

Starters

Punjabi Samosa 4.95 Spicy potato samosa with massala chickpeas.	Paneer Tikka 4.95 pan-roasted chunks of home-made cheese.	King Prawn Skewers 6.95 King prawn lightly spiced with mix peppers cooked in ginger, lemon zest, honey and mustard sauce.
Meat or Veg Samosa 3.95 Triangular pastries.	Chilli Fish 5.50 Tender pieces of fish fused with Indian herbs and spices, pan fried with onion, capsicum and green chillies.	Special Mix Kebab 6.50 Skewered minced lamb and chicken.
Spiced Potato and Garlic Mushrooms 4.25 Diced potatoes and mushrooms sautéed in a garlic sauce.	Grilled Kebab Rolls 5.50 Lamb kebabs wrapped in a thin bread served with salad dressing.	Tandoori Lamb Cutlets 7.50 Spicy and succulent, marinated for a long time to achieve the tenderness and deep flavours. Cooked slowly in the tandoori oven.
Onion Bhaji 3.95 Crisp fried onions in a coated batter.	Reshmi Kebab 5.50 Minced lamb marinated with fresh herbs, garlic, ginger and yoghurt, pan fried and garnished with an egg on top.	Chilli Paneer 5.50 Indian cheese cube cooked with spicy and tangy sauce. Tossed with fresh bullet green chilli and mixed peppers, served with salad.
Chicken or Lamb Tikka 4.95 Traditionally cooked in a clay oven.	Grilled Salmon 6.75 Lightly spiced fillets of salmon, grilled in the Tandoor.	Turmeric Gold Special 12.95 (for 2 persons) Selection of starters consisting of Spicy Potato with Garlic Mushrooms, Chicken & Duck Tikka, Pancake Kebab, Crunchy thin bread served with salad and condiments.
Sheek Kebab 4.95 Skewered minced lamb.	King Prawn Butterfly 6.50 Large king prawns coated in golden breadcrumbs.	
Chicken Chat 4.95 Diced chicken in a tangy sauce.	King Prawn Puree 6.50 Sautéed king prawns on special fried bread.	
Prawn Puree 4.95 Sautéed prawns on a special fried bread.		
Tandoori Duck Tikka 4.95		

Biryani & Balti Dishes

Biryani

Classic regal dishes from India and Persia. These dishes are prepared with basmati rice and stir-fried with your choice of filling and cooked with a selection of subtle spices to give a healthy and flavoursome dish. Served with a Vegetable Curry.

Vegetarian 8.95	Lamb or Prawn 11.95	King Prawn 15.95
Chicken Tikka 10.95	Duck Tikka 11.95	

Balti Dishes

Uniquely cooked with Kashmiri spices, it is a dry-textured dish cooked with plenty of herbs and spices to give a very aromatic flavour. Served with a Plain Nan

Tandoori Dishes

All tandoori dishes are marinated in mustard oil and yoghurt sauce with our own blend of selected exotic herbs and barbecued in a charcoal-fired clay oven. All dishes are served with a fresh seasonal salad.

Duck Tikka 9.50	Tandoori Sheek Kebab 8.95	Tandoori Mixed Grill 13.95 Served with nan
Tandoori Chicken (Half) 8.75	Chicken Tikka Shashlik 9.75	Tandoori King Prawn 15.95
Chicken Tikka 8.75	Lamb Tikka Shashlik 10.50	
Lamb Tikka 9.50	Salmon Tikka 10.95 Lightly spiced fillets of salmon, grilled in the Tandoor.	

Turmeric Gold Specialities

A sumptuous range of dishes cooked using authentic spices with our own unique recipes.

Chilli Balti – This balti dish is cooked in a spicy hot sauce with peppers, onions, ginger and garlic chilli. Flavoured with Karahi spice massala.

Mirchi – A combination of different chilli, cooked with ever popular Naga chilli, green chilli and sun dried chilli, together in a thick textured dish.

Tikka Massalla – popular as ever! This is a beautiful sweet dish, cooked with a variety of herbs and spices to give a rich, yet mild flavoursome dish.

Tikka Passanda – a lovely mild and creamy dish cooked with subtle spices in a red wine sauce and a touch of coconut.

Achaari – cooked with a delightful mélange of fresh spices, pickles and limes to give a sharp, tangy and pungent flavour.

Mushroom Piazza – a dish of choice ingredients cooked in a blend of herbs and spices, with fried garlic, mushrooms, tomatoes, onions, and fresh coriander, medium and tantalising taste.

Modhu – succulent pieces of your chosen ingredient marinated in a selection of spices and cooked with honey, roasted almonds and lemon rind, a sweet and sour dish with plenty of flavour.

Jalali – cooked with ginger and fresh lemon skin, onions, tomatoes and capsicums, this dish is cooked in a style from Goa and has a tangy taste, a dish which is medium in strength.

Naga – a throat warming dish for the adventurous, cooked with the very popular and famed naga chilli (hottest chilli in the world), toned down to give a very distinct, aromatic flavour in a hot, dry-textured sauce.

Nurpuri – a variety of flavours cooked in a mild creamy, coconut sauce, topped with special chilli and brinjal yoghurt, decorated with crispy okra.

Joojeh Sheek Massalla – minced lamb laced together with cheese, chillies, mint and various spices and grilled in the tandoor oven before being tossed in a delicately flavoured sauce.

Garlic Chilli – a fairly hot dry-textured dish with garlic and fresh green chillies that give the extra bite!

Jalfraizi – a well-spiced hot dish consisting of onions, peppers, green chillies and a hint of ginger.

Tava – a light, stir-fried dry dish that is delicately cooked on the 'Tava' with peppers, onions, and a blend of herbs and spices.

Rajsthani – flaked almonds and fresh chilli are cooked with a blend of spices to create a hot, dry textured dish with a sweet, tangy flavour.

Dilkush – 'heart-warming' dish cooked with garlic and chopped tomatoes in a thick sauce, medium to madras in strength.

Sagwalla – a lovely dish consisting of your choice ingredient cooked with spinach, and a touch of garlic and garnished with grated cheese.

Paneer and Begoon – chunks of home-made cheese and slices of aubergine, pan-roasted with a spicy tomato and garlic sauce.

Exotikka – an exquisite dish blending lush mangoes and coconut milk to provide a rich, exotic and intoxicating flavour.

Khazana – succulent pieces of chicken, marinated in spices and cooked with sliced onion and peppers. (Chicken only, may contain traces of bone)

Butter – a mild, thick and creamy dish cooked with home-made yoghurt and a knob of butter, to give a tangy taste.

Dhansak/Pathia – a lovely dry-textured dish of Persian origin cooked with lentils to a hot, sweet and sour taste. Pathia as above but without lentils.

Chat Massalla – subtly cooked with selected spices and herbs to give a slightly tangy and fruity flavoured dish.

Khodu – Pan-fried Buttersquash and mustard seeds cooked in a blend of herbs and spices in a medium sauce.

Methi – a lovely dish consisting of your choice of filling cooked with dry fenugreek leaves, cooked in a dry medium textured sauce.

Most of the above dishes available with the following:

Vegetarian	6.95	Prawn or Lamb	10.50	Duck Tikka	10.50
Chicken Tikka	9.50	King Prawn	15.50	Fish	10.95

FOOD ALLERGIES & INTOLERANCES – Before ordering your food or drinks please ask a member of staff for further details.

Please note for large parties of 10 or more we charge a 10% service charge.

Chef's House Specialities

Kalonjee	12.95	Cumin Mustard Seabass	15.95
A mixture of chicken and lamb cooked in a thick yet rich textured sauce using fresh herbs and spices, medium to madras strength (chicken and lamb mix only).		Fillet of seabass roasted with ground cumin & mustard seeds. Presented on a light creamy sauce, served with a pilau rice.	
Haryali Baigan	14.95	Chingri	16.95
Spinach and chicken cooked with garlic, ginger, curry leaves and our renowned home-made herbs and spices. Served on fresh aubergine roasted in a tandoori oven and Pilau Rice.		Tandoori King Prawns, stir-fried with onion, pepper, spicy tomato, garlic and coriander.	
Tandoori Lamb Cutlets	15.95	Coco Chilli King Prawns	16.95
Spicy and succulent, marinated for a long time to achieve the tenderness & deep flavours. Cooked slowly in the tandoori oven. Served with spicy jeera potatoes.		King prawns fused with Indian herbs and spices. Pan fried with fresh green chillies, onion, mixed pepper and coconut milk. Served in lemon and mustard dressing alongside fresh salad.	
Turmeric Gold Shahi Grill	16.95	Fish Sobzee	10.95
Marinated in our very own herbs and spices, pieces of grilled chicken, lamb, kebabs, lamb chops, king prawn, capsicum and tomato. Served on a bed of salad.		Stir fried chunks of succulent cod, cooked with fresh coriander, tomatoes, garlic and okra.	
Shahi Jeera meat	14.95	Chicken or Lamb Xa-Cuti	£11.95
Tender pieces of meat cooked with garlic, ginger, cumin seed, chick peas and our renowned home-made herbs and spices. In a dry textured sauce, with jeera and mustard rice.		A very popular spicy Goan dish that need no introduction, cooked with chillies and coconut milk in a fairly hot sauce.	
		Mughol Murug	£14.95
		Grilled chicken with spicy mince lamb cooked in a thick sauce with onions and pepper infused with subtle flavours of cinnamon and fenugreek leaves.	

Classic Dishes

The following dishes remain as old favourites on our menu and are as popular as ever!

Kurma – a very popular dish that is mild and is cooked with a creamy coconut and almond sauce.

Kashmir – lovely sweet and juicy dish cooked with lychees.

Curry – medium in strength cooked in a variety of spices.

Madras – fairly hot with an exotic blend of spices.

Vindaloo – a very hot dish cooked with a selection of spices and potatoes.

Dupiaza – a slightly sweet dish cooked with caramelised onions in a medium strength sauce.

Bhuna – a thick, dry-textured sauce cooked with a variety of spices to a medium strength.

Ceylon – a fairly hot exotic dish cooked with selected spices and coconut.

Rogon – cooked with chopped tomatoes to give a lovely tangy taste and medium in strength.

Vegetarian	6.50
Chicken	7.50
Lamb	9.50
Chicken Tikka	9.50
Prawn	9.50
Duck Tikka	9.50
King Prawn	14.95

Side Dishes, Rice & Nan's

Vegetable Curry or Bhaji	3.95	Buttersquash Chana	4.25	Pilau Rice	3.25
Onion Bhaji	3.95	Pan-fried mustard seeds with buttersquash and chickpeas.		Vegetable or Egg Rice	3.95
Mushroom Bhaji	4.25	Sesame Sabzi	4.25	Onion or Mushroom Rice	3.95
Sag or Bombay Aloo	4.25	Slices of courgette cooked with shallots, peppers and sesame seeds.		Lemon or Coconut Rice	3.95
Cauliflower Bhaji	4.25	Papadom or Spicy Papadom	0.80	Garlic Mushroom Rice	3.95
Bindi Bhaji or Tarka Dall	4.25	Chutneys or Pickles	0.80	Plain Nan	2.60
Sag or Brinjal Bhaji	4.25	Chapati	2.25	Stuffed Nan	3.25
Chana Massalla	4.25	Raitha or Green Salad	1.95	A choice of keema, peshwari, garlic, vegetable, cheese, chilli or coriander.	
Sag Gobi or Aloo Gobi	4.25	Chips	2.95	Double Stuffed Nan	3.50
Motor Ponir or Sag Paneer	4.25	Boiled Rice	2.95	Any two combinations from the above.	
Madras Sambar	4.25			Paratha/Stuffed Paratha	3.50
Potato Garlic Mushroom	4.25			A choice of keema, vegetable or aloo.	