

LUNCH MENU

2 COURSE £12.95 . 3 COURSE £17.95

MONDAY TO SUNDAY UP TO 2PM

INDIAN

STARTERS

DHAL & CORIANDER SOUP

Yellow lentils cooked in ginger and garlic tarka with an abundance of fresh coriander

CHICKEN PAKORA

Scotland's favourite Indian starter served with a rocket salad & chutneys

PALAK VEGETABLE PAKORA

Selection of seasonal vegetables fried until crispy & golden (V)

HAGGIS PAKORA

Scottish haggis marinated with Indian spices and lightly fried in a tempura batter.

Try it with a malt whisky

DRUMS OF HEAVEN

Chicken drumsticks firstly seasoned then tossed in a sweet & spicy sauce

STICKY HONEY CHICKEN

Crispy chicken fried then coated perfectly with a sticky honey sauce

CHEESY LAMB KOFTA BALLS

Scottish lamb minced stuffed with cheese served on a hot plate with our homemade signature sauce

ALOO TIKKI **NEW**

Served with tangy chutney and Raita

CHICKEN TIKKA PAKORA **NEW**

Freshly marinated in our Tikka spices

ONION BHAJI **NEW**

Say no more! Crisp and crunchy onions mixed with our masalas

BHARWA MUSHROOMS **NEW**

Stuffed mushrooms with choice of chicken tikka & cheese or keema & cheese

SALT & CHILLI CHICKEN **NEW**

Breast of chicken cooked with onions, peppers, red chilli flakes and soya sauce

MAINS

Served with Rice or Nan Bread (Garlic, Peshwari or Cheese Nan £1.50 extra)

SOUTH INDIAN GARLIC CHICKEN

One of Scotland's favourite dishes that satisfies the soul. It's hot, it's spicy & it has a kick to savour

LAGAN KI BOTI

Try a little tenderness, melt-in-the-mouth Scottish lamb diced, simmered slowly with ginger & garlic

CHICKEN KORMA

Wonderfully rich and creamy full of flavour but not spicy

CHICKEN CHASNI

A light, smooth creamy sauce with a delicate twist of sweet n sour for those with a delicate palate

CHICKEN BHOONA

Spices gently fried in plenty of oil to bring out their flavour, which results in deep strong flavour but very little sauce

CHICKEN ROGAN JOSH

Flavoured with olive oil, tomatoes, paprika & a host of spices creating a fresh & tasty dish

CHICKEN TIKKA MAHARAJA MASALA

Chicken marinated in specially prepared spicy masala baked in a deep charcoal oven, cooked with a mild creamy sauce garnished with almond flakes

BUTTER, BUTTER CHICKEN

So good they named it twice, smooth & creamy sauce with a rich masala flavour

PUNJAB STYLE CHICKEN

Just the way mum makes her chicken, tender chicken in Punjab tarka & Mums secret masalas

LADDY'S CHICKEN KOFTY

Chicken meatballs mixed with Indian masalas in a rich Mirch masala sauce

LAMB HYDERBADI KARAHI

Finely chopped peppers & coriander in a rich sauce with hints of spiced yoghurt

KERALA CHILLI CHICKEN **NEW**

Chicken cooked with peppers, onions, a touch of coconut and patia sauce

DESI RAJASTANI CHOPS **NEW**

Supplement charge £2.95

Tender Lamb chops marinated in the tandoor, tossed in our Desi Spicy Bhoona Sauce

MASALA MACHI **NEW**

With so much demand we've brought the famous Masala Fish

Fresh Haddock cooked in our in-house sauce garnished with coriander

CHICKEN SARSON KA SAAG **NEW**

Taste of Punjab Chicken cooked with fresh spinach, fresh ginger, garlic and chillies

ITALIAN

ANTIPASTI

CAPRESE SALAD

Fresh mozzarella & tomato salad with olive oil & basil (V)

FRITTURA DI CALAMARI

Deep fried calamari served with rocket salad and helping of garlic mayo

JULIETTE

Fine strips of deep fried Italian bread topped with our fresh tomato & basil sauce & grated pecorino cheese (V)

BRUSCHETTA TRICOLORE

Freshly baked bruschetta topped with a cream of avocado, cherry tomatoes, buffalo mozzarella & basil oil (V)

ZUPPA DEL GIORNO

Chef's soup of the day served with bread

FUNGHI AL AGLIO

Champignon mushrooms cooked in a white wine & garlic sauce served with rocket salad parmesan shavings (V)

COCKTAIL DI GAMBERETTI

Prawns fused with a rich marie rose sauce

PANE SI AGLIO

Homemade garlic bread with cheese

MOZZARELLA FRITTA

Mozzarella sticks served with pomodoro sauce & parmesan cheese

ARANCINI **NEW**

Cooked risotto rice and cheese. Served with our pomodoro sauce

MAC CHEESE BALLS **NEW**

Crispy, golden Macaroni and cheese balls coated in breadcrumbs.

FUNGHI AL FORMAGGIO **NEW**

Stuffed mushrooms with cheese

MAINS

LASAGNA TRADIZIONALE

Traditional homemade lasagne from Naples

SPAGHETTI BOLOGNESE

Homemade traditional bolognese sauce made with carrots, celery, onions & lashings of red wine designed to enhance the flavours of Scottish beef

PENNE ARRABBIATA

Add Chicken £1.50 Supplement

Hot & spicy tomato sauce made with fresh garlic, tomatoes & chilli. (V)

SPAGHETTI CARBONARA

Crispy bacon in a rich & creamy parmesan cheese sauce with cracked black pepper

GNOCCHI AL POMODORO

Gnocchi pasta cooked in pomodoro sauce with parmesan

TAGLIATELLE POLLO

Succulent breast of chicken cooked in a white wine, garlic & tomato sauce

POLLO AL FUNGHI

Succulent breast of chicken cooked with a creamy cheese sauce

FISH & CHIPS

Haddock coated in golden breadcrumbs, served with green peas

CHOICE OF PIZZA

MARGHERITA - Tomato sauce, mozzarella & basil (V)

PARMA - Tomato sauce, mozzarella, parma ham & rucola

BOSCAIOLA - Tomato sauce, mozzarella, Italian sausage & mushrooms

BOLOGNESE - Bolognese sauce topped with mozzarella & jalapenos

RISOTTO POLLO

Risotto cooked with pieces of chicken in tomato sauce

SALMONE AL PESTO **NEW**

Supplement charge £2.95

Pasta tossed in pesto, cherry tomatoes and salmon

MACARONI AND CHEESE **NEW**

Macaroni pasta tossed in rich creamy sauce

POLLO MILANESE **NEW**

Supplement charge £1.95

Crumb-fried chicken served with penne tomato pasta

DESSERTS

GULAB JAMUN
PANNACOTTA

TIRAMISU
BANANA FRITTER

VANILLA ICE CREAM

(V) Vegetarian. Whilst our menu dishes do not have nuts as a main ingredient unless stated there may still be traces of nuts & nut oil present. Please inform your server if you have allergies we should know about. We can supply an information folder sharing all of the ingredients of each dish & if it may affect any of the 14 food allergens. Whilst all care has been taken to remove fish bones, some small bones may remain.

Cocktail

MENU

Passion Fruit Martini
Cosmopolitan
French Martini
Strawberry Daiquiri
Strawberry Woo Woo
Raspberry Mojito
Margarita
Piña Colada
Aperol Spritz
Lemon Drop

From
£8.95

Cocktail of the day

