

KRISHNA'S

At Sturdy's Castle

STARTERS

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| Chicken Tikka £7.50 Chicken pieces marinated in spices, yogurt & roasted in tandoor GF D | Seekh Kebab £10.00 Minced lamb delicately seasoned & grilled in tandoor GF |
| Chicken 65 £8.00 Chicken breast pieces in spices & fried, tossed with garlic tomato chilli sauce GF | Fish Amritsari £8.00 One of the popular fish starters in India, mixed with gram flour, ginger & carom seed GF |
| Samosa Chaat £8.00 Samosa crushed & served with a chickpea masala, tamarind & sweet yogurt V VEO | 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

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

SIDES

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| Pindi Chole £6.00 Chickpeas cooked with onion, garlic & spices GF VE V | 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 D | Palak Paneer £8.00 Fresh spinach purée sautéed with paneer & tempered with cumin & garlic GF V D |
| Indian Green Salad £5.00 With cucumber, tomatoes, onion & fresh leaf salad V | Peas Pulao £4.00 Basmati rice cooked with saffron, young peas & mint GF VE V |
| Pulao Rice £4.00 Basmati rice cooked with cumin & spices GF VE V | |

FRESH BREAD

Made from our in-house tandoor oven

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

V - Vegetarian | VE - Vegan | VEO - Can be made | GF - Gluten Free | GFO - Can be made
D - Contains Dairy | DFO - Can be made | N - Contains Nuts

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.