



Pre - Theatre Menu

2 Course £9.95

3 Course £11.95

Starters

(choose 1)

Chana Poori (v)

Chickpeas simmered in a tangy sauce, served with fluffy poori and bhoondi dayee

Vegetable Pakora

Classic made fresh to order, seasoned spinach, crushed coriander seeds and diced potato and onion gently fried in gram flour batter, served with two chutneys

Chicken Pakora

Breast of Chicken in gram flour batter served with chilli fruit chutney

Tava machi

Spiced white fish grilled on the griddle

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Main Courses

(choose 1)

Special Karahi Bhoona Lamb

Lamb cooked in caramelised green pepper, onion, garlic and ginger, finished with fenugreek and coriander

Chicken Curry

Original recipe from Punjab, breast of chicken simmered in curry sauce flavoured with freshly ground masala spices (coriander seeds, cardamom and black pepper) sautéed in tomatoes and jeera.

Chicken Tikka Chasni

A gentle light sweet and sour curry, still Ashokas most popular dish. Made with fresh cream, sweet mango chutney, touch of mint and lemon juice. Garnished with fresh cream and lemon.

Chicken Korma

A mild curry made with single cream for those patrons who prefer no heavy spices. Simple and delicate

Paneer Saag (v)

Indian style cheese cooked in spinach and mustard leaves, ginger, garlic and caramelised onions

Rice or Nan Bread

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Dessert

Gulab Jamun and Tablet Ice Cream