



KRISHNA'S

At Sturdy's Castle

STARTERS

Chicken Tikka £7.00 Chicken pieces marinated in spices, yogurt & roasted in tandoor GF	Fish Amritsari £7.00 One of the popular fish starters in India, mixed with gram flour, ginger & carom seed GF VE V
Chicken 65 £7.00 Chicken breast pieces in spices & fried, tossed with garlic tomato chilli sauce GF	Mango Paneer Shashlik £8.50 Indian cheese & bell pepper marinated, grilled in tandoor & served with a hint of mango sweet chutney V
Seekh Kebab £10.00 Minced lamb delicately seasoned & grilled in tandoor GF	Mushroom Tikki £7.00 Wild mushroom cake served with a chickpea masala, tamarind & sweet yogurt V
Lamb Chop £14.00 Lamb cutlets marinated in homemade roasted & powdered spices, yogurt & grilled to perfection GF	Onion Bhaji £6.00 Onion coated in mildly spiced gram flour batter, deep fried & served with mango chutney GF VE V
Tandoori Prawns £14.00 King prawns marinated in traditional Indian style & grilled in clay oven GF	Papadum with Chutney £3.00 Mini lentil & black pepper crisp served with mango & herb chutney V GF

MAIN COURSES

Lamb Rogan Josh £15.00 Lamb pieces braised with onion & aromatic spices GF	Chicken Jalfrezi £15.00 Chicken breast pieces cooked in onion, tomatoes, garlic, spices & bell peppers GF
Lamb Saag Wala £15.00 Lamb pieces cooked with fresh spinach purée, spices & tempered with garlic GF	Yellow Dal Tadka £10.00 Yellow split lentils cooked with fresh onion, tomato & tempered with cumin & garlic GF VE V
Butter Chicken £15.00 Chicken breast pieces marinated with spices, yogurt, roasted & served with buttery tomato & cashew nut sauce GF	Paneer Tikka Masala £14.00 Indian cheese marinated, grilled in tandoor & cooked with a thick onion creamy sauce GF V
Chicken Biryani £17.00 Basmati rice & chicken pieces cooked with aromatic spices & served with creamy pomegranate yogurt GFO	Vegetable Butter Masala £14.00 Seasonal vegetable cooked in buttery tomato & cashew nut sauce GF V
Pindi Chole £12.00 Chickpeas cooked with onion, garlic & spices GF VE V	

SIDES

Aloo Jeera £5.00 Potatoes tempered with cumin seeds in onion & tomato masala GF VE V	Pomegranate Raita £3.50 Sweet & spiced yogurt mixed with pomegranate GF V
Pulao Rice £4.00 Basmati rice cooked with cumin & spices GF VE V	Indian Green Salad £5.00 With cucumber, tomatoes, onion & fresh leaf salad V
Palak Paneer £7.00 Fresh spinach purée sautéed with paneer & tempered with cumin & garlic GF V	Dal Makhani £5.00 Black lentils gently cooked overnight on slow fire, finished with fresh tomatoes & dash of cream GF

FRESH BREAD

made from our in-house tandoor oven

Plain Naan £3.00 Plain flour bread	Truffle Oil Flavoured Naan £4.00 Plain flour bread with truffle oil	Peshwari Naan £5.00 Yeast leavened bread, filled with desiccated coconut, sultanas (or raisins)
Garlic Naan £3.50 Plain flour bread topped with garlic, coriander & butter	Cheese Naan £4.50 Plain flour bread stuffed with mild cheddar cheese	Keema Naan £5.50 Yeast-leavened bread, filled with deliciously spiced minced lamb
Butter Naan £3.00 Plain flour bread with butter	Tandoori Roti £3.00 Whole wheat flour bread VE V	



STURDY'S CASTLE

V - Vegetarian | VE - Vegan | GF - Gluten Free | GFO - Can be made

Please advise a member of the team if you have any allergies we may need to aware of. Please note that our menu is prepared using many ingredients including allergens, whilst every care is taken we cannot completely eliminate the risk of allergen transfer.