

SPECIALITY STARTERS

House Starter Selection **£7.95**

An array of succulent chicken tikka, lamb tikka, sheek kebab and onion bhaji.

Vegetarian Platter  **£6.95**

A combination of veg samosa, onion bhaji, spinach & cheese pakora and paneer tikka.

Tandoori Medley For 2 Persons **£12.95**

Tandoori Medley For 4 Persons **£24.95**

A selection of tandoori lamb chops, sheek kebab, tandoori chicken and chicken tikka.

CHICKEN

Chicken Tikka **£4.95**

Tandoori Chicken **£4.95**

Chicken Chat Puri **£4.95**

Chicken tikka pieces, cooked with onions and chat massala sauce then served on a puffy puri bread.

Chicken Pakora **£4.95**

Chicken Shashlick **£6.50**

LAMB

Meat Samosa **£3.95**

Sheek Kebab **£4.95**

Shami Kebab **£4.95**

Lamb Chat Puri **£5.95**

Lamb pieces, cooked with onions & chat masala sauce then served on a puffy puri bread.

Lamb Tikka **£6.95**

Lamb Shashlick **£7.95**

Tandoori Lamb Chops **£7.95**

SEAFOOD

Prawn Bhoona Puri **£4.95**

Prawn Cocktail **£5.95**

Masli Tandoori **£6.95**

White fish marinated in tandoori spices, skewered in tandoor.

King Prawn Bhoona Puri **£6.95**

King Prawn Pathia Puri **£6.95**

King Prawn Butterfly **£6.95**

Tandoori Salmon **£8.95**

VEGETARIAN

Vegetable Samosa  **£3.95**

Onion Bhajee  **£3.95**

Spinach & Cheese Pakoras  **£4.95**

Chot Poti  **£4.50**

Chick peas, lentils, cumin, potato in a tangy, yoghurt tamarind sauce.

Veg Chat Puri  **£4.95**

Garlic Mushrooms  **£4.75**

Chilli Mushroom Paneer  **£5.50**

Paneer in chef's special sauce with chilli and mushroom.

Paneer Tikka  **£5.50**

THALI

Chefs choice of three curried dishes giving an array of traditional home cooking, served with Rice, Tandoori Roti and Raitha.

Meat Thali **£15.95**

With Chicken, Lamb, Prawn

Mixed Thali **£16.95**

With Chicken, King Prawn, Vegetables

Vegetarian Thali  **£14.95**

With Paneer, Mushrooms, Cauliflower or Potato

SPECIALITIES OF THE HOUSE

Jaflongi Murgh **£9.95**

Strips of chicken, onions, pimentos, cumin, whole green chillies, mustard paste and mustard seeds then infused with chef's own spice mix. Slightly hot dish.

Chazni Tikka **£9.95**

A popular South Indian dish which is prepared in a sweet and sour taste using honey and lime juice

Garlic Chilli Murgh **£9.95**

Bite size chicken breast cooked with fresh garlic, green chillies and mixed spices.

Brings together a traditional hot dish.

Murghi Apricot Special **£9.95**

Marinated chicken cooked with apricots, yoghurt and cream.

Murgh Makhan Wala **£9.95**

Tender pieces of Spring Chicken off the bone, marinated in yoghurt and delicate spices

and enriched with an exotic masalla sauce and cream.

Chicken Tikka Masalla **£9.95**

A blend of yoghurt, special masalla sauce, a mild creamy smooth dish,

with ground almond.

Murgh Bhoona Korahi **£9.95**

Punjabi style dish cooked with chicken, chopped onions, capsicum, green chillies.

Served in a sizzling wok.

Jalfrezi **Chicken £9.95 Lamb £10.95**

Chicken or lamb marinated in the Tandoor, cooked with onions, capsicum, garlic, fresh

tomatoes, coriander & fresh green chillies (hot).

Adraki **Chicken £9.95 Lamb £10.95**

Tender lamb or succulent chicken tikka cooked with onions, tomatoes,

peppers in medium spices and slivers of fresh root ginger.

Bhindi **Chicken £9.95 Lamb £10.95**

An East Indian dish consisting of chicken breast pieces of tender lamb,

lightly spiced, and cooked with fresh tomato, coriander and okra (bhindi).

Pasanda **Chicken £9.95 Lamb £10.95**

A smooth mild dish with pistachio nuts and cream giving a rich creamy taste.

Topped with flaked almonds.

Korahi Gosht **£10.95**

Punjabi style dish cooked with lamb, chopped onions, capsicum and

green chillies. Served in a sizzling wok.

King Prawn Korahi **£12.95**

Punjabi style dish cooked with king prawn, chopped onions, capsicum

and green chillies. Served in a sizzling wok.

FISH SPECIALS

Masli Tandoori **£12.95**

White fish marinated with various spices, ginger, garlic, lemon juice and mustard oil.

Tilapia Tenga **£12.95**

Tilapia cubes (boneless white fish) lightly spiced in traditional Bengali style 'tenga' (sour

curry). Garlic, onion, lemon juice and curry leaves garnished with prunes. Highly

recommended fish dish!

Chingri Bhoona **£12.95**

Tiger prawns cooked in a tomato and onion bhoona style sauce.

Shatkora Cod **£12.95**

An authentic fish dish cooked with cod pieces, broth style with fresh garlic, fresh

coriander and a unique Bangladeshi lime (shatkora).

King Prawn Manchurian **£13.95**

Jumbo king prawns, onions, julienne peppers and fresh coriander cooked with selective

tandoori masalla spices giving a medium strength dish.

Tandoori King Prawn Masalla **£13.95**

A blend of yoghurt & masalla sauce, a mild, creamy, smooth dish, with ground almond.

Sea Bass **£15.95**

Lightly spiced fillet of seabass pan fried with onions & lemon juice and garnished with

spinach & potatoes.

Salmon Jhulli **£16.95**

Scottish salmon fillets marinated with turmeric, lemon juice, ginger and mild spices. Pan

fried then simmered in an onion and tomato sauce.

Jhinga Masalla **£16.95**

Served with jumbo tandoori king prawns cooked with a special medium sauce.

ALTHOUGH EVERY CARE IS TAKEN TO REMOVE ALL BONES FROM FISH.

PLEASE BE AWARE THAT SOME SMALL BONES MAY REMAIN.

CHEF'S SIGNATURE DISHES

Handhi **£10.95**

Chicken tikka pieces cooked in a small traditional handhi with onions, fresh garlic,

coriander, garam masalla, selective herbs and spices to create a special flavour.

Murgh Manchurian **£10.95**

Tender chicken strips, onions, julienne peppers and fresh coriander cooked with

selective tandoori masalla spices giving a medium strength dish.

Achari Gosht or Murgh **£10.95**

Speciality dish from Hyderabad. Marinated chicken or tender lamb pieces cooked with

tantalising mix pickle masalla with added green chillies.

Chicken Chilli Masalla **£10.95**

Marinated spring chicken cooked in spicy minced lamb, garnished with garlic, fresh

herbs and spices and fresh green chillies.

Murgh or Gosht Hindustani **£10.95**

Chicken or lamb cooked with roasted garlic, fresh coriander, tomatoes in a medium sauce.

Tawah **£10.95**

Lamb or chicken pan fried on the Tawah with spring onion, olive oil, a touch of green

chilli and garnished with garlic.

Lamb Hyderabad **£11.95**

Tender lamb pieces cooked with chopped onions, mustard seeds, onion seeds and

whole red chillies in a slightly hot and tangy sauce, garnished with fried onion, red

pepper julienne and garlic.

Naga Gosht or Murgh **£11.95**

Chopped onions, tomato, peppers, coriander and naga chilli (officially the hottest chilli in

the world!) toned down to give a distinctive aromatic flavour.

Sylheti Murgh or Gosht **£11.95**

Off the bone chicken or lamb cooked in the tandoor then pan fried with roasted garlic,

ginger, Sylheti spices and shatkora, a citrus cooking vegetable from the Sylhet region of

Bangladesh. A medium spiced dish.

Mango Butter Chicken **£11.95**

Mild curry cooked with pureed mango, condensed milk and butter in a rich, creamy,

sweet dish.

Khodu Gosht **£11.95**

Chunks of prime beef, cooked with medium spices and butternut squash. Flavoured with

star anise and curry leaves. A classic Bangladeshi beef dish.

Norathon Bhoona **£12.95**

Tandoori king prawns, chicken and lamb tikka cooked in medium strength spices with

fresh herbs.

Windsor Tiffin Special Bhoona **£12.95**

Fillet of chicken stuffed with minced lamb, roasted in a clay oven and served in a bhoona

style sauce.

Lamb Shank Nihari **£15.95**

Slow cooked, succulent lamb shank cooked with onions, tomatoes and flavoured with

mace, cardamom and star anise. A traditional Pakistani dish.

BALTI DISHES

These popular dishes are individually prepared with combinations of spices, ginger,

garlic and fresh herbs to give the unique Windsor Tiffin taste.

Vegetable or Mushroom Balti  **£7.95**

Chicken Balti **£8.50**

Lemon Tikka Balti **£9.95**

Garlic Chilli Murgh Balti **£9.95**

Chicken & Mushroom Balti **£9.95**

Chicken Tikka Balti **£9.95**

Tandoori Chicken Balti **£9.95**

Keema Peas Balti **£9.95**

Chicken Palak Balti (Chicken & Spinach) .. **£9.95**

Lamb Balti **£10.95**

Beef Balti **£10.95**

Prawn Balti **£10.95**

King Prawn Balti **£12.95**

Windsor Tiffin Special Balti **£12.95**

Chicken & King Prawn Balti **£13.95**

TANDOORI SPECIALITIES

Poultry, meat or seafood thoroughly marinated before cooking in the Tandoor. All the dishes are served with salad.

Chicken Tikka **£9.95**

Tandoori Chicken **£9.95**

Paneer Tikka  **£10.95**

Chicken Shashlick **£12.50**

Lamb Tikka **£13.50**

Lamb Shashlick **£13.95**

Tandoori Mix (with Nan) **£14.50**

Tandoori King Prawn **£14.95**

BIRYANI DISHES

A special preparation of Saffron Rice with your choice of dish, prepared in butter ghee and herbs and spices, dressed with green salad. Served with vegetable curry sauce.

Vegetable or Mushroom Biryani  **£9.95**

Chicken Biryani **£10.95**

Chicken Tikka Biryani **£11.95**

Tandoori Chicken Biryani **£11.95**

Prawn Biryani **£11.95**

Lamb Biryani **£12.95**

Mixed Biryani **£13.50**

Malaya Chicken Biryani (with Pineapple) . **£13.50**

Beef Biryani **£13.95**

King Prawn Tikka Biryani **£15.95**

Tandoor Special Mix Biryani **£15.95**

BALTI SAG PANEER MASALLA

Cooked with Spinach & Cottage Cheese, a medium dish.

Vegetable  **£8.95**

Chicken **£10.50**

Tandoori Chicken / Chicken Tikka **£10.95**

Prawn **£11.95**

Lamb **£11.95**

Beef **£11.95**

Chef's Special **£12.95**

Tandoori Special Mix **£13.95**

King Prawn **£13.95**

SET MEAL FOR 2 PERSONS - £49.95

STARTERS: 2 Popadoms, Chutney Tray, Sheek Kebabs,

Chicken Tikka & Onion Bhaji

MAIN COURSE: Murgh Makhanwala, Lamb Jalfrezi

Vegetable Pilau Rice, Garlic & Coriander Nan,

Bombay Aloo followed by Coffee & Mints

SET MEAL FOR 4 PERSONS - £95.95

POPULAR DISHES

Here is a selection of age old popular and favourite curries, now specially prepared in our unique style. All these dishes are carefully prepared with fresh ingredients and freshly ground spices and delicate herbs.

KORMA Very mild. A delicate preparation of curd, cream and coconut powder, producing a very mild and sweet flavour, with ground almond.

BHUNA Medium curry with onions, green herbs, tomatoes and selected herbs.

ROGAN JOSH Specially prepared with onions and garlic, garnished with tomatoes, medium hot.

DUPIAZA A maximum quantity of diced onions cooked with a selection of fresh herbs & spices. Medium.

DANSAK Cooked with lentils and pineapple, served hot, sweet and sour.

PATHIA Sweet & sour. A hot & sour delicate dish prepared with garlic, red chilli and onion, capsicum and tomato puree.

MADRAS A hot and spicy dish prepared with dozens of herbs and spices, red chilli and fresh coriander.

VINDALOO A fabulously rich, fiery dish created by the extensive use of red chilli, strong spices, fresh coriander.

Choice of the following dishes:

Vegetable or Mushroom V	£7.95
Chicken	£8.50
Chicken Tikka	£9.95
Lamb or Prawn	£10.95
Beef	£10.95
King Prawn	£12.95

VEGETARIAN SELECTION **V**

Available for Main Course - £3.20 extra

Chana Masalla	£4.75
Chick peas with onions, tomatoes, lightly spiced.	
Sag Aloo	£4.75
Spinach & Potatoes with onions & tomatoes and fresh coriander.	
Sag Paneer	£4.75
Spinach and Cottage cheese.	
Bhindi Piaz.	£4.75
Okra, onion, tomato, garlic and ginger.	
Baingon Masalla	£4.75
Charcoal grilled aubergine delicately spiced with onions and tomatoes.	
Sarso Baingon	£4.75
Savoury curried aubergine fried with mustard seed and spices.	
Mushroom Bhoona	£4.75
Mushroom, tomatoes, spring onion and capsicum peppers.	
Sobzi Bhoona	£4.75
A dry dish utilising an array of the best seasonal vegetables.	
Sobzi Pathia	£4.75
Sweet and sour vegetable dish.	
Muttor Paneer	£4.75
Rich spicy dish of curried peas and cottage cheese.	
Dall Samba	£4.75
Lentils deep fried in garlic & mixed veg.	
Sobzi Jalfrezi	£4.75
Mixed vegetables with peppers, onions and chillies, hot.	
Bombay Potatoes	£4.75
Spicy potatoes cooked dry with onions, tomatoes, fresh coriander, spices.	
Tarka Dall	£4.75
Lentils with garlic & onions.	
Aloo Gobi	£4.75
Potato & cauliflower with onions, tomato & mild spices	
Chana Sag	£4.75
Chick peas and spinach with garlic, onion & tomato	

ENGLISH DISHES

Sirloin Steak	£17.95
Fish and Chips	£10.95
Scampi and Chips	£12.95
Chicken Nuggets & Chips (Child)	£7.95
Plain or Tomato Omelette V	£9.95
Mushroom Omelette	£9.95
Chicken Omelette	£10.95

RICE & BREADS

Boiled Rice V	£2.75
Pilau Rice V	£2.95
Fried Rice V	£2.95
Garlic Fried Rice V	£3.75
Veg Pilau Rice V	£3.75
Peas Pilau Rice V	£3.75
Chilli Lemon Rice V	£3.75
Coconut Pilau Rice V	£3.75
Mushroom Rice V	£3.75
Jeera Rice V	£3.75
Egg Fried Rice	£4.50
Tikka Pilau Rice	£4.50
Keema Pilau Rice	£4.50
Shahi Pilau Rice V (with nuts & sultanas)	£4.50
Special Fried Rice	£4.50

Plain Nan V	£2.95
Garlic Nan V	£3.75
Vegetable Nan V	£3.75
Keema Nan	£4.25
Mint & Garlic Nan V	£4.25
Peshwari Nan V	£4.25
Cheese Chilli Nan V	£4.25
Cheese Onion Nan V	£4.25
Garlic Coriander Nan V	£4.25
Keema Cheese Nan	£4.50
Chicken Tikka Nan	£4.50
Paratha V	£3.25
Aloo Paratha V	£3.95
Cheese Paratha V	£4.25
Tandoori Roti V	£2.95
Chapati V	£2.25

SUNDRIES

Chips V	£3.25
Popadoms V	£0.80
Spiced Popadoms V	£0.90
Pickle/Chutney V	per person £0.80

One Main Course per person must be ordered. Management reserve the right to refuse service. All major credit cards accepted. Any dish not on the menu can be prepared by our Chef.

PLEASE NOTE: Many of our dishes contain certain allergens. Please enquire about your meal and we will be happy to help you choose.

WINE LIST

House Wines

House White (Chardonnay) (Chile)	£12.95
House Red (Merlot) (Chile)	£12.95

Champagne

Hemerence Brut Champagne NV (France)	£40.95
Moet et Chandon Brut NV (France)	£51.95
Dom Perignon (France)	£225.00

Sparkling Wines

Di Maria Prosecco (Italy)	£21.95
Di Maria Rosato Rose Spumante (Italy)	£20.95

White Wines

Roos Estate Chenin Blanc (South Africa)	£21.95
Chablis (France)	£29.95
Hidden Bay Sauvignon Blanc (New Zealand)	£20.95
Auction House Chardonnay (Australia)	£17.95
Pinot Grigio Delle Venezie (Italy)	£17.95
Mont Rocher Viognier (France)	£18.95
Artesa Rioja Viura (Spain)	£18.95
Vistamarr Brisa Sauvignon Blanc (Chile)	£17.95
Jacobs Creek Semillon Chardonnay (Australia)	£17.95

Red Wines

Jacobs Creek Cabernet Sauvignon (Australia)	£17.95
Roos Estate Shiraz (South Africa)	£21.95
Roos Estate Pinotage (South Africa)	£21.95
Les Oliviers Merlot (France)	£16.95
Campo Viejo Tinto Gran Reserva (Spain)	£32.95
Cerro Anon Crianza Rioja (Spain)	£20.95
Sierra Grande Pinot Noir (Chile)	£20.95
Cotes Du Rhone (France)	£17.95
Chateaufneuf Du Pape (France)	£33.95
Chianti (Italy)	£20.95
Nuits St George (France)	£48.95
Saint Emillion (France)	£21.95
Malbec (Argentina)	£20.95

Rose Wines

Pinot Grigio Cortefresca	
Delle Venezie Rose (Italy)	£17.95
Blossom Hill White Zinfandel (USA)	£15.95
Mateus Rose (Portugal)	£16.95 / 25cl Bottle £6.95

Wine By The Glass

Red Wine By The Glass (187ml)

Merlot	£4.95
Shiraz	£4.95
Malbec	£4.95
Rioja	£6.25

White Wine By The Glass (187ml)

Sauvignon Blanc	£4.95
Chardonnay	£4.95
Pinot Grigio	£4.95

Rose Wine By The Glass (187ml)

Zinfandel Rose	£4.95
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Sparkling Wine By The Glass (200ml)

Prosecco	£7.50
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Draught Beers

Cobra Beer	Half £2.95	Pint £4.75
Malabar Blond IPA	Half £3.10	Pint £4.95
Tetleys Bitter Can		£3.95

Bottled Beers

Strongbow Cider 330ml	£3.95
Budweiser 330ml	£3.95
Guinness Surger 520ml	£4.75
Magners 330ml	£3.95
Peroni 330ml	£3.95
Cobra 330ml	£3.95
Bangla 330ml	£3.95
Kingfisher 330ml	£3.95
Koppaberg 500ml <small>Mixed Fruit</small>	£4.75

Spirits (25ml)

Scotch	£3.60	Vodka	£3.60
Dark Rum	£3.60	Bacardi	£3.60
Spiced Rum	£3.60		

Cognac (25ml)

Courvoisier	£3.60
Remy Martin	£4.50
Hennessey XO	£7.95
Jamesons Irish Whiskey	£3.60
Macallan Malt Whiskey	£4.25

Vermouth (50ml)

Campari	£3.60	Martini Dry	£3.60
Martini Rosso (Sweet)	£3.60	Sherry	£3.60
Pimms	£3.60	Cinzano	£3.60
Baileys	£4.75	Port	£3.60

Liqueurs (25ml)

Archers (Peach)	£3.60	Sambucca	£3.60
Cointreau	£3.60	Drambuie	£3.60
Grand Marnier	£3.60	Jack Daniels	£3.60
Malibu	£3.60	Southern Comfort	£3.60
Tia Maria	£3.60	Amaretto	£3.60
All Mixers (with single short)	£4.95		

Gin (25ml)

Gordons London Gin	£3.95
Gordons Pink Gin	£3.95
Bombay Sapphire	£3.95
Warner Edwards Rhubarb Gin	£3.95
Opibr Gin	£3.95
Above Gin Mixers	£5.75

Soft Drinks

Pepsi / Diet Pepsi	£1.95
Coke / Diet Coke / Coke Zero <small>330ml Glass Bottle</small>	£2.75
Lemonade	£1.95
Lemon & Lime / Soda & Lime <small>Half Pint</small>	£2.25
Fruit Juices (Orange or Apple)	£1.95
J2O Orange & Passion	£2.95
Appletiser 275ml	£2.95
Hildon (Still or Sparkling) 750ml	£4.25
Hildon (Still or Sparkling) 330ml	£2.25
Squash (All Flavours) <small>Half Pint</small>	£1.25
Virgin Mojito Mocktail	£3.25
Strawberry Daiquiri	£3.25
Pina Colada	£3.25
Lassi	£3.25
Lassi Jug	£9.95