



Bistro

A-la-Cardé
Dinner Menu

Served from 5pm daily

Starters

Home-made Soup of the Day £ 3.95
Served with a warm crusty roll & butter

Crispy Beer Battered Mushrooms (V) £ 4.95
Filled with cream cheese & chives and served with garlic mayonnaise

Spicy Mixed Pakora Platter £ 5.50
A selection of vegetable, mushroom and chicken pakora served with a mint yoghurt dip

Sticky Garlic Chicken £ 5.25
Pieces of chicken breast in breadcrumbs served in a hoisin sauce with honey, ginger and garlic

Chicken Reshmi Tandoori £ 5.25
Chicken breast pieces marinated in cream and ground cashew nuts, cooked in the Tandoor oven and served with a Mint Yoghurt dip

Chef's Spicy Sharing Platter for 2 £9.50
Chicken tikka, chicken reshmi, seekh kebab, samosa and vegetable pakora served with a spicy Chilli dip

Garlic King Prawns £ 6.50
Sautéed in a garlic and cream sauce and served on a bed of pilau rice

Specialties of the House

Chicken Coq au Vin £ 11.95
Butterflied breast of chicken, pan-fried with bacon, mushrooms and potatoes, in a red wine cream sauce

Sautéed medallions of Pork Loin £ 11.95
Served with a fresh apple and cider cream sauce

Oven-baked Fillet of Scottish Salmon £ 11.95
Served simply with a lime butter dressing

Char-grilled Lamb Chump Chop £ 12.95
Served with a honey, soy and ginger glaze

The above are served with the Chef's potato dish of the day and vegetable selection

Penne Primavera (V) Pasta £ 9.95
With diced Courgettes, Peas and mixed Peppers in a light, creamy Tomato sauce

Chicken and Bacon Penne Pasta £ 10.95
Cooked with spring onions in a white wine cream sauce

Our made-to-order Pasta dishes are served with Garlic Bread

Traditional Main Courses

Roast Beef with Yorkshire Pudding £ 11.50
Served with mashed potatoes, garden peas and carrots

Fillet of fresh Haddock £ 11.50
Coated in a light beer batter and fried until golden

Home-made Minced Beef Lasagne £ 11.50
Minced Beef Bolognese layered with egg pasta and béchamel sauce

Home-made Steak Pie £ 11.50
Tender pieces of steak topped with a flaky pastry lid

Grilled Gammon Steak £ 11.50
Served with mushrooms, onion rings and fried egg or pineapple

Jumbo Chicken Goujons £ 10.95
Chicken breast pieces in batter, served with dips of garlic mayonnaise and sweet chilli

Chicken and/or Ham Salad £ 10.95
Served with home-made coleslaw, boiled egg, cheese and pineapple ring

6oz Classic Beef or Cheese Burger £ 9.50
Served on a floury bap with mushrooms and battered onion rings

Colossus Beef Burger £ 10.95
Topped with cheddar cheese, black pudding, bacon and fried egg

New York Style Chicken Burger £ 10.95
Char-grilled chicken breast topped with BBQ sauce, bacon and cheddar cheese, served on a floury bap with mushrooms and battered onion rings

All served with French Fries, Garden Peas & Carrots

8oz Sirloin Steak Garni £ 16.50
Cooked to taste and served with onion rings, mushrooms, grilled tomato, salad and French fries

Mexican Fajitas

Cooked in Cajun spices with fresh mixed peppers and onions, then served on a hot, sizzling platter, and accompanied with warm tortilla wraps, sour cream and salsa dips, cheese, and rice.

Have your meal prepared with your preferred option of:

Chicken	£ 11.50
Steak	£ 12.50
Combo (Chicken & Steak)	£ 12.50
Vegetable (V)	£ 11.50

Tandoori Sizzling Platters

The meats are first marinated for flavour in the Chef's specially prepared spices, and are then cooked slowly in a traditional clay oven. Each dish is served on a sizzling platter, accompanied with Basmati Rice Pilau, salad and a medium vegetable curry sauce.

Chicken Reshmi Platter	£ 11.50
<i>Chicken breast pieces marinated in double cream, ground cashew nuts and mild spices</i>	
Chicken Tikka Platter	£ 11.50
<i>The Chef's special tandoori marinade gives the chicken a spicier flavour</i>	
Tandoori Egyptian Chicken	£ 11.50
<i>Chicken Tikka cooked on skewers with mushrooms, onions and green peppers</i>	
Chicken & King Prawn Tandoori	£ 13.50
<i>King Prawns, cooked in the clay oven, accompany the Chicken Tikka to give a dish with special appeal</i>	
King Prawn Tandoori	£ 14.95
<i>Succulent King Prawns, marinated in tandoori spices, and cooked in the clay oven</i>	
Tandoori Mixed Platter	£ 14.95
<i>The Chef's selection of Chicken Tikka, Chicken Reshmi, King Prawns and Seekh Kebab</i>	

Chef's Biryani Dishes

A popular dish of Pilau Rice cooked with aromatic spices and the meat of your choice, and served with a medium vegetable curry sauce

Chicken Tikka Biryani	£ 11.50
Chicken Reshmi Biryani	£ 11.50
Beef Biryani	£ 12.25
Lamb Biryani	£ 12.50
Vegetable Biryani (V)	£ 11.50
Prawn Biryani	£ 11.50
King Prawn Biryani	£ 14.50
Chef's Special Mixed Biryani	£ 14.50
<i>Chicken tikka, lamb and king prawns topped with a fried egg</i>	

Flour Mill

Plain Nan Bread	£ 2.75
Garlic Nan Bread	£ 3.25
Cheese Nan Bread	£ 3.50
Peshwari Nan Bread	£ 3.50
Garlic & Cheese Nan	£ 3.95
Keema Nan	£ 3.95
Plain Chapati	£ 1.20
Butter Chapati	£ 1.40
Tandoori Roti	£ 1.75
Paratha	£ 2.75
Stuffed Paratha	£ 3.75

Chef's Specialty Curries

Our selection of authentic Indian curries has been specially chosen to appeal to all tastes. Each dish is prepared using fresh vegetables and meats which have been marinated for flavour in the finest Indian spices.

All dishes are served with traditional Basmati Rice Pilau.

Have your meal prepared with your preferred option of:

Chicken Reshmi	£ 11.50
Chicken Tikka	£ 11.50
Beef	£ 12.25
Lamb	£ 12.50
Mixed Vegetables (V)	£ 11.50
King Prawns	£ 14.50

Special Fruit Korma (mild)

With fresh cream, coconut, ground almonds and fresh fruits, topped with cashew nuts

Makhani Masala (mild)

Cooked in butter and fresh cream with ground cashew nuts

Jalfrezi (mild)

Prepared with onions, mushrooms and green peppers in a sauce with ginger, garlic, fresh cream and herbs

Tikka Masala (medium)

Cooked in a rich cream sauce flavoured with ground almonds and masala

Chasni (medium)

A creamy, sweet and sour dish with fresh cream and ground cashew nuts

Ceylonese Korma (medium)

With creamed coconut, fresh cream and puréed tomatoes

Janter Manter (medium)

Mushrooms, onions, green peppers and pineapples cooked with red wine

Butter Balti (medium)

Cooked with butter and cream in a rich sauce

Palak Gosht Balti (medium)

Fresh spinach leaves with tomatoes, onions and garlic

Kadai (medium)

Tomatoes, onions, green chillies and fresh coriander in a thick sauce

Katmandu Masala (hot)

Onions, garlic, ginger, roasted chillies and lemon juice in a thick sauce

Mirchi Jalfrezi (hot)

With onions, green peppers, tomatoes, green chillies and coriander

Spicy Garlic Masala (hot)

Cooked with fresh garlic, onions, tomatoes, green chillies, blended with fresh herbs and spices

Achari Balti Masala (hot)

With tomatoes, onions, green peppers and green chillies in a rich sauce with mixed pickles and fresh coriander

Add a freshly made Naan Bread to your order

Chef's Classic Curries

The following dishes are served with Pilau rice and can be prepared with your choice of the following:

Chicken Reshmi	£ 10.95
Chicken Tikka	£ 10.95
Beef	£ 11.50
Lamb	£ 12.25
Mixed Vegetables (V)	£ 10.95
King Prawns	£ 13.50

Badami Korma (mild)

With fresh cream, coconut, ground almonds & yoghurt

Bhuna (medium)

Green peppers, onions, tomatoes & coriander in a thick sauce

Dopiaza (medium)

Onions, tomatoes & coriander in a thick sauce

Pathia (medium)

Cooked in a sweet and sour sauce with a tangy taste

Rogan Josh (medium)

Onions, tomatoes and green peppers cooked in a masala sauce

Dhansak (medium)

Cooked in a thick sauce with lentils

Madras (hot)

Hot and sour, with dried chillies and lemon juice

Vindaloo (very hot)

Very hot, with fresh coriander and green chillies

Vegetable Side Dishes

Mixed Vegetable Bhaji	£ 4.50
Okra Bhaji	£ 4.50
Mushroom Bhaji	£ 4.50
Bombay Potato	£ 4.50
Aloo Gobi (Potato & Cauliflower)	£ 4.50
Aloo Palak (Potato & Spinach)	£ 4.50
Tarka Dhal (Lentils)	£ 4.50
Kabli Chana (Chickpeas)	£ 4.50

All available as a Main Meal with Rice £ 11.50

On the Side

French Fries	£ 2.10
Cajun Spiced Fries	£ 2.50
Boiled Rice	£ 2.25
Special Egg Fried Rice	£ 3.25
Garlic Bread	£ 2.25
Garlic Bread with Cheese	£ 2.95
House Salad	£ 3.25
Home-made Coleslaw	£ 2.25
Battered Onion Rings	£ 2.50
Various Dips	£ 1.50
Mango Chutney	£ 2.00
Raita	£ 2.25
Popadom	£ 0.70

Home-made Desserts

Baileys Toffee Cheesecake £ 5.25

A light cream cheese topping on a honey biscuit base, served with Butterscotch sauce

Traditional Apple Pie £ 5.25

Apples and sultanas with a hint of cinnamon in a home-made shortcrust pastry

Sticky Toffee Pudding £ 5.25

A moist, light sponge containing dates, served warm with home-made Toffee sauce

All served with fresh double cream, ice cream or custard

Teas & Coffees

Espresso	£ 1.80
Espresso Doppio	£ 2.20
Americano	£ 1.90
Americano with cream	£ 2.20
Regular Latté	£ 2.20
Layered Latté	£ 2.95
Cappuccino	£ 2.95
Hot Chocolate	£ 3.10
Mocha	£ 3.10
Breakfast Tea	£ 1.90
Herbal & Fruit Teas	£ 2.00
Earl Grey Tea	£ 2.10

Liqueur Coffees

Strong black coffee and the liqueur of your choice, topped with fresh cream £ 4.75

Wines & Beverages

We have a comprehensive selection of wines, beers, spirits, liqueurs and soft drinks.

As all our dishes are freshly cooked to order please allow us sufficient time to cook your meal, especially during busy periods.

Allergies

Please be aware that our dishes may contain nuts. Please do not hesitate to speak to a member of our staff if you require assistance with any allergies or dietary needs.

CARD PAYMENTS ACCEPTED (MIN VALUE £10.00)

*Service Charge is not included
Gratuities are at your discretion*