

### **Lasan Saag (Saag Bajji)**

**£5.50**

Also known as Saag Bhaji - battered garlic spinach

### **Aloo Gobi**

**£5.95**

Cauliflower and Potatoes cooked with traditional spices

**Subz Kaju Thoran (N)**

**£6.75**

Blanched vegetables quickly stir-fried with cashew nuts and grated coconut

**Dal Tarka**

**£4.50**

**Saag Aloo**

**£5.95**

Spinach and potatoes tempered with cumin and onions

**Fresh Green Chillies**

**£1.00**

**Chunky Chips**

**£3.25**

## **Rice & Breads**

### **Steamed Rice**

**£2.50**

Steamed basmati rice

### **Mushroom Rice**

**£2.95**

Rice cooked with mushroom light spices, spring onion & coriander.

### **Pulao Rice**

**£2.75**

Rice cooked with cumin and cardamon

### **Plain buttered Naan**

**£2.25**

Bread made with refined flour

### **Garlic and Onion Naan**

**£2.75**

Naan bread topped with finely chopped garlic, coriander, onion and lightly brushed with butter on the top

### **Peshawari Naan (N)**

**£2.95**

Bread stuffed with almonds, coconut, raisins and lightly brushed with butter on the top

### **Laccha Paratha**

**£2.50**

Multi layered shallow fried north Indian flat bread, lightly brushed with butter on the top

### **Chilli and Cheese Naan**

**£3.25**

Naan bread stuffed with grated cheese, lightly brushed chilli & touch of butter on the top.

### **Keema Naan**

**£3.25**

Bread stuffed with minced lamb, coriander and lightly brushed with butter on the top

### **Missi Roti**

**£2.25**

Light north Indian soft flat bread seasoned with spices

### **Chapati**

**£2.25**



Pan heated flat bread

## **Curry Sauce**

### **Korma Sauce (N)**

Sweet mild sauce made with ground almonds, coconut and cream

**£2.75**

### **Masala Sauce (N)**

Buttery tomato curry sauce with almond

**£2.75**

### **Rogan Sauce**

A rich traditional curry sauce made with pimento, all spice with garlic and a rich tomato garnish

**£2.50**

### **Madras Sauce (H)**

Hot but not searing, a rich and somewhat sour sauce with garlic, red chillies & tomatoes

**£2.50**

### **Vindaloo Sauce (H)**

A very hot classic sauce made with the key element of fiery red hot chilli powder with red chillies

**£2.50**

## **House Raitha**

**Plain Raitha**

**£2.50**

**Cucumber Raitha**

**£2.75**

## **Drinks**

### **Still Water**

750ml Large bottle

**£2.25**

### **Sparkling Water**

750ml Large bottle

**£2.25**

### **Coke**

330ml can drinks

**£1.20**

### **Diet Coke**

330ml can drinks

**£1.20**

### **Seven\_Up**

330ml can drinks

**£1.20**

### **Fanta**

330ml can drinks

**£1.20**

## **Ice Cream & Dessert**

### **Double Chocolate (500ml)**

**£6.50**

Large (500ml) tub of Judes ice cream

### **Very Vanilla**

**£6.50**

Large (500ml) tub of Judes ice cream

### **Chocolate Fudge Cake (N)**

**£3.50**