

THE RED LION

INDIAN MENU

SNACKS

POPPADOMS (VG/GF/DF)	1.5
Crispy lentil crackers, lightly fried or roasted, served plain or with mango chutney.	
BOMBAY MIX (VG/GF)	7.5
Mix of peanuts crisps, coriander, onion, chilli, lemon and cheese.	
MASALA CHIPS (VG/GF/DF)	6.5
Crispy chips tossed in our signature chilli and garlic sauce.	

VEGETARIAN STARTERS

VEG SAMOSA (VG/DF)	6
Golden fried pastry filled with spiced potatoes and green peas.	
CHILLI GARLIC MOGO (VG/GF/DF)	10
Deep-fried cassava sizzled with chilli, garlic and lemon.	
CRISPY BHAJIA (VG/GF/DF)	9
Lightly battered potatoes deep fried to perfection.	
CHILLI PANEER (GF)	10
Wok-tossed cottage cheese cubes in a spicy chilli-garlic glaze.	
PANEER TIKKA (5 pcs) (GF)	12
Cubes of cottage cheese skewered with yellow, red and green peppers.	
ONION BHAJIA (VG/GF/DF)	9
Gram flour fritters of onion and cumin, served with chutney.	

NON VEGETARIAN STARTERS

MIX GRILL (GF)	28
A sizzling mixed platter of chicken tikka, lamb chops, lamb kebabs and tandoori wings (2 pcs each).	
CHICKEN TIKKA (GF)	12
Yoghurt and spice marinated chicken grilled in tandoor.	
TANDOORI WINGS (GF)	12
Spicy chicken wings roasted in the tandoor.	
CHILLI CHICKEN (DF)	12
Crispy chicken tossed in a bold Indo-Chinese glaze.	
JEERA MARI CHICKEN (GF/DF)	12
Chicken with cumin, pepper, and curry leaves.	
CHICKEN SAMOSA (DF)	6
Pastry filled with minced chicken and warming spices..	
LAMB SAMOSA (DF)	6
Golden pastries filled with spiced minced lamb.	
LAMB CHOPS (GF)	16
Kashmiri spiced lamb chops grilled with a smoky finish.	
LAMB KABABS (GF)	12
Minced lamb skewers with cardamom and cumin.	
CHILLI GARLIC FISH (DF)	13
Chilli and garlic marinated fish seared to golden perfection.	

VEGETARIAN MAINS

PANEER TIKKA MASALA (GF)	12
Chargrilled cottage cheese simmered in a rich tomato and cashew sauce.	
PALAK PANEER (GF)	12
Soft paneer cooked in a smooth, mildly spiced spinach curry.	
CHANA MASALA (VG/GF/DF)	10
Chickpeas simmered in spiced tomato-onion masala.	
TARKA DAAL (VG/GF/DF)	10
Yellow lentils tempered with garlic and cumin.	
SAAG ALOO (GF)	11
A spinach and potato curry in a medium spiced sauce.	

NON VEGETARIAN MAINS

BUTTER CHICKEN (GF)	13
Chargrilled chicken in creamy tomato-cashew sauce.	
KARHAI CHICKEN (GF/DF)	12
Chicken with bell peppers and onions in a rich spicy tomato sauce.	
SAAG CHICKEN (GF/DF)	12
Chicken simmered in a mildly spiced spinach-based sauce.	
CHICKEN TIKKA MASALA (GF)	13
Chargrilled chicken tikka cooked in a creamy, mildly spiced tomato sauce.	
LAMB ROGAN JOSH (GF/DF)	14
A rich spicy lamb curry with Kashmiri chillies, cardamom and aromatic spices.	
SAAG LAMB (GF)	14
Tender lamb with a spinach sauce and aromatic Indian spices.	
LAMB BHUNA (GF)	14
Tender pieces of lamb slow cooked in a thick, richly spiced bhuna masala.	
FISH CURRY (GF)	15
Coconut-based coastal curry with tamarind and mustard seeds.	

BREAD

PLAIN NAAN	4
Soft, butter-brushed tandoori bread.	
GARLIC NAAN	4.5
Infused with garlic, coriander, and butter.	
CHILLI NAAN	4.5
Fresh flatbread with green chilli.	
CHILLI CHEESE NAAN	4.5
Fresh flatbread stuffed with cheese, topped with fresh green chilli.	
TANDOORI ROTI (VG)	4
Whole wheat bread baked in tandoor.	

RICE

PLAIN RICE (VG)	5
Steamed basmati rice.	
PILAU RICE (GF)	5.5
Saffron rice cooked with whole spices.	

BIRYANI

CHICKEN BIRYANI (GF)	15
Aromatic rice layered with spiced chicken.	
LAMB BIRYANI (GF)	16
Fragrant basmati rice with tender lamb.	
VEG BIRYANI (GF)	14
Assorted vegetable with basmati rice and paneer.	

SIDES

MIX VEG RAITA (GF)	4
Fresh yoghurt mixed with fresh onion, tomato and cucumber finished with roasted cummin.	
PLAIN YOGHURT (GF)	3
Chilled, creamy yoghurt.	
GREEN SALAD (VG/GF/DF)	4
Fresh seasonal salad with lemon dressing.	

(GF) Gluten Free / (DF) Dairy Free / (VG) Vegetarian / (NF) Nut Free

Please speak to a member of staff regarding any allergens before placing your order even if you have ordered the dish before.