

STARTERS

2 Crispy Popadums and Dips	£2.95	Aloo Tikki	£3.95
Served with mixed pickle mango chutney, raita and spiced onions.		Potato in a special medium spiced batter	
2 Masala Popadums and Dips	£3.95	Vegetable/Meat Samosa	£2.95
A healthier option, tandoor-cooked popadums		Vegetable and spices rolled in a pastry	
Vegetable Pakora	£3.25	Poori Chicken, Prawn or Aloo Chana	£3.95
		Indian fluffy bread cooked with choice of filling	
Chicken Pakora	£3.25	Chicken Chaat	£3.95
		Tandoori chicken drumsticks in tangy sauce	
Lahori Fish Pakora	£4.95	Aloo Chana	£3.25
Spicy fillet coated with gram flour and fried		Sweet 'n' sour chick peas with potato	

TANDOORI STARTERS

Chicken Tikka	Salmon Tikka
Lamb Tikka	Salmon marinated cooked in tandoor
Murgh Malai Tikka	Paneer Tikka
Chicken marinated in rich and mild spices	Indian style cheese cooked in tandoor
Shammi Kebab	Mango Chicken Tikka
Lamb mince with lentils and exotic spices	Chicken marinated with exotic spices and ripened mango and given a tandoor treatment.
Lamb Chops	Chappli Kebab
Tender chops cooked in tandoor	Lamb mince cooked in a traditional style
Seekh Kebab	Tandoori Starters
Tender minced lamb cooked in tandoor	£4.95 each

DISHES ARE PRICED AT

Vegetable	£7.95
Chicken	£8.95
Lamb	£9.95
Prawn	£8.95
King Prawn	£12.95



unless otherwise stated
Tikka dishes add £2



CHARCOAL'S
cafe

FROM THE TANDOOR



Tandoori Chicken	£9.95
Chicken Tikka	£9.95
Lamb Tikka	£9.95
King Prawn Tandoori	£12.95
Murgh Malai Tikka Chicken marinated in rich and mild spices	£9.95
Lamb Chops Tender chops cooked in tandoor	£9.95
Seekh Kebab Tender minced lamb cooked in tandoor	£9.95
Salmon Tikka Salmon marinated cooked in tandoor	£9.95

Tandoori Mixed Grill

A medley of tandoori chicken, chicken tikka, lamb tikka, seekh kebab, king prawn

CHEF'S SPECIAL

Chicken Tikka Charcoals

£12.95

Words are inappropriate - this dish is unique to us just savour every mouthful!

DISHES ARE PRICED AT

Vegetable
Chicken

£7.95
£8.95

CHEF'S SPECIALITIES

Gobi Ghosht

Cauliflower & Lamb

Bhindi Ghosht

Okra & Lamb

Bengali Fish

Fish cooked in butter sauce with exotic spices

BIRYANIS

Savoury basmati rice cooked to perfection with aromatic spices and served with medium curry sauce.

Vegetable Biryani

£9.95

Prawn Biryani

£10.95

Chicken Biryani

£10.95

Special Dum Biryani

£12.95

Lamb Biryani

£11.95

Chicken, lamb and prawn

VEGETABLE SELECTION

Tarka Daal

A rich variety of lentils, full of flavour & nutrition

Bhindi Bhaji

Onions, tomatoes, coriander and green chillies

Aloo Baingan

Potatoes and aubergine sauteed in a traditional curry sauce.

Mattar Paneer

Cottage cheese cooked with peas in a sweet spicy sauce

Chana Masala

Chickpeas cooked in butter with a kiss of spice

Saag Paneer

Spinach with Indian cheese

Mixed Vegetables

In a medium spiced sauce

CHEF'S FAVOURITES

Makhani

Special rich butter sauce

South Indian Garlic Chilli

Hot and spicy, this hot will blow your mind!

Traditional Curry

Karahi

A host of spices sauteed in a rich tarka base with an abundance of vegetables and onions.

SUNDRIES

All our naans are made with unleavened wholewheat dough, and are freshly baked in the tandoor

Plain Naan

Plain and simple

£2.25

Chilli Naan

With fresh chillies

£2.95

Garlic Naan

Layered with fresh garlic and green coriander

£2.95

Paratha

Flaky whole wheat butter layered bread,

£2.50

Peshwari Naan

Stuffed with sultanas, almonds and fresh mango

£3.50

Pilau Rice

£2.75

Allo Paratha

Flaky whole wheat butter layered bread, stuffed with potatoes and green herbs then baked in the tandoor, very rich and very tasty

£3.50

Boiled Rice

£2.25

Chapati

£1.50

Cheese Naan

Layered with cheese

£3.50

Popadums/ Masala Popadums

Thin, crisp spiced bread and chutneys

75p each

Kulcha naan

Red onions, potatoes, black pepper, cooked in the clay oven

£3.50

Chutneys

Mint Sauce
Spiced Onions
Lime & Chilli Pickle,
Mango Chutney

95p each

2 COURSE PRE-THEATRE MENU



CHARCOALS

Cafe

Serving from 2pm to 6pm (Last order 5.30 pm)
Not available during December and Valentines Day

STARTERS

Chicken Pakora

Vegetable Pakora

Lahore Fish Pakora

Vegetable Samosa/Meat Samosa

Prawn Cocktail

Soup of the Day

See specials

Chicken Poori/Chana Poori

CHOICE OF MAIN COURSES

Served with a choice of fried rice / boiled rice / nan bread / 2 chapatis

Chasni

Sweet 'n' sour 'n' creamy - ideal for the delicate palate

Achari Balti

Cooked in spices and slices of ginger & garlic, medium hot - Chicken or Lamb

Chicken Saag

Chicken cooked with spinach and green herbs - Punjabi farmer's favourite

Korma

Mild and creamy

Traditional Curry

Just the way you like it

Murgh Makhni

Diced chicken cooked on charcoal then special butter sauce with spices

South Indian Garlic Chilli

Hot 'n' spicy - this baby will blow your mind

Jhatpat

Cooked with green herbs, black pepper & cheese - this is something special!

(For the above choose from Chicken, Lamb (£1 extra), Prawn or Vegetables.
£2 extra for Chicken Tikka & Lamb Tikka)

Chana Saag Bhaji

Tangy chickpeas in a flavoursome curry sauce

Paneer Makhni

Cottage cheese grilled in the tandoor cooked in special butter sauce

£9.95 per person

2 COURSE EXECUTIVE LUNCH MENU



CHARCOAL'S

Cafe

Serving from 12pm to 2pm (Last order 1.45 pm)

Not available during December

STARTERS

Chicken Pakora

Vegetable Pakora

Chicken Poori/Chana Poori

Fluffy thin Indian Bread deep fried with choice of one of the fillings above

Prawn Cocktail

Chicken Wings

Marinated in exotic spices, grilled on charcoal

CHOICE OF MAIN COURSES

Served with a choice of fried rice / boiled rice / nan bread / 2 chapatis

Chasni

Sweet 'n' sour 'n' creamy - Ideal for the delicate palate

Rogan Josh

A flavoursome fusion of tomatoes, paprika and a host of spices create this immensely popular dish

Bhoona

A rich flavoursome condensed sauce with plenty ginger, garlic and tomatoes

Tikka Masala

Britain's favourite dish

Korma

Mild and creamy

South Indian Garlic Chilli

Hot 'n' spicy - this baby will blow your mind

Desi Karahi

Exotic mix of herbs and tomatoes in the traditional karahi (wok)

Butter Chicken

Chicken cooked on charcoal with chef's special tomato sauce

(For the above choose from Chicken, Lamb (£1 extra), Prawn or Vegetables.
£2 extra for Chicken Tikka & Lamb Tikka)

Aloo Saag

Potato cooked with spinach

Tarka Daal

Lentils infused with chef's special tarka

£6.95 per person