

# KRISHNA'S

## At Sturdy's Castle

### STARTERS

Chicken Tikka.....	£7.00	Fish Amritsari.....	£7.00
Chicken pieces marinated in spices, yogurt & roasted in tandoor   GF		One of the popular fish starters in India, mixed with gram flour, ginger & carom seed   GF	
Chicken 65.....	£7.00	Mango Paneer Shashlik.....	£8.50
Chicken breast pieces in spices & fried, tossed with garlic tomato chilli sauce   GF		Indian cheese & bell pepper marinated, grilled in tandoor & served with a hint of mango sweet chutney   V	
Seekh Kebab.....	£10.00	Honey Mustard Tandoori Salmon.....	£10.00
Minced lamb delicately seasoned & grilled in tandoor   GF		Salmon marinated in honey & mustard, roasted in the tandoor	
Samosas.....	£6.95	Onion Bhaji.....	£6.00
Crispy lamb & vegetable samosas served with mint chutney & masala onion salad		Onion coated in mildly spiced gram flour batter, deep fried & served with mango chutney   VE   V	
Tandoori Prawns.....	£14.00	Papadum with Chutney.....	£3.00
King prawns marinated in traditional Indian style & grilled in clay oven   GF		Mini lentil & black pepper crisp served with mango & herb chutney   V   GF	

### MAIN COURSES

Lamb Rogan Josh.....	£15.00	Alleppey Fish Curry.....	£16.00
Lamb pieces braised with onion & aromatic spices   GF		Sea bass cooked in tomato and onions, coconut cream & curry leaves, tempered with mustard seeds   GF	
Lamb Saag Wala.....	£15.00	Chicken Jalfrezi.....	£15.00
Lamb pieces cooked with fresh spinach purée, spices & tempered with garlic   GF		Chicken breast pieces cooked in onion, tomatoes, garlic, spices & bell peppers   GF	
Butter Chicken.....	£15.00	Yellow Dal Tadka.....	£10.00
Chicken breast pieces marinated with spices, yogurt, roasted & served with buttery tomato & cashew nut sauce   GF		Yellow split lentils cooked with fresh onion, tomato & tempered with cumin & garlic   GF   VE   V	
Chicken Awadhi Korma.....	£15.00	Paneer Tikka Masala.....	£14.00
Chicken breast pieces cooked with cashew nut & cream, perfumed with aromatic spices & rose water   GF		Indian cheese marinated, grilled in tandoor & cooked with a thick onion creamy sauce   GF   V	
Chicken Tikka Biryani.....	£17.00	Vegetable Butter Masala.....	£14.00
Basmati rice & chicken tikka pieces cooked with aromatic spices & served with creamy pomegranate yogurt   GFO		Seasonal vegetable cooked in buttery tomato & cashew nut sauce   GF   V	
Lamb Biryani.....	£19.00	Pindi Chole.....	£12.00
Basmati rice & lamb pieces cooked with aromatic spices & served with creamy pomegranate yogurt   GFO		Chickpeas cooked with onion, garlic & spices   GF   VE   V	

### SIDES

Aloo Jeera.....	£5.00	Palak Paneer.....	£7.00
Potatoes tempered with cumin seeds in onion & tomato masala   GF   VE   V		Fresh spinach purée sautéed with paneer & tempered with cumin & garlic   GF   V	
Pulao Rice.....	£4.00	Spinach & Tomato Dal.....	£5.00
Basmati rice cooked with cumin & spices   GF   VE   V		Yellow lentils with fresh tomatoes & young spinach tempered with garlic & cumin   GF	
Peas Pulao.....	£4.00	Pomegranate Raita.....	£3.50
Perfumed basmati rice cooked with saffron, young peas & mint   GF   VE		Sweet & spiced yogurt mixed with pomegranate   GF   V	
Indian Green Salad.....	£5.00		
With cucumber, tomatoes, onion & fresh leaf			

### FRESH BREAD

*made from our in-house tandoor oven*

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

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 be 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.