

"YOU CAN'T THINK WELL,
LOVE WELL, SLEEP WELL,
IF YOU HAVEN'T EATEN WELL"



www.turmerickitchen.co.uk

VEG APPETISERS

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| • Kale Chaat ✓ (D,G)
Batter fried kale leaves, potatoes, chickpeas, mint, tamarind and yoghurt. | £8.95 | • Avocado Bombs ✓ (G,MU)
Crispy smashed avocado patties with a touch of mustard seeds. Served with beetroot chutney. | £8.95 |
| • Makhana Chaat ✓
Crispy roasted lotus seeds fusion with vibrant flavours of mint, tamarind and onions. | £8.95 | • Beetroot Cutlet ✓ (G)
Crisp patties made with beetroots, potatoes, semolina and spices. | £8.95 |
| • Stuffed Mushrooms ✓ (D,MU)
Button mushrooms filled with a spiced mix of cheese, herbs, and vegetables, baked to golden perfection. | £8.95 | • Tandoor Ke Phool ✓ (D)
Broccoli and cauliflower marinated in a spiced sauce. Served with mint chutney. | £8.95 |
| • Pahadi Paneer Tikka (D)
Soft cottage cheese cubes marinated in a fresh blend of green herbs, yogurt, and mountain spices, skewered and roasted in the tandoor. | £9.95 | • Soya Chaap Tikka ✓
Marinated soya chaap cooked in a traditional clay oven, infused with smoky spices for a tender, flavourful bite. | £8.95 |

NON-VEG APPETISERS

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| • Chicken Lollipop (G)
Crispy, deep-fried chicken wings Frenched into a lollipop shape, marinated with Indian spices and served with a zesty Schezwan dip. | £9.95 | • Garlic Chilli Lamb Chops (D,MU)
Spring lamb chops marinated in ginger, spices and yoghurt. | £11.95 |
| • Murgh Tikka (D,MU)
Spiced marinated chicken cooked in a clay oven. | £10.95 | • Tandoori Prawns (D,MU,F)
King prawns in tingling spices grilled in a clay oven. | £11.95 |
| • Murgh Malai Tikka (D)
Chicken marinated with cheesy cream, ginger, garlic and cardamom. | £10.95 | • Tandoori Salmon Tikka (D,MU,F)
Scottish salmon marinated in spices glazed in a clay oven. | £10.95 |
| • Lamb Cigars (G,SE,SO,MU)
Pulled lamb and lamb mince cigar rolls. Served with mint sauce. | £10.95 | • Patra Fish (F)
Steamed Pangasius wrapped in banana leaf, marinated with fresh coriander, and spices. | £10.95 |
| • Seekh Kebabs
Grilled mince lamb cooked to perfection in a clay oven. Served with mint sauce. | £10.95 | • Chicken Tali (MU,D)
Smoky chicken tikka, finished with table side rum pour and flamed for a bold, fiery kick. | £10.95 |

MAINS VEG

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| • Dhaba Dal Makhani ✓ (D)
Black lentils and kidney beans in buttery tomato sauce. | £9.95 | • Khumb Bhuta Bahji ✓ (MU)
Button mushrooms tossed with a double portion of onions, capsicum, and traditional spices, cooked to a semi-dry finish. | £10.95 |
| • Yellow Dal Fry ✓
Comforting yellow lentils tempered with garlic and aromatic spices for a simple, soulful flavour. | £9.95 | • Smoked Aubergine ✓
Smoked aubergine mash cooked with burnt garlic, pounded chilli and tomatoes. | £10.95 |
| • Hara Patta Paneer (D)
Indian Cottage cheese tossed with spinach, cream, and mild spices for a rich, earthy flavour. | £10.95 | • Okra Masala ✓
Stir fried Indian okra cooked with aromatic spices, crispy onions and tangy tomatoes. | £9.95 |
| • Paneer Angara ✓ (D,N)
Cottage cheese cooked in a rich cashew sauce with a smoky flavour of charcoal. | £10.95 | • Soya Chaap Masala ✓
Tender soya chaap simmered in a bold, spiced masala with onions, tomatoes, and aromatic herbs. | £10.95 |

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate. Please always inform our server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen allergens is available on request.

NON-VEG MAINS

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| • Murgh Makhani (D,MU)
Chefs specialty chicken tikka in a buttery tomato sauce flavoured with fenugreek and cream. | £12.95 | • Laal Maas (D,MU)
Laal Maas is a fiery lamb curry. Slow-cooked lamb in a rich gravy made with Mathania red chillies, garlic and a medley of aromatic spices. | £13.95 |
| • Manglorean Chicken Curry
Succulent pieces of slow cooked chicken in a coconut based curry with roasted spices, tamarind and red chillies. | £12.95 | • Handi Gosht (MU,D)
Succulent pieces of Lamb slow-cooked with aromatic spices, onions, and tomatoes. Served with Kalonji Naan. | £13.95 |
| • Kadai Chicken
A North Indian classic cooked in a traditional wok with onions, tomatoes, capsicum, and freshly ground kadai masala. | £12.95 | • Lamb Shank
Slow-cooked, seasoned lamb shank in Indian spices. | £16.95 |
| • Murgh Chetnad (D)
Flavoursome chicken curry inspired from south India, cooked Indian spices, curry leaves and peppercons. | £12.95 | • Malabari Salmon (MU,F)
Salmon fillets in a coconut curry tempered with mustard seeds and curry leaves. | £11.95 |
| • Methi Chicken (D)
Malai chicken tikka simmered with fresh fenugreek leaves, onions, and tomatoes, delicately spiced for a rich, earthy flavor. | £12.95 | • Prawn Masala (CU)
Juicy prawns cooked in a rich, fragrant tomato-onion masala with coastal spices. | £11.95 |
| • Murgh Makhamali (D,N)
Malai chicken cooked in a creamy, velvety tomato and cashew sauce, delicately spiced for a rich and luxurious flavor. | £12.95 | • Tawa Fish (MU,F,E)
Pan fried seabass with rice and salad. | £14.95 |
| • Railway Mutton Curry
Goat meat anglo Indian curry inspired by legendary Indian railway cuisine with vibrant flavours and potatoes served with Basmati rice. | £14.95 | | |

BREAD

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| • Naan (D,G,E) | £3.35 | • Cheese Naan (D,G,E) | £5.95 |
| • Garlic Naan (D,G,E) | £3.75 | • Tandoori Roti (G) | £3.45 |
| • Peshwari Naan (D,G,E,N) | £4.95 | | |

SIDES

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| • Raita (D) | £3.25 | • Fries | £4.25 |
| • Masala Laccha Onion | £3.55 | • Onion Rings (G) | £4.25 |
| • Kachumber Salad | £4.22 | • Garlic Bread (D,G) | £4.25 |

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RICE

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| • Vegetable Handi Biryani VG (D,G)
Saffron Basmati rice cooked with vegetables and seasoned with herbs. | £11.95 | • Basmati Rice | £3.55 |
| • Lamb Handi Biryani (D,G)
Saffron Basmati rice cooked with lamb and seasoned with herbs. | £13.95 | • Saffron Pilau Rice | £3.95 |
| • Chicken Handi Biryani (D,G)
Saffron Basmati rice cooked with chicken and seasoned with herbs. | £13.95 | | |

AROUND THE WORLD

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| • Sirloin Steak 8OZ (G)
Served with fries, a tomato and peppercorn sauce. | £18.95 | • Fish and Chips (G)
Served with mushy peas. | £13.95 |
| • Spicy Bean Burger (G)
Served with fries. | £11.95 | • Spinach and Ricotta Ravioli (G,D,N)
In creamy pesto sauce. Add chicken + 2.00 | £12.95 |
| • Beef Burger (G)
Served with fries. | £14.95 | • Make Your Own Pizza (G,D)
Chicken, Ham, Pepperoni, Peppers, Mushrooms, Olives, Jalapeños, Cheese. Choose up to 3 toppings | £12.95 |
| • Grilled Chicken Burger (G) | £13.95 | • Chicken Caesar Salad (G,D) | £12.95 |

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Allergens: C = Celery, G = Gluten, CR = Crustaceans, E = Eggs, F = Fish, L = Lupin, D = Dairy, N = Nuts, M = Mustard, PN = Peanuts, SE = Sesame, SU = Sulphur, SO = Soya, MO = Molluscs.

Key: VG = Vegan, VG V = Vegetarian V