



M E N U

# Set Meal

**£26.50**  
Per Person

## APPETISERS

Papadom & Chutney

## STARTERS

Chicken Tikka, Lamb Tikka, Onion Bhaji, Somosa,  
Shish Kebab, Chicken Pakora,  
Prawn Puri, Mixed Starter

## MAIN MEALS

**Choose one from the selection of these main meals only:**

Rogan Josh, Bhuna, Jalfrezi,  
Karhai, Balti, Madras, Korma, Samber, Dupiaza,  
Medium Curry, Dhansak, Chicken Tikka Massalla, Patia ,  
Tondori Chicken, Chicken Tikka

*(Tondori & Chicken Tikka are served with vegetable curry sauce,  
for a different sauce £1.50 Extra)*

**Choose one of the following fillings for your meal:**

Chicken OR Lamb OR Prawn OR Vegetable

*(Any other fillings will be charged extra e.g. King Prawns Extra £2.50)*

**Choose one of the following to be served with the main meal:**

Pilau Rice, Plain Nan, Boiled Rice or Chips.

*(Any other nan or rice will be charged extra)*

## DESSERTS

**Choose one from the selection of these desserts:**

Vanilla Ice Cream, Strawberry Ice Cream,  
Kulfi (Indian Ice cream), Banana Split, Banana Fritter,  
OR a Plain Coffee OR a Liqueur Coffee instead.

*(Any other desserts will be charged extra)*



\*\*\*FULL BOTTLE OF WINE PER TABLE OF 4 PEOPLE \*\*\*  
\*\*\*HALF CARAFE PER TABLE OF 2 PEOPLE\*\*\*

## ALLERGY AWARENESS

Some dishes may have the following allergens, if concerned please mention, so that a suitable dish may be recommended. We cannot guarantee our dishes 100% nut free.



CRUSTACEAN



SESAME



NUTS



GLUTEN



EGG



FISH



SHELLFISH



MUSTARD



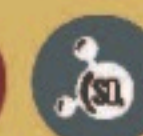
CELERY



PEANUTS



MILK  
PRODUCTS



SULPHITE



SOYA

# STARTERS

## Mix Starter

Chicken Tikka, Shish Kebab & Onion Bhaji

£6.95

## Stuffed Mushrooms

Mushrooms stuffed with spicy minced meat.

£6.25

## Chicken Nambali

Chicken Tikka pieces marinated and cooked in clay oven & garnished with melting cheese, fried onions, peppers & potatoes

£6.25

## Chicken Puri

Small pieces of chicken cooked in a spicy sauce served with Puri bread

£6.25

## King Prawn Butterfly

King prawns cooked in lightly spiced batter

£9.25

## Fish Tikka

Chunks of white fish cooked in Tondori Masalla & garnished with fried onions, green pepper & chat masalla

£6.25

## Prawn Puri

Succulent prawns cooked in a spicy sauce served with Puri bread

£6.25

## Garlic Chilli Chingri

Succulent Tiger Prawns cooked with green chillies, garlic & coriander

£9.25

## Crispy Crab

This dish features crab marinated & deep-fried until crispy.

£9.25

## Chicken Tikka

£6.25

## Lamb Tikka

£6.95

## Chicken Pakora

£6.25

## Meat Somosa

£6.25

## Tondori Lamb Chops

£8.95

## Shish Kebab

£6.25

## Salmon Tikka

£7.25

## Papadoms & Chutney

£1.20

## Onion Bhaji

£5.25

## Vegetable Somosa

£6.25

## Rashon Mushrooms

£6.25

Mushrooms cooked with Garlic Curry sauce

## Mix Platter for 2 (Non-Vegetarian)

£18.95

Chicken Tikka, Tondori Lamb Chops, Shish Kebab, Chicken Pakora

## Mix Platter for 2 (Vegetarian)

£16.95

Onion Bhaji, Vegetable Somosa, Paneer Tikka, Gobi Pakora

# INDIAN STREET FOOD

## Fish Pakora

£6.25

Fish pakora is a popular North Indian appetizer made with white fish, gram flour with a unique combination of herbs and spices.

## Bindi Kakri (Okra Fries)

£6.25

Okra is deep fried until golden and crispy. They are covered in a light sprinkling of spices and gram flour and are then sprinkled with a special masala which is made up of salt and amchoor.

## Paneer Tikka

£6.25

Paneer Tikka is popular Indian appetizer made with cubes of Indian Cheese marinated with yogurt and spices. Traditionally it's grilled in a tandoori clay oven.

## Papri Chat

£6.25

Papri chaat is a popular and delightful North Indian street food snack. Papri is a homemade crispy cracker served with chickpeas, potatoes and yogurt.

## Somosa Chat

£6.25

Samosa chaat is a popular Indian street food. A Fried samosas made with vegetables crushed and mixed with spicy chickpeas, Tamarind chutney, yogurt and chat masala.

## Pani Puri

£6.25

Pani Puri is a popular & iconic Indian street food. It consists of crispy, hollow puris (small round shells) filled with a mixture of mashed potatoes, chickpeas, served with spicy, tangy & flavourful tamarind water.

# TONDORI SPECIALITIES

All Tondori dishes are served with salad and a mild vegetable curry sauce. Choice of different sauce available for extra £1.50

## Tondori Chicken ‖ ‖

£12.95

Spring chicken on the bone marinated in yoghurt and seasoned with delicate herbs and spices, cooked in tondori clay oven. Served with salad & separate vegetable curry sauce

## Tondori Lamb Chops ‖ ‖

£16.95

Tender lamb chops marinated in yoghurt and seasoned with delicate herbs & spices, cooked in tondori clay oven. Served with salad & separate vegetable curry sauce

## Tondori Mix ‖ ‖

£17.25

Tondori chicken, tondori lamb chops, shish kebab, lamb tikka & chicken tikka marinated and seasoned with delicate herbs and spices, cooked in tondori clay oven. Served with salad and separate vegetable curry sauce

## Tondori King Prawns ‖ ‖

£17.25

King prawns marinated in yoghurt with delicate herbs and spices, cooked in tondori clay oven. Served with salad and separate vegetable curry sauce.

## Chicken Tikka ‖ ‖

£12.95

Diced spring chicken marinated and seasoned with delicate herbs and spices, cooked in tondori clay oven, served with salad served with salad and separate vegetable curry sauce

## Chicken Shashlik ‖ ‖

£12.95

Diced spring chicken marinated & seasoned, cooked in tondori clay oven, with onions, tomatoes & green peppers. Served with salad & separate vegetable curry sauce.

## Lamb Tikka ‖ ‖

£13.95

Cubes of tender lamb marinated and seasoned with delicate herbs and spices, cooked in tondori clay oven. Served with salad.

## Nawaabi Lamb Chops ‖ ‖

£17.25

Tender tondori lamb chops cooked in a dry tangy sauce with mushrooms and fried onions.



# BIRYANI DISHES

All Biryani dishes are served with mild vegetable curry sauce unless it is already stated. Choice of different sauces are available for an extra £1.50

## Chicken Biryani ‖ ‖

£11.95

## Lamb Biryani ‖ ‖

£12.95

## Chicken Tikka Biryani ‖ ‖

£12.95

## Mogli Biryani (Served with Korma Sauce) ‖ ‖

£13.95

## Prawn Biryani ‖ ‖

£12.95

## Vegetable Biryani ‖ ‖

£10.95

## King Prawn Biryani ‖ ‖

£16.95

## Akhani Murg (Served with Korma Sauce) ‖ ‖

£13.95

# FISH SPECIALITIES

## Jal Golda Chingri ‖ ‖ ‖

£16.95

King Prawns cooked in a fiery hot sauce with fresh green chillies, tomatoes, onions, and coriander

## Salmon Punjabi ‖ ‖

£16.95

Chunks of fish, cooked in a thick spicy sauce with coriander, garlic, tomato, green chillies & fresh garden mint

## Bengal Fish Bhuna ‖ ‖

£13.95

Chunks of fleshy white fish covered with medium hot spicy sauce

## Fish Balti ‖ ‖

£13.95

Fish Balti is a vibrant Indian curry featuring tender fish cooked in a spicy tomato-based sauce with aromatic spices, traditionally served in a balti pan

## Mach Rezalla ‖ ‖ ‖

£13.95

Fleshy Fish cooked with special herbs and spices and garnished with fresh green chillies and coriander

# TRADITIONAL CURRY DISHES

## CHOOSE YOUR STYLE OF CURRY:

### Korma †

(A preparation of mild spices cooked with coconut, almonds and fresh cream)

### Dhansak †

(A sweet and sour dish cooked with lentils, pineapple and evaporated milk)

### Medium Curry ††

(A preparation from the basic range of Indian spices)

### Dupiaza ††

(A fried preparation with onions, green peppers and bay leaves)

### Samber ††

(A medium spicy dish cooked with fresh lemon and lentils)

### Bhuna ††

(A fried preparation in a combination of various spices, fresh tomatoes and coriander)

### Rogan Josh (Slightly Hot) ††

(A special dish cooked using fresh tomatoes, coriander and pimentos)

### Madras †††

(Hot and spicy dish cooked in traditional spices with tomato puree)

### Vindaloo (Extra Hot) ††††

(Extra hot and spicy dish cooked in a traditional spices using garlic, tomato puree, ginger and black pepper)

## CHOOSE YOUR FILLING:

Chicken

11.95

Lamb

12.95

Prawn

12.95

King Prawn

14.95

Chicken Tikka

12.95

Vegetable

10.95

## VEGETARIAN DISHES

Sag Paneer ††

£10.95

Brinjal (Aubergine) Bhaji ††

£10.95

Shabzi Khari ††

£10.95

Mushroom Rezalla ††

£10.95

Paneer Makhani 🍲

£10.95

Aloo Channa ††

£10.95

## BALTI SPECIALITIES

Balti Akbari ††

£13.95

Balti Chicken ††

£13.95

Balti Prawn ††

£13.95

Balti Chicken Tikka ††

£13.95

Balti Vegetable ††

£10.95

### Whole Lamb Roast ††

(Seven days' notice required)

**£450.00**

Serves 8 to 10 people

### Whole Lamb Leg ††

(Seven days' notice required)

**£150.00**

Serves 4 to 6 people

# HOUSE SPECIALITIES

## CHOICE OF CHICKEN OR LAMB

### **Nagpur Lamb OR Chicken** 🌶️🌶️🌶️ **£13.95**

Tender Lamb cooked with onions, green peppers, garlic, ginger, coriander and Naga chillies

### **Sag Lamb OR Chicken** 🌶️ **£13.95**

Lamb cooked with spinach in traditional herbs & spices

### **Khari Lamb OR Chicken** 🌶️ **£13.95**

A popular dish prepared in delicacy of oriental spices, herbs & fresh spices

### **Jalfrezi Lamb OR Chicken** 🌶️🌶️ **£13.95**

Cooked with fresh green chillies, ginger, capsicum onions and tomatoes

### **Patia Lamb OR Chicken** 🌶️🌶️ **£13.95**

Spring lamb. A hot and sour dish cooked with lentils and extra lemon juice.

### **Keema Mutter** 🌶️ **£13.95**

Minced lamb and garden peas cooked in a combination of medium spices.

### **Rezalla Lamb OR Chicken** 🌶️-🌶️🌶️ **£13.95**

Lamb cooked in a medium sauce with capsicum, green chillies, onions and fresh coriander.

### **Royale Lamb Special** 🌶️ **£13.95**

Tender lamb cooked with capsicum, onions, tomatoes, in a tangy sauce & served in a sizzling platter.

### **Royale Shabzi Gohst** 🌶️ **£13.95**

Cauliflower, potatoes and mix vegetables cooked with tender lamb.

### **Makhan (Butter) Chicken** 🍛 **£13.95**

Chicken Tikka pieces cooked in butter with oriental spices and fresh cream.

### **Garlic Manchoor** 🍛 **£13.95**

Pieces of chicken tikka stir-fried with garlic in a mild sauce with mushrooms, cooked with almonds & fresh cream.

### **Sweet Chilli Chicken** 🌶️ **£13.95**

Chicken tikka cooked in a spicy chilli sauce with tomatoes & fresh coriander.

### **Chicken Tikka Massalla** 🍛🌶️ **£13.50**

(Diced Chicken marinated in yoghurt with delicate herbs & spices, cooked in Tondori clay Oven, & cooked again in a spicy creamy massalla sauce).

### **Nihari Lamb** 🌶️ **£15.95**

Nihari is a rich, slow-cooked lamb dish flavoured with various spices & thickened with wheat flour.

### **Chicken Chilli Masalla** 🌶️🌶️ **£13.95**

Chicken tikka cooked in a spicy chilli sauce with tomatoes and fresh coriander.

### **Shahi Chicken Tikka** 🌶️ **£13.95**

Chicken tikka cooked with minced lamb and fresh herb and spices.

### **Pasanda Chicken** 🍛 **£13.95**

Diced chicken tikka cooked with mild spices and served in a creamy sauce.

### **Garlic Butter Chicken** 🍛 **£15.95**

Garlic butter chicken is a mild curry consisting of cubes chicken marinated in yogurt and spices, cooked in a creamy tomato-based sauce.

### **Dhal Makhani** 🍛 **£12.95**

Dhal Makhani is a slow cooked, rich & buttery lentil dish that is cooked with three different type of lentils & a lot of love. Dal makhani literally means buttery lentils.

### **Champaran Gosht** 🌶️ **£15.95**

Tender succulent lamb cooked with Tondori Royale special spices, with a touch of mint, coriander & chillies.

### **Balti Exotica** 🌶️ **£15.95**

A combination of chicken tikka, lamb tikka, tondori chicken and tondori king prawn cooked in a special balti massala sauce green peppers and fried onions.



## ENGLISH CUISINE

Sirloin Steak	£24.50
Chicken Nuggets	£9.95
Plain Omelette	£8.95
Chicken Omelette	£9.95
Prawn Omelette	£9.95
Mushroom Omelette	£9.95

## SUNDRIES

Boiled Rice	£3.50
Pilau Rice	£3.95
Lemon Rice	£4.50
Egg Fried Rice	£4.40
Mushroom Rice	£4.95
Special Fried Rice	£4.95
Onion Rice	£4.50
Naan	£3.50
Peshwari Nan	£4.25
Chilli Nan	£3.95
Garlic Nan	£3.95
Keema Nan	£4.25
Chappathi	£2.25
Tondori Roti	£2.95
Chips	£3.50

## PICKLES

Tray of Pickles	£1.50
Lime Pickel	£1.00
Cucumber Raitha	£2.95
Indian Salad	£4.25
Side Salad	£3.25

## KIDS MENU

Chicken Nuggets & Chips	£6.25
Fish Fingers & Chips	£6.25
Plain Omelette & Chips	£5.95
Chicken Tikka	£6.25
Chicken Tikka Massala	£6.25
Bhuna (Chicken or Lamb)	£6.25
Medium Curry (Chicken or Lamb)	£5.95
Korma (Chicken or Lamb)	£5.95

## SIDE DISHES

Bombay Potatoes	£5.50
Sag Bhaji	£5.50
Sag Aloo	£5.50
Begun Bhaji	£5.50
Bindi Bhaji	£5.50
Mix Vegetable	£5.50
Channa Bhuna	£5.50
Mutter Paneer	£5.50
Aloo Gobi	£5.50
Tarka Dhal	£5.50
Aloo Methi	£5.50
Saag Paneer	£5.50



### PARTY BOOKINGS WELCOME

We look forward to welcoming you and all your guests to our restaurant in the future.

### OUTSIDE CATERING AVAILABLE

# WINE & DRINKS LIST

## Beverages

### Lagers & Cider

Draught Indian Lager (Cobra)	pint	£5.60
Draught Indian Lager (Cobra)	half	£2.90
Bottle Tiger (330ml)		£3.95
Bottle Budweiser (330ml)		£3.95
Bottle Magners (568ml)		£5.25
W.K.D Blue (330ml)		£3.95
Smirnoff Ice (280ml)		£3.95
Spritzer		£5.95

## Liqueurs

### Measures 25ml

Sambuca		£3.95
Tia Maria		£3.95
Drambuie		£3.95
Bailey's Irish Cream		£3.95
Cointreau		£3.95
Glenfiddich		£4.25
Jameson		£4.25
Southern Comfort		£3.95
Remy Martin (V.S.O.P)		£5.75
Remy Martin (XO)		£10.25

## Spirits

### Measures 25ml

Whisky		£3.95
Gin		£3.95
Navy Rum		£3.95
Bacardi		£3.25
Brandy (Martell)		£4.95
Brandy (Courvoisier)		£4.95
Vodka		£3.95
Malibu		£3.95
Amaretto		£3.95

## Vermouths

### Measures 50ml

Martini (Sweet & Dry)		£3.75
Cinzano Bianco		£3.75
Port		£3.75
Campari		£3.75

## Soft Drinks

Coke		£2.50
Diet Coke		£2.25
Lemonade		£2.25

Sparkling Mineral Water		£2.50
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*330ml Bottles*

Still Mineral Water		£2.50
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*330ml Bottles*

Ginger Ale		£2.25
Tonic Water		£2.25
Soda Water		£2.25
Orange Juice		£2.25
J2O		£3.95
Appletizer		£3.95

## Children's Drinks

Fruit Shoot 200ml (Orange OR Blackcurrant)		£1.50
Capri Sun 200ml (Orange OR Blackcurrant)		£1.50
Orange OR Blackcurrant Squash		£1.50

# WINE & DRINKS LIST

## Australian

Shiraz (Red)	£23.95
Pinot Grigio (Dry White)	£23.95
Cabernet Sauvignon (Red)	£23.95
Chardonnay (Dry White)	£23.95

## South African

Chenin Blanc (Dry White)	£20.95
Pinotage (red)	£20.95

## Chilean

Merlot (Red)	£23.95
Malbec (Red)	£24.95

## Spanish

Rioja (Red)	£25.95
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## French

Chablis (Dry White)	£33.95
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## USA

Monterey Bay Zinfandel	£20.95
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With each mouthful of this wine unfolds an abundance of dark fruits, a sprinkling of black pepper and a hint of vanilla. Sheer decadence in a glass. ABV 13% 75CL

## Italian

Sereno Pinot Grigio (Dry White)	£23.95
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Dry and crisp with fresh flowery aromas that lead beautifully into a zing of citrus on the palate, all balanced with a backbone of refreshing acidity and a soft finish. ABV 11.5% 75CL

Sereno Pinot Grigio Blush (Rose)	£23.95
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Soft pink colour, with a delicate balance of elderflower and summer fruits on the nose. Light hints of strawberry and cherry make this an easy drinking wine to be enjoyed whatever the occasion.

ABV 11.5% 75CL

## New Zealand

Sauvignon Blanc (Dry White)	£28.95
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This excellent New Zealand Sauvignon Blanc is one of the best value available in the on-trade, with Marlborough on the label further reinforcing its lineage. The cool evening temperatures of the region encourage intense flavours producing a Sauvignon Blanc at its truest. Packed with loads of delicious fruits driving full throttle through each mouthful, this is a wine that is a joy to drink. ABV 13% 75CL

## Sparkling Wine

Prosecco Emotivo	£24.95
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This classic Prosecco sparkling wine has a bright straw colour with lively aromas of intense vine fruits. Naturally balanced and graceful with a fresh effervescence, a velvety smoothness and harmonious finish. ABV 11.5% 75CL

## Champagne

Moet Chandon	£59.95
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## House Wine

Bottle of Red	£18.95
Bottle of White	£18.95
Bottle of Rose	£20.95

Wine by the glass 175ml (Red/White/Rose)	£5.25
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Wine by the glass 250ml (Red/White/Rose)	£5.95
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# Tondori Royale