

Indian Cuisine with Kenyan Roots

Something to Share Our dishes are freshly prepared and will be served at different times.



Established 1991

Themed after a community members club in Kenya. The fusion of Indian spices and influences of Kenyan cooking techniques makes The Regency Club, a family business, one of the finest Bar and Grills around London.



Scan QR Code to view Allergen Information

Some dishes contain bones, nuts, seeds, gluten, lactose, soy sauce and food colouring. Please inform a member of staff of any dietary requirements or allergies you may have.

Hand Food

Beyond Meat Burger Served with Peri Chips	18.25
<small>Beyond Meat Patty, Vegan Cheese, Kachumber and topped with vegan Garlic Chili Mayo</small>	
Veg Burger Served with Peri Chips	17.95
<small>Veggie Patty, Paneer Tikka, Kachumber and topped with Garlic Chili Mayo</small>	
Lamb Burger Served with Peri Chips	18.25
<small>Lamb Patty and Kachumber</small>	
Chicken Burger Served with Peri Chips	18.25
<small>Tandoori Chicken Breast, Kachumber and topped with Garlic Chili Mayo</small>	
Rolls	Non or Roti
<small>Served with Peri Chips</small>	
Regency Kebab	14.45
Chicken Tikka	17.15
Mushkaki	19.15
Paneer Tikka	17.70
Paneer Tikka Special	20.15
Chilli Paneer	19.15

Signature Cocktail

LYCHEE MARTINI 12.25

The perfect celebration of lychee, using vodka, lychee liqueur, lychee juice and lemon juice. A floral treat.



For the Curry Lover All curries are medium in spice unless stated. We are happy to receive any customisation requests, we will do our best to accommodate you where possible.

Vegetarian

Karahi Mix Veg	11.45
<small>Medley of mix vegetables in a curry sauce</small>	
Aloo Methi	11.45
<small>Potatoes cooked in a curry sauce infused with fenugreek</small>	
Bhindi Masala	11.45
<small>Okra in a spiced caramelised onion gravy</small>	
Makal Masala	11.45
<small>Sweetcorn in a curry sauce</small>	
Makal Methi	11.45
<small>Sweetcorn cooked in a curry sauce infused with fenugreek</small>	
Chana Masala	11.45
<small>Chickpeas in a curry sauce</small>	
Chana Aloo	11.45
<small>Chickpeas and potato in a curry sauce</small>	
Paneer Masala Mild	13.95
<small>Indian cottage cheese cooked in a mild creamy sauce</small>	
Palak Paneer	13.95
<small>Indian cottage cheese cooked in a curry sauce infused with fenugreek</small>	
Plant-Based Tawa Prawns	14.95
<small>Plant-based Tawa Prawns sautéed with spices and coated in a thick curry sauce</small>	
Plant-Based Chicken Curry	14.95
<small>Plant-based chicken pieces in a desi curry sauce</small>	
Plant-Based Kheema	14.95
<small>Plant-based mince coated in a thick curry sauce</small>	
Dal Makhani	11.45
<small>Black lentils, slow cooked and finished with butter and cream</small>	
Tarka Dal	11.45
<small>Mixed lentils with garlic, ginger and green chilies</small>	

Mother Earth **Vegetarian**

Crispy Bhindi	9.95
<small>Deep fried battered spiced okra</small>	
Paneer Tikka 6 pcs	10.50
<small>Spiced Indian cottage cheese cooked in a tandoor.</small>	
Paneer Tikka Special	12.95
<small>Diced tandoor paneer tikka pieces sautéed in an Indo-Chinese sauce.</small>	
Crispy Bhajia	9.45
<small>Sliced potatoes, battered with spices.</small>	
Peri Peri Chips	6.95
<small>Crispy potato chips coated in our own peri peri spice mix.</small>	
Garlic Mogo	9.95
<small>Our famous spiced casava chips tossed in a special chili and garlic paste. [Optional: Swap Mogo for Potato Chips]</small>	
Chilli Paneer	11.95
<small>Indian cottage cheese, pan fried with an Indo-Chinese sauce.</small>	
Veg Samosa 2 pcs	4.45
<small>Our famous spiced casava pieces tossed in a special chili and green chilies.</small>	
Jalepenos 5 pcs	7.65
<small>Breadcrumbed jalapeño peppers filled with cream cheese.</small>	
Chilli Garlic Mushrooms	9.95
<small>Button mushrooms sautéed in an Indo-Chinese sauce.</small>	
Harabhara Kebab 5 pcs	7.95
<small>Deep fried mushy peas.</small>	
Petis 3 pcs	7.25
<small>Deep fried spiced potato and pea filling.</small>	
Mogo	8.65
<small>Boiled or fried casava served plain or with salt and chili powder.</small>	

Land & Sea **Non-Vegetarian**

Mari Mogo	9.95
<small>Casava tossed in onions and black pepper</small>	
Plant-Based Jeera Lamb	14.95
<small>Plant-Based Lamb sautéed in a roasted currin sauce</small>	
Plant-Based Chilli Chicken	14.95
<small>Plant-Based Chicken Goujons coated in an Indo-Chinese sauce</small>	
Vegetable Cutlets 3 pcs	8.25
<small>Breadcrumbed spiced mixed vegetable patties</small>	
Kachori 3 pcs	6.95
<small>Indian pastry filled with spiced peas.</small>	
Tandoori Lamb Chops 5 pcs	14.95
<small>Marinated in aromatic herbs and spices.</small>	
Chicken Tikka 6 pcs	9.95
<small>Boneless chicken pieces marinated in a blend of spices.</small>	
Lamb / Chicken Kebab 2 pcs	7.25
<small>Mixed lamb marinated with fresh herbs, ginger, garlic and green chilies.</small>	
Mushkaki 6 pcs	11.95
<small>Boneless spring lamb fillet pieces marinated in a blend of spices.</small>	
Mix Grill	28.95
<small>Chicken Tikka, Kebabs and Mushkaki.</small>	
Tandoori Chicken half/whole	10.95 / 21.25
<small>Poussin marinated for 24hr and slow cooked in the tandoor.</small>	
Lamb/Chicken Samosa 2 pcs	4.95
<small>Indian pastry filled with spiced minced chicken.</small>	
Crispy Fried Wings 7 pcs	11.50
<small>Chicken Wings - deep fried</small>	
Tilapia Fish grilled/pan fried	10.95
<small>Filet of Tilapia, marinated with aromatic spices</small>	

Chicken Wings 7 pcs	11.50
<small>Marinated in a special blend of spices.</small>	
Lamb Cutlets 4 pcs	16.95
<small>Premium French trimmed lamb, marinated in aromatic herbs and spices.</small>	
Regency Platter	54.95
<small>Chicken Wings, Lamb Chops, Chicken Tikka, Kebabs and Mushkaki Ideal for 4 People.</small>	
<small>or Replace Lamb Chops with Lamb Cutlets at an additional charge of £2.00</small>	
Jeera Chicken 6 pcs	11.45
<small>On the bone chicken pieces sautéed with onions and cumin</small>	
Chilli Garlic Prawns 5 pcs ((18.95
<small>Prawns sliced in half and sautéed in an Indo-Chinese sauce</small>	
Tandoori Prawns 5 pcs	18.95
<small>Prawns marinated in our special blend of spices and cooked in the tandoor oven until charred for a smoky flavour.</small>	
Mari Chicken 6 pcs ((11.45
<small>On the bone chicken pieces sautéed with onions and black pepper.</small>	
Chicken Pili Pili 6 pcs (((11.45
<small>On the bone chicken pieces sautéed in a Chinese hot sauce.</small>	
Chicken Tikka Special	11.95
<small>An Indo-Chinese preparation of sliced chicken tikka pieces sautéed with peppers and soy sauce</small>	
Lamb Tikka Special	12.95
<small>An Indo-Chinese preparation of sliced lamb tikka pieces sautéed with peppers and soy sauce</small>	
Mix Grill Special	33.95
<small>Diced Kebabs, Sliced Chicken Tikka and Lamb Tikka pieces, sautéed in a tangy sauce</small>	

SPECIAL ORDER

We Require 24hrs notice to prepare the following dishes

Leg of Lamb 84.95	Whole Chicken 59.95
<small>Slow cooked joint served with a kheema gravy and roast potatoes</small>	<small>Roast tandoor chicken served with chicken kheema gravy and eggs</small>

Rice Fields

Rice 3.95	Jeera Rice 4.50
<small>Basmati steamed rice</small>	<small>Cumin fried rice</small>
Pilau Rice 4.50	Mushroom Rice 8.25
<small>Saffron scented rice</small>	<small>Mushroom pieces in rice</small>

Chicken Biryani 14.95
<small>Aromatic chicken in a thick gravy, layered with rice and eggs</small>
Lamb Biryani 15.95
<small>Lamb in a thick gravy, layered with rice and eggs</small>
Vegetable Biryani 13.95
<small>Mixed vegetables in a thick gravy, layered with rice</small>

The Tandoor

Tandoori Naan 3.75	Tandoori Roti 3.75
Garlic Naan 4.25	Garlic Roti 4.25
Chilli Naan 4.25	Chilli Roti 4.25
Garlic Chilli Naan 4.25	Garlic Chilli Roti 4.25
Tandoori Paratha 4.75	Aloo Paratha 5.25

Sides

Raita 2.95
<small>Sweet yoghurt with carrots, cucumber and onion</small>
Special Salad 3.95
<small>Sliced lettuce, tomato and cucumber</small>
Yoghurt 2.50

Indian Sweet Tooth

Paan 2.75	Mango Kulfi 4.45
Rasmalai 4.45	Almond Kulfi 4.45
Gulab Jamun 5.45	Malai Kulfi 4.45
Mocha Slice* 6.95	Nimbu Tart* 6.95
Berry Ganache(eg) 6.95	Passion Brûlée*(eg) 6.95

Garam Pani

Espresso 3.45	Cappuccino 3.45
Tea 3.45	Masala Chai 3.45

(((Extra Hot ((Hot



Drinks to Quench Your Thirst

Spirits Selection

Vodka	25ml
Kavka	3.25
Kavka Estate	3.95
Kavka Plum & Apple	3.95
Beluga Allure	11.25

Rum	25ml
Bacardi	3.25
Havana Club 7 Year	3.95
Old Monk	3.45
Captain Morgan Spiced	3.45
Langs Mango & Ginger	3.45

Tequila	25ml
Don Julio	4.45
Casamigos	6.25
MYST Coffee / Salted Caramel	4.45

Brandy	25ml
Courvoisier VS	3.25
Remy Martin VSOP	3.95
Martell XO	12.45

Aperitifs	25ml
Archers	3.15
Amaretto	3.15
Balleys	3.15
Campari	3.15
Cointreau	3.15
Chambord	3.15
Galliano	3.15
Jägermeister	3.15
Limoncello	3.15
Licor 43	3.15
Maraschino	3.15
Midori	3.15
Pimms No. 1	3.15
Sambuca	3.15
Southern Comfort	3.15
Tia Maria	3.15
Underberg	3.15

Nibbles

Roasted Peanuts	2.45	Spicy Peanuts	2.45
Chilli Crisps	2.45	Cashew Nuts	3.25
Bombay Mix	5.65		
Crushed crisps, spicy peanuts, diced onions and green chilies			

Whisky

Fragrant & Floral	25ml
Glenfiddich	3.95
Glenkinchie	3.95
Halg Club	3.95
Antiquity Blue	4.25

Rich & Round	25ml
JW Black Label	3.45
Sheep Dip	4.25
Tullamore Dew	4.25
Glenlivet	4.25
Amrut Fusion	7.95
JW Blue Label	12.50

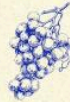
Fruity & Spicy	25ml
Glenjoyne 10yr	4.45
Royal Stag	4.25
Rampur	6.25
Balvenie	6.25
Tamdhu 15yr	8.85
Glenjoyne 18yr	12.25

Smoky & Peaty	25ml
Laphroaig	4.25
Isle of Skye	4.25
Blenders Pride	4.25
Oban	6.95

American Whiskey	25ml
Jack Daniels	3.25
Buffalo Trace	4.25
Makers Mark	4.25

Our Wine Ask The Waiter

We have such an extensive list this menu just wasn't big enough. Please ask your waiter for the list.



Gin	25ml
London Hill	3.25
Mermaid Pink Gin	3.95
Edinburgh - Raspberry	3.95
Edinburgh - Rhubarb & Ginger	3.95
Sipsmith Lemon Drizzle	3.95
Sipsmith Zesty Orange	3.95
No.3 Gin	3.95
Mango Gin	3.95
Passionfruit Gin	3.95
Martin Miller	3.95
Hendricks	3.95



Cocktails Made using premium spirits

Signature Cocktail

LYCHEE MARTINI 12.25

The perfect celebration of lychees, using vodka, lychee liqueur, lychee juice and lemon juice. A floral treat.

Signature Made using premium spirits

Elderflower Spritz 12.25
A floral and vibrant Spritz! For the perfect to start your evening. EG Elderflower Liqueur, Prosecco and soda.

Pink Lady* 12.25
Tropical and juicy with a tangy kick. Vodka, pomegranate, guava and lime.

Pure Passion* 12.25
Exotic and refreshing with a burst of citrus. A tall drink with London Hill Gin, Aperol, passion fruit, lemon, pink grapefruit, soda.

Tipsy Mango Lassi 12.25
Rich, creamy and tropical. Langs Mango and Ginger Rum, homemade mango lassi, lime.

Strawberry and Rhubarb Sour* 12.25
Fruity and decadent combination of Edinburgh Rhubarb and Ginger Gin, strawberries, rhubarb, lemon.

The Prince of Regency 12.25
Light, delicate and tall. Sheep Dip Blended Malt Scotch, cloudy apple, ginger ale, lemon.

Jaggery and Date Old Fashioned* 14.25
Signature old fashioned with Glenjoyne 10yr Single Malt Scotch infused with dates, jaggery syrup, angostura bitters, orange zest.

Mocktails Alcohol Free

Mojito 9.95
Muddled fresh lime, sugar and mint leaves and topped with soda. Available in the following flavours: Original, Peach, Passion fruit, Strawberry, Raspberry or Mango.

Virgin Sunset 8.95
Pineapple, Orange and Cranberry Juice.

Margarita 9.95
Original or Peach, Passion fruit, Strawberry, Raspberry or Mango puree.

Coconut Kiss 9.95
Coconut, Raspberry, Apple Juice shaken and served over ice.

Triple Berry Twist 9.95
Strawberry, Raspberry, Cranberry Juice shaken and served over ice, then topped with sparkling water.

Daiquiri 9.95
Original or Peach, Passion fruit, Strawberry, Raspberry or Mango puree.

Colada 9.95
Virgin Pina Colada available in the following flavours: Original, Peach, Passion fruit, Strawberry, Raspberry or Mango.

Fruit Iced Tea 8.95
Peach or Passion fruit, Strawberry, Raspberry or Mango puree.

Fresh Lime Soda 3.45
Fresh Lime Juice, Simple Syrup and Soda Water.

Lassi 3.95
Salt, Jeera and Mango.

Classic Made using premium spirits

Coladas 12.25
The classic, sunshine cocktail with rum, pineapple and coconut is now available with extra flavour! Choose from: classic, strawberry, raspberry, peach mango, blueberry, or passion fruit.

Mojitos 12.25
Rum, lime, mint and soda. The Cuban favourite. Try it with strawberry, raspberry, peach mango, blueberry, passion fruit, apple, pear, coconut or pineapple.

Daiquiris 12.25
Rum, lime and sugar, a match made in heaven. Blended with ice and any fruit you like! We have strawberry, raspberry, peach mango, blueberry, passion fruit, apple, pear, coconut, or pineapple.

Aviation 12.25
A classic, dry, gin cocktail with an added flavour that might take you back to your childhood. Gin, Maraschino liqueur, lemon juice and violet liqueur.

Margarita 12.25
Get your tequila fix with Triple Sec, lime and any of the following flavours: Strawberry, raspberry, peach, mango, blueberry, passion fruit, apple, pear, coconut, or pineapple.

Chai-tini 12.25
Premium Vodka Martini made with our in-house Masala Chai Liqueur.

Amaretto Sour 12.25
Sweet, sour, and almond. Amaretto, lemon, lime, sugar and egg white to give a beautiful silky texture and voluminous foam.

Espresso Mystri 12.25
Vodka, Myst Coffee & Salted Caramel with fresh espresso and a little sugar.

Salted Caramel Pornstar 12.25
Myst Salted Caramel, Vodka, Passoa, Lime Juice and Sugar Syrup, shaken and served extremely chilled.

Konkan Sling 12.25
A unique twist on a Singapore Sling made with a Dry Gin and Kokum with a twist of lemon.

Kavka Vodka

£12.25

Chilli Passion*
A bold mix of Kavka Orchard Vodka, fresh passionfruit, vanilla and a hint of chill for a sweet, tangy and spicy kick.

Tokaji Negroni*

Kavka Tokaji Barrel Aged Vodka, red vermouth and house-infused strawberry Campari. A smooth, fruity, and bittersweet finish.

Espresso Martini

Kavka Tokaji Barrel Aged Vodka, freshly brewed coffee, vanilla syrup and coffee liqueur, shaken for an indulgent coffee cocktail.

Orchard Cosmo*

Kavka Orchard Apple and Plum Vodka, orange liqueur, cranberry juice, and fresh lemon juice, shaken for a zesty cocktail.

Spicy Mango Carpiroska

Kavka Vodka muddled with fresh chili, lime and mango, served over crushed ice for a spicy, tangy, and tropical refreshment.

Saffron Sling*

Kavka Vodka blended with house-infused saffron, Aperol, grapefruit juice, and vanilla syrup, topped with tonic water for a refreshing and aromatic cocktail with a hint of sweetness.

Established 1991

Themed after a community members club in Kenya. The fusion of Indian spices and influences of Kenyan cooking techniques makes The Regency Club, a family business, one of the finest Bar and Grills around London.

On The Tap

Ask The Waiter

Beer Selection

We have such an extensive list this menu just wasn't big enough. Please ask your waiter for the list.



Bottled Beer

Tusker 500ml	5.95
Carlsberg 275ml	2.65
Peroni 330ml	3.95
Flavoured Cider	4.95

Soft Drinks

Cola/Diet Cola	Half Pint 2.95 / Full Pint 4.95
Lemonade	Half Pint 2.95 / Full Pint 4.95
Sparkling Orange	Half Pint 2.95 / Full Pint 4.95
Sparkling Vimto	Half Pint 2.95 / Full Pint 4.95
Fruit Juice	Half Pint 3.25 / Full Pint 6.25
Apple / Orange / Pineapple / Cranberry	
Coke/Diet Coke/Zero 330ml	3.95
Premium Soft Drinks	3.95
Please ask your waiter for a full list of our premium soft drinks	
Still / Sparkling Water Unlimited Refills	1.00
Slimline Tonic 200ml	2.45
Ginger Ale 200ml	2.45
Cordial	0.30
Blackcurrant, Lime, Orange	

Alcohol Free

PASSIONFRUIT

The perfect drink to wash down your favourite Regency Club dish

Half	4.25
Pint	8.45
Jug	16.65
Pitcher	33.25



Cocktail Bottles 20.00

200ml Bottle of a Cocktail of your choice, served on ice, for you to enjoy or share!

Choose any cocktail with a star next to it.

Our Food
Taste Our



Indian Cuisine with Kenyan Roots

Themed after a community members club in Kenya. The fusion of Indian spices and influences of Kenyan cooking techniques makes The Regency Club, a family business, one of the finest Bar and Grills around London.

VISIT OUR WEBSITE
www.regencyclub.co.uk

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[facebook.com/TheRegencyClub](https://www.facebook.com/TheRegencyClub)

TAG YOUR PIC ON INSTAGRAM
[#the_regencyclub](https://www.instagram.com/the_regencyclub)

CALL US TO ORDER A TAKEAWAY
0208 952 6300

Vegan Menu

STARTERS

Plain Mogo

Boiled or fried casava served plain or with salt and chili powder.

Garlic Mogo

Our famous spiced casava chips tossed in a special chili and garlic paste.

Mari Mogo

Casava tossed in onions and black pepper.

Peri Peri Chips

Crispy potato chips coated in our own peri spice mix.

Crispy Bhindi

Deep fried battered spiced okra.

Crispy Bhajia

Sliced potatoes, battered with spices.

Veg Samosa

Indian pastry filled with spiced mixed vegetables (2 pcs).

Petis

Deep fried spiced potato and pea filling (3 pcs).

Chilli Garlic Mushrooms

Button mushrooms sauteed in an Indo - Chinese sauce.

Kachori

Indian pastry filled with spiced peas (3 pcs).

Harabhara Kebabs

Deep fried mushy peas (5 pcs).

Veg Spring Roll

Rolled pastry filled with mixed vegetables (3 pcs).

Plant-Based Chilli Chicken

Plant-based THIS™ isn't Chicken Goujons sauted in an Indo-chinese sauce.

MAIN COURSE

Karahi Mix Veg

Medley of mix vegetables in a curry sauce.

Aloo Methi

Potatoes cooked in a curry sauce infused with fenugreek.

Aloo Mutter

Potatoes infused with a blend of spices with peas.

Tarka Dal

Mixed lentils.

Dal Methi

Spiced lentils with fenugreek.

Bhindi Masala

Okra in a spiced caramelised onion gravy.

Chana Masala

Chickpeas in a curry sauce.

Chana Aloo

Chickpeas and potato in a curry sauce.

THIS™ Isn't Chicken Curry

Plant-based THIS™ isn't chicken pieces mixed with an authentic desi curry sauce.

Beyond Meat Burger

Beyond Meat Patty, Vegan Cheese, Kachumber and Topped With Vegan Garlic Chili Mayo Sauce.

Chana Methi

Chickpeas cooked in a curry sauce with fenugreek.

Rajma Chana

A rich curry sauce with kidney beans and chickpeas.

Makai Masala

Sweetcorn in a curry sauce.

Makai Methi

Sweetcorn cooked in a curry sauce infused with fenugreek.

Makai Methi Mutter

Sweetcorn, fenugreek and peas cooked in a curry sauce.

Kidney Bean Masala

Kidney beans cooked in a rich aromatic curry sauce.

Bombay Aloo

Potatoes cooked with a blend of aromatic spices.

Methi

Fenugreek cooked with spices.

SIDE DISHES

Tandoori Roti

Tandoori Paratha

Tandoori Aloo Paratha

Potato stuffed paratha.

Rice

Basmati steamed rice.

Pilau Rice

Saffron scented rice.

Jeera Rice

Cumin fried rice.

No Onion, No Garlic Menu

STARTERS

Plain Mogo

Boiled or fried casava served plain or with salt and chili powder.

Mari Mogo

Casava tossed in black pepper.

Plain Chips

Crispy Bhindi

Deep fried battered spiced okra.

Chilli Paneer

Indian cottage cheese, pan fried with an Indo - Chinese sauce.

MAIN COURSE

Paneer Masala

Indian cottage cheese cooked in a mild creamy sauce.

Bhindi Masala

Okra cooked with spices and a light gravy.

Chana Masala

Chickpeas in a curry sauce.

Rajma Chana

Chickpeas in a curry sauce.

Makai Masala

Sweetcorn in a curry sauce.

Kidney Bean Masala

Kidney beans cooked in a rich aromatic curry sauce.

Aloo Masala

A spicy fragrant curry with potatoes.

SIDE DISHES

Tandoori Roti

Tandoori Paratha

Rice

Basmati steamed rice.

Jeera Rice

Cumin fried rice.

Gluten Free Menu

NON-VEG STARTERS

Chicken Tikka

Boneless chicken pieces marinated in a blend of spices (5 pcs).

Regency Kebabs

Minced lamb marinated with fresh herbs, ginger, garlic and green chillies (2 pcs).

Mushkaki

Boneless spring lamb fillet pieces marinated in a blend of spices (6pcs).

Mix Grill

Chicken Tikka, Kebabs and Mushkaki.

Lamb Cutlets

Premium French trimmed lamb, marinated in aromatic herbs and spices (5 pcs).

Lamb Chops

Marinated in aromatic herbs and spices (4 pcs).

Tandoori Prawns

Dry prawns cooked in a tandoori oven.

Fried Wings

Crispy deep fried chicken wings (7 pcs).

Tilapia Fish

Fillet of Tilapia, marinated with aromatic spices.

Fried Fish

Fillet of Coley, marinated with a rich blend of aromatic spices.

Jeera Chicken

On the bone chicken pieces sauteed with onions and cumin (5 pcs).

Mari Chicken

On the bone chicken pieces sauteed with onions and black pepper (5 pcs).

Chicken Pili Pili

On the bone chicken pieces sauteed in a fiery hot sauce (5 pcs).

(((Extra Hot ((Hot

Some dishes contain bones, nuts, seeds, gluten, lactose, soya sauce and food colouring. Please inform a member of staff of any dietary requirements or allergies you may have.

Gluten Free Menu

VEG STARTERS

Mogo

Boiled or fried casava served plain or with salt and chili powder

Garlic Mogo

Our famous spiced casava chips tossed in a special chili and garlic paste

Marl Mogo

Casava tossed in onions and black pepper

Paneer Tikka

Cottage cheese cubes marinated with spices and cooked in the tandoor (6 pcs)

Plain Chips

Peri Peri Chips

Crispy potato chips coated in our own peri peri spice mix

Crispy Bhajja

Sliced potatoes, battered with spices

Crispy Bhindi

Deep fried battered spiced okra

Pets

Deep fried spiced potato and pea filling (3 pcs)

Harabhara Kebab

Deep fried mushy peas (5 pcs)

CHICKEN CURRIES

Karahi Chicken Masala

Chicken pieces in an authentic curry sauce

Karahi Methi Chicken

Chicken pieces infused in a fenugreek curry sauce

Chicken Kheema

Mince chicken cooked in an authentic curry sauce

Tawa Chicken

Chicken pieces cooked in a thick curry sauce

Bombay Chicken Bahar

Mince chicken and chicken tikka pieces cooked together in a curry sauce infused with fenugreek

Chicken Methi Kheema

Mince chicken cooked with fenugreek infused curry sauce

Chicken Mari Masala ((

Chicken pieces infused in a black pepper curry sauce

Chicken Chili Masala (((

Chicken pieces in a fiery curry sauce

Bombay Chicken

Tender pieces of chicken cooked with spices in a mild curry sauce

Chicken Rogan

Chicken braised in a gravy of onions, garlic, ginger, yoghurt and spices

Chicken Bhuna

A spicy thick sauce with pieces of slow cooked chicken

Chicken Tikka Bhuna

Marinated chicken pieces in a thick curry sauce

Balti Chicken

Chicken pieces cooked in a slightly sour curry sauce

Patia Chicken

Sliced chicken tikka pieces in a rich curry sauce

Murg Masala

Chicken cooked in a tomato and onion sauce with whole spices

Handi Chicken

Chicken pieces on the bone cooked slowly in an authentic curry sauce

Balti Chicken

Chicken pieces cooked in a slightly sour curry sauce

Garlic Butter Chicken

Chicken pieces slow cooked in a rich garlic butter curry sauce

Chicken Tikka Masala Mild

Chicken tikka pieces cooked in a mild creamy curry sauce with a slight sweet taste

Makhani Chicken Mild

Tom tandoori chicken in a mild and creamy sauce

All curries are medium hot and off the bone, on the bone available on request

SEAFOOD CURRIES

Prawn Dhansak

Mixed lentil gravy

Saag Prawn

Authentic spiced gravy with fenugreek

King Prawn Masala

Authentic spiced gravy

Karahi Fish Masala

Authentic spiced gravy

All curries are medium hot unless stated

BURGERS

Chicken Burger

Tandoori Chicken Breast, Kachumber and topped with Garlic Chili Mayo sauce

Lamb Burger

Lamb Patty and Kachumber

Veg Burger

Veggie Patty, Paneer Tikka, Kachumber and topped with vegan Garlic Chili Mayo sauce

Beyond Meat Burger

Beyond Meat Patty, Vegan Cheese, Kachumber and Topped With Vegan Garlic Chili Mayo Sauce

Served with plain chips or peri chips

LAMB CURRIES

Karahi Lamb Masala

Lamb pieces cooked in an authentic curry sauce

Karahi Methi Lamb

Lamb pieces infused in a fenugreek curry sauce

Karahi Kheema

Mince lamb cooked in an authentic curry sauce

Kheema Peas

mince lamb cooked in an authentic curry sauce with peas

Kheema Aloo

Mince lamb cooked in an authentic curry sauce with potatoes

Aloo Mutter Kheema

A classic minced lamb curry with potatoes and peas

Mix Kheema Special

Mince lamb and mince chicken cooked together in an authentic curry sauce

Tawa Lamb

Lamb pieces cooked in a thick curry sauce

Lamb Mari Masala ((

Lamb pieces cooked in a black pepper curry sauce

Bombay Kheema

Mince lamb cooked in a curry sauce

Karahi Methi Kheema

Mince lamb cooked with fenugreek infused curry sauce

Lamb Hyderabadi ((

Lamb pieces cooked in a spicy tomatoe curry sauce

Dhaba Lamb Masala (((

Lamb pieces cooked in an extra hot thick curry sauce

Lamb Nawabi

Lamb pieces cooked in a mild creamy sauce

Balti Lamb

Lamb pieces cooked in a slightly sour curry sauce

Lamb Duplaza

lamb pieces cooked with spices and an onion sauce

Bhuna Lamb

A spicy thick sauce with pieces of slow cooked lamb

Bhindi Gosht

Infused with spices, okra and lamb pieces

Lamb Dhansak

An infusion of lentils and lamb with a curry sauce

Rogan Gosht

Lamb pieces cooked in a thick curry with intense flavours

All curries are medium hot and off the bone, on the bone available on request

VEGETARIAN CURRIES

Karahi Mix Veg

Medley of mix vegetables in a curry sauce

Veg Kheema

Soya mince coated in a thick curry sauce

Veg Bahar

Soya mince and paneer tikka cooked in a curry sauce infused with fenugreek

Aloo Methi

Potatoes cooked in a curry sauce infused with fenugreek

Aloo Mutter

Potatoes infused with a blend of spices with peas

Tarka Dal

Mixed lentils

Dal Methi

Mixed lentils cooked with fenugreek

Urud Dal

Black lentils

Bhindi Masala

Okra in a spiced caramelised onion gravy

Lassoni Paneer Makhani

Garlic paneer pieces in a creamy curry sauce

Paneer Tikka Masala

Diced tandoori paneer tikka pieces in an authentic curry sauce

Paneer Masala Mild

Indian cottage cheese cooked in a mild creamy sauce

Mutter Paneer

Indian cottage cheese cooked in a curry sauce with peas

Methi Mutter Paneer

Pieces of Paneer, peas infused with fenugreek in a curry sauce

Palak Paneer

Indian cottage cheese cooked in a curry sauce infused with fenugreek

All curries are medium hot unless stated

SIDE DISHES

Rice

Basmati steamed rice

Pilau Rice

Saffron scented rice

Jeera Rice

Cumin fried rice

Some dishes contain bones, nuts, seeds, gluten, lactose, soya sauce and food colouring. Please inform a member of staff of any dietary requirements or allergies you may have.

(((Extra Hot ((Hot

Sparkling & Champagne

	Tasting Guide	125ml	Bottle
1.Dom Perignon - Champagne - France (V) Moët & Chandon's finest cuvée is a delightful pale golden yellow with a fine impressive mousse. Aromas of brioche and honey tones quickly blend with fresh almonds and apricots. It is round, persistent, vibrant and pure.	2		£270.00
2.Gremillet - Champagne 'Blanc de Blanc' - France *A blending of four to five vintages, with 20% of reserve wine. This Champagne is composed of only the cuvée (first press). Creamy aromas mixed with characteristic toasty yeast overtones are complemented by ripe mature fruit and classic baked biscuit flavours.*	1		£84.00
3.Gremillet 'Ambassadeur' - Champagne - France This gorgeous 'Ambassadeur' Champagne has been chosen by the French Government to stock in their Embassies throughout the world. Drinks very nicely well chilled on its own of course (but not on your own - this is the sociable drink par excellence after all)	2	£14.65	£79.00
4.Cave de Turckheim - Cremant d'Alsace Rose - France (V) The best Pinot Noir grapes ensures a fruity and fresh character to this gently sparkling rosé which is made using the 'méthode traditionnelle' with a secondary fermentation in bottle.	2	£9.00	£45.00
5.Mac Macià - Cava - Spain (V/VE) The Can Macià estate near Odena is more inland than Sant Sadurni d'Anoia - with a more continental climate. This means more marked differences between day and night temperatures, causing the grapes to ripen later. At Odena the harvest occurs around two weeks after Sant Sadurni - the extra time spent on the vine, combined with excellent quality fruit from the mature vines on this estate, produces elegant and complex Cavas with crisp acidity.	1	£7.35	£35.00
6.Le Dolci Colline - Prosecco - Italy (V/VE) Fresh and gently fruity fizz from Veneto, north-east Italy, with green apple aromas. Delicate and lively on the palate with ripe orchard fruit, zesty acidity and a clean, refreshing finish.	3	£5.85	£26.00

Red Wine

	Tasting Guide	125ml	175ml	250ml	Bottle
7.Les Héritiers St-Genys Mercurey Rouge - 1er Cru Clos Marclilly - France (V/VE) Fully enclosed by a stone wall, the 60 year old vines are protected from severe frosts while being nourished by its own 'source' which sits below the clay limestone soils.	C	£19.85	£27.15	£38.20	£110.00
8.Alasia - Barolo - Italy (V/VE) A fine, expressive style with Barolo's classic combination of mature, lightly floral aromas with richness and structure. Dark plum, leather and delicate violet aromas, plus notes of woodsmoke and brown spice	D	£10.65	£14.35	£19.85	£55.00
9.Nieto - Malbec - Argentina (V/VE) Sourced from Nieto's 40 year old vineyards in Lujan de Cuyo, Mendoza. 40% of the liquid ages 6-8 months in third use French oak barrels. Blackberry, plum fruit and sweet spice. The palate is silky and warming with more black fruit and dark cherries	D	£9.65	£12.95	£17.85	£49.00
10.Vega del Rayo - Rioja Reserva - Spain (V/VE) The wine is racked to 2nd and 3rd year American and Russian oak barrels for 24 months maturation before blending and bottling giving the palate ripe plum and damson characters balanced by well-integrated oak, supple tannins and gentle cedary spice on the finish.	D	£9.00	£11.95	£16.50	£45.00
11.Les Olivier - Merlot - France (V/VE) Olive groves and vines flourish in the sun-drenched vineyards of the Languedoc in southern France and it is this area that the winemaking team uncovered a single plot of Merlot, to produce this gorgeous, smooth as silk merlot.	C	£7.00	£9.20	£12.50	£33.00
12.Pavillon - Shiraz Cabernet - South Africa (V/VE) With dried flowers, spice and dark cherries on the nose, the Boschendal Pavillon Shiraz Cabernet Sauvignon displays a lovely salmon colour. The taste includes notes of red fruits, with a juicy Shiraz core.	C	£5.15	£6.65	£8.85	£22.00
13.Mas de Vignerons - Grenache Syrah - France (V/VE) A classic southern French red, friendly and warming, raspberry and damson fruit, typical of Grenache, are sprinkled with the darker fruit and spice of Syrah.	B	£5.15	£6.65	£8.85	£22.00
14.Adobe - Carmenere Reserva (Organic) - Chile (V/VE/O) Packed with dark pastille fruit, this classic Carmenere is aromatic of star anise and hoi sin, over a palate that is dark and textural but always juicy.	C	£6.00	£7.80	£10.50	£27.00
15.Conviviale - Primitivo - Italy (V/VE) Produced from the local Primitivo variety cultivated in the Salento peninsula of the Puglia region, southern Italy. The palate is richly flavoured with plum and wild cherry fruit, a hint of dried figs, and ripe tannins balanced by fresh acidity	D	£6.00	£7.80	£10.50	£27.00
16.Cline Cellars - Old Vine Zinfandel - USA (V/VE) *Sourced from 14 superb Zinfandel vineyards where the most established vines were planted in the 1950s in the legendary area of Lodi. Dark spice notes such as chinese five spice, star anise and clove. The finish has gentle supple tannins.*	D	£8.00	£10.65	£14.50	£39.00

Rose Wine

	Tasting Guide	125ml	175ml	250ml	Bottle
17. Whispering Angel - Provence Rose - France An elegant whirl of peach and summer berries that's lined by zippy citrus and chased by a strawberry-soaked finish. If you drink this wine, you may hear them!	2	£9.00	£11.95	£16.50	£45.00
18. Artesa - Rioja Rosado - Spain (V/VE) A youthful, fruity and refreshing rosé Rioja. Pink in colour, dry on the palate, with delicious red berry flavours	3	£6.50	£8.45	£11.50	£30.00
19. Mirabello - Pinot Grigio Rose (V/VE) A fresh and appealing style of Pinot Grigio rosé from the Pavia zone of north-west Italy. The addition of early-harvested Pinot Noir grapes and gentle pressing give a delicate salmon pink colour and subtle red berry fruit	3	£5.50	£7.15	£9.50	£24.00
20. Another Story - White Zinfandel - USA Luscious strawberry ice cream on the nose supported by a bright, berry fruited palate and an off-dry finish.	5	£5.35	£6.95	£9.20	£23.00

White Wines

	Tasting Guide	125ml	175ml	250ml	Bottle
21. Les Héritiers Saint-Genys Mercurey - 1er Cru Clos du Marciilly Blanc - France (V/VE/O) A savoury, toasty nose with a rich yet refined palate and gently creamy oak. The style is full and complex with a fine linear structure and long finish.	2	£19.85	£27.15	£38.15	£110.00
22. Chablis Vau-Ligneau Dom de la Motte - Chablis Premier Cru - France The grapes are sourced only from this Premier Cru site. The grapes are hand-harvested and pressed gently. Gentle citrus, sweet hay and toast on the nose, followed by taught minerality, savoury toast and more textural citrus flavours. A really neat, clean moreish Chablis with a lingering mineral finish.	2	£10.85	£14.55	£20.15	£56.00
23. Cloudy Bay - Sauvignon Blanc - New Zealand This is one of New Zealand's most celebrated wines and a real benchmark for quality. And remarkably, it will develop with age over the next five years. You can say the same for very few Sauvignon Blancs. Expect a complex and layered Sauvignon, with notes of ripe lemon, lime, passionfruit, peach and freshly cut grass.	2	£10.50	£14.10	£19.50	£54.00
24. Soldiers Block - Chardonnay - Australia (V/VE) This vibrant Chardonnay exhibits lifted fruit character, bright tangerine fleshiness, textural mouthfeel, a bright palate and a long and foodie finish.	2	£6.65	£8.75	£11.85	£31.00
25. Cave de l'Omarine Duc de Morny - Picpoul de Pinet - France (V/VE) Omarine's head winemaker Cyril Payon makes this Duc de Morny cuvée with a premium selection of grapes from 15+ year old vines. Gently aromatic, ripe melon fruit and fresh citrus on the nose	1	£6.35	£8.25	£11.15	£29.00
26. Parlez Vous - Sauvignon Blanc - France Very expressive with floral, vegetal and boxwood notes developing into exotic fruits, well balanced with an expressive finish.	1	£5.50	£7.10	£9.50	£24.00
27. Mirabello - Pinot Grigio - Italy (V/VE) A fresh dry white with gentle floral and citrus aromas. Crisp and delicate on the palate with orchard fruit and lightly honeyed notes, balanced by lemony acidity and a fresh, dry finish.	3	£5.50	£7.10	£9.50	£24.00
28. Franschoek - Chenin Blanc - SA - South Africa This Chenin Blanc features animated pineapple, fleshy peach, nectarine and honeysuckle aromas supported by a line of bright citrus and tropical fruit that blossom	3	£5.50	£7.10	£9.50	£24.00
29. La Huida - Albariño - Spain A fresh and bright Albariño with notes of stone fruit and orange blossom. Peach fruit with lightly tropical notes and mouthwatering citrus zest character on the palate, dry and crisp on the finish.	1	£6.00	£8.10	£10.50	£27.00
30. Cave de Turckheim Tradition - Gewurztraminer - Alsace - France (V/VE) A fantastic balance of ripeness, varietal character and finesse, with a fragrant rose water and lychee nose, lemon aromas and a slight steely character.	2	£6.20	£8.15	£10.85	£28.00
31. Fritz Willi - Riesling - Mosel (Off dry) - Germany (V/VE) Fragrant aromas of ripe apricot and citrus and more ripe stone fruit on the palate along with a clean, saline minerality and a zesty lemon sherbert character. The style is appealingly off-dry with a well.	2	£6.35	£8.25	£11.15	£29.00

V: Vegetarian VE: Vegan O: Organic

TASTING GUIDE



BEER MENU



PREMIUM SELECTION



DRAUGHT

HALF | PINT

Rothaus Eis (5.6%)	3.30	6.45
Rothaus Pils (5.1%)	3.10	6.20
Rothaus Hefeweizen (5.4%)	3.20	6.35
Rothaus Alkoholfrei (0.4%)	2.85	5.65
Regency Helles (4.0%)	3.00	5.95
Regency Pils (4.9%)	3.00	5.95
Cobra (4.3%)	3.00	5.95
Carlsberg (3.8%)	2.30	4.50
Foster's (4.0%)	2.30	4.50
Guinness (4.2%)	2.65	5.20

PREMIUM CIDER

50CL

Bembel Apple Cider (5.0%)	4.25
Bembel Sour Cherry Cider (4.2%)	4.25



BEMBEL



KIDS MENU

VERY MILD DISHES

STARTERS

We are able to make a variety of our starters mild. However, some are pre-marinated and therefore the chillies cannot be removed from the dish. Please check with your waiter/waitress to see if the dishes you would like, from our A La Carte menu can be made mild.

MAIN COURSE

We are able to make the majority of Chicken, Lamb, Seafood and Vegetarian curries mild from our A La Carte Menu.

The following dishes contain Zero Chilli/Spice and is cooked in a creamy, buttery and slightly sweet gravy:

- Malai Paneer Tikka (dry)
- Malai Chicken Tikka (dry)
- Paneer Masala (or any other vegetable)
- Chicken Tikka Masala
- Lamb Nawabi

WESTERN DISHES

Fish Fingers	3.95
Chicken Nuggets	3.95
Veggie Sausages	3.25
Plain Chips	1.50
Baked Beans	2.95

KIDS DRINKS

Fruit Shoot	1.90
Capri-Sun	1.90