

## APPETISERS

All served with salad and sauce

<b>Fish Tikka (Rop Chanda)</b> .....	<b>£5.95</b>
<i>Tropical Bangladeshi sea water fish on lightly spiced and then grilled in our tandoor oven (Fairly large)</i>	
<b>Salmon Tikka</b> .....	<b>£4.95</b>
<i>Lightly spiced fillet cooked in our tandoor oven</i>	
<b>Garlic Mushroom Pakora</b> .....	<b>£3.25</b>
<i>Finely cut mushroom mixed with fresh garlic, onions, green chilli and coriander in a lightly spiced flour paste, deep fried</i>	
<b>Chicken Tikka Pakora</b> .....	<b>£3.50</b>
<i>Finely sliced chicken tikka mixed with herbs, onions, chilli and coriander in a lightly spiced flour paste, deep fried</i>	
<b>Stuffed Khazana</b> .....	<b>£4.95</b>
<i>Whole green pepper stuffed with lightly spiced mince, chicken and lamb tikka, cooked in our tandoor oven</i>	
<b>Mix Starter</b> .....	<b>£4.25</b>
<i>Consisting of sheek kebab, chicken tikka and lamb tikka</i>	
<b>King Prawn Butterfly</b> .....	<b>£4.95</b>
<i>Delicately spiced large king prawn fried in butter, served in the shape of a butterfly</i>	
<b>Garlic King Prawn</b> .....	<b>£4.95</b>
<i>Spiced &amp; seasoned with garlic</i>	
<b>Prawn Puree</b> .....	<b>£3.50</b>
<i>Prawns cooked with spices and served on unleavened bread (also available lamb puree and vegetable puree)</i>	
<b>Tikka Puree</b> .....	<b>£3.75</b>
<i>Pieces of chicken tikka cooked with special spices and served on unleavened bread</i>	
<b>Anorosh Ke Chingri</b> .....	<b>£3.95</b>
<i>Prawn sand pineapple, lightly spiced and served on a deep fried puree</i>	
<b>King Prawn Puree</b> .....	<b>£4.95</b>
<i>Chopped king prawn lightly spiced and served on a deep fried puree</i>	
<b>Chicken or Lamb Tikka</b> .....	<b>£3.10</b>
<i>Lightly spiced, marinated in yoghurt and then cooked in our tandoor oven</i>	
<b>Tandoori Chicken</b> .....	<b>£3.50</b>
<i>Quarter spring chicken, marinated in herbs and light spices and cooked in our tandoor oven</i>	
<b>Duck Tikka</b> .....	<b>£3.95</b>
<i>Lightly spiced, marinated in yoghurt on then cooked in our tandoor oven</i>	
<b>Sheekh Kebab</b> .....	<b>£3.10</b>
<i>Spiced minced lamb grilled in our tandoor oven</i>	
<b>Shami Kebab</b> .....	<b>£3.50</b>
<i>Spiced minced lamb fried</i>	
<b>Reshmi Kebab</b> .....	<b>£4.25</b>
<i>Spiced minced lamb fried and garnished with an egg on top</i>	
<b>Lamb or Vegetable Somosa</b> .....	<b>£2.95</b>
<i>Triangular shaped crisp fried pastry stuffed with either minced lamb or vegetables</i>	
<b>Onion Bhajee</b> .....	<b>£2.75</b>
<i>Chopped onions, mixed with special spices and fried in oil, served in a flat circular shape</i>	
<b>Chicken Chat</b> .....	<b>£3.10</b>
<i>Cubes of chicken onions and cucumber mixed with special 'Chat Masala' spice</i>	
<b>Aloo Chat</b> .....	<b>£3.10</b>
<i>Diced potatoes onions and cucumber mixed with special 'Chat Masala' spice</i>	
<b>Chicken Roll</b> .....	<b>£3.10</b>
<i>Chicken cooked with herbs and spices and rolled in thin pastry</i>	
<b>Paneer Tikka</b> .....	<b>£3.75</b>
<i>Home made cubes of cheese, lightly spiced, skewered and then grilled</i>	



## TANDOORI DISHES

Served with salad and sauces

<b>Chicken or Lamb Tikka</b> .....	<b>£6.75</b>
<i>Boneless pieces of chicken or lamb marinated in yoghurt and spices, cooked in our tandoor oven</i>	
<b>Tandoori Chicken</b> .....	<b>£6.95</b>
<i>Half spring chicken on the bone marinated in yoghurt and spices, cooked in our tandoor oven</i>	
<b>Tandoori Mixed Grill</b> .....	<b>£9.75</b>
<i>Consists of pieces of chicken and lamb tikka, sheek kebab, tandoori chicken and nan bread</i>	
<b>Duck Tikka</b> .....	<b>£7.50</b>
<i>Boneless pieces of duck breasts marinated in yoghurt and spices, cooked in our tandoor oven</i>	
<b>Tandoori Sheek Kebab</b> .....	<b>£6.75</b>
<i>Minced lamb pungently spiced and cooked in our tandoor oven</i>	
<b>Tandoori King Prawn</b> .....	<b>£12.50</b>
<i>Large king prawn, chopped and marinated in spices and yoghurt, before being cooked in our tandoor oven</i>	
<b>Shashlick (Chicken or Lamb)</b> .....	<b>£7.25</b>
<i>Boneless chicken or lamb pieces cooked with special spices and tomato, onion and capsicum</i>	
<b>Chicken or Lamb Jafrani</b> .....	<b>£7.50</b>
<i>A shashlick style dish, garnished with chef's home made sweet and sour sauce</i>	
<b>King Prawn Jafrani</b> .....	<b>£11.95</b>
<i>Tandoori king prawn garnished with chef's home made sweet &amp; sour sauce</i>	
<b>Salmon Ka Tikka</b> .....	<b>£9.95</b>
<i>Tender pieces of salmon marinated in yoghurt and then combined with various spices and cooked in the tandoor oven</i>	

## SPICE COTTAGE COLLECTION OF MILD DISHES

<b>Duck Tikka Masala</b> .....	<b>£7.95</b>
<i>Pieces of duck breast fillets cooked in our tandoor oven, served in a mildly spiced oriental sauce with yoghurt, dressed with cream</i>	
<b>Chicken or Lamb Tikka Masala</b> .....	<b>£6.95</b>
<i>Pieces of chicken or lamb cooked in our tandoor oven, served in a mildly spiced oriental sauce with yoghurt, dressed with cream</i>	
<b>Tandoori King Prawn Masala</b> .....	<b>£11.95</b>
<i>King prawn cooked our tandoor oven, served in a mildly spiced oriental sauce with yoghurt, dressed in cream</i>	
<b>Chicken Tikka Chom Chom</b> .....	<b>£6.95</b>
<i>A unique dish of chicken tikka, cooked in fresh mango pulp, ground almond and fresh cream. A smooth and mild sauce</i>	
<b>Chicken or Lamb Tikka Passanda</b> .....	<b>£6.95</b>
<i>Cooked with ground almond and raisins in a creamy coconut sauce, topped with pistachio</i>	
<b>Chicken or Lamb Malayan</b> .....	<b>£6.95</b>
<i>Mild dish cooked with pineapple</i>	
<b>Chicken or Lamb Muglai</b> .....	<b>£6.95</b>
<i>Mild flavoured curry cooked with the tropical fruit lychees</i>	
<b>Makhani Chicken or Lamb</b> .....	<b>£6.95</b>
<i>Cooked in a rich sauce of butter, with the use of ground almond &amp; sultanas</i>	
<b>Modu Chicken or Lamb Tikka</b> .....	<b>£6.95</b>
<i>Bite size chicken or lamb tikka marinated in honey and then flavoured in Indian bay leaves, cooked in a mild sauce</i>	
<b>Bangladesh Tandoori (Off the bone)</b> .....	<b>£7.50</b>
<i>Succulent pieces of marinated tandoori chicken cooked with sultanas and almonds, in a specially prepared creamy sauce</i>	
<b>Kurma</b> .....	<b>£5.75</b>
<i>Available in chicken, lamb or prawn. A delicate preparation of cream, yoghurt and coconut powder, sweet and tasty</i>	
<b>King Prawn Kurma</b> .....	<b>£11.50</b>
<i>Fresh water Bangladeshi king prawn in a sweet sauce flavoured with cream, yoghurt and coconut powder</i>	

## BALTI DISHES

Includes plain nan bread  
Medium hot and slightly sour dish cooked with tamarind sauce

<b>Balti Chicken/Lamb/Prawn</b> .....	<b>£7.25</b>
<b>Balti Chicken/Lamb Tikka</b> .....	<b>£7.95</b>
<b>Balti Duck Tikka</b> .....	<b>£8.95</b>
<b>Balti King Prawn</b> .....	<b>£11.95</b>
<b>Balti Vegetable</b> .....	<b>£6.25</b>

## SPICE COTTAGE

### CHEF'S RECOMMENDATIONS

<b>Nepali Korai (Available in chicken or lamb)</b> .....	<b>£8.95</b>
<i>Chef's special recipe, medium in strength with generous use of green, yellow and red peppepr and chunky onion slices.</i>	
<b>Spice Cottage Masli Massala</b> .....	<b>£11.95</b>
<i>Salmon steak cooked in chef's own recipe. Medium strength</i>	
<b>Garlic Chicken or Lamb</b> .....	<b>£6.95</b>
<i>Pieces of chicken or lamb cooked in chefs own recipe, strong flavoured using garlic</i>	
<b>Garlic Chilli Chicken or Lamb</b> .....	<b>£7.25</b>
<i>Pieces of chicken or lamb tikka cooked in chef's own special recipe, strong flavoured using garlic and fresh green chilli</i>	
<b>Peshwari Chicken or Lamb</b> .....	<b>£6.95</b>
<i>Marinated chicken or lamb tikka combined with fresh onion and green pepper then cooked with special massala sauce and herbs in a wok</i>	
<b>Gust Bhuna</b> .....	<b>£7.50</b>
<i>Steak style lamb in a thick sauce. Medium hot, cooked with a variety of peppers</i>	
<b>Manchurian Chicken or Lamb Tikka</b> .....	<b>£6.95</b>
<i>Sliced pieces of marinated chicken or lamb cooked in a thick rich sweet and sour sauce</i>	
<b>King Prawn Nawabi</b> .....	<b>£12.95</b>
<i>Whole King Prawns inc shell attached to the tail, (shell easily remove) (marinated &amp; fragranced with garlic, ginger, onions, tomatoes &amp; capsicum. A medium curry bursting with aroma</i>	
<b>King Prawn Sizzler</b> .....	<b>£12.95</b>
<i>Chopped king prawns, added to chunky pieces of onions and mixed peppers, topped with coriander</i>	
<b>Chicken or Lamb Tikka Naga</b> .....	<b>£6.95</b>
<i>A MADRAS alternative. A very hot strong flavoured curry, cooked with traditional Bangladeshi Naga Chilly. A hot Bhuna style curry bursting with flavour</i>	
<b>Chicken /Lamb /Duck Tikka Rani</b> .....	<b>£8.95</b>
<i>Pieces of chicken or lamb tikka cooked in our tandoor oven combined with mince lamb, spinach, onion, special herbs &amp; garlic. A medium strength and medium dry sauce</i>	
<b>Tandoori King Prawn Rani</b> .....	<b>£12.95</b>
<i>King prawn cooked in our tandoor oven, combined with mince lamb, spinach, onion, special herbs and garlic. A medium strength and medium dry sauce</i>	
<b>Chicken or Lamb Tikka Haripuri</b> .....	<b>£6.95</b>
<i>Cooked with chefs homemade spices, medium in strength, garnished with mushrooms</i>	
<b>Chicken or Lamb Tikka Badami</b> .....	<b>£6.95</b>
<i>Seasoned in ground spices, cooked in a juicy medium strength sauce with chick peas</i>	
<b>Chicken or lamb Tikka Rezala</b> .....	<b>£6.95</b>
<i>Marinated and cooked in a very rich special spice with green chilli then topped with coriander, onion and touch of yoghurt</i>	
<b>Bakara Chicken or Lamb Tikka</b> .....	<b>£6.95</b>
<i>Grilled chicken or lamb cooked in a thick onion and pepper gravy, with a touch of garam massala an Indian spice. Medium hot</i>	
<b>Chicken or Lamb Tikka Jalfrazi</b> .....	<b>£6.95</b>
<i>Pieces of chicken or lamb cooked with chopped onions, ginger, capsicum, tomatoes, green chillies and special spices. Fairly hot</i>	
<b>Chicken or Lamb Tikka Korai</b> .....	<b>£6.95</b>
<i>Pieces of chicken or lamb cooked with extra tomatoes, green pepper and medium spices and tossed in an iron korai</i>	
<b>Special Duck Masala Jalfrazi</b> .....	<b>£9.95</b>
<i>Duck cooked in chopped onion, mixed peppers, with chef's homemade massala sauce. Medium to fairy hot dish garnished with green chillies</i>	
<b>Spice Cottage Special Dish</b> .....	<b>£10.75</b>
<i>A mixture of chicken and lamb tikka cooked in chef's secret recipe. Medium hot with a fairly thick rich sauce</i>	
<b>Nepali Korai/Garlic/Peshwari/Mochomon/ Manchurian/Haripuri/Badami/Jalfrazi/Rezala/Bakara &amp; Korai available in King Prawns</b> ..	<b>£12.95</b>

## BIRIANI DISHES

A mixture of rice and light spices served with a vegetable curry on the side

<b>Chicken/Lamb/Prawn Biriani</b> .....	<b>£7.25</b>
<b>Chicken or Lamb Tikka Biriani</b> .....	<b>£7.50</b>
<b>Duck Tikka Biriani</b> .....	<b>£7.95</b>
<b>King Prawn Biriani</b> .....	<b>£10.95</b>
<b>Mixed Biriani (Chicken, lamb and prawn)</b> ..	<b>£7.95</b>
<b>NAGA Biriani:-</b> VERY HOT served with standard vegetable curry	
<b>Chicken or Lamb Tikka</b> .....	<b>£7.95</b>
<b>King Prawn/ Duck Tikka</b> .....	<b>£11.95</b>

## Deluxe Menu

### APPETISER

<b>Nizami Sheekh</b> .....	<b>£4.50</b>
<i>Spiced Minced lamb grilled using flavours of coriander, tomatoes, cheese and onion creating an extraordinary taste. Bursting with fragrance (A most exquisitely flavoured Kebab-above the rest)</i>	
<b>Chicken La'fafa</b> .....	<b>£4.95</b>
<i>Chicken and Spinach, mildly spiced with egg and breadcrumb interestingly in the inside.</i>	
<b>Magic Paneer</b> .....	<b>£4.95</b>
<i>Homemade Paneer (cheese) stuffed with lamb &amp; Fennel then deep fried in a light crispy batter</i>	
<b>Tandoori Lamb Chops</b> .....	<b>£4.95</b>
<i>Lamb chop marinated in a light sauce and then cooked in the Tandoori</i>	

### DELUXE MAIN DISHES

<b>Grassee Lamb</b> .....	<b>£ 9.95</b>
<i>Lamb mixed with lemon grasee (a very fresh herb with lemon taste) rolled and pre-cooked in the oven- put in a pan and cooked in a thick-medium sauce to perfect</i>	
<b>Shatkora Lamb Chops (Bitter Lemon-fairly hot)</b> ....	<b>£ 9.95</b>
<i>Lamb Chops cooked with the Bangladeshi 'Shatkora' a fairly thick and tangy sauce bursting with aroma</i>	
<b>Modu-Meeta Lamb Chops</b> .....	<b>£ 9.95</b>
<i>Lamb chops lightly marinated in a sauce then grilled in the Tandoori. Cooked in a medium sauce with Honey and Soya sauce with potatoe and mushroom creating a sweet and sour taste</i>	
<b>Kaju-badam Chicken</b> .....	<b>£ 9.95</b>
<i>Chicken Tikka Strips Cooked in a creamy sauce using Pistachios and Almonds-mild</i>	
<b>Neharee Chicken</b> .....	<b>£ 9.95</b>
<i>Bitesize Chicken Tikka cooked with onions &amp; bullet chillies in a unique sauce with special ingredients home made by our chef - VINDALOO</i>	
<b>King Prawn Pakeezah</b> .....	<b>£12.95</b>
<i>King prawns marinated in a light sauce then pan fried cooked in an aromatic sauce created from a wide range of spices and fresh coriander, ginger and garlic.</i>	
<b>Noona Badami Fangash (Bangladeshi fish)</b> .....	<b>£11.95</b>
<i>Pan-fried Fillet fish A strip on each side with lightly spiced chick peas and potatoes in the middle garnished with lemon. Fairly dry</i>	
<b>Bengal Fangaash (Bangladeshi fish)</b> .....	<b>£11.95</b>
<i>Pan-fried pieces of fillet cooked in a thick medium sauce with Oranges creating a tangy taste</i>	

### 'NAGA'

A real alternative to a Madras a very strong flavoured bhuna curry bursting with aroma - Tasty & Hot! The extravagant flavour of the NAGA compensates for the heat

<b>King Prawn / Fangaash (Bangladesh fish)</b> .....	<b>£11.95</b>
<b>Lamb Chops /Duck Tikka</b> .....	<b>£10.95</b>

### DELUXE VEGETABLE DISHES

<b>Jungree Bajee</b> .....	<b>£6.95</b>
<i>A medium - madras strength sauce cooked with a mixture of vegetables, ginger and mixed peppers</i>	
<b>Malai Kofta</b> .....	<b>£6.95</b>
<i>Mashed vegetable using yoghurt and breadcrumb then rolled into a ball using egg - deep fried then cooked in a mild sauce</i>	

### DELUXE VEGETABLE SIDE DISHES

<b>Bindi Aloo (Okra and Potato)</b> .....	<b>£3.75</b>
<b>Saag Moris (Spinach &amp; Green chillies)</b> .....	<b>£3.75</b>
<b>Chilly Paneer (Cheese &amp; Green chilly)</b> .....	<b>£3.75</b>
<b>Shokra Bajee (Aubergine &amp; Okra)</b> .....	<b>£3.75</b>

### DELUXE RICE & NAN BREAD

<b>Ana Rice (Pineapple)</b> .....	<b>£3.10</b>
<b>Saggam Rice (Lychees &amp; Pineapple)</b> .....	<b>£3.10</b>
<b>Pyaza Rice (Onion &amp; Curry Leaf)</b> .....	<b>£3.10</b>
<b>Tikka Nan (Chicken or Lamb Tikka)</b> .....	<b>£2.75</b>
<b>Pyaza Keema Nan (Minced Lamb &amp; Onion)</b> .....	<b>£2.75</b>

## TRADITIONAL DISHES

*Available in chicken, lamb or prawn*

<b>Curry</b> .....	£5.50
<i>A simple medium spiced dish</i>	
<b>Madras</b> .....	£5.50
<i>Cooked in a fairly hot and spicy sauce with a touch of lime</i>	
<b>Vindaloo</b> .....	£5.50
<i>Very hot curry cooked in a spicy sauce</i>	
<b>Bhuna</b> .....	£5.50
<i>Medium hot, blended with spices, tomatoes, onion and coriander</i>	
<b>Ceylon</b> .....	£5.50
<i>A fairly hot curry cooked with coconut</i>	
<b>Mushroom</b> .....	£5.50
<i>A medium strength curry with mushroom</i>	
<b>Sag</b> .....	£5.50
<i>A medium strength spinach dish</i>	
<b>Rogan</b> .....	£5.50
<i>Medium hot with a generous helping of tomatoes, onion and fresh herbs</i>	
<b>Dansak</b> .....	£5.75
<i>A sweet, sour and fairly spicy dish cooked with lentils</i>	
<b>Patia</b> .....	£5.75
<i>Sweet, sour and fairly hot dish</i>	
<b>Dupiaza</b> .....	£5.75
<i>Cooked with onions and capsicum Bhuna style, medium in strength.</i>	

*The above traditional dishes are also available in*

<b>Chicken Tikka</b> .....	£6.95
<b>Lamb Tikka</b> .....	£6.95
<b>Duck Tikka</b> .....	£7.95
<b>King Prawn</b> .....	£10.95

## VEGETARIAN MAIN DISHES

<b>Vegetable Kurma</b> .....	£5.10
<b>Vegetable Masala</b> .....	£5.10
<b>Vegetable Jalfrazi</b> .....	£5.10
<b>Vegetable Biriani</b> .....	£5.95
<b>Mixed Vegetable Curry (main)</b> .....	£5.10

All the traditional dishes are available in a vegetarian option.....£5.10

*Special Vegetarian dishes made on request*

## VEGETABLE SIDE ORDERS

*Lightly spiced*

<b>Mixed Vegetable Curry</b> .....	£2.95
<b>Vegetable B hajee</b> .....	£2.95
<b>Bombay Potato</b> .....	£2.95
<b>Bombay Naga</b> <i>(Very hot bombay aloo)</i> .....	£3.50
<b>Mushroom Bhajee</b> .....	£2.95
<b>Garlic Mushroom Bhajee</b> .....	£3.25
<b>Sag Bhajee</b> <i>(Spinach)</i> .....	£2.95
<b>Sag Aloo</b> <i>(Spinach and potato)</i> .....	£3.10
<b>Aloo Gobi</b> <i>(Potato &amp; cauliflower)</i> .....	£3.10
<b>Cauliflower Bhajee</b> .....	£2.95
<b>Tarka Dal</b> <i>(Lentils)</i> .....	£2.95
<b>Chana Massala</b> <i>(Chick peas)</i> .....	£2.95
<b>Brinjal Bhajee</b> <i>(Aubergine)</i> .....	£2.95
<b>Bindi Bhajee</b> <i>(Lady's finger okra)</i> .....	£2.95
<b>Broccoli Bhajee</b> .....	£2.95
<b>Onion Bhajee</b> .....	£2.50
<b>Sag Paneer</b> <i>(Cheese &amp; spinach)</i> .....	£3.25
<b>Motor Paneer</b> <i>(Chick peas and cheese)</i> .....	£3.25
<b>Aloo Paneer</b> <i>(Potato &amp; cheese)</i> .....	£3.25
<b>Courgette Bhajee</b> .....	£3.25
<b>Gajor Aloo</b> <i>(Potato and carrot)</i> .....	£3.50

## RICE

<b>Plain Boiled Rice</b> .....	£1.95
<b>Pilau Rice</b> .....	£2.10
<b>Vegetable Fried Rice</b> .....	£2.75
<b>Mushroom Fried Rice</b> .....	£2.75
<b>Keema Rice</b> <i>(mince lamb)</i> .....	£2.75
<b>Special Fried Rice</b> <i>(egg and peas)</i> .....	£2.75
<b>Coconut Rice</b> .....	£2.75
<b>Lemon Rice</b> .....	£2.75
<b>Shahi Rice</b> <i>(flake almond)</i> .....	£2.75
<b>Garlic Rice</b> .....	£2.75
<b>Egg Rice</b> .....	£2.75

## TANDOORI NAN

*Bread*

<b>Plain Nan</b> .....	£1.95
<b>Peshwari Nan</b> <i>(coconut and almonds)</i> .....	£2.10
<b>Garlic Nan</b> .....	£2.10
<b>Keema Nan</b> <i>(mince lamb)</i> .....	£2.10
<b>Cheese Nan</b> .....	£2.10
<b>Vegetable Nan</b> .....	£2.10
<b>Garlic &amp; Coriander Nan</b> .....	£2.25
<b>Garlic Chilli Nan</b> .....	£2.25
<b>Cheese &amp; Onion Nan</b> .....	£2.25

## SUNDRIES

<b>Chapati</b> .....	£1.50
<b>Tandoori Roti</b> .....	£1.75
<b>Paratha</b> <i>(Unleavened bread fried with butter)</i> .....	£2.10
<b>Stuffed Paratha</b> <i>(Stuffed with vegetables)</i> .....	£2.50
<b>Plain Poppadom</b> .....	£0.60
<b>Spicy Poppadom</b> .....	£0.60
<b>Plain Raitha</b> <i>(Home made yoghurt)</i> .....	£1.50
<b>Cucumber Raitha</b> <i>Home made yoghurt with chopped cucumber</i> .....	£1.75
<b>Green Salad</b> <i>(Lettuce, onions, cucumber and tomato)</i> .....	£1.95
<b>Relishes</b> .....	£0.75
<i>Mango chutney, mint sauce, onion salad and all other home made sauce &amp; pickles</i>	
<b>Chips</b> .....	£1.75



## Complimentary Bottle of House Wine

for order over £65.00. Offer end 31st November 2010

*If there is a dish you like, which is not on the menu, please ask the management, we will try to cater for your needs.*

*Please inform us if you are allergic to any ingredients or nuts.*

*Limited English Dishes available on request*

## Why Not Treat Yourself to Our SUNDAY LUNCH TIME BUFFET

Eat as much as you like from a wide choice of 10 Indian Dishes (Changing weekly)  
**£10.95** per person | **£5.95** under 12's  
 Complimentary Coffee or Ice Cream  
 Available Sunday : Lunchtime  
 12 noon to 2.30pm  
*Eat in only. Standard menu also available*

FULLY LICENSED - FULLY AIR CONDITIONED  
**AMPLE CAR PARK**

Open 7 days a week, including Bank holidays

**Monday to Saturday:**

Lunchtime: 12 noon till 2pm

Evening: 5.30pm (takeaways) 6pm

(Restaurant) till 11pm

**Sunday:**

Lunchtime: Indian Buffet 12 noon till 2.30pm

Evening: Normal Menu 5.30pm (Takeaways),

6pm (Restaurant) till 10.30pm

**2 Bullen Lane, Addlestead Road**

**East Peckham, Kent TN12 5LX**



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