

Welcome to Bengal, we're delighted to share the rich flavours of Indian and Bangladeshi cuisine with you. Each dish is a celebration of traditional recipes, aromatic spices, and fresh ingredients, prepared with passion and care.

Whether you're exploring familiar favourites or discovering something new, we invite you to savour a taste of our heritage.

Enjoy your meal!





We offer complimentary Wi-Fi for all our guests.

Bengal\_Guest
Password: B3ng@lFood

You can also connect instantly by scanning the QR code Please feel free to connect and enjoy your time with us!



## Menu Classic Starters

VEGATABLE SAMOSAS	£7.95
Filled pastry with vegetables and slight spice, shallow fried	
MEAT SAMOSAS Filled pastry with mince lamb meat and slight spice, shallow fried	£8.95
SHEEK KEBABS	£9.95
Portion of 2 Minced Lamb Meat Kebabs lightly spiced with herbs, cooked in a clay oven	
LAMB TIKKA  Tender pieces of lamb marinated in a yoghurt and spice sauce, cooked in a clay oven	£9.95
CHICKEN TIKKA  Tender pieces of chicken breast marinated in a yoghurt and spice sauce, cooked in a clay oven	£8.95
TANDOORI CHICKEN On the bone chicken breast or leg piece marinated in yoghurt and spice sauce, cooked in a clay oven	£8.95
ONION BHAJI Onion in chick pea flour and spices, deep fried	£5.95
TANDOORI LAMB CHOPS Portion of 4 Tender pieces of lamb chop marinated in a yoghurt with spiced sauce, cooked in a clay oven	£12.95
PRAWN PURI  Medium spiced prawn cooked with onion, peppers and served shallow fried with Indian bread	£9.95

# Menu Starters and Appetizers

SCALLOPS	£12.95
Fresh scallops cooked with garlic butter sauce served alongside naan bread	
SQUID	£12.95
Fresh squid lightly cooked in a onion and garlic sauce served alongside naan bread	
CRAB	£11.95
Lightly stir-fried with onions, peppers in chaat and spring onion garnish	
HASH (DUCK)	£10.95
Tender pieces of duck breast marinated in yoghurt and cooked in a tamarind and honey sauce	
CHA-PATTA WINGS	£10.95
Tangy and spicy chicken wings cooked with chef's special sauce	21005
SAMOSA CHATT	£10.95
Vegetable samosa, dressed in yoghurt, hot mango and coriander sauce	20.05
PANI PURI	£8.95
Traditional street food snack served in a puri onion, chick peas and tamarind sauce	20.05
CHICKEN LOLLIPOP	£8.95
Chicken wings cooked in tangy, spicy and sweet chilli sauce	60.05
DHAI PURI	£9.95
Shallow fried puri served alongside yoghurt and pomegranate	00.05
CHICKEN 65	£9.95
Tender chicken piece cooked in garlic and chili sauce	010.05
FISH AMRITSA	£12.95
Tender cod piece, shallow fried in ajwans spice butter	010.05
KING PRAWN PURI	£12.95
Medium spiced king prawn cooked with onion, peppers and served shallow fried with Indian bread	

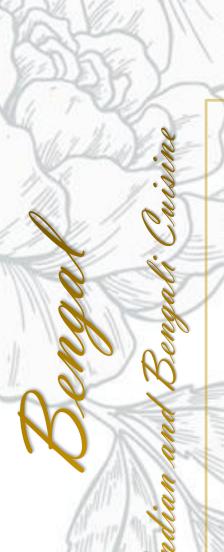
# Menu Vegetarian Dishes

	1 1/2 \ 10 1/2	
1	TARKA DHAAL	£6.95
d	Creamy Lentil stew is slow-cooked and then finished with a hot tempering of garlic, cumin, and dried red chilies	
	BOMBAY ALOO	£6.95
	Tender Potatoes are sautéed with Onions, Cumin Seeds, and a special blend of spices	
į	BRINJAL BHAJI	£6.95
9	Fresh Aubergine (brinjal) and Sweet Onions, cooked with a robust blend of traditional spices	
	BROCOLI BHAJI	£6.95
	Tender Broccoli Florets and Sweet Onions, stir-fried with a blend of aromatic spices	
	CAULIFLOWER BHAJI	£6.95
	Tender Cauliflower Florets and Sweet Onions, stir-fried with a blend of aromatic spices	
	MUSHROOM BHAJI	£6.95
	Fresh Mushrooms and Sweet Onions, sautéed and tossed in a vibrant mix of Traditional Indian spices	
	SAAG BHAJI	£6.95
	Fresh Spinach leaves and Sweet Onions, stir-fried with a fragrant blend of spices	
9	SAAG PANEER	£7.95
	Indian cottage cheese cubes cooked in a creamy spinach gravy with a blend of mild spices	
Š	CHANA MASALA	£6.95
3	Chickpeas slow-cooked in a tangy and aromatic tomato and onion gravy	
J	ALOO GOBI	£6.95
	Fresh Cauliflower Florets and tender Potatoes, stir-fried with onions, tomatoes, and a savoury blend of turmeric,	
	cumin, and other traditional spices	
	BHINDI BHAJI	£6.95
	Flavourful and Tangy stir-fry of tender okra (bhindi) and sweet onions, cooked with a blend of traditional spices	

### Menu Tandoori Grill

TANDOORI PANEER SHASLICK	£13.95
Indian Cheese marinated and cooked with Green Peppers, Onions and Tomatoes	
TANDOORI MIXED GRILL	£18.95
Chicken Tikka, Tandoori Chicken, Sheek Kebabs and Lamb Chops	
HALF TANDOORI CHICKEN	£10.95
Fiery and flavourful Half Chicken, marinated in a Signature Spice Blend and cooked in a Tandoor Oven until	
smoky and beautifully charred	
FULL TANDOORI CHICKEN	£16.95
Fiery and flavourful Whole Chicken, marinated in a Signature Spice Blend and cooked in a Tandoor Oven until	
smoky and beautifully charred	
CHICKEN SHASLICK	£16.95
Chicken marinated and cooked with Green peppers, Onions and Tomatoes	
LAMB SHASLICK	£17.95
Lamb marinated and cooked with Green Peppers, Onions and Tomatoes	
LAMB TIKKA	£15.95
Marinated Lamb in a Yoghurt and Spiced Sauce, cooked in Tandoor Clay Oven	
CHICKEN TIKKA	£14.95
Marinated Chicken in a Yoghurt and Spiced Sauce, cooked in a Tandoor Clay Oven	
TANDOORI KING PRAWN	£19.95
Marinated King Prawn in a Yoghurt and Spiced Sauce, cooked in a Tandoor Clay Oven	
TANDOORI DUCK	£18.95
Marinated Duck in a Yoghurt and Spiced Sauce, cooked in a Tandoor Clay Oven	

All Tandoori Grill Dishes Served with Mint Sauce and Salad



## Menu Individual and Sharing Platters



BENGAL MEAT FEAST PLATTER (2 – 4 PERSONS)
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£95.00

2x Meat Samosas, Half Tandoori Chicken, Chicken Tikka Main, 2 Set Portions of Tandoori Lamb Chops 2 Set Portions of Sheek Kebabs, Large Keema Rice, Keema Naan, Hot Drink

### SET PLATTER 1 (2 PERSONS)

£45.00

2x Papadams, Chutney's, Onion Bhaji, Chicken Tikka Starter, 2x Classic Main Dishes, 1x Vegetable Side Dish, Rice, Naan, Hot Drinks

### SET PLATTER 2 (2 PERSONS)

£75.00

2x Papadams, Chutney's, Sheek Kebab Starter, Tandoori Chicken Starter, 2x Bengal Main Dishes, 2x Vegetable Side Dishes, 2x Rice Dishes, 2x Naans, Hot Drinks

### SET PLATTER FOR ONE

£25.00

1x Papadams, chutney's, Any starter, 1x Classic Main Dish, 1x Vegetable Side Dish, Rice, Naan, Hot Drinks

**NOTE: King Prawn and Duck Dishes - Extra £5.00** 

## Menu Bengal Specials

P	LO CONTROL DAD	
	LAMB HYDERABAD	£15.95
	An Original taste of Hyderabad, special hot and spicey sauce cooked with Onion, Peppers, Bullet Chillies	· ·
	and Green Coriander	
	BENGAL CHICKEN BALTI	£15.95
5	Chicken cooked with Garam Masala, Coriander, Herbs and Spices	
	BENGAL LAMB BALTI	£16.95
	Lamb cooked with Garam Mmasala, coriander, Herbs and Spices	
	GOST KATA LAMB	£15.95
	Medium Hot Dish cooked with Green Bell Peppers, Onions and Chef's Special Sauce alongside Fresh Ginger	
	BARBUSI CHICKEN	£16.95
	With Green Bell Peppers, Onions, Tomatoes, cooked in a Tandoor Clay Oven, tossed in Chef's Special Sauce	
	NAGA CHICKEN	£14.95
	Bengal Chicken Dish cooked with Ghost Naga Chilli, aromatic Herbs and Spices	
	NAGA LAMB	£15.95
	Bengal Lamb Dish cooked with Ghost Naga Chilli, aromatic Herbs and Spices	
8	BENGAL SPECIAL	£18.95
	A Spiced Curry cooked with Tomatoes, Yoghurt, Fresh Coconut, Coriander and a slight Tangy Sauce	
3	CHICKEN/LAMB TIKKA MASALA	£15.95
S	Mild Creamy Sauce cooked with Almonds, Coconut and Fresh cream	
	CHILLI CHICKEN MASALA	£15.95
٩	A Hot Spiced Dish cooked with Green Chillies, Tomatoes and Fresh Green Herbs	
	OLD DELHI (BUTTER CHICKEN)	£15.95
	A Mild Chicken Curry, with a Butter and Ghee sauce	
	Ti mind Chickeri Carry, with a Datter and Once State	



	LAMB SHANK – SERVED WITH PORTION OF RICE	£24.95
	Simmered in a rich, aromatic curry, infused with a blend of traditional Indian spices. Deep, complex flavours of sauce perfectly complement the succulent lamb. Served alongside a portion of fluffy, fragrant basmati rice BOMBAY RAILWAY CURRY	£18.95
	(Old traditional travellers curry) A medium, Hot Spiced Curry, garnished with Fresh Coriander and Fresh Spices	£18.95
	HYDERABADI DUM BIRIYANI A traditional Chicken Biriyani cooked in a Clay Pot with aromatic spices of Hyderabad	210.73
	RAJISTAN LAAL MASS	£16.95
600	Spiced Lamb pieces, slow cooked until perfection, with Fresh Coriander and Green Chillies	
	ROYAL JAIPUR	£16.95
	A Royal Nawab dish, mildly spiced with a creamy Mango and Coconut sauce	
7	GOAN SALON SILSILA	£16.95
	A traditional Goan Dish, cooked in Coconut Milk, Tamarind, Curry Leaves, Fresh Herbs and Spices	
	BENGAL BOAT CURRY (TIGER KING PRAWNS)	£22.95
	A traditional dish cooked on river boats, consisting of King Prawns, Green Peppers, Green Chillies, Red Onions,	
	Spring Onions in Coriander sauce.	£22.95
	KERWALLA KING PRAWNS  Hot and Spicey dish cooked with Curry Leaves, Coconut Milk and Fresh Herbs	222.73
	CORIANDER CHICKEN	£13.95
	A Medium to Hot Spiced Chicken Curry, cooked with Fresh Coriander in a Minty Spicey Sauce	W12.52
	LAMB/CHICKEN KHORI	£13.95
W. Hill	A Medium Spiced dish cooked with Green Peppers, Onion, Tomatoes with Fresh Herbs and Spices.	
1311 316.	NAWABI KING PRAWN	£22.95
10.4.15	Medium Hot Spiced dish cooked with Fresh Herbs and Spices served on Bed of Aubergines	
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6	FISH BHUNA	£16.95
1	Cod Fish cooked in a Medium Hot Spicy Sauce	210.93
	GOAN FISH CURRY	£16.95
	Cod Fish cooked with Tamarind, Curry Leaves and Coconut Milk	
	KERWALLA FISH CURRY	£17.95
Ī	Cod Fish cooked with Peppers, Onions, Chilli and Coconut Milk	
	KERWALLA PERI MASALA	£17.95
Š	Cod Fish cooked with Fresh Herbs and Spices with a Peri Hot Sauce	





£11.95
£12.95
£12.95
£12.95
£13.95
£12.95
£15.95
£14.95

Our dishes may contain or come into contact with allergens. If you have a food allergy, please inform your server before ordering.

(ALL BIRIYANI'S SERVED WITH ANY VEGETABLE DISH)





### ROGON JOSH | MADRAS | VINDALOO | BHUNA | CURRY DHANSAK | DUPIAZA | JALFREZI| KURMA | PASANDA | METHI

CHICKEN	LAMB	PRAWN	KING PRAWN	DUCK
£10.99	£11.99	£12.99	£13.99	£12.99

### **ROGON JOSH**

A rich and aromatic curry with a signature Red Colour, made with a blend of spices and a tomato-based sauce, creating a deeply flavourful and savoury dish.

### **MADRAS**

A well-balanced and fiery curry from Southern India, known for its bold red colourful spicy, tangy flavourful profile with a medium-to-hot sauce

### **VINDALOO**

An intensely spiced and fiery curry, where the heat is perfectly balanced by a sharp, tangy marinade of garlic, ginger, and vinegar, creating a complex and unforgettable flavour for the adventurous palate

### **BHUNA**

A semi-dry and thick curry where spices are cooked with the meat in their own juices over high heat, resulting in a rich, concentrated flavour without a lot of sauce

### CURRY

The classic Indian curry, offering a balanced and aromatic flavour with a smooth, saucy consistency that is typically mild-to-medium in heat.





CHICKEN	LAMB	PRAWN	KING PRAWN	DUCK
£10.99	£11.99	£12.99	£13.99	£12.99

### **DHANSAK**

A unique Parsi-style curry that is both sweet and sour, made by combining meat or vegetables with a mix of lentils (dal) and spices.

### **DUPIAZA**

A medium-spicy curry where onions are used twice in the cooking process—once finely chopped to form the base and again in chunks—creating a rich and distinct texture.

### **JALFREZI**

A Vibrant and Zesty Curry, stir-fried Green Chilies, Onions, and Bell Peppers cooked with in a thick, spicy tomato-based sauce

### **KURMA**

A Mild and Creamy Curry with a Sweet flavour, with Yogurt, Coconut Milk, Cream and Ground Nuts

### **PASANDA**

A very mild and creamy curry, similar to Kurma, but distinguished by its use of thin strips of meat and a smooth, rich sauce made with Yogurt and Cream.

### **METHI**

An aromatic and earthy curry defined by the use of fenugreek leaves, which lend a slightly bitter and unique herbal flavour to the dish.



### Menu Rice's

2	BOILED RICE	£4.95
	Fluffy, plain Basmati Rice	`
	PILAU RICE	£5.95
	Fragrant Basmati Rice cooked with aromatic spices	
		06.05
	MUSHROOM RICE	£6.95
	Rice Dish with Fresh Mushrooms, lightly spiced and tossed with fragrant Basmati Rice.	
	EGG RICE	£6.95
	Basmati Rice stir-fried with Eggs, Onions, and aromatic spices	
	VEGETABLE RICE	£6.95
8	Basmati rice cooked with a medley of Fresh Vegetables and aromatic spices	
		£6.95
3	CHILLI RICE	20.93
2	Spicy and flavourful rice dish, made by stir-frying Basmati Rice with Hot Green chilies and aromatic spices	
ì	KEEMA RICE	£7.95
	Rich Basmati Rice cooked with Minced Lamb (Keema) and a blend of aromatic spices	
	COCONUT RICE	£6.95
	Sweet, Nutty rice dish, cooked with Basmati Rice, Coconut Flakes	

## Menu Maans

2	PLAIN NAAN	13.93
	Classic, fluffy naan bread, freshly baked in the tandoor	
	GARLIC NAAN	£4.95
1	Brushed with a generous layer of melted butter, fresh garlic, and cilantro	
	KULCHA NAAN	£4.95
	Vegetable stuffed naan	
	ZEDMA NA AN	£5.00
	KEEMA NAAN Stuffed with minced lamb	23.00
	CHEESE NAAN	£4.95
	Stuffed with a generous filling of melted cheese.	
1	PESHWARI NAAN	£4.95
	Dried, fruits stuffed naan	
S		
3	CHILLI AND CORIANDER NAAN	£4.95
١	Infused with a fiery blend of finely chopped green chilies and a generous sprinkle of fresh, aromatic coriander	
	CINNAMON NAAN	£3.95
	Lightly brushed with butter and a cinnamon-sugar blend	
	DIGHT OF THE OTHER AND A CHINAMION SUGAR OTHER	







PARATHA

A flaky, layered flatbread made from whole wheat flour and pan-fried to a golden-brown, offering a deliciously crispy exterior and a soft, tender interior.

CHAPATI £2.25

A soft, thin, and unleavened flatbread made from whole wheat flour, traditionally cooked on a hot griddle. Light and simple accompaniment to any curry.

PURI £2.35

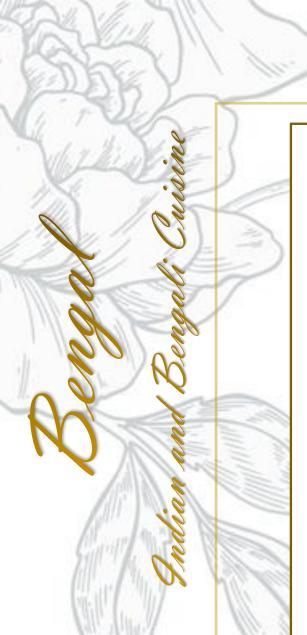
A small, deep-fried unleavened bread that puffs up into a soft, hollow ball. It has a light, airy texture and is perfect for scooping up curries.

PLAIN PAPADOM £1.25

Classic thin, crisp, and crunchy cracker made from lentil flour, perfect for a light appetizer or for scooping up chutneys and sauces.

SPICY PAPADOM £1.30

Classic thin, crisp lentil cracker with a zesty kick, seasoned with black pepper and other spices for an extra layer of flavour.



## Desserts Menu



£5.00

Vanilla • Chocolate

Fried ice-cream ball, crunchy outer coating, with soft ice-cream in the centre, served with whipped cream. Choose your favourite sauce to drizzle over the top:

chocolate or strawberry sauce

**CHEESECAKES** 

£5.00 Per Portion

Ferrero Rocher | Bueno | Biscoff | Oreo | Vanilla

Served with a scoop of Vanilla or Chocolate Ice-Cream

CAKES

£5.00 Per Slice

**Chocolate** | **Red Velvet** | **Fudge** 

Satisfy your sweet tooth with our delightful selection of cakes

GULAB JAMUN

£5.00 Per Portion

Served Warm with a scoop of Vanilla Ice-Cream, a soft, spongy fried milk dumpling Indian dessert. Soaked in a fragrant sugar syrup infused with rose water and cardamom.



### **HOUSE MOJITOS**

Tropical Slush - £6.50

Made with Pineapple Juice | Passionfruit Juice | Mango

Lychee and Elderflower Cooler - £5.95

Made with Elderflower Cordial | Lychee Juice | Fresh Lime
Rose Syrup

Strawberry Daiquiri - £6.50 Made with Fresh Strawberries | Fresh Lime | Sugar

Street Colada - £6.50

Made with Coconut | Pineapple Juice | Sugar

Bengal Fruit Punch - £6.50

Made with Mango Juice | Orange Juice | Pineapple Juice
Rose Syrup | Vanilla Ice-Cream

Strawberry Mojito - £6.50

Made with Strawberry Liquor | Fresh Lime | Mint Leaves
Soda Water

All of the drinks on our menu are crafted to be completely **non-alcoholic**. We've taken great care to replicate the complex and unique flavours of classic beers, wines, and spirits, ensuring you can enjoy a sophisticated and satisfying drink experience without the alcohol.





### WINES

Noughty Brand Wine - £17.95 Per Bottle

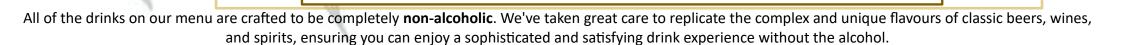
Rouge Rose Sparkling NV Sparkling Rose

McGuigan Brand – Price Per Bottle

Sauv Blanc - £14.95 Chardonnay - £16.95 Rose - £15.95 Shiraz - £16.95

Oddbird Brand – Price Per Bottle

**Spumante - £20.00** 





### **BEERS AND CIDERS**

Thatchers Brand – Price Per Bottle Thatchers Zero Cider - £3.95

**Kopparberg Brand – Price Per Bottle Kopparberg Mixed Fruit Cider - £3.95** 

Kingfisher

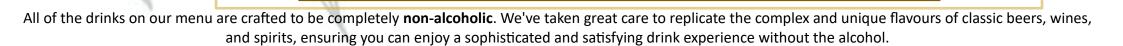
Half Pint - £3.50 Pint - £5.95

Cobra

Half Pint - £3.50 Pint - £5.95

**Guiness** 

Half Pint - £2.95 Pint - £4.95





Lyres White Rum
Lyres Dark Rum
Gordon's GIN
Vodka
Whiskey

Bourbon

£3.50 - Per Shot £6.00 - With any Soft Drink

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### GOURMET LASSI

Indian Cult Classic Drinks with a Twist

Per Glass £3.99 • Jug £9.99

Alphonso Mango Lassi • Lychee Lassi

### FRUIT JUICES

Per Glass £3.50

Orange • Apple • Pineapple

Mango • Lychee

### SOFT DRINKS

Per Glass £3.50 • Jug £8.00

Coke • Diet Coke • Lemonade

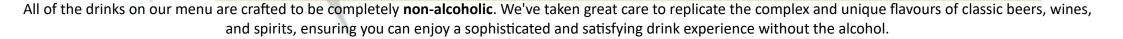
### WATER

**Still Bottle** (70*cl*) £3.50

Sparkling Bottle (330ml) £3.50

**Tonic Water** (200ml) £2.95

**Soda Water** (200ml) £2.95





### **HOT BEVERAGES**

Traditional Teas and Coffees

Tea - £2.95

Coffee - £2.95

Espresso - £2.95

Americano - £3.25

Mocha - £3.25

Latte - £3.25

Cappuccino - £3.25

Hot Chocolate - £3.25

Traditional Indian Tea

Karak Chai is a slow-cooked sweet, spiced and creamy tea cooked with milk

Karak Chai - £3.50

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## Menu Sunday Buffet



LUNCH - 12:00pm - 2:30pm

ADULT: £22.00

CHILD: £12:00

**DINNER - 6:00pm - 10:30pm** 

A-LA-CARTE