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**FULL PAYMENT IS REQUIRED  
BEFORE WORK COMMENCES.  
CLEARED FUNDS ARE REQUIRED  
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**NUMBER OF PROOFS**



**FREE**



**FREE**



**FREE**



**£15**



**£30**

Thank you for choosing to dine at the Curry Inn. Our aim is to provide a very high standard of food & service to our customers. Our strength is our experience, our well trained staff & chef will provide you with the true taste of Indian, Bangladeshi & Nepalese cuisine by using fresh top quality ingredients blended with exotic fragrant spices to produce outstanding flavours.

**IF YOU HAVE ANY ALLERGIES OR FOOD INTOLERANCE PLEASE NOTIFY A MEMBER OF STAFF BEFORE ORDERING**



### Starters

Served with green salad & mint sauce

Piazi (onion bhaji)	4.10
Samosa (meat or veg)	4.10
Chicken Tikka	4.10
Lamb Tikka	4.95
Malai Chicken Tikka (mild with nuts)	3.95
Tandoori Chicken	3.95
Poori (chicken or prawn)	4.95
King Prawn Poori	5.95
Pakora (chicken or prawn)	4.95
Salmon Tikka	5.95
Tandoori King Prawn	5.95
Chicken Chat Poori	4.95
Sheek Kebab	6.95
King Prawn Butterfly	6.95
Curry Inn Platter (samosa, piazi, chicken/lamb tikka and king prawn tikka)	7.95
Momo (allow extra cooking time) (Nepalese style dumpling stuffed with spicy minced lamb and herbs) (4pcs)	5.95
Panner Tikka (Hot & Spicy)	4.95



### Signature Dishes

<b>Meat Thali</b> (Chicken Tikka, King Prawn Bhuna, Lamb, Rogan Josh, Rice, Nan & Sag Aloo)	£16.95
<b>Veg Thali</b> (Sag, Bhaji, Mushroom Bhaji, Chana, Bhuna, Vegetable Bhuna, Rice & Nan)	£14.95
<b>Chicken Lababdar</b> (Chicken mala tikka, cooked in chefs own style of lababdar sauce with fresh ginger, green chilis, coriander leaves & fresh cream served with rice)	£12.95
<b>Masala Roast Lamb Shank</b> (Pot roasted lamb shank braised with onion, tomato, yoghurt, potato & ground sesame seeds served with lemon rice)	£14.95
<b>Kerala Duck</b> (A Kerala specialty of oven roasted seasoned duck, breast with mixed bell peppers in a creamy leaf and coconut milk sauce served with coconut rice)	£15.95
<b>Jhinga Lehatta Mitta</b> (Juicy king prawns cooked with coconut milk, fresh green mango curry and apple sauce with aromatic, flavours served with Pilau rice)	£16.95
<b>Moglai Biriyani</b> (King prawn, chicken and lamb tikka mixed with small pieces of onion bhaji topped with a omelette served with a rich bhuna sauce)	£14.95
<b>Lal Mass</b> (With Lemon rice) Red meat curry, hot and spicy, slow cooked lamb with whole Kashmiri dried chillies in yoghurt sauce and ground coriander.	£13.95

### Tandoori Clay Oven Dishes

(Tandoori dishes marinated in mustard oil yoghurt & spices grilled in a clay oven served with green salad & mint yoghurt sauce)

<b>Panner Tikka Shaslick</b>	8.95
<b>Chicken or Lamb Tikka</b>	8.95 / 9.95
<b>Tandoori Chicken (on the bone)</b>	8.95
<b>Chicken or Lamb Tikka Shaslick</b>	9.95 / 10.95
<b>Tandoori King Prawn Shaslick</b>	12.95
<b>Salmon Tikka</b>	12.95
<b>Tandoori King Prawn</b>	12.95
<b>Gurkha Chicken / Lamb Tikka (fairly Hot &amp; Spicy)</b>	8.95 / 9.95
<b>Tandoori Mixed Grill</b> (Chicken & lamb tikka, sheek kebab & tandoori chicken served with nan bread)	13.95
<b>Duck Tikka Sizzler</b>	10.95



### Massala Dishes

(Cooked in a special flavoured sauce of coconut Almond, fresh herbs spices & cream)

<b>Chicken or Lamb Tikka</b>	8.95 / 9.95
<b>Tandoori Chicken</b>	8.95
<b>Salmon tikka</b>	12.95
<b>Supreme Massala</b> (Chicken, Lamb, King Prawn Tikka)	13.95
<b>Tandoori King Prawn</b>	12.95
<b>Panner Tikka</b>	9.95
<b>Vegetable</b>	7.95
<b>Duck Massala</b>	10.95

### Balti Dishes

(Cooked with diced onions, green peppers, herbs and blended spices in a rich Balti sauce served with Nan bread or rice, medium strength)

<b>Chicken or Lamb Tikka</b>	9.95 / 10.95
<b>Salmon Tikka Balti</b>	13.95
<b>King Prawn</b>	13.95
<b>Prawn</b>	10.95
<b>Vegetable</b>	8.95
<b>Sag Paneer Tikka (spinach and cheese)</b>	10.95
<b>Chef's Special Balti</b> (chicken, lamb and king prawn tikka)	14.95
<b>Chicken or Lamb Tikka Saag (spinach)</b>	9.95
<b>Duck Balti</b>	11.95

### Akhni (a true Biryani)

(traditional Indian dish prepared with flavoured Basmati rice, a mixture of medium spices & served with vegetable curry or Bhuna sauce)

<b>Mixed Vegetable / Panner Biryani</b>	8.75 / 9.75
<b>Chicken or Lamb</b>	9.95 / 10.95
<b>Prawn</b>	9.95
<b>King Prawn</b>	12.95
<b>Chicken or Lamb Tikka</b>	10.95 / 11.95
<b>Tandoori Chicken</b>	11.95
<b>Tandoori King Prawn</b>	13.95
<b>Salmon Tikka</b>	13.95
<b>Curry Inn</b> (lamb, chicken & king prawn tikka with green chilli)	14.95
<b>Keema Biryani</b> (mutton meat)	8.95
<b>Duck Tikka Biryani</b>	11.95



### Traditional Favourite Dishes

<b>Chicken</b>	7.45	<b>Chicken Tikka</b>	8.75
<b>Lamb</b>	8.25	<b>Lamb Tikka</b>	8.95
<b>Prawn</b>	8.45	<b>Tandoori King Prawn</b>	11.95
<b>King Prawn</b>	10.95	<b>Mixed Vegetable</b>	6.95
<b>Panner Tikka</b>	7.45	<b>Salmon Tikka</b>	11.95

**Ceylon**  
Cooked with coconut, lemon juice and chilli (fairly hot)

**Korma**  
Cooked with traditionally mild rich in texture by mixing sugar, coconut & fresh cream (very mild dish)

**Rogan**  
Topped with fresh tomatoes

**Dansak**  
Sweet, sour & hot dishes made with lentils

**Madras**  
Fairly hot

**Vindaloo**  
(very hot)

**Bhoona**  
Cooked with onion, green pepper & fresh pan fried tomatoes (medium strength)

**Dupiaza**  
Medium strength curry cooked with diced onions

**Pathia**  
Sweet, sour & hot with coconut & lemon juice

### Vegetable Side Dishes for £3.95

(cooked with sliced onions peppers & fresh coriander)

<b>Mixed Vegetable Curry</b>		<b>Misty Lau</b> (lean fried lightly-spiced buttermilk squash)	
<b>Mixed vegetable Bhaji</b>		<b>Chana Bhoona</b> (chick pea)	
<b>Bambay Aloo</b> (spicy potato)		<b>Sag Bhaji</b> (spinach)	
<b>Sag Aloo</b> (spinach & potato)		<b>Onion Bhaji</b>	
<b>Mushroom Bhaji</b>		<b>Shimi Bhaji</b>	4.95
<b>Cauliflower Bhaji</b>		(lean fried green beans with sesame seeds oil)	
<b>Aubergine Bhaji</b>		<b>Motter Paneer</b> (cheese & chick pea)	4.95
<b>Aloo Gobi</b> (potato & cauliflower)		<b>Bhindi Bhaji</b> (okra)	4.95
<b>Tarka Dahi</b> (garlic fried lentils)		<b>Mushroom Sag Bhaji</b>	4.95
<b>Dahl Sambol</b> (spinach with lentils)		<b>Sag Paneer</b> (spinach with cheese)	4.95
<b>Chana Saag</b> (chick pea & spinach)			

### Tandoori Breads

<b>Nan</b>	2.75	<b>Cheese Nan</b>	3.75
<b>Keema Nan</b> (minced meat)	3.75	<b>Garlic and Chilli Nan</b>	3.75
<b>Peshwari Nan</b> (sweet)	3.75	<b>Cheese and Chilli Nan</b>	3.75
<b>Garlic Nan</b>	3.75		

### Sundries

<b>Papadam</b> (spicy or plain)	0.70	<b>Cucumber or Onion Raita</b>	1.95
<b>Poratha</b>	2.75	<b>Chips</b>	2.45
<b>Stuffed Poratha</b>	3.50	<b>Dohi</b>	1.50
<b>Chapati</b>	1.75	<b>Chutney And Pickles</b>	0.70
<b>Poori</b>	1.75		

### Curry Accompaniments

<b>Plain Rice</b>	2.45	<b>Keema Rice</b>	3.95
<b>Pilau Rice</b>	2.95	<b>Garlic Rice</b>	3.95
<b>Special Fried Rice</b>	3.95	<b>Jeera Rice</b>	3.95
<b>Egg Rice</b>	3.95	<b>Badami Rice</b>	3.95
<b>Coconut Rice</b>	3.95	<b>Peas Rice</b>	3.95
<b>Vegetable Rice</b>	3.95	<b>Onion Rice</b>	3.95

### Curry Inn Special Dishes for £9.45

(£4 EXTRA FOR KING PRAWN / £1 EXTRA FOR LAMB AND FISH / £2.50 EXTRA FOR DUCK)

**Gurkha Revange**  
Chicken or lamb tikka cooked with special Nepalese spices masala (hot fall of flavour)

**Naga**  
Chicken or lamb tikka marinated in chilli sauce, is a mouth watering dish served with fresh coriander (hot dish)

**Rashuni Chicken Chilli**  
Chicken tikka cooked in fresh garlic pickle, herbs and garnished with coriander (fairly hot)

**Chef's Special Roast**  
Spring chicken marinated with spices, char grilled and then slowly cooked in rich masala, truly authentic & highly recommended

**Shatkhora**  
Chicken or lamb tikka, cooked with slices of shatkhora (salmons), an absolute classic bangladeshi dish cooked in medium sauce, aromatic sou flavour (fairly hot)

**Sagwala Murgi**  
Chicken tikka with spinach, medium hot dish with cheddar cheese on top

**Curry Inn Special**  
Spring chicken marinated with spices, char grilled and then slowly cooked in rich masala, truly authentic & highly recommended

**Garlic Chicken Chilli**  
Fresh garlic and green chilli (hot)

**Korahi**  
Chicken or lamb Tikka cooked with fresh herbs with onions (medium hot)

**Jaffrezi**  
Chicken or lamb tikka, fairly hot with green chilli

**Morriusa**  
Chicken or lamb tikka cooked with chilli pickle, sweet and sour sauce)

**Haydrabadi**  
Chicken or lamb tikka, cooked with fresh cream and mango sauce

**Goon**  
Chicken or lamb tikka, cooked with fresh ginger and garlic

**Reejala**  
Chicken or lamb tikka, a fairly hot dish, cooked with almond, coconut fresh green chilli, ginger, garlic, herbs and yoghurt

**Goth**  
Dried leg of lamb braised until golden brown in fresh garlic, ginger and unground garam masala

**Murghi Massala**  
Mince lamb and tandoori chicken prepared in our masala sauce with coconut, fresh cream and almond (mild)

**Badami**  
Chicken or lamb tikka, specially prepared peanut butter sauce with mild spices, cream coconut and almond

**Butter Chicken**  
Tandoori chicken off the bone cooked in a butter sauce with almonds, coconut and fresh cream (mild)

**Passanda**  
Chicken or lamb tikka, marinated in special sauce of yoghurt, coconut, almond, fresh cream & red wine (mild)

**Navabi Chicken**  
Cooked in almond and coconut milk with green chilli

**Phalak**  
Chicken or lamb tikka with spinach cooked with coconut, almond, sugar and fresh cream

**Macher Jhol**  
Traditional bengali fish curry cooked with chef's special spices

**Duck Jaffrezi** (fairly hot)

**Duck Bhoona** (medium hot)

### SUNDAY BANQUET AT CURRY INN

5.00PM - 10.00PM

Come and enjoy every Sunday for

only £11.50 per person (£4 EXTRA FOR KING PRAWN) (children under 10 years old £6.95)

- Chicken or Lamb Tikka • Onion Bhaji • Veg or Meat Somosa
- Sheek Kebab • Chicken or Prawn Poori

All Traditional Dishes

- Bambay Aloo • Sag Aloo • Tarka Dahi • Chana Bhoona
- Veg Bhoona or Curry • Pilau Rice or Plain Nan

Any Extra Topping or Rice & Nan is subject to £1 T&C's Apply • Not in Conjunction with any other offers

### SET MEALS

<b>SET MEAL FOR ONE</b> (1 Papadam, Onion Bhaji, Chicken Tikka, Massala, Sag Aloo, & Pilau Rice or Plain Nan)	16.95
<b>SET MEAL FOR TWO</b> (2 Papadam, Chicken Tikka, Onion Bhaji Starters, Chicken Tikka, Massala, Chicken Bhuna, Sag, Aloo, Pilau Rice, Plain Rice & Nan)	30.95
<b>SET MEAL FOR FOUR</b> (4 Papadam, Onion Bhaji, Chicken Tikka, Sheek Kebab & Samosa Starters, Chicken Tikka, Massala, Chicken Mad, Lamb Bhuna, Prawn Dhansak, Sag Aloo, Mushroom Bhaji, 2 Pullau Rice, 2 Rice, Peshawari & Plain Nan)	60.95

### House White Wine

<b>Arium Airen, Spain</b> 175ml 250ml Bottle	2.99 5.40 13.95
<b>Granfort Chardonnay, France</b> 175ml 250ml Bottle	16.95
<b>Tierra Sauvignon Blanc, Chile</b> 3.50 5.95 16.50	
<b>Lytic Pinot Grigio, Italy</b> 3.50 5.95 17.95	
<b>Vidal Riesling, Marlborough NZ</b> 21.65	
<b>Sancere La Fuzelle, France</b> 24.95	
<b>Chablis Gloire De Chablis, J Moreau Et Fils, France</b> (classy Burg Chablis)	24.95

### House Red Wine

<b>Arium Tempranillo Garnacha, Spain</b> 175ml 250ml Bottle	2.99 5.40 13.95
<b>Tierra Merlot, Chile</b> 3.50 5.95 16.50	
<b>Albion Cabernet Sauvignon, Chile</b> 3.50 5.95 16.95	
<b>Yarrabrook Shiraz, South Australia</b> 17.95	
<b>Callia Lunaris Malbec, Argentina</b> 17.95	
<b>Don Jacobo Rioja Crianza, Spain</b> 19.95	
<b>Ca Dal Lago Pinot Grigio Blush, USA</b> 175ml 250ml Bottle	3.50 5.95 16.95
<b>Vendange White Zinfandel, USA</b> 3.75 5.95 17.95	

### Champagne & Prosecco

<b>Christoff House Champagne</b> Bottle 75cl	24.95
<b>Ponte Prosecco Extra Dry</b> Bottle 75cl	19.95
<b>Gancia Prosecco</b> Bottle 200cl	5.95

### Beers & Cider

<b>Cobra</b>	Half Pint	2.75 4.95
<b>Golden Everest</b>	50ml	2.65 4.75
<b>Strongbow Cider</b>	50ml	2.20 4.10

### Spirits & Liqueurs

<b>Bacardi White Rum</b>	3.10
<b>Bailey's Irish Cream</b>	3.10
<b>Courvoisier Brandy</b>	3.90
<b>Cockburn's Port</b>	3.10 3.10
<b>Cointreau</b>	3.10
<b>Drambuie</b>	3.10
<b>Gordon's Gin</b>	3.10
<b>Jack Daniels</b>	3.10
<b>Malibu</b>	3.10
<b>Martini Dry/Rosso/Bianco</b>	3.10
<b>Pimms No.1</b>	2.50
<b>Captain Morgan's Rum</b>	2.90
<b>Sambuca</b>	3.10
<b>Smirnoff Vodka</b>	3.10
<b>Southern Comfort</b>	3.10
<b>Tia Maria</b>	3.10
<b>Remy Martin VSOP</b>	3.90
<b>Famous Whisky</b>	3.10

Mix with any soft drinks costs £1.10 extra

### Soft Drinks

<b>Appletizer 275ml</b>	Glass	2.10
<b>Coke / Diet Coke</b>		1.95 3.50
<b>Lemonade</b>		1.95 3.50
<b>Ginger Ale</b>		1.95 3.50
<b>Tonic Water</b>		1.95 3.50
<b>Soda Water</b>		1.95 3.50
<b>Orange Juice</b>		2.10 3.75
<b>12oz 275ml</b>		2.10
<b>Lacchi</b>		3.10
<b>Still Water</b>		3.10
<b>Sparkling Water 750ml</b>		3.10

TERMS & CONDITIONS

1) I have given my consent for SMN Sign & Print to design / print my work. 2) I understand that if artwork has been supplied & then no longer proceed with the order I am liable to a £100 fine for loss of earnings to SMN Sign & Print. 3) Free proofs are based on a maximum of 3, any changes there after will incur a charge of £15 per proof. 4) Products remain the property of SMN Sign & Print until paid for in full. 5) Proofs: It is your responsibility to check your proofs carefully for all errors including any typographical errors that may have been made by us misreading your instructions. Therefore, please check carefully. We cannot take any responsibility for all types of mistakes once these proofs have been received and checked.

Date: 29 / 09 / 2018	Description:
Quote: £	Sign
	Print
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