

KRISHNA'S

At Sturdy's Castle

STARTERS

Chicken Tikka £8.00 Succulent chicken pieces marinated in aromatic spices & yogurt, then roasted in the tandoor GF D	Seekh Kebab £11.00 Minced lamb delicately seasoned with herbs & spices, then grilled in the tandoor GF
Chicken 65 £9.50 Crispy chicken breast pieces tossed in a spicy garlic, tomato & chilli sauce GFO	Lasooni Fish Tikka £10.00 Fresh seabass marinated with black garlic & aromatic spices, then cooked in the tandoor GF D
Avocado Chaat £8.00 Crushed avocado served with chickpeas, tamarind chutney & sweet yogurt V VEO	Onion Bhaji £7.00 Crispy onion fritters coated in a lightly spiced gram flour batter, served with mango chutney GFO VE V
Tandoori King Prawns £14.00 King prawns marinated in traditional Indian spices & grilled in the tandoor GF D	Papadum with Chutneys £5.00 Crispy lentil & black pepper papadums served with mango & mint chutneys GF VE V

MAIN COURSES

Lamb Rogan Josh £17.00 Tender lamb slow-braised with onions, tomatoes & aromatic Kashmiri spices GF D DFO	Butter Chicken £16.00 Tandoor-roasted chicken tikka simmered in a rich buttery tomato & cashew sauce GF N D
Lamb Biryani £19.50 Fragrant basmati rice layered with tender lamb & aromatic spices, served with pomegranate raita GFO D DFO	Chicken Jalfrezi £16.50 Chicken breast cooked with onions, tomatoes, peppers, garlic & traditional spices GF D DFO
Lamb Saag Wala £17.50 Lamb Pieces cooked with fresh spinach puree, spices & finished with tempered garlic GF D DFO	Chicken Tikka Biryani £18.00 Fragrant basmati rice layered with chicken tikka & aromatic spices, served with pomegranate raita D GFO
Alleppey Salmon Curry £18.00 Salmon cooked in a fragrant coconut, tomato & curry leaf sauce with mustard seeds, served with seafood khichdi GF	Yellow Dal Tadka £10.00 Yellow split lentils tempered with cumin, garlic & fresh herbs V VE GF
Coconut Prawn Curry £20.00 Prawns cooked in a traditional Kerala-style coconut molee sauce, served in a tender young coconut GF	Paneer Tikka Masala £15.00 Tandoor-grilled paneer cooked in a rich, creamy onion & tomato masala sauce GF V D

SIDES

Pomegranate Raita £4.00 Cooling yogurt with fresh pomegranate & aromatic spices GF V D	Aloo Jeera £5.00 Baby potatoes sautéed with cumin seeds, onions & tomatoes GF VE V
Pulao Rice £4.50 Fragrant basmati rice cooked with cumin & whole spices GF VE V	Palak Paneer £8.00 Fresh paneer cooked in a delicately spiced spinach purée with cumin & garlic GF V D

FRESHLY BAKED TANDOOR BREADS

Freshly baked in our traditional clay tandoor oven.

Plain Naan £3.50 Traditional soft leavened bread D	Cheese Naan £5.00 Naan stuffed with melted cheddar cheese D
Tandoori Roti £3.00 Wholemeal flatbread baked in the tandoor V VE	Peshwari Naan £5.50 Sweet naan filled with coconut, sultanas & almonds D N
Garlic Naan £4.50 Naan topped with fresh garlic, coriander & butter D	Keema Naan £6.00 Soft naan stuffed with delicately spiced minced lamb
Butter Naan £4.00 Traditional naan finished with butter D	

V – Vegetarian | VE – Vegan | VEO – Vegan Option Available | GF – Gluten Free | GFO – Gluten Free Option Available
D – Contains Dairy | DFO – Dairy Free Option Available | N – Contains Nuts

Please inform a member of our team if you have any food allergies or dietary requirements. While every care is taken in the preparation of our dishes, our kitchen handles a wide range of ingredients, including allergens. As a result, we cannot guarantee that any dish is completely free from allergen traces.