Savouries

Plain Papadum	£1.00	Spiced Papadum	£1.50
Chutney Tray (D)	£3.50		

Starters

Banquet Starters (for 2) (G)(E)(D)(M)	£15.95	Chicken Chilli (D)(M)(G)	£8.50
Mixed Kebab (D)(M)	£7.50	Chicken Chat (G)(M)	£7.50
Tandoori Chicken (D)(M)	£6.50	Paneer Tikka (D)(M)	£6.95
Lamb Tikka (D)(M)	£6.95	Sag Paneer Pakora (E)(D)(G)	£6.95
Chicken Tikka (D)(M)	£6.50	Vegetable Pakora (E)(G)	£5.95
Sheek Kebab	£5.95	Chicken Pakora (E)(G)	£7.50
Shami Kebab	£5.95	Samosa (Meat or Veg) (E)(G)	£5.95
Lamb Chop (D)(M)	£7.95	Onion Bhaji (E)(G)	£5.95
Lamb Garlic Chilli Chop (D)(M)	£8.50	Garlic Mushroom (G)	£7.50
Paneer Chilli (D)(M)(G)	£8.50		

Fish Starters

Fish Chilli (E)(G)	£8.50	Prawn Puri (G)(C)	£7.50
Fish Tikka (M)(D)(G)	£8.50	King Prawn Chilli (E)(G)	£9.50
Tandoori King Prawn (M)(D)	£9.50	King Prawn Puri (G)(C)	£9.50

Tandoori Specialities (M)(D)(C)

Marinated in special blended delicate herbs and special spices, then cooked in a Tandoori clay oven. Served with salad and mint sauce. Any curry sauce, extra £2.50

Tandoori Lamb Chop	£14.95	Tandoori Chicken	£12.95
Chicken Tikka	£12.50	Lamb Tikka	£14.95
Lamb Garlic Chilli Chop (D)(M)			£15.95
Chicken Tikka & Mushrooms			£14.95
Tandoori King Prawn (C)			£18.95
Tandoori King Prawn Shashlic (C)			£20.50
Tandoori Shashlic			Chicken £14.50 / Lamb £15.50

Tandoori Mossalla Dishes (N)(D)(M)

Most popular dish cooked in mild sauce with delicate herbs, fresh cream. These dishes do not include Rice, Nan or Chips.

Chicken Tikka Mossalla	£14.50
Lamb Tikka Mossalla	£15.50
Tandoori King Prawn Mossalla (C)	£21.50

Balti Specials

The following dishes do not include Rice, Nan or Chips. Balti dishes are prepared with special Balti sauce, which consists of more than 20 different herbs & spices. These are traditionally cooked with mostly fresh herbs and spices and served in a Balti dish.

Balti Chicken	£12.95	Balti Prawn	£14.95
Balti Lamb	£14.95	Balti King Prawn (C)	£19.95
Balti Chicken Tikka (D)(M)	£14.95	Balti Sag Prawn (C)	£15.95
Balti Sag King Prawn (C)	£20.95		
Balti Sag Gost (Spinach and Lamb)			£15.95
Balti Bendi Gost (Okra and Lamb)			£15.95
Balti Aloo Gost (Potato and Lamb)			£15.95

Balti Vegetable Dishes

Balti Mixed Vegetable	£11.50	Balti Mushroom	£11.50
Balti Sag Aloo	£11.50	Balti Aloo Chana	£11.50
Balti Saag Paneer (D)	£12.50		

Set Meals

[A] Set Meal For Two People

£44.95

Starters:	2 Papadoms & Chutney	(D)
	Chicken Tikka & Sheek Kebab	(D)(M)
Main Dishes:	Chicken Tikka Mossalla	(N)(D)
	Lamb Rogon Josh	
Side Dishes:	Bombay Potato	
	Pilau Rice & Nan	(D)(E)(G)

[B] Vegetarian Set Meal For Two People

£39.95

Starters:	2 Papadoms & Chutney	(D)
	Vegetable Samosa & Onion Bhaji	(E)(G)
Main Dishes:	Vegetable Rogan Josh	
	Vegetable Balti	
Side Dishes:	Sag Aloo, Pilau Rice & Nan	(D)(G)(E)

[C] Set Meal For Two People

£49.95

Starters:	2 Papadoms & Chutney	(D)
	Banquet Starter [for 2]	(D)(M)(G)(E)
Main Dishes:	Lamb Shashlic	(D)(M)
	Chicken Karahi	
Side Dishes:	Vegetable Bhaji	
	Pilau Rice & Nan	(E)(D)

[D] Set Meal For Four People

£79.95

Starters:	4 Papadoms & Chutney	(D)
	2 Chicken Tikka & 2 Onion Bhaji	(D)(E)(G)
Main Dishes:	Chicken Tikka Mossalla	(D)(N)
	Lamb Karahi, Chicken Korma	(D)(N)
	Lamb Bhuna	
Side Dishes:	Sag Bhaji, Bombay Potato	
	2 Pilau Rice	(D)
	1 Garlic Nan, 1 Peshwari Nan	(G)(N)(E)(D)

(E) Egg
(N) Nuts
(M) Mustard
(D) Dairy
(G) Gluten
(C) Crustaceans
Mild
Medium
Hot
Very Hot

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order. Fish dishes may contain bones.

THE FOOD AWARDS ENGLAND 2026

THE FOOD AWARDS ENGLAND 2026, OCEANIC AWARD WINNER

BEST CURRY ESTABLISHMENT

Biryani Dishes 〃

An excellent dish, rice fried together with either chicken, meat, prawn or vegetable, cooked in spiced oil with a light omelette and served with medium vegetable curry sauce.

Chicken Tikka Biryani (M)(N)(D)(E) **£16.50**
Chicken or Prawn Biryani (N)(E)(D) **£14.50**
Lamb Biryani (N)(E)(D) **£16.50**
King Prawn Biryani (N)(E)(C)(D) **£20.95**
Vegetable Biryani (N)(D) **£11.95**

Meat & Vegetable Dishes

Sag Gost (Spinach & Lamb) **£15.95**
Sag Chicken (Spinach & Chicken) **£14.95**
Chana Gost (Chick Peas & Lamb) **£14.95**
Bendi Gost (Okra & Lamb) **£14.95**
Aloo Gost (Potato & Lamb) **£14.95**

Side Dishes

Sag Aloo (Spinach & Potato) **£6.50**
Bombay Potato **£6.50**
Vegetable Bhaji **£6.50**
Sag Bhaji (Spinach) **£6.50**
Sag Paneer (Spinach & Cheese) (D) **£8.95**
Tarka Dhal (Lentils in garlic) **£6.50**
Gobi Bhaji (Cauliflower) **£6.50**
Chana Bhaji (Chick Peas) **£6.50**
Bendi Bhaji (Okra) **£6.50**
Mushroom Bhaji **£6.50**
Muttor Paneer (Peas & Cheese) (D) **£8.95**
Aloo Methi **£6.50**

Sundries

Pilaw Rice (D) **£3.95**
Boiled Rice **£3.70**
Egg Pilau Rice (D)(E) **£4.95**
Mushroom Pilau Rice (D) **£4.95**
Lemon Pilau Rice (D) **£4.95**
Garlic Pilau Rice (D) **£4.95**
Vegetable Rice (D) **£4.95**
Keema Rice (D) **£5.95**
Coconut Pilau Rice (D)(N) **£4.95**

Chips **£4.50**
Nan (G)(E)(D) **£3.75**
Garlic Nan (G)(E)(D) **£4.50**
Cheese Nan (G)(E)(D) **£4.50**
Peshwari Nan (G)(N)(E)(D) **£4.95**
Keema Nan (G)(E)(D) **£5.95**
Chapati (G) **£2.95**
Paratha (G)(D) **£4.50**
Stuffed Paratha (G)(D) **£5.50**
Tandoori Roti (G) **£3.75**

English Dishes

Served with Chips & Salad

Chicken Nuggets **£14.95**
Omelettes (Chicken or Mushroom or Prawn) (E) **£14.95**

Shamoli Signature Dishes

These dishes are not included on Thursday and Sunday offers

Tandoori Mixed Grill (D)(M) **£17.95**
Lamb Tikka, Chicken Tikka, Tandoori Chicken, Sheek Kebab & Lamb Chop

Special Mixed Biryani (Chicken, Lamb & Prawn) (N)(E)(D) **£17.95**

Hyderbadi Gosht 〃(D)(N) **£16.95**
Lamb chunks slowly braised in garlic & ginger, cracked coriander seed massala with cashew nut, cream & fresh mint.

Balti Exotica 〃(D)(M)(C)(E) **£17.95**

Tamarind Chicken Chilli 〃〃(E)(M)(D)(G) **£16.95**
Chicken strips stir-fried with peppers, onions & chilli flakes in tangy Nepalese spices, flavoured with imlee.

Shahi Murgh Massalla 〃(M)(D)(E) **£17.95**
Tandoori chicken cooked in spicy mince meat with garlic, ginger & garnished with boiled egg.

Dall Sag Karahi Gost 〃 **£17.95**
Tender lamb pieces with whole lentil and spinach in karahi sauce.

Fish Narial 〃(D)(G) **£16.95**
Cod fillet cooked with green chillis, spring onions, prepared in coconut milk sauce.

Traditional Karahi 〃(M)(D) **£17.95**
Tender lamb chops on the bone marinated with herbs & spices. Cooked in a traditional karahi sauce with onion, pepper and tomatoes.

Gurkhali 〃(D)(M) ..... **Chicken £14.95 / Lamb £16.95**
Chicken or lamb cooked with tomato based hot sauce with onion, capsicum, fresh ginger, garlic & black pepper.

King Prawn Harapyaz 〃(D)(C) **£20.95**
King prawn sauteed with ginger, black pepper, green chilli & spring onion, medium.

King Prawn Bangali 〃(D)(C)(M) **£20.95**
King prawn cooked with lots of garlic, aromatic herbs & spices. Medium hot, highly flavoured dish.

King Prawn Jafrani 〃〃(D)(C)(M) **£20.95**
Fairly hot dish cooked with fresh garlic, ginger, red & green peppers, green chillies and spices. A highly flavoured dish.

Fish Dishes

Please note, these dishes may contain bones.

Garlic Chilli Machli 〃〃(E)(M)(G) **£15.95**
Cod cooked in a fairly hot sauce with garlic, chilli, tomatoes and coriander.

Fish Jalfrazi 〃〃 **£15.95**
Fish Handi 〃 **£15.95**
Fish Karahi 〃 **£15.95**
Fish Balti 〃 **£15.95**
Fish Balti Shashlic 〃(D)(M) **£15.95**

Many of our dishes use dairy products, nuts products, gluten & mustards.

If you have a concern about allergies, please speak to one of our staff before placing your order.

Drinks

DRAUGHT BEER

	Pint	1/2 Pint
Cobra	£6.50	£3.95

BOTTLE BEERS (330ml)

Cider (440ml can)	£5.95
Cobra (Indian Lager)	£4.50
King Fisher (Indian Lager)	£4.50
Cobra (Alcohol free)	£4.50
Peroni	£4.50

APERITIFS

Cinzano (Bianco)	£4.50
Martinin (Sweet or Dry)	£4.50
Dubonnet	£4.50

SPIRITS

Whisky	£4.30
Gin	£4.30
Rum	£4.30
Vodka	£4.30
Pernod	£4.30
Bacardi	£4.30
Brandy	£4.50
Remi Martin V.S.O.P	£6.95
Southern Comfort	£4.30
Glenfiddich	£7.50
Jack Daniels	£4.50
Any Soft Mixer	£2.20

SOFT DRINKS

Coca Cola	£3.75
Diet Cola	£3.75
Lemonade	£3.30
Soda Water	£3.30
Tonic Water	£3.30
Ginger Ale	£3.30
Orange Juice	£3.30
Orange Squash	£1.95
Mineral Water (sparkling or still) 330ml	£3.75
J2O	£3.75
Appletiser	£3.75

LIQUEURS

Tequila	£4.50
Tia Maria	£4.50
Amaretto	£4.50
Malibu	£4.50
Sambucca	£4.50
Drambuie	£4.50
Cointreau	£4.50
Baileys	£4.50
Any Soft Mixer	£2.20

THE FOOD AWARDS ENGLAND 2026, OCEANIC AWARD WINNER

BEST CURRY ESTABLISHMENT

Wine List

House Wines

	175ml	250ml	Bottle
1. Le Sauvignon Blanc	£6.95	£8.95	£26.95

France: A lively wine with fresh lemon and cut grass on the nose. The palate shows green apple and lime flavours with balanced acidity and a playful crispness on the finish.

2. Douglas Green Chardonnay	£6.95	£8.95	£26.95

South Africa: Bright gold of colour, gentle vanilla oak and desiccated pineapple bouquet, while the palate unwinds the tight core of lemon lime bergamot citrus and melon. The wine disappears off into the sunset with full palated grace and a squirt of zesty lime on the finish.

3. Le Merlot	£6.95	£8.95	£26.95

France: Red fruits and strawberries on the nose. Soft and round on the palate with ripe redcurrant flavours and hints of dark chocolate and walnut on the finish.

4. The Brand Malbec	£6.95	£8.95	£26.95

Argentina: A fresh and fruity nose with hints of mature berries, plum and violet. An intensely red, juicy Malbec. Incredibly easy to drink. The Brand Malbec is made for food and conversation.

White Wines

5. Willowglen Semillon/Chardonnay £26.95

Australia: Stylish and elegant with an abundance of citrus and melon flavours - Selected by Buckingham Palace as one of their House Wines.

6. William Fevre Chablis £44.95

France: This is classic Chablis, with oyster shell, sea breeze and iodine notes, beautifully weighted citrus fruit on the mid-palate and a tense, cleaning finish.

7. Folonari Pinot Grigio	£6.95	£8.95	£26.95

Italy: A quite impressive blend - fresh, scented rounded and remarkably drinkable.

8. The Crossing Sauvignon Blanc NEW £27.95

New Zealand: An elegant and fresh style wine, with generous tropical fruit flavours with hints of citrus and fresh herbs.

Rosé Wines

	175ml	250ml	Bottle
9. Folonari Pinot Grigio Pink	£6.95	£8.95	£26.95

Italy: Light pink colour. Fragrant nose of flowers and fresh fruit. Soft on the palate, with a nice pop of sweetness.

Red Wines

10. Alegro Tempranillo Rioja £27.95

Spain: A lively, cheerful wine with a fruity and floral background from the grapes and balsamic notes.

11. McGuigan Black Label Merlot £27.95

Australia: A soft red wine bursting with rich flavours and a hint of spice.

12. Douglas Green Shiraz £28.95

South Africa: Deep dark ruby at the core, paling to purple garnet at the edges. The bouquet shows ripe plums, blueberries and an undertow of oak.

13. Louis Latour Pinot Noir £30.95

France: This wine has a delicate ruby colour and an elegantly perfumed wild berry bouquet reminiscent of raspberries, blackberries & black cherries, along with plummy notes.

14. El Coto Crianza Rioja £30.95

Spain: A fresh and pronounced wine with concentrated red fruits and notes of vanilla and toasted oak.

Sparkling & Champagne

15. Folonari Prosecco £26.95

Bright and crisp, with ripe fruits and subtly nutty notes.

16. Gruet NV £44.50

Made exclusively from Pinot Noir grapes, this Champagne is full-bodied and powerful with exquisite fruit aromas.

Chef's Recommendations

The following dishes do not include Rice, Nan or Chips.

Tandoori Butter Chicken ,, N M D £14.95
Chicken delicately simmered in butter and cream, blend of mild spice.

Modhu Malai Chicken N M D £14.95
Chicken cooked in honey and Greek style yoghurt mild sauce, garnished with almonds and cashew nuts.

Rezala (Chicken or Lamb) ,,, M D ..... £14.95 / £15.95
Marinated chicken or lamb cooked in yoghurt based sauce with herbs and spice, garnished with dried onion and fresh coriander.

Lamb Sylhety ,,, M D £16.95
Special lamb with mince meat, potato, green pepper, green chilli, tomatoes and coriander. A very hot and spicy dish.

Tandoori Chicken Saagwala ,, M D £14.95
(Highly recommended) Chicken cooked with spinach, garlic and ginger.

North Indian Garlic Chilli ,,, M D ..... £14.95 / £15.95
(Highly recommended) Marinated chicken or lamb cooked in a fairly hot sauce with garlic, chilli, onion, peppers, tomatoes and coriander.

Akbari Cham Cham ,, M D £14.95
(Highly recommended) Boneless chicken in a creamy and spicy sauce.

Kashmir (Chicken or Lamb) N M D ..... £14.95 / £15.95
Spring boneless chicken or lamb blended with a preparation of coconut, mango & cream.

Pasanda (Chicken or Lamb) N M D ..... £14.95 / £15.95
Cooked in a special mild creamy sauce with a dash of red wine.

Chicken Tikka Chom Chom ,, N M D £14.95
Sliced chicken tikka infused with garlic, onions, peppers, almonds and mosalla sauce.

Karahi Shashlic (Chicken or Lamb) ,, M D ..... £14.95 / £15.95
Marinated chicken or lamb cooked in the tandoor, with onion, tomato, green pepper transferred to a pan & cooked in a special karahi sauce.

Handi (Chicken or Lamb) ,, M D ..... £14.95 / £15.95
A traditional blend of house style involving the use of fresh coriander, tomato & a blend of authentic spices to give a rich & flavourful taste.

Chicken Tikka Nagpuri ,,, M D £14.95
Diced chicken tikka with peppers, onions, lots of fresh garlic, stir fried and cooked in a thick sauce.

Mint Zeera (Chicken or Lamb) ,, M D ..... £14.95 / £15.95
Lamb or chicken tikka cooked in our special balti sauce with whole cumin seeds and fresh garden mints.

Karahi Nepali ,,, M D £14.95
Chicken tikka cooked in a spicy karahi sauce & hot Indian style chilli sauce.

Special Balti Thawa ,, M D £16.95
Chicken tikka & lamb tikka cooked with peppers, onion & tomatoes in medium sauce, served sizzling.

Balti Bangla Sizzler ,, M D ..... £14.95 / £15.95
Chicken tikka or lamb tikka cooked with our chefs secret recipe served on sizzle platter with mixed peppers.

Classic Dishes

The following dishes do not include Rice, Nan, or Chips

Karahi ,,
Cooked with capsicum, onion, tomatoes & coriander, delicately spiced. Served in a sizzling dish.

Chicken	£12.50
Lamb	£14.95
Chicken Tikka D M	£14.50
Prawn	£14.95
King Prawn C	£17.95
Vegetable	£11.50

Korma , N D
Fresh cream, coconut, raisins and mild spices. Tasty dish.

Chicken	£12.50
Lamb	£14.50
Chicken Tikka D M	£14.95
Prawn	£14.95
King Prawn C	£17.95
Vegetable	£11.50

Dansak D
These dishes are highly flavoured, cooked with garlic, pineapple, lentils and lemon juice giving a very mild delicious taste.

Chicken	£12.50
Lamb	£14.95
Chicken Tikka D M	£14.95
Prawn	£14.95
King Prawn C	£17.95
Vegetable	£11.50

Bhuna ,,
Consists of tomatoes stir fried with onions and spices.

Chicken	£12.50
Lamb	£14.95
Chicken Tikka D M	£14.95
Prawn	£14.95
King Prawn C	£17.95
Vegetable	£11.95

Rogon Josh ,,
Specially containing capsicum, tomatoes, pimentos & onion blended to perfection with a selection of imported spices.

Chicken	£12.50
Lamb	£14.95
Chicken Tikka D M	£14.95
Prawn	£14.95
King Prawn C	£17.95
Vegetable	£11.50

Jalfrazi ,,,
Prepared with herbs, spices, onion, tomatoes, capsicum & green chilli.

Chicken	£12.50
Lamb	£14.95
Chicken Tikka D M	£14.95
Prawn	£14.95
King Prawn C	£17.95
Vegetable	£11.50

Madras ,,,
Prepared in a rich spicy sauce mainly consisting of fresh ginger, garlic, tomato puree, lemon juice & hot spice.

Chicken	£12.50
Lamb	£14.95
Chicken Tikka D M	£14.95
Prawn	£14.95
King Prawn C	£17.95
Vegetable	£11.50

Dupiaza ,,
An onion based stir fry spicy dish cooked with fresh bay leaves, cinnamon & capsicum.

Chicken	£12.50
Lamb	£14.95
Chicken Tikka D M	£14.95
Prawn	£14.95
King Prawn C	£17.95
Vegetable	£11.50

Samber ,,,
Hot and spicy dish cooked in spices and other ingredients with lemon juice & lentils.

Chicken	£12.50
Lamb	£14.95
Chicken Tikka D M	£14.95
Prawn	£14.95
King Prawn C	£17.95
Vegetable	£11.50

Vindaloo ,,,,
An extra hot traditional Indian dish cooked with garlic, tomato puree, ginger & black pepper to give a fresh spicy taste.

Chicken	£12.50
Lamb	£14.95
Chicken Tikka D M	£14.95
Prawn	£14.95
King Prawn C	£17.95
Vegetable	£11.50