

The Raj of Hertford



TEL: 01992 505044 / 505019

Open 7 days a week

Monday to Saturday: 6pm till 11:30pm

Sunday: 6pm till 11pm

We will be closed on Christmas & Boxing Day

Free BOTTLE OF WINE

on takeaway orders over £50.00 (collection only)

32 Ware Road, Hertford, Herts, SG13 7HH

www.rajofhertford.co.uk

ALLERGENS ALERT: We cannot guarantee that our food does not contain Gluten, Nuts or MSG Please advise us if you have any food allergies when ordering.

STARTERS

Jhinga bilash £8.95

An extravagant dish of jumbo size prawns cooked with lightly spiced sweet tangy tetul sauce

Rupchanda sizzling £7.95

Bay of Bengal is the ocean where Rupchanda are caught now here in The Raj we have given them the spice treatment on coal for that special texture

Jholpori sizzling £8.95

Fresh cubes of salmon fillet with fresh herbs and spices used baking techniques on coal for the special texture

Jholdi ayeh £7.95

Delicious tuna cooked with olive oil & other fresh herbs & few spices added as well as chatchut wrapped in biscuit crumbs bread served with olives & sweet chilli sauce

Fish tikka £7.95

Rainbow trout cooked in tandoor oven

King prawn butterfly £6.95

Jumbo prawn with bread crumbs fried in butter

Prawn puri £6.95

An array of spicy and tangy prawns smothered over deep fried home-made bread

King prawn puri £8.95

Jumbo prawns cooked in a spicy and tangy sauce and served over deep fried home-made bread

Tandoori king prawn £8.95

Succulent jumbo prawns delicately marinated in mild spices and baked. Served with a salad and sauce

Haryali kebab £5.95

Chicken pieces marinated in a green paste of spinach an fresh coriander, skewered and baked in the tandoor

Haryali chicken puthli £6.95

Chicken pieces marinated in a green paste of spinach, fenugreek, mint, green chillies, yoghurt, wrapped in spinach with spices skewered & baked in clay oven

Tandoori chicken £5.95

Classic dish of 1/4 marinated chicken marinated and baked. Served with sizzling onions & green salad

Chicken tikka £5.95

Succulent pieces of boneless chicken marinated in yogurt & mild spices & baked in the tandoor, deep clay oven

Mango Chicken chat £7.95

Succulent chicken cooked with chef's special recepe. Flavoured with mango, dusted with chatchut topped with spiced egg nest, garnished with coriander & chives

Chicken mollmow £6.95

Marinated chicken cooked in clay oven then wrapped with roasted sweet and Hot spices mouth watering flavoursome appetiser

Lamb chom chom £8.95

A mouth watering dish of tender lamb cooked in tempered garlic fenugreek, mint sweet chilli sauce

Lamb tikka £5.95

Tender pieces of lamb marinated in yogurt and mild spices and baked in the tandoor

Sheek kebab £5.95

Char-grilled minced lamb mixed with herbs and spices

Kakuli kebab £5.95

An unforgettable kebab of ground lamb marinated in an exotic blend of spices and herbs

Mixed kebab £6.95

Chicken tikka, lamb tikka, sheek kebab pieces

Meat samosa £3.95

Duck sizzling £7.95

Breast meat of the flying water bird known as duck here in The Raj we have given it a well spice treatment on coal for the special texture

Vegetable samosa £3.95

Gajaraloo kebab £3.95

A delicious and colourful patty at shredded carrots, potatoes, semolina, almonds, coconut, covered in bread crumbs and shallow fried topped with date sauce

Shimla mirch £3.95

Spiced vegetables stuffed in a capsicum and then baked in the tandoori oven

Onion bhaji £3.95

A deep fried mixture of onions and mixed herbs with gram flour paste

Aloo took £3.95

Pieces of fried potato bathed in tangy sauce of yogurt and tamarind juice

Paneer satay £6.95

Delicious home made chunks of cheese skewers on bamboo stick then shallow fried in butter ghee topped with sesame seed, date juice and sweet tamarind sauce

Clay oven GRILLED DISHES

The Tandoor with a deep clay body is fuelled by coal from the bottom. Meats are placed along the sides of the walls to bake and some bread, like Naans, are slapped against the wall itself, which gives them that special texture.

Haryali chicken	£9.95	Duck shaslick	£13.95
<i>Chicken pieces marinated in a green paste of spinach and fresh coriander, skewered and baked in tandoor</i>		<i>Chef's own recipe</i>	
Chicken tikka	£9.95	Duck sizzling	£11.95
<i>Succulent pieces of chicken marinated in yogurt and mild spices and baked in tandoor</i>		<i>The flying water bird known as duck. Here in The Raj we have given it a well spice treatment on coal</i>	
Tandoori chicken	£9.95	Jholpori sizzling	£13.95
<i>Half a chicken marinated in a slightly tangy selection of spices, served with sizzling onions & green salad</i>		<i>Fresh salmon fillet are shaped and few selected fresh herbs and spices used then baking techniques on coal for the special texture</i>	
Chicken shaslick	£13.95	Sea bass sizzling	£13.95
<i>Diced chicken on skewers with shimla mirch, onions, tomatoes, baked in the tandoor</i>		<i>Sea bass marinated with spices & then baked in tandoor</i>	
Haryali murogh shaslick	£14.95	Tandoori fish tikka	£12.95
<i>Chicken pieces marinated in a green paste of spinach, coriander, skewered with shimla mirch, onions and tomatoes. Baked in the tandoor</i>		<i>Rainbow trout marinated and baked in tandoor</i>	
Tandoori mixed grill	£15.95	Rupchanda sizzling	£12.95
<i>Chicken tikka, lamb tikka, tandoori king prawns, tandoori chicken and sheek kebabs served with green salad, sizzling onions and naan bread.</i>		<i>Caught in the bay of Bengal. We give the pomfret, a spice treatment on coal for that special flavour & texture.</i>	
Lamb tikka	£9.95	Tandoori king prawn	£14.95
<i>Succulent pieces of lamb marinated in yogurt and mild spices and baked in tandoor</i>		<i>Mouth watering succulent jumbo prawns delicately marinated in mild spices and baked.</i>	
		King prawn shaslick	£15.95
		<i>Mouth watering succulent jumbo prawns delicately marinated in mild spices, skewered with shimla mirch, onions and tomatoes. Baked in the tandoor oven.</i>	

BALTI CURRY *Special*

Here we have taken some classic curry dishes and given them the Balti treatment. All of these are available as:

VEGETARIAN MAIN £7.95 | **PRAWN** £10.95

CHICKEN or LAMB £10.95 | **DUCK** £13.95

KING PRAWN £14.95 | **TANDOORI KING PRAWN** £16.95

CHICKEN TIKKA £11.95 | **LAMB TIKKA** £11.95

Balti rezala

Cooked in a hot and slightly tangy sauce with fresh green chillies, capsicum and tomatoes, onions, finished to a fairly hot taste

Balti peshwari

An exotic dish marinated with tandoori spices and cooked with capsicum, tomatoes and onions, finished to a medium hot taste

Balti achari

A fairly hot and sour dish made of mixed pickle, dry red chillies and vinegar finished in a fairly dry sauce

Balti bhuna

Finished to a medium spicy dry sauce

Balti tikka masala

A creamy and medium hot taste

Balti chilli masala

Flavoured with fresh green chillies to a hot taste

Balti haryali murogh masala

Balti haryali murogh piazhi

Balti korma

Finished in a mild and creamy sauce

Balti dhansak

Cooked with lentils to a hot, sweet and sour taste

Balti palak

Cooked to a distinctive flavour with the use of fresh Spinach by being tempered in fried garlic

Balti madras *Fairly hot taste from dry red chillies*

Balti ultra hot *A very hot dish, real head turner*

THE ULTIMATE BALTI *Experience*

Balti navratan

£10.95

Balti Tropical (Chicken, Lamb, Prawns, with carrot, chickpeas, dal, mushroom, peas and spinach, dry red chillies)

Balti multi-vegetables

£8.95

Made with aubergine, cauliflower, carrot, chickpeas, dal, mangetout, mushroom, peas and spinach

Balti goes best with Karak Naan

The Raj BIRYANI DISHES

The Biryani is the classical and premium dish of India. The Biryani is a method of cooking rice with the juice of other vegetables, Prawns, Chicken or Lamb. Whole spices and special fragrance are used. A distinctive look is given by the careful use of saffron. Each Biryani dish is accompanied by a vegetable curry dish.

Prawn biryani

£13.95

King prawn biryani

£15.95

Tandoori king prawn Biryani

£16.95

Chicken biryani

£13.95

Chicken tikka biryani

£14.95

Lamb biryani

£13.95

Lamb tikka biryani

£14.95

Haryali murogh biryani

£15.95

Subzi biryani

£11.95

Raj special biryani

£18.95

SEAFOOD DISHES

Prawn korma

£11.95

Prawns cooked in a mild and creamy sauce

Prawn korai

£12.95

Prawns cooked in a thick and medium hot taste in the korai, an iron wok-like utensil with onions, tomatoes, capsicum tempered in fried garlic

Prawn dhansak

£14.95

An originally persian dish now common in bombay, the prawns here are cooked with lentils to a slightly hot, sweet and sour taste served with pilau rice.

Prawn pathia

£14.95

A hot, sweet & sour dish of prawns cooked with chillies, brown sugar & lemon juice, served with pilau rice

Prawn curry

£10.95

Prawn masala

£11.95

A hot dish of prawns cooked in a spicy madras sauce

Prawn achari

£11.95

A fiery dish of prawns cooked in a hot & sour sauce made of mixed pickle, vinegar & dry red chillies

Prawn bhuna

£11.95

Prawns cooked with dry roasted spices, medium dry finish

Prawn palak

£11.95

Prawns cooked to a distinctive flavour with the use of fresh spinach by being tempered in fried garlic

King prawn achari

£13.95

King prawn masala

£14.95

A hot dish of jumbo prawns cooked in spicy madras sauce

King prawn korma

£14.95

Jumbo prawns cooked to a mild and creamy sauce

King prawn curry

£12.95

King prawn dhansak

£16.95

Persian dish of jumbo prawns with lentils to a slightly hot, sweet and sour taste, served with pilau rice

King prawn pathia

£16.95

A hot, sweet and sour dish of jumbo prawns cooked with chillies, brown sugar and lemon juice, served with pilau rice

King prawn bhuna

£14.95

Jumbo size prawns cooked with dry roasted spices to a medium dry finish

King prawn zhafran

£18.95

Jumbo size prawns cooked with onions mixed peppers, tomatoes, ajwain & a few special spices topped with crispy ginger, spring onions, fresh coriander

King prawn palak

£14.95

Jumbo size prawns cooked to a distinctive flavour with the use of fresh spinach, tempered in fried garlic

Tandoori king prawn korai

£16.95

Tandoori grilled king prawns marinated with garlic, ginger cooked with chopped onions, capsicum, tomatoes finished in fairly medium dry sauce

King prawn korai

£15.95

Jumbo prawns cooked in a thick and medium hot taste in the korai, an iron wok-like utensil with onions, tomatoes, capsicum then tempered in fried garlic

CHEF Recommendations

Special lamb/chicken tawa £13.95

An extravagant dish prepared with fenugreek, tetul, coriander, green chillies, flavoursome dish served on tawa an iron dish heated to sizzle, medium finish

Special lamb/chicken kaliyan £13.95

Tender lamb marinated in yoghurt garlic, ginger, mint, vinegar cooked with spinach, green chillies, chick peas. Tempered in fried garlic. Fairly hot

Chicken/lamb panjee £13.95

Flavoursome dish cooked in medium spices with Batesha potato, boiled egg, capsicum, green chillies, tomatoes medium finish

Fish khazana £15.95

Fresh salmon fish fillets are shaped into cubes and cooked with few selected spices for the special textures. Topped with fried sweet and hot onions dry finish. Mouth watering flavour

Fish bhuzon khass £15.95

A fairly hot dish of succulent fanghash fish cooked with mixed peppers, onion, green chillies in thick sauce tempered in fried garlic. Garnished with mustard, Cress and spring onions

Sea bass Gheelafi £15.95

A succulent dish of sea bass cooked with selected spices, green chillies, topped with mixed peppers red onions sweet chilli sauce medium dry finish

Try our *Weekly specials*

The Raj Specials

All served with Pilau rice

Haryali murogh zharda £12.95

Chicken pieces marinated in a green paste of spinach fenugreek, coriander cooked with chatchut fresh herbs and other roasted spices topped with crispy potatoes

Chicken tikka masala £12.95

Chicken rezala £12.95

Pieces of chicken tikka are cooked in a hot and slightly sauce made with fresh green chillies, capsicum and tomatoes, onions and finished in fairly dry sauce

Haryali murogh jalfreji £12.95

A fairly hot or green chicken prepared with fresh green chillies mixed peppers and onions. Medium dry finish

Chicken peshwari £12.95

Chicken marinated with tandoori spices and cooked with capsicum, tomatoes and onions. Medium hot

Haryali murogh rezala £12.95

Haryali chicken baked on marinade of spinach, mint and coriander paste cooked with mixed peppers fresh green chillies. Slightly tangy fairly hot medium dry finish

Chicken passanda £12.95

An exotic dish of boneless chicken cooked with almonds, sultanas, coconut butter and cream

Haryali murogh masala £12.95

Green chicken baked on a marinade of spinach, mint and coriander puree, served in a creamy sauce

Special chicken jalfrezi £12.95

A fairly hot dish with green chilli, onions & capsicum

Special chicken makhani £12.95

Mildly spiced chicken sliced, baked in a clay oven. Cooked in special sauce and butter

Special duck jalfrezi £14.95

Duck cooked with Chef's own recipe

Special duck rezala £14.95

Succulent duck spiced & treated on coal for that special flavour and texture. Medium sauce, fairly hot finish

Tandoori king prawn masala £16.95

Marinated jumbo prawns are first baked in the tandoor oven, finished in a mild and creamy sauce

Tandoori king prawn rezala £16.95

Tandoori king prawns are cooked in a hot and tangy sauce made with fresh green chillies, capsicum and tomatoes, onions finished in a fairly dry sauce

King prawn zharda £18.95

Jumbo prawns cooked with chatchut fresh herbs & roasted spices, mixed peppers, onions, coriander, topped with crispy potatoes medium dry finish

Special lamb shajahani £18.95

A Succulent dish of tender lamb with chef's special recipe, served on a heated iron dish to release flavour

Lamb rezala £12.95

Lamb tikka cooked in a hot and tangy sauce made of fresh green chillies, capsicum and tomatoes, onions and finished in a fairly dry sauce

Lamb passanda £12.95

Lamb tikka masala £12.95

Lamb peshwari £12.95

Lamb marinated in tandoori spices and cooked with capsicum, tomatoes and onions, medium hot

Mircha wagan korma £12.95

Kashmir, as we present here, it is literally red hot! The colours come from the use of beetroot, dry red Chillies, tomatoes and capsicum. It is available as a lamb, chicken, prawn or vegetables dish

LAMB DISHES

Lamb korma £9.95

A mild dish of lamb cooked in a creamy sauce

Korai lamb £11.95

Lamb cooked in a medium hot spices with capsicum, onions, tomatoes in the korai, an iron wok-like utensil by being tempered in fried garlic

Methi gosht £9.95

Lamb cooked to a distinctive flavour with the use of fenugreek leaves

Lamb rogan £9.95

A slightly tangy dish of lamb with tomatoes and medium hot spices

Lamb madras £8.95

A fairly hot dish of lamb cooked in spicy tangy sauce

Lamb palak £9.95

Lamb cooked to a distinctive flavour with the use of spinach by tempering in fried garlic. Medium finish

Lamb masala £9.95

A hot dish of lamb cooked in a madras sauce with fresh green chillies

Lamb dhansak £13.95

An originally persian dish now common in bombay, pieces of lamb are cooked with lentils, to a slightly hot, sweet and sour taste, served with pilau rice

Lamb achari £9.95

A fiery dish of hot and sour lamb cooked with mixed pickle, dry red chillies and vinegar

Lamb curry £7.95

Classic lamb curry with traditional recipe

Lamb piazhi £9.95

Lamb cooked with dry roasted spices topped with fried onions garnished with spring onions & fresh coriander medium dry finish

Lamb chana £9.95

Lamb cooked with chickpeas to a medium hot dry finish

Lamb ceylon £9.95

A fairly hot spicy dish cooked with coconut paste being tempered in fried garlic fairly hot finish

Lamb malayan £9.95

A fruity dish prepared in fairly mild delicate spice

Lamb kashmirian £9.95

A fruity dish prepared in fairly mild delicate spice

Lamb tikka curry £9.95

Lamb tikka madras £10.95

Lamb/chicken vindaloo £9.95

Chicken/lamb bhuna £9.95

CHICKEN DISHES

Chicken korma £9.95

A mild dish of chicken cooked in a creamy sauce

Korai chicken £11.95

Boneless chicken cooked with onions, tomatoes and capsicum in the korai, an iron wok-like utensil by being tempered in fried garlic

Chicken methi £9.95

Chicken cooked to a distinctive flavour with the use of fresh fenugreek leaves medium dry finish

Chicken rogan £9.95

Chicken cooked with medium hot spices topped with roasted tomatoes, slightly tangy medium finish

Chicken madras £8.95

A fairly hot dish of chicken cooked in spicy tangy sauce

Chicken palak £9.95

Boneless chicken cooked to a distinctive flavour with the use of fresh spinach by being tempered

Chicken masala £9.95

A hot dish of chicken cooked in a madras spicy sauce with fresh green chillies

Chicken dhansak £13.95

A classic persian dish now common in Bombay, the chicken here is cooked with lentils, to a slightly hot, sweet and sour taste, served with pilau rice

Chicken achari £9.95

A fiery dish of chicken in a hot and sour sauce made of mixed pickle, dry red chillies and vinegar

Chicken curry £7.95

Chicken piazhi £9.95

Chicken cooked with dry roasted species topped with fried onions garnished with spring onions & fresh coriander medium dry finish

Chicken chana £9.95

Chicken cooked with chickpeas to a medium hot dry finish

Chicken ceylon £9.95

A fairly hot spicy dish cooked with coconut paste being tempered in fried garlic fairly hot finish

Chicken malayan £9.95

A fruity dish prepared in fairly mild delicate spice

Chicken kashmirian £9.95

A fruity dish prepared in fairly mild delicate spice

Chicken tikka curry £9.95

Chicken tikka madras £10.95

Chicken/lamb dopiaza £9.95

Chicken kuttiaara £10.95

An exotic dish of boneless baby Chicken strips cooked with fresh aubergines, fresh green chillies, sliced beans, potatoes, spring onions, given a piquant flavour by tempering in fried garlic. Fairly hot medium dry finish

VEGETARIAN MAIN DISHES

Subzi dhansak	£7.95	Tandoori paneer	£9.95
<i>A choice of fresh vegetables cooked with lentils to a slightly hot, sweet and sour taste</i>		<i>Homemade cheese chunks marinated and baked in the tandoor. Cooked with capsicum, onions, tomatoes, finished in a mild creamy sauce</i>	
Subzi korma	£7.95	Mottor paneer	£9.95
<i>Fresh vegetables of the day cooked with mild spices in a creamy sauce</i>		<i>Homemade cheese cooked with fresh peas finished in a mild creamy sauce</i>	
Subzi masala	£7.95	Subzi achari	£7.95
<i>Fresh vegetables cooked to a hot taste given by green chillies</i>		<i>A fiery dish of hot and sour mixed vegetables cooked with mixed pickle, dry red chillies & vinegar</i>	
Subzi badami	£7.95	Subzi piazh	£7.95
<i>Mixed vegetables cooked with cashew nuts finished in a mild sauce</i>		<i>Mixed vegetables cooked with dry roasted spices topped with fried onions garnished with spring onions & coriander medium dry finish</i>	
Subzi jalfrezi	£7.95	Subzi zharda	£9.95
<i>A fairly hot dish of mixed vegetables, prepared with green chillies, onion, capsicum, spicy</i>		<i>This is a extravagant dish of mixed vegetables cooked with chatchut fresh herbs and other spices, mixed peppers, onions, coriander topped with crispy potatoes medium dry finish</i>	
Paneer zharda	£9.95	Paneer chilli masala	£9.95
<i>This is a very extravagant dish of homemade paneer (cheese) cooked with chatchut fresh herbs and other roasted spices mixed peppers, onions, coriander, crispy potatoes topping medium dry finish</i>		<i>A fairly hot spicy dish of homemade cheese cooked in a madras strength thick sauce with fresh green chillies by being tempered in fried garlic</i>	
Palak paneer	£9.95		
<i>Homemade cottage cheese in a bed of fresh spinach finished in a mild and creamy sauce</i>			

VEGETABLE SIDES

Bombay aloo	£4.95	Chana masala	£4.95
<i>A hot and spicy dish of potatoes</i>		<i>Chick peas cooked in a slightly tangy sauce</i>	
Aloo gobi	£4.95	Mixed dall	£4.95
<i>Potatoes cooked with cauliflower</i>		<i>A broth of various types of lentils cooked together</i>	
Aloo methi	£4.95	Tarka dall	£4.95
<i>Potatoes cooked to a distinctive taste with fenugreek</i>		<i>Cooked lentils given a piquant flavour by being tempered in fried onions and garlic</i>	
Aloo Batesha	£5.95	Subzi jhol	£4.95
<i>A fairly hot dish of potatoes cooked in crispy garlic, cumin fresh green & dry red chillies</i>		<i>Mixed vegetables in a curry sauce</i>	
Saag aloo	£4.95	Subzi shamba	£4.95
<i>Fresh spinach cooked with pieces of potato</i>		<i>Mixed vegetables with lentils, hot, sweet and sour</i>	
Mottor paneer	£5.95	Subzi bhaji	£4.95
<i>Homemade cheese cooked with fresh peas, finished in a mild creamy sauce</i>		<i>Mixed fresh vegetables cooked to a dry finish</i>	
Palak paneer	£5.95	Bhindi bhaji	£4.95
<i>Homemade cheese cooked in a bed of fresh spinach. Finished in a mild creamy sauce</i>		<i>Fried ladies fingers (okra)</i>	
Chana paneer	£5.95	Subzi korma	£4.95
<i>Homemade cheese cooked with chick peas, finished in a mild creamy sauce</i>		<i>A choice selection of vegetables of the day cooked in mild spices in a creamy sauce</i>	
Chana saag	£4.95	Palak Mushroom	£5.95
<i>Fresh spinach cooked with chickpeas in delicate spices</i>		<i>Fresh cooked spinach finished with garlic and onion</i>	
		Brinjal bhaji	£4.95
		<i>Gently fried slices of aubergine</i>	
		Mushroom bhaji	£4.95
		Cauliflower Bhaji	£4.95

RICE & BREAD

Coconut rice £4.95

A fragrant rice cooked with cherry tomatoes, mustard seeds, desiccated coconut and red peppers

Lemon rice £4.95

An aromatic and colourful rice flavoured with a wedge of lemon, dried mango, turmeric, Cashew nuts & peas

Special fried rice £4.95

Rice cooked with eggs, peas and carrots

Keema rice £4.95

Saffron rice cooked with minced lamb

Chana rice £4.95

Saffron rice cooked with chickpeas

Mushroom rice £4.95

A fragrant rice cooked with mushrooms

Palak rice £4.95

Paneer rice £4.95

Saffron rice cooked with chunks of cheese

Shorisha rice £4.95

Saffron rice cooked with onions & mustard

Garlic rice £4.95

Saffron rice cooked with garlic slices

Fish rice £4.95

Egg rice £4.95

Basmati rice cooked with egg

Pilau rice £3.95

Fried basmati rice flavoured with saffron

Plain rice £2.95

Boiled basmati rice

Karak naan £6.95

A huge double-sized fluffy leavened bread which is combined with fresh fenugreek, coriander, sesame seeds

Plain naan £2.95

A fluffy bread baked in the tandoori

Keema naan £3.95

Naan bread filled with spiced minced lamb

Peshwari naan £3.95

Naan bread sweetened by a filling of almonds & sultanas

Kulcha naan £3.95

Naan bread filled with vegetables

Garlic naan £3.95

Shorisha naan £3.95

Chilli naan £3.95

Dhal naan £3.95

Naan cooked with lentils

Paneer naan £3.95

Paratha £2.95

A layered and pan grilled thick bread

Stuffed paratha £3.95

Filled with vegetables

Tandoori roti £2.95

A layered and tandoor baked bread

Chapati flat unleavened bread £1.95

Puri £1.95

SUNDRIES

Bombay salad £3.95

Tomatoes, cucumber, onion and carrot all finely sliced and garnished with chopped fresh coriander

Green salad £3.95

Raitha £1.95

Cucumber in a refreshing yogurt sauce

Poppadum (Plain or spiced) £0.95

A crispy appetiser made of a thinly rolled lentil dough

Chutneys per portion £0.95

Mango Chutney, Tomato chutney, Onion Salad, Mixed Pickle and Mint sauce

We cater for parties

Any Credit Card transaction must be to a minimum of £10 or over



The Management reserves the right to refuse admission without giving any reason to any person or persons