

STARTERS

PLAIN POPPADOMS & RELISHES (V)	£3.99
CHICKEN TIKKA	£7.45
Succulent boneless chicken pieces marinated with yoghurt, lime and aromatic spices, cooked on skewers in the tandoori oven.	
BLACK PEPPER & GARLIC LAMB CHOPS	£9.99
Classic Indian dish, tender Lamb Chop marinated in yoghurt, aromatic spices basted with garlic butter sauce, cooked on skewers in the tandoori oven.	
LAMB SEEKH KEBAB	£7.45
Minced lamb mixed with fresh herbs and freshly ground spices, cooked on skewers in the tandoori oven.	
FISH PAKORA (D)	£7.45
Pieces of fresh fish marinated in gram flour, ground cumin, garlic, carom seeds, fenugreek and fried.	
TANDOORI WINGS	£6.99
Chicken wings marinated with homemade special tandoori spices.	
DILL & HONEY TANDOORI SALMON (D)	£11.99
Salmon delicately marinated with dill, garlic, Greek yoghurt, cumin, garam masala, chilli powder, honey, and lemon zest, cooked in tandoor.	
VEGETARIAN STARTERS	
HONEY PANEER TIKKA (V)(D)	£6.45
Succulent honey glazed paneer marinated with gram flour, yoghurt and aromatic spices, cooked on skewers in the tandoori oven.	
BATTERED CHILLI MUSHROOM	£6.45
Mushrooms coated and cooked with homemade chilli sauce.	
MINTED PANEER SHASHLIK (V)(D)	£9.99
Mint flavoured paneer cubes served on a bed of roasted peppers and onions.	
SPINACH ONION BHAJI (V)	£6.45
Freshly sliced onions, fresh spinach leaves, coriander, gram flour and other Indian spices served with salad.	
ALOO TIKKI CHANA CHAAT (V)(D)	£7.45
Crispy fried potato cakes served over tangy chickpeas, drizzled with different chutneys.	
PANEER SPRING ROLL (V)(D)	£5.99
Filo pastry rolls stuffed with cottage cheese and seasonal vegetable deep fried.	
SAMOSA CHANA CHAAT (V)(D)	£7.45
A crispy fried vegetable samosas topped with masala chickpeas, yoghurt and tamarind chutney.	

DIETARY KEY	
(V) VEGETARIAN	(D) CONTAINS DAIRY
(VG) VEGAN	(N) CONTAINS NUTS

CHEF'S SPECIALS

CHICKEN CHETTINAD	£14.99
This is one of the most popular dishes that hails from the South Indian region. This delicious curry is prepared with freshly ground coconut along with several spices, all of these together make this dish a treat for your senses. Best with rice, rotis or Naan for a hearty treat.	
SAFFRON CHICKEN	£14.99
A twist on the Mughlai Indian dish, this chicken curry is layered with spices, including cardamom, coriander, cinnamon and saffron.	
HYDERABADI LAMB SHANK	£20.99
We're delighted to showcase a wonderful slow cooked lamb recipe that would make a perfect dish for any celebrations or indeed at any time when you want to seduce your guests or tantalise your taste buds with enhanced flavours of authentic Indian cookery. This lamb shank curry celebrates food from the Nizams of Hyderabad with an amazing mix of Arabic, Turkish, Moghul and regional Indian cuisine, best to accompany with rice or naan.	
RARA GOSHT	£14.99
Succulent lamb pieces cooked in a rich gravy made with aromatic whole spices and minced mutton. It is a unique and popular delicate lamb recipe.	
DAL MAKHANI (V)(D)	SIDE MAIN £4.99 £9.99
It is one of the most popular lentil recipes from the North Indian Punjabi cuisine made with whole black lentils slow cooked with lots of butter and cream making it a special dish. Best enjoyed with naan.	
METHI MALAI MUTTER (V)(D)	SIDE MAIN £4.99 £9.99
A popular Indian curry, Methi Matar Malai combines fresh fenugreek leaves with green peas and double cream. It is a sweet, rich and creamy curry.	
BOMBAY ALOO (V)(D)	SIDE MAIN £3.99 £8.99
Bombay potatoes are a brilliant side dish to an epic feast. These Indian-style potatoes are made with juicy tomato, cumin seeds and other spices. Moreish dish to accompany your main course.	



CHICKEN DISHES

RAILWAY CHICKEN CURRY	£12.99
A curry made by a typical mix of North & South Indian spices by using various whole spices, tamarind, coconut milk & garnish with coriander. Dish was originated & served during the golden era of railway travels in the first-class dining cars on long-distance trains or in the refreshment rooms during British Raj.	
BUTTER CHICKEN (N)(D)	£11.99
Tandoori chicken tikka cooked with nuts and tomato base gravy, topped with cream.	
CHICKEN TIKKA MASALA (D)	£10.99
Tandoori chicken tikka, cooked in a mild creamy, masala sauce.	
CHICKEN ROGAN JOSH (D)	£11.99
A typical North Indian chicken curry made by using various whole spices garnish with coriander and touch of Rogan.	
CHICKEN JALFREZI	£11.99
A curry made by using onion, fresh tomatoes, peppers, and chef's special spices.	
SAAG CHICKEN (N)(D)	£12.99
Chicken cubes cooked delicately with fresh spinach.	
CHICKEN KORMA (N)(D)	£10.99
A curry made of cashew nuts and melon seeds paste finished with cream.	
CHICKEN MADRAS	£11.99
Spicy gravy made by chef's special chilli selection with various spices.	
CHICKEN DESI MASALA (D)	£12.99
A spiced curry in specially selected blend of spices and textured, cooked with onions, green chillies, garlic, bay leaf and coriander.	
CHICKEN CHILLI GARLIC	£12.99
Cooked with fresh green chillies and lots of garlic.	
CHICKEN BALTI (D)	£11.99
A traditional curry made by using onion, fresh tomatoes, peppers and chef's special Balti sauce.	
CHICKEN BHUNA (D)	£11.99
All-time favourite in Punjab, a rich tomato-based curry made with a selection of traditional Indian spices	

FISH DISHES

MALABARI SEA BASS CURRY	£16.99
South Indian delicacy, cooked in tomato-based gravy tempered with mustard seeds and curry leaves.	
MALABARI KING PRAWN CURRY	£16.99
South Indian delicacy, cooked in tomato-based gravy tempered with mustard seeds and curry leaves.	
KING PRAWN JALFREZI	£16.99
A curry made by using onion, fresh tomatoes, peppers, and chef's special spices.	
KING PRAWN MASALA (D)	£16.99
Tandoori prawn chunks, cooked in a mild creamy, masala sauce.	

LAMB DISHES

RAILWAY LAMB CURRY (D)	£13.99
A curry made by a typical mix of North & South Indian spices by using various whole spices, tamarind, coconut milk & garnish with coriander. Dish was originated & served during the golden era of railway travels in the first-class dining cars on long-distance trains or in the refreshment rooms during British Raj.	
LAMB MADRAS	£12.99
Spicy gravy made by chef's special chilli selection with various spices.	
LAMB JALFREZI	£12.99
A curry made by using onion, fresh tomatoes, peppers, and chef's special spices.	
LAMB BHUNA (D)	£12.99
All-time favourite in Punjab, a rich tomato-based curry made with a selection of traditional Indian spices.	
LAMB SAAG (D)	£12.99
Indian lamb cubes cooked delicately with fresh spinach.	
LAMB BALTI (D)	£11.99
A traditional curry made by using onion, fresh tomatoes, peppers and chef's special Balti sauce.	
LAMB DESI MASALA (D)	£12.99
A spiced curry in specially selected blend of spices and textured, cooked with onions, green chillies, garlic, bay leaf and coriander.	
LAMB CHILLI GARLIC	£13.99
Cooked with fresh green chillies and lots of garlic.	
LAMB TIKKA MASALA (D)	£11.99
Tandoori Lamb tikka, cooked in a mild creamy, masala sauce.	
KEEMA PEAS	£11.99
Minced lamb cooked with peas in a vibrantly spiced masala sauce.	
LAMB ROGAN JOSH (D)	£12.99
A typical North Indian Lamb Dish made by using various whole spices garnish with coriander and touch of Rogan.	
LAMB KORMA (D)(N)	£11.99
A curry made of cashew nuts and melon seeds paste finished with cream.	

GRILL & BBQ

MIXED GRILL SMALL (D)	£16.99
Chicken Tikka, Lamb Seekh, Tandoori Wings, Fish Pakora, Lamb Chop. Served with Salad and Mint Sauce.	
MIXED GRILL LARGE (D)	£19.99
Chicken Tikka, Lamb Seekh, Tandoori Wings, Fish Pakora, Lamb Chops. Served with Salad and Mint Chutney.	
VEGGIE PLATTER (V)(D)	£15.99
Honey Paneer Tikka, Spinach Onion Bhaji, Veg Samosa, Aloo Tikki, Paneer Spring Roll. Served with Salad and Mint Chutney.	
THE ABBEY GRILL	£27.99
Chicken Tikka, Lamb Seekh, Tandoori Wings, Fish Pakora, Lamb Chops, Dill and Honey Tandoori Salmon Served with Salad and Mint Chutney.	
BONELESS GRILL SMALL	£19.99
Chicken Tikka, Lamb Seekh, Fish Pakora, Dill & Honey Tandoori Salmon Served with Salad & Mint Chutney.	



VEGETABLE MAIN DISHES

	SIDE	MAIN
PANEER MAKHANI (V)(N)(D) .....	£4.99	£8.99
Paneer cooked in tomato and butter gravy with nuts, garam masala and cream.		
TARKA DAL (V) .....	£3.99	£7.99
Yellow lentils tempered with cumin seeds, chopped garlic and chillies.		
ALOO GOBHI (V) .....	£4.99	£8.99
Potatoes and cauliflower cooked with onion and coriander.		
SAAG PANEER (V)(D) .....	£5.99	£9.99
Paneer cubes cooked delicately with fresh spinach.		
SAAG ALOO (V)(D) .....	£4.99	£8.99
Potatoes cooked delicately with fresh spinach & spices.		

WRAPS

All served with Salad and Chutney.

CHICKEN TIKKA WRAP (D) .....	£10.99
SEEKH KEBAB WRAP (D) .....	£10.99
MIXED WRAP (D) .....	£11.99

SIDE DISHES

BOILED RICE (V) .....	£2.99
PILAU RICE (V) .....	£3.99
EGG FRIED RICE .....	£4.45
MUSHROOM PILAU RICE (V) .....	£4.45
CHILLI, CORIANDER & EGG RICE .....	£4.75
MASALA CHIPS (V) .....	£4.45
CHIPS (V) .....	£3.99
CHILLI CHIPS .....	£4.45
PUNJABI GREEN SALAD .....	£4.99
VEGETABLE RAITA .....	£2.99
PLAIN YOGURT .....	£1.99

BIRYANI DISHES

Rice cooked with a choice of meat or vegetables and  
seasoned with herbs and spices, served with a bowl  
of curry sauce.

LAMB BIRYANI .....	£13.99
CHICKEN BIRYANI (D) .....	£12.99
PRAWN BIRYANI (D) .....	£14.99
VEGETABLE BIRYANI (D) .....	£10.99
MIXED BIRYANI .....	£16.99

NAAN BREADS

PLAIN NAAN (V)(D) .....	£3.50
GARLIC NAAN (V)(D) .....	£3.50
GARLIC & CHILLI (V)(D) .....	£3.75
GARLIC & CORIANDER (V)(D) .....	£3.75
PESHWARI NAAN (V)(D) .....	£4.45
KEEMA NAAN (D) .....	£4.45
CHILLI NAAN (V)(D) .....	£3.45
CHEESE NAAN (V)(D) .....	£4.45
TANDOORI ROTI (V)(D) .....	£2.25

	SIDE	MAIN
VEG BALTI (V)(D) .....	£4.99	£8.99
A traditional curry made by using onion, fresh tomatoes, peppers and chef's special spices.		
VEG KORMA (V)(N)(D) .....	£4.99	£8.99
A curry made of cashew nuts and melon seeds paste finished with cream.		
MUSHROOM BALTI (V)(D) .....	£4.99	£8.99
A traditional curry made by using onion, fresh tomatoes, peppers and Chef's special spices.		
BHINDI MASALA .....	£4.99	£8.99
Okra cooked with freshly ground spices and tossed up with chefs special gravy with caramelised onions.		



INDIAN MENU

Authentic Indian Cuisine



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FOOD ALLERGY NOTICE

Food prepared in our restaurant may contain the following ingredients: celery, cereals containing gluten, milk, eggs, wheat, peanuts, soybeans, sesame, molluscs, crustaceans, peanuts, mustard, sulphur dioxide and tree nuts.  
**GLUTEN FREE:** there are gluten free items available, please ask a member of the team. While we provide these options, our kitchen extensively uses gluten so there may be traces of gluten in all our dishes.

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.



PROUD TO BE PART OF  
VIK'S PUBS



MIDLANDS HERITAGE: BRITISH FARE, INDIAN FLAIR, AND A BAR FULL OF CHEERS!