



INDIAN DINING AND PUB

SCAN ME



ALLERGY INFORMATION:

Our menu descriptions do not contain all ingredients, so please ask a member of staff before ordering about the presence of allergens in our food. Some foods may contain nuts.
We will try our best to serve any special dietary requirements if advised before ordering.



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PRE-LAUNCH
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Please note that this is a pre-launch taster menu featuring a selection of our items. Our full menu, with a wide variety of options, will be available soon.

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www.royalcurrys.com



STARTERS		DOSA	
Pappadam Basket with Chutney.....	1.45 Assorted crisp poppadums served with chutneys.	Plain Dosa with Chutneys	7.95 Golden, paper-thin rice and lentil crepe, served with chutneys and sambar.
Garlic mushroom	4.65 Golden mushrooms cooked in a creamy garlic sauce	Ghee Roast with Chutneys.....	8.95 Golden, paper-thin rice and lentil crepe roasted in ghee, served with chutneys and sambar.
Kale Chat	5.95 Krispy kale tossed in Chickpeas, sweetened yoghurt and tamarind chutney	BIRYANI	
Char Grilled Paneer Tikka.....	6.45 Grilled Cottage cheese skewered in five Indian spices.	Royal Chicken Biryani	12.95 Fragrant basmati rice layered with spiced chicken and herbs.
Onion Bhaji	3.95 Crispy aubergine and onion fritters in a spiced chickpea batter.	Royal Lamb Biryani.....	13.95 Aromatic lamb biryani slow-cooked with saffron and whole spices.
Vegetable Samosa	1.95 Crispy pastry filled with spiced potato and peas, served with tamarind and mint chutney.	RICE, NAANS & SIDES	
Cauliflower Manchurian	6.95 Crispy cauliflower tossed in a spicy Indo-Chinese sauce with garlic and ginger.	Steamed Rice	2.95 Fluffy plain basmati rice.
Dahi Puri	6.45 Crisp puris filled with chickpeas, yogurt, sev, tamarind, and mint.	Pulao Rice	3.45 Fragrant Basmati rice gently spiced with whole spices and ghee.
Amritsari Fish.....	5.85 Spiced and deep-fried fish marinated with crushed spices.	Kerala Appam	1.45 Soft, lacy rice pancake from Kerala enriched with coconut milk.
		Chappati	1.45 Soft and wholesome wheat flatbread.
		Kerala Porotta	1.95 Layered South Indian-style flaky flatbread.
		Garlic & Coriander Naan.....	3.45 Freshly baked tandoor bread topped with garlic and butter.
MAIN CURRYS		DESSERTS	
Kerala Prawn Curry	15.95 Prawns simmered in coconut milk with ginger, onions, and fenugreek.	Hot Gulab Jamun.....	5.95 Soft milk dumplings soaked in warm sugar syrup.
Tropical Fish Mango Curry	14.95 Seasonal fish cooked in a tangy mango and mustard coconut sauce.	Mango Kulfi	5.95 Traditional Indian mango-flavored ice cream.
Chicken Tikka Masala	10.95 Juicy chicken in a creamy tomato, cashew cream, and fenugreek.	Fruit Sorbet.....	5.95 Refreshing seasonal fruit sorbet.
Butter Chicken Masala	10.95 Char-grilled chicken with buttery richness in tomato sauce and subtle spice	CHEF’S SPECIAL COMBOS	
Chicken Chettinadu.....	14.95 Diced chicken with onions, tomatoes and 18 varieties of homemade spices.	Pulao Rice and Royal Chicken Kurma	9.95
		Appam and Herb Infused Lamb Stew	10.95
		Kerala Porotta and Southern Beef Curry	11.95
		Butter Nan and Chicken Tikka Masala.....	8.95
		Garlic Nan and Butter Chicken Masala	8.95
		Chappathi and Paneer Butter Masala.....	8.95
		Kerala Porotta and Royal Special Mysore Lamb.....	10.95
VEGETABLE MAINS			
Saag Paneer	8.95 Paneer cubes simmered in a creamy spinach and cumin sauce.	SF - Shellfish, D - Milk, G - Gluten, M - Mustard, N - Nuts, S - Sesame, E - Egg	
Paneer Butter Masala	9.95 Paneer in a creamy tomato and cashew sauce with fenugreek.	ALLERGY INFORMATION: Our dishes may contain the following ingredients: Fresh coriander, Dairy products, Nuts, Coconut, Eggs, Fish, Soyabean, Peanut, Lupin, Celery, Crustaceans, Sulphur Dioxide, Gluten, Sesame Seeds, Molluscs, Mustard, Shellfish and other spices. Please inform our staff about any allergies and intolerances.	
Aloo Mutter	8.95 Potatoes and peas cooked with onions, garlic, and ground spices.		
Charred Vazhuthananga.....	8.95 Smoked mashed aubergine with garlic, turmeric, and cumin.		
Tandoori Prawn.....	9.95 Tiger prawns marinated with paprika, red pepper, and yogurt, then grilled.		
Creamy Malai Chicken	7.95 Tender chicken marinated in soft cheese, cardamom, and aromatic spices.		
Chilli Chicken	6.95 Crispy chicken tossed in soy-chilli sauce with garlic and ginger.		
Chicken 65	6.95 South Indian-style fried chicken with curry leaves, ginger, and spices.		
Tandoori Chicken Tikka.....	6.95 Boneless chicken marinated in yogurt, ginger, garlic, and grilled spices.		
Signature Lamb Chops.....	9.95 Grilled Welsh lamb chops marinated in papaya, star anise, and spices.		
Lamb Seekh Kebab.....	6.45 Minced lamb skewers with ginger, garlic, mint, and ground spices.		
Kerala Beef Roast with Banana Fritters	8.95 Spiced beef roast served with battered fried sweet banana (Pazham Pori).		
Chips & Chutney	3.95 Golden crispy fries served with our signature chutneys		
Royal Chicken Kurma.....	11.45 Diced chicken with onions, tomatoes, coconut milk, herbs and aromatic spices.		
Railway Lamb Curry.....	14.45 Hearty lamb curry inspired by Anglo-Indian railway recipes.		
Herb Infused Lamb Stew	15.45 Slow-cooked lamb stew with aromatic herbs and spices.		
Saag Gosht.....	14.45 Tender lamb cooked in a rich spinach and garlic purée.		
Southern Beef Curry.....	15.95 Slow-cooked beef in a traditional Kerala style gravy with coconut, spices, and curry leaves.		
Vendakka Roast	8.95 Okra stir-fried with onions, tomato, and ground spices.		
Dal Tadka.....	8.95 Yellow lentils tempered with cumin, garlic, and tomatoes.		
Dal Makhani	8.95 Slow-cooked black lentils in a creamy tomato, butter sauce and fenugreek		
Masala Dosa with Chutneys	9.95 South Indian rice crepe wrapped with vegetables and spices.		
Jackfruit & Cranberry Biryani	12.45 Tender jackfruit and cranberries slow-cooked with aromatic spices and rice.		