

FLAME



FUSION

ALL TIME FAVOURITES

Chicken Tikka Masala £12

Roasted, marinated chicken in a creamy, spiced, orange-coloured sauce.

Arabian Lamb £14

Slow-cooked lamb with mushrooms, mint, & creamy sauce.

Chicken Naga £14

Slow-cooked smokey chicken with scotch bonnet pickle & a thick tomato sauce.

Lamb Handi £14

Succulent pieces of lamb, slow-cooked in a traditional handi pot to tender perfection.

Chicken Saag Wala £14

Tender chicken tikka pieces in an aromatic green spinach sauce.

Lamb Rogan Josh £14

Slow-cooked lamb in a rich, aromatic red sauce.

APPETISERS

Poppadom Basket with Chutney £4/pp

*Crispy poppadoms served with a trio of house chutneys.
Add pineapple sauce or pickle £1.5 per item.*

Chilli Paneer £8

Wok-tossed crispy fried paneer, assorted peppers, bullet chillies.

Mixed Kebab £9

Chicken tikka, lamb chop, seek kebab.

Mixed Veg Starter £8

Tandoori paneer, tandoori mushroom, tandoori cauliflower.

Onion Fritters £6

Tempura Devil King Prawns £9

Garlic Chilli Calamari £11

Chicken Chaat £11

Chicken with sautéed onions in a brown sauce, served on a soft, flaky puri.

Filet Tikka £14

Seasoned filet steak roasted in the tandoor.

TANDOORI

AVAILABLE AS APPETISERS OR MAINS WHERE MARKED

Tandoori Lamb Chops £9/15

French-trim lamb chops with chef special spices, marinated in yoghurt & lemon.

Chicken Tikka £8/15

All time favourite, needs no description!

Achari Paneer Tikka £9/14

Paneer marinated in a blend of seven picked spices.

Tandoori Stuffed Mushrooms £8/12

Choice of lamb & cheese, or spicy potatoes.

Hariyali Tikka £8/15

Succulent chicken marinated in a mint, coriander, & green chillies mix.

Mixed Grill /£28

Lamb chops, chicken tikka, seek kebab, salmon, & monkfish.

Seek Kebab /£14

Skewers of seasoned minced meat, griled in the tandoor.

SUNDRIES

Boiled Rice £4

Garlic & Coriander Naan £4.5

Pilau Rice £4.5

Chilli & Onion Naan £4.5

Egg Fried Rice £5

Peshwari Naan £5

Lemon, Mustard, & Cashew Rice £4.5

Chapati £1.5

Chana Onion Rice £4.5

Regular Chips £4

Plain Naan £3.5

Masala Chips £5

HOUSE SPECIALS

Butter Chicken £13

Originating from Delhi and traditionally known as Murgh Makhani, butter chicken is a curry made from chicken with a spiced tomato & butter sauce.

Taxi Driver Chicken Curry £13

A favourite curry of Indian taxi drivers in Mumbai – smoky chicken tikka with garlic keema, served in a traditional clay pot.

Railway Lamb Curry £14

Once cooked by chefs working on the Indian Railways in the 1990s – this is a spicy lamb curry, served on the bone.

Kashmiri Lamb Bhuna £14

Slow-cooked lamb in crispy fried onions and fenugreek with a touch of seasoning.

Hariali Chicken Curry £14

Chicken pieces, marinated and served with a mint, coriander, & green chillies sauce.

FISH DISHES

Angara King Prawns £11/19

Jumbo king prawns flavoured with carom seeds & special spices, chargrilled in the tandoor.

Salmon Dillwalah £10/18

Scottish salmon in a dill marinade, grilled in the tandoor, served with cucumber relish.

Monkfish Karai £22

Monkfish slow-cooked over charcoal & finished with bell peppers in a karai sauce.

King Prawn & Salmon Sizzler £22

King prawns & salmon cooked over charcoal, served with onions, bell peppers, & mushrooms.

Monkfish Saag Wala £11/19

Monkfish cooked in an aromatic green spinach sauce.

Kashmiri King Prawn Bhuna £22

King prawns in crispy fried onions & fenugreek with a touch of seasoning.

Fish Grill £29

Tandoori king prawns, monkfish, & salmon, served on a bed of roast potatoes & mushrooms.

VEG DISHES

Tarka Daal £10

A five-lentil Indian mix, cooked in fragrant, freshly ground spices – a delicious, warming experience.

Saag Paneer £12

Spinach cooked with fried paneer, thickened with cream or coconut milk.

Aloo Daal Saag £12

Simple & delicious – a potato, lentil & spinach curry.

Bhindi Aloo £12

Okra & potatoes served in a medium sauce.

Paneer Makhani £13

Paneer served in a butter, tomato, & cashew sauce.

Mushroom Aloo Hara Pyaz £12

Mushroom, potato, & spring onion in a light sauce.

Paneer Karai £12

Paneer & bell peppers cooked in fragrant, freshly-ground spices – a spicy, warming experience.