

## Rice

**Egg Fried Rice** £5.5

Basmati rice stir fried with different spices ,eggs , garnished with coriander & fried onions

**Chicken Rice** £5.5

Basmati rice stir fried with chicken , mixed vegetables, spices, garnished with coriander and fried onions

**Plain Rice** £3

A portion of plain boiled rice

**Zeera Rice** £5.5

Basmati rice stir fried with cumin seeds, spices and garnished with coriander and friend onions.

**Vegetable Rice** £5.5

Basmati rice stir fried with mixed vegetables, spices and garnished with coriander and friend onions

## Breads's

**Garlic Naan** £2.5      **Popodums** £0.50

**Plain Naan** £2      Masala or plain popodums

## Side Dishes

**Dal Tadka (v)** £4.5      **Saag Paneer (v)** £4.5

**Bombay Aloo (v)** £4.5      **Mashroom Bhaji (v)** £4.5

**Chana Masala (v)** £4.5      **Mixed Vegetables (v)** £4.5

**Aloo Gobhi (v)** £4.5      **Baigen Bharta** £4.5

## Dessert's

**Sticky Toffee Pudding** £6.5

Served with caramel sauce vanilla ice cream

**Fruit Crumble** £6.5

Served with custard

**Brownie** £6.5

Served with with raspberry compote and vanilla ice cream

**Gulab Jamun with ice cream** £4.5

Served Gulab Jamun with vanilla ice cream



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**Dog and Crook**  
PUB | RESTAURANT | HOTEL

Curry's Night

**MENU**

**SERVING FROM 6PM TO 9PM**



# Curry's Night

We are delighted to have you dine with us. Below is our menu offering a variety of delectable dishes crafted to tantalize your taste buds. Please make your selection, and our chefs will ensure your culinary experience is nothing short of extraordinary.

**£12.50 PER PERSON\***  
**3 COURSE'S MENU**

## Choose Starter

Embark on a culinary adventure with our tantalizing array of Indian main dishes, each a celebration of vibrant spices, rich flavors, and diverse regional influences, promising an unforgettable dining experience.

### Onion Bhajji (v)

Sliced onions mixed with light spices and gram flour then deep fried served with mint sauce and salad.

### Samosa Mixed Vegetable (v)

Traditional Indian snack, Fillo pastry stuffed with lightly spiced mixed vegetable or minced lamb and deep fried. Served with salad & mint sauce.

### Chicken Tikka

Batter fried chicken tikka tossed in garlic chilli sauce

### Seekh Kebab

Lamb mince marinated with fresh green chillies, ginger, garlic and spices and cooked over the charcoal served with mint sauce and salad.

### Aloo Tikki (v)

Lightly spiced deep fried potato cake. served with chick peas, tamarind and sweet yoghurt.

### Paneer Fries (v)

Lightly spiced deep fried Indian cheese served with spiced yogurt dip

### Food allergy notice.

If you let us know about your food allergy during booking, we can offer several & safe alternatives to our popular dishes.

• **NOT APPLICABLE WITH ANY OTHER OFFERS. VALID BETWEEN 6PM – 9PM ON CURRY'S NIGHT ONLY**

## Choose Main Dishes

Embark on a culinary adventure with our tantalizing array of Indian main dishes, each a celebration of vibrant spices, rich flavors, and diverse regional influences, promising an unforgettable dining experience.

### CHICKEN DISHES

Immerse yourself in the richness of our Tandoori Masala creations, meticulously crafted with a lavish mix of spices and marinated to perfection. These dishes feature a distinct smoky flavor that complements the tender succulence.

#### Chicken Tikka Masala

Marinated chicken barbecued, then cooked in a masala sauce. Mild.

#### Chicken Tikka Madras

Marinated chicken barbecued, then cooked in a hot masala sauce. Hot.

#### Butter Chicken

Tandoor roasted chicken tikka simmered in a sweet and tangy tomato and cashew nut gravy.

### LAMB DISHES

Enjoy our delectable lamb creations: tender lamb cuts combined with a medley of aromatic spices, an authentic taste of India, prepared with care & precision.

#### Lamb Curry

Lamb cooked in a fairly curry sauce with ginger and garlic.

### VEGETARIAN DISHES

Enjoy our delectable indian medley dishes made from aromatic spices, an authentic taste of India, prepared with care & precision.

#### Kadhai Paneer (v)

Indian cottage cheese cooked with tomatoes, peppers and onions in our special blended curry sauce.

#### Paneer Butter Masala (v) (N)

Diced cottage cheese simmered in a sweet and tangy tomato and cashew nut sauce.

#### Dal Tadka (v)

Yellow lentils tempered with chopped garlic and cumin seeds.

#### Bombay Aaloo (v)

Potatoes cooked with onion & tomato masala, tempered with black onion seeds.

#### Saag Aaloo (v)

Spinach sautéed with garlic, diced onion and peppers.

**ALL MAIN DISHES ARE SERVED WITH PLAIN RICE AND NAAN BREAD.**

## Dessert's

#### Gulab Jamun with ice cream

Served Gulab Jamun with vanilla ice cream