TO BEGIN

01	**Samosa** *(Vegetable V, Chicken or Lamb)*	3.95
02	**Onion Bhaji** V	3.95
03	**Chicken Pakora**	4.50
04	**Chicken or Lamb Tikka**	4.95
05	**Murgh Malai Tikka** NEW	5.50
06	**Tandoori Chicken** *(1 Piece)*	4.95
07	**Paneer Fusion** NEW	4.50
08	**Lamb Chops** NEW *(2 Pieces)*	6.95
09	**Lamb Shish Kebab**	4.95
10	**Mixed Kebab**	5.95
11	**Squid on Puri** NEW	6.50
12	**King Prawn Butterfly**	6.95
13	**King Prawn Puri**	7.95
14	**Tandoori King Prawns**	7.95
15	**Crispy King Prawns**	5.95

TANDOORI SPECIALITIES

16	**Chicken or Lamb Tikka**	10.95
17	**Tandoori Chicken** *(2 Pieces)*	10.95
18	**Chicken or Lamb Shashlik**	12.95
19	**Murgh Malai Shashlik** NEW	11.50
20	**Tandoori Mixed Grill**	13.95
21	**Tandoori King Prawn Shashlik**	16.95
22	**Tandoori King Prawns**	16.95

HOUSE SPECIALITIES

23 Chicken or Lamb Tikka Masala N — 11.95
Simmered in a mild, creamy sauce, mixture of spices to enable that unique rich masala taste.

24 Chicken or Lamb Pasanda N — 11.95
Mild and textured dish, rich in taste, cooked in a mild sauce made of coconut, yoghurt and ground almonds.

25 Butter Chicken N — 11.95
Popular dish cooked in a mild and creamy sauce flavoured with butter.

26 Chicken or Lamb Pordashini N — 12.95
A mild dish, chicken or lamb cooked in delicate spices, herbs and coconut.

27 Hariyali Chicken or Lamb N — 12.95
Green chicken baked in a marinade of spinach, mint and coriander purée, served in a creamy sauce.

28 Chicken or Lamb Chilli — 12.95
Sliced chicken or lamb fillets barbecued in tandoori oven then cooked in a sauce made of tandoori spices, fresh green chillies and various fresh herbs.

29 King Prawn Chilli — 16.95
King prawns barbecued in tandoori oven then cooked in a sauce made of tandoori spices, fresh green chillies and various fresh herbs.

30 King Prawn Pordashini N — 16.95
A mild dish, king prawns cooked in delicate spices, herbs and coconut.

31 Tandoori King Prawn Masala N — 16.95
Marinated, grilled in the tandoori oven and simmered in a rich, sumptuous sauce.

32 King Prawn Hariyali N — 16.95
Green king prawns in a marinade of spinach, mint and coriander purée, served in a creamy sauce.

CHEF'S SIGNATURE DISHES

33 Tawa *(Chicken or Lamb)* — 11.95
Chicken or lamb pieces marinated, then roasted in clay oven, cooked in a special sauce made with spices, garam masala and tamarind. Served on a sizzling tawa.

34 Karahi *(Chicken or Lamb)* — 11.95
Chicken or lamb pieces cooked in a spicy and fiery sauce infused with sliced capsicum, onions and tomatoes. Finished off with fresh coriander.

35 Garlic *(Chicken or Lamb)* — 11.95
Chicken or lamb pieces cooked in a medium spiced sauce with roasted garlic, ginger, tomatoes and fresh herbs.

36 Jalfrezi *(Chicken or Lamb)* — 11.95
Chicken or lamb pieces marinated and roasted in clay oven, then cooked in a hot and spicy sauce with diced onions, green peppers, fresh green chillies and coriander.

37 Murgh Bahari — 11.95
Chicken breast fillets stuffed with minced meat, marinated then roasted in clay oven, served in a special sauce.

38 Cashew Murgh NEW N — 11.95
Mild dish, chicken breast fillets cooked slowly with suffolk produced honey and cashew nuts.

39 Honey Chilli NEW *(Chicken or Lamb)* — 11.95
Medium spiced dish marinated in tandoori sauce, grilled in the clay oven on a skewer then finished in a special sauce with a touch of suffolk produced honey and fresh green chillies.

40 Sizzler NEW *(Chicken or Lamb)* — 11.95
Medium spiced dish, cooked in special blend of home made spices, finished with coriander and a touch of soya sauce. Served on a sizzling platter.

41 Pudina NEW *(Chicken or Lamb)* — 11.95
Medium dish, cooked with coriander, green pepper, onions and touch of mint.

42 Royal Bengal Roshni NEW *(Chicken or Lamb)* — 11.95
Mild dish, flavoured with a blend of chef's special mango sauce, herbs and spices.

43 King Prawn Salsha — 16.95
Jumbo king prawns cooked with onions and tomatoes in our special made salsha sauce and finished off with fresh ccoriander.

44 King Prawn Tawa — 16.95
Jumbo king prawns marinated, then roasted in clay oven, cooked in a special sauce made with spices, garam masala and tamarind. Served on a sizzling tawa.

45 King Prawn Karahi — 16.95
King prawns cooked in a spicy and fiery sauce infused with sliced capsicum, onions and tomatoes. Finished off with fresh coriander.

46 King Prawn Jalfrezi — 16.95
King prawns marinated and roasted in clay oven, then cooked in a hot and spicy sauce with diced onions, green peppers, fresh green chillies and coriander.

47 King Prawn Kofta — 16.95
Jumbo king prawns cooked with minced meat in a sauce made with garlic, ginger, garam masala with medium spices and herbs.

AUTHENTIC BALTI DISHES

Very popular and flavoursome dish, cooked with authentic balti spices, with onions, tomatoes and fresh coriander.

48	**Chicken or Lamb Balti**	11.95
49	**Balti Chicken or Lamb Dhansak**	12.95
50	**Balti Chicken or Lamb Tikka Masala** N	13.95
51	**Chequers Special Balti**	13.95
52	**King Prawn Balti**	17.95
53	**Vegetable Balti** V	9.95

INDIAN REGIONAL DISHES

54 Rajdani N *(Chicken or Lamb)* — 13.95
Lightly spiced, cooked with coconut, fresh cream in a thick sauce.

55 Chum Chum *(Chicken or Lamb)* — 13.95
Cooked with medium spices, onions, garlic, fresh herbs and topped with cheese.

56 Dum Lamb Achari — 13.95
Cooked with ginger, garlic in a thick spicy sauce with green chillies and herbs.

57 Naga *(Chicken or Lamb)* — 12.95
A unique and aromatic dish full of flavour, spicy and very hot to taste. Cooked with onions, roasted garlic and finished with special naga chillies.

58 King Prawn Naga — 16.95
A unique and aromatic dish full of flavour, spicy and very hot to taste. Cooked with onions, roasted garlic and finished with special naga chillies.

OLD FAVOURITES

Any dish with chicken or lamb tikka: £1.50 extra		Chicken	Lamb	Prawn	King Prawn
59	**Curry** *Cooked with herbs and spices.*	9.95	10.95	11.95	14.95
60	**Madras** *Fairly hot with a hint of lemon.*	9.95	10.95	11.95	14.95
61	**Vindaloo** *Very hot with potato.*	9.95	10.95	11.95	14.95
62	**Korma** N *Mild, creamy dish cooked with coconut.*	9.95	10.95	11.95	14.95
63	**Bhuna** *Medium spiced with onions, tomatoes and fresh herbs.*	9.95	10.95	11.95	14.95
64	**Dupiaza** *Medium spiced with diced onions, green peppers in thick sauce.*	9.95	10.95	11.95	14.95
65	**Rogon Josh** *Medium spiced, cooked in thick sauce topped with layers of tomatoes.*	9.95	10.95	11.95	14.95
66	**Saag** *Medium spiced cooked with spinach, onions and garlic.*	9.95	10.95	11.95	14.95
67	**Dhansak** *Sweet and sour dish cooked with lentils.*	9.95	10.95	11.95	14.95
68	**Pathia** *Cooked in a sweet and sour sauce.*	9.95	10.95	11.95	14.95

BIRYANI DISHES

Biryani is stir fried with basmati rice, with added onions, garlic, selection of spices and fresh herbs. All Biryani dishes are served with a side order of vegetable curry.

69	**Chicken or Lamb Biryani**	11.95
70	**Chicken or Lamb Tikka Biryani**	13.95
71	**Chequers Special Biryani** *(Chicken, Lamb and Prawn)*	13.95
72	**King Prawn Biryani**	17.95
73	**Tandoori Mixed Grill Biryani** *Selection of chicken, lamb shish kebab first marinated and grilled in clay oven, then stir fried with basmati rice.*	16.95

SEAFOOD DISHES

74	**Karahi Fish** 🌶 *Fish from bay of bengal cooked in a fiery sauce infused with sliced capsicum, onions and tomatoes. Finished off with fresh coriander.*	16.95
75	**Salmon Shashlik** *Salmon fillets marinated with tandoori spices, garlic and herbs then grilled in the clay oven with chunks of tomatoes, onions and green peppers.*	17.95
76	**Sea Bass** 🌶 *Sea bass grilled in the tandoori, cooked with cherry tomatoes and garlic sauce*	17.95
77	**Tareko Machli** NEW 🌶 *(Monkfish)* *Spicy cubes of fish stir fried with green chillies, onions, green peppers, garlic, ginger and chaat masala.*	16.95
78	**Fish Jalfrezi** NEW 🌶🌶 *(Monkfish)* *Fish fillets marinated and roasted in clay oven, then cooked in a hot and spicy sauce with diced onions, green peppers, fresh green chillies and coriander.*	16.95

INDIAN PANEER DISHES

79	**Paneer Tikka** V *Indian cheese marinated and slowly cooked in the tandoori oven.*	9.95
80	**Paneer Shashlik** V *Marinated, slow cooked in the tandoori oven with onions, tomatoes and peppers.*	10.95
81	**Paneer Tikka Masala** N V *Simmered in a creamy sauce, mixture of spices with a unique rich masala taste.*	10.95
82	**Paneer Jalfrezi** 🌶🌶 V *Indian cheese cooked with medium spices, onions, tomatoes and fresh herbs.*	10.95

VEGETABLE SIDES

83	**Onion Bhaji** V	3.75
84	**Mumbai Aloo** V *Lightly spiced potatoes.*	4.95
85	**Saag Aloo** V *Spinach and potatoes.*	4.95
86	**Mushroom Bhaji** V *Lightly spiced mushrooms.*	4.95
87	**Bhindi Bhaji** V *Okra.*	4.95
88	**Baigan Bhaji** V *Aubergine.*	4.95
89	**Vegetable Curry** V	4.95
90	**Aloo Gobi** V *Potato and cauliflower.*	4.95
91	**Tarka Dal** V *Lentils garnished with garlic.*	4.95
92	**Chana Masala** V *Spicy chickpeas.*	4.95
93	**Saag Paneer** V *Spinach cooked with indian cheese.*	5.25
94	**Muttar Paneer** V *Peas cooked with indian cheese.*	5.25

RICE

95	**Plain Boiled Rice** *Steamed basmati rice.*	3.50
96	**Pilau Rice** *Basmati rice prepared with special spices.*	3.95
97	**Special Fried Rice** V	4.50
98	**Egg Fried Rice**	4.50
99	**Onion Fried Rice** V	4.50
100	**Garlic Fried Rice** V	4.50
101	**Mushroom Rice** V	4.50
102	**Vegetable Fried Rice** V	4.50
103	**Coconut Rice** N V	4.50
104	**Lemon Fried Rice** V	4.50
105	**Keema Rice** *Basmati rice cooked with spicy minced lamb.*	4.50

BREADS

106	**Plain Naan** V	3.50
107	**Peshwari Naan** N V *Stuffed with coconut and sultanas.*	3.95
108	**Garlic Naan** V	3.95
109	**Keema Naan** *Filled with spicy minced lamb.*	3.95
110	**Cheese Naan**	3.95
111	**Plain Paratha**	3.50
112	**Tandoori Roti**	3.50
113	**Chapati**	2.95

EXTRAS

114	**Popadoms** *Plain or spicy.*	0.90
115	**Chutney and Relish Pot** *Mango chutney, mint sauce, onion salad or lime pickle.*	0.90
116	**Raitha** *Plain or cucumber.*	2.25
117	**Chips**	3.25

Spice Guide:

🌶 Medium 🌶🌶 Fairly Hot 🌶🌶🌶 Very Hot V Vegetarian N Contains Nuts

Allergies & Intolerances

Some of our dishes may contain the following Allergens: Gluten, Milk, Soya, Egg, Fish, Celery, Peanut, Tree Nuts, Sesame, Mustard or other allergens. Fish dishes may contain bones. If you suffer from any food allergies, please inform a member of staff before ordering. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please help us look after you by informing us if you suffer from any food allergies before placing your order.

VEGAN OPTION AVAILABLE

BLUE LIGHT CARD.

15% OFF
For blue light card holders
Dining in and takeaway collection orders only

FOOD HYGIENE RATING 0 1 2 3 4 5 VERY GOOD

Opening Times

Monday - Friday: **Dinner:** 5:00pm to 11:00pm
Saturday and Sunday: **Lunch:** 12:00pm to 3:00pm **Dinner:** 5:00pm to 11:00pm
Including all public holidays.

We accept all major credit/debit cards. Offers and discounts cannot be used in conjunction with each other. Management reserves the right to refuse service without giving any reasons.

WE ARE AVAILABLE FOR BOTH OUTDOOR AND INDOOR CATERING EVENTS, WHATEVER YOUR SPECIAL OCCASIONS MAY BE. PLEASE ASK OUR STAFF FOR MORE INFORMATION.

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