

# *Bengal*

## *Indian and Bengali Cuisine*



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!**

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### **Special Offer for Public Sector Workers**

We're proud to offer a 20% discount to all public sector workers, including those with a Blue Card. This includes staff from the NHS, Police, Fire Departments, and more.

This offer is valid for dine-in or collection orders placed directly with us.

A valid Blue Card or staff ID must be shown at the time of payment.

This discount cannot be combined with any other offer.

Bengal, 40 High Street, Winslow, Buckingham, MK18 3HB

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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!





Bengal

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# Menu

## Classic Starters



### VEGATABLE SAMOSAS

Filled pastry with vegetables and slight spice, shallow fried

£7.95

### MEAT SAMOSAS

Filled pastry with mince lamb meat and slight spice, shallow fried

£8.95

### SHEEK KEBABS

Portion of 2 Minced Lamb Meat Kebabs lightly spiced with herbs, cooked in a clay oven

£9.95

### 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

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## 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

### SAMOSA CHATT

£10.95

Vegetable samosa, dressed in yoghurt, hot mango and coriander sauce

### PANI PURI

£8.95

Traditional street food snack served in a puri onion, chick peas and tamarind sauce

### CHICKEN LOLLIPOP

£8.95

Chicken wings cooked in tangy, spicy and sweet chilli sauce

### DHAI PURI

£9.95

Shallow fried puri served alongside yoghurt and pomegranate

### CHICKEN 65

£9.95

Tender chicken piece cooked in garlic and chili sauce

### FISH AMRITSA

£12.95

Tender cod piece, shallow fried in ajwans spice butter

### KING PRAWN PURI

£12.95

Medium spiced king prawn cooked with onion, peppers and served shallow fried with Indian bread

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# Menu

## Vegetarian Dishes



### TARKA DHAAL

Creamy Lentil stew is slow-cooked and then finished with a hot tempering of garlic, cumin, and dried red chilies

£6.95

### BOMBAY ALOO

Tender Potatoes are sautéed with Onions, Cumin Seeds, and a special blend of spices

£6.95

### BRINJAL BHAJI

Fresh Aubergine (brinjal) and Sweet Onions, cooked with a robust blend of traditional spices

£6.95

### BROCOLI BHAJI

Tender Broccoli Florets and Sweet Onions, stir-fried with a blend of aromatic spices

£6.95

### CAULIFLOWER BHAJI

Tender Cauliflower Florets and Sweet Onions, stir-fried with a blend of aromatic spices

£6.95

### MUSHROOM BHAJI

Fresh Mushrooms and Sweet Onions, sautéed and tossed in a vibrant mix of Traditional Indian spices

£6.95

### SAAG BHAJI

Fresh Spinach leaves and Sweet Onions, stir-fried with a fragrant blend of spices

£6.95

### SAAG PANEER

Indian cottage cheese cubes cooked in a creamy spinach gravy with a blend of mild spices

£7.95

### CHANA MASALA

Chickpeas slow-cooked in a tangy and aromatic tomato and onion gravy

£6.95

### ALOO GOBI

Fresh Cauliflower Florets and tender Potatoes, stir-fried with onions, tomatoes, and a savoury blend of turmeric, cumin, and other traditional spices

£6.95

### BHINDI BHAJI

Flavourful and Tangy stir-fry of tender okra (bhindi) and sweet onions, cooked with a blend of traditional spices

£6.95

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## 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**

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# Menu

## Individual and Sharing Platters



### BENGAL MEAT FEAST PLATTER (2 – 4 PERSONS)

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

£95.00

### SET PLATTER 1 (2 PERSONS)

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

£45.00

### SET PLATTER 2 (2 PERSONS)

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

£75.00

### SET PLATTER FOR ONE

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

£25.00

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

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# Bengal

## Indian and Bengali Cuisine

# Menu

## Bengal Specials



### LAMB HYDERABAD

An Original taste of Hyderabad, special hot and spicey sauce cooked with Onion, Peppers, Bullet Chillies and Green Coriander

£15.95

### BENGAL CHICKEN BALTI

Chicken cooked with Garam Masala, Coriander, Herbs and Spices

£15.95

### BENGAL LAMB BALTI

Lamb cooked with Garam Mmasala, coriander, Herbs and Spices

£16.95

### GOST KATA LAMB

Medium Hot Dish cooked with Green Bell Peppers, Onions and Chef's Special Sauce alongside Fresh Ginger

£15.95

### BARBUSI CHICKEN

With Green Bell Peppers, Onions, Tomatoes, cooked in a Tandoor Clay Oven, tossed in Chef's Special Sauce

£16.95

### NAGA CHICKEN

Bengal Chicken Dish cooked with Ghost Naga Chilli, aromatic Herbs and Spices

£14.95

### NAGA LAMB

Bengal Lamb Dish cooked with Ghost Naga Chilli, aromatic Herbs and Spices

£15.95

### BENGAL SPECIAL

A Spiced Curry cooked with Tomatoes, Yoghurt, Fresh Coconut, Coriander and a slight Tangy Sauce

£18.95

### CHICKEN/LAMB TIKKA MASALA

Mild Creamy Sauce cooked with Almonds, Coconut and Fresh cream

£15.95

### CHILLI CHICKEN MASALA

A Hot Spiced Dish cooked with Green Chillies, Tomatoes and Fresh Green Herbs

£15.95

### OLD DELHI (BUTTER CHICKEN)

A Mild Chicken Curry, with a Butter and Ghee sauce

£15.95

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## Indian and Bengali Cuisine

# Menu



### LAMB SHANK – SERVED WITH PORTION OF RICE

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

£24.95

### BOMBAY RAILWAY CURRY

(Old traditional travellers curry) A medium, Hot Spiced Curry, garnished with Fresh Coriander and Fresh Spices

£18.95

### HYDERABADI DUM BIRIYANI

A traditional Chicken Biryani cooked in a Clay Pot with aromatic spices of Hyderabad

£18.95

### RAJISTAN LAAL MASS

Spiced Lamb pieces, slow cooked until perfection, with Fresh Coriander and Green Chillies

£16.95

### ROYAL JAIPUR

A Royal Nawab dish, mildly spiced with a creamy Mango and Coconut sauce

£16.95

### GOAN SALON SILSILA

A traditional Goan Dish, cooked in Coconut Milk, Tamarind, Curry Leaves, Fresh Herbs and Spices

£16.95

### BENGAL BOAT CURRY (TIGER KING PRAWNS)

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 Spicy dish cooked with Curry Leaves, Coconut Milk and Fresh Herbs

£22.95

### CORIANDER CHICKEN

A Medium to Hot Spiced Chicken Curry, cooked with Fresh Coriander in a Minty Spicy Sauce

£13.95

### LAMB/CHICKEN KHORI

A Medium Spiced dish cooked with Green Peppers, Onion, Tomatoes with Fresh Herbs and Spices.

£13.95

### NAWABI KING PRAWN

Medium Hot Spiced dish cooked with Fresh Herbs and Spices served on Bed of Aubergines

£22.95

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## *Fish Dishes*



### FISH BHUNA

*Cod Fish cooked in a Medium Hot Spicy Sauce*

£16.95

### GOAN FISH CURRY

*Cod Fish cooked with Tamarind, Curry Leaves and Coconut Milk*

£16.95

### KERWALLA FISH CURRY

*Cod Fish cooked with Peppers, Onions, Chilli and Coconut Milk*

£17.95

### KERWALLA PERI MASALA

*Cod Fish cooked with Fresh Herbs and Spices with a Peri Hot Sauce*

£17.95

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# Menu

## Biriyanis



### CHICKEN

A fragrant and hearty one-pot dish where tender chicken pieces, marinated in a rich blend of aromatic spices, are layered with and slow-cooked with long-grain basmati rice.

£11.95

### LAMB

A classic and rich biryani featuring succulent pieces of lamb, marinated and slow-cooked with aromatic spices, layered with basmati rice for an indulgent and deeply flavourful dish.

£12.95

### CHICKEN TIKKA

This biryani features chunks of smoky, marinated chicken tikka cooked in a creamy sauce, layered with spiced basmati rice for a rich, flavourful, and deeply satisfying experience.

£12.95

### LAMB TIKKA

A delicious biryani made with succulent pieces of marinated lamb tikka, stir-fried with onions and spices, and layered with fragrant basmati rice for a delicious, spicy, and smoky meal.

£13.95

### PRAWN

A light yet flavourful coastal biryani where juicy prawns are cooked with a blend of spices, then layered with fragrant basmati rice, offering a delicate and slightly sweet contrast to the earthy spices.

£12.95

### KING PRAWN

A luxurious coastal delicacy where large, juicy king prawns are cooked in a unique blend of spices, often with coastal-inspired ingredients, then layered with fragrant basmati rice for a rich and aromatic taste of the sea.

£15.95

### DUCK

A specialty biryani that uses tender duck meat, marinated and cooked with a unique blend of spices, herbs, and aromatics, and then slow-cooked with basmati rice, resulting in a rich, savoury, and memorable dish.

£14.95

**(ALL BIRIYANI'S SERVED WITH ANY VEGETABLE DISH)**

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# Menu

## Bengal Favourites



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

CHICKEN

£10.99

LAMB

£11.99

PRAWN

£12.99

KING PRAWN

£13.99

DUCK

£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.

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# Menu



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

CHICKEN

£10.99

LAMB

£11.99

PRAWN

£12.99

KING PRAWN

£13.99

DUCK

£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.

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# Menu

## Rice's



### BOILED RICE

Fluffy, plain Basmati Rice

£4.95

### PILAU RICE

Fragrant Basmati Rice cooked with aromatic spices

£5.95

### MUSHROOM RICE

Rice Dish with Fresh Mushrooms, lightly spiced and tossed with fragrant Basmati Rice.

£6.95

### EGG RICE

Basmati Rice stir-fried with Eggs, Onions, and aromatic spices

£6.95

### VEGETABLE RICE

Basmati rice cooked with a medley of Fresh Vegetables and aromatic spices

£6.95

### CHILLI RICE

Spicy and flavourful rice dish, made by stir-frying Basmati Rice with Hot Green chilies and aromatic spices

£6.95

### KEEMA RICE

Rich Basmati Rice cooked with Minced Lamb (Keema) and a blend of aromatic spices

£7.95

### COCONUT RICE

Sweet, Nutty rice dish, cooked with Basmati Rice, Coconut Flakes

£6.95

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# Menu

## Naans



### PLAIN NAAN

Classic, fluffy naan bread, freshly baked in the tandoor

£3.95

### GARLIC NAAN

Brushed with a generous layer of melted butter, fresh garlic, and cilantro

£4.95

### KULCHA NAAN

Vegetable stuffed naan

£4.95

### KEEMA NAAN

Stuffed with minced lamb

£5.00

### CHEESE NAAN

Stuffed with a generous filling of melted cheese.

£4.95

### PESHWARI NAAN

Dried, fruits stuffed naan

£4.95

### CHILLI AND CORIANDER NAAN

Infused with a fiery blend of finely chopped green chilies and a generous sprinkle of fresh, aromatic coriander

£4.95

### CINNAMON NAAN

Lightly brushed with butter and a cinnamon-sugar blend

£3.95

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# Menu

## Extras



### 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.

£3.95

### CHAPATI

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

£2.25

### PURI

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.

£2.35

### PLAIN PAPADOM

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

£1.25

### SPICY PAPADOM

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

£1.30

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# *Desserts Menu*



## **FRIED ICE-CREAM BALL**

**£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.*

# Drinks Menu



## 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.

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# *Drinks Menu*



## WINES

Noughty Brand Wine - £17.95 Per Bottle

Blanc

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

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# *Drinks Menu*



## **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

**Guinness**

Half Pint - £2.95

Pint - £4.95

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# *Drinks Menu*



## **SPIRITS**

**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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# Drinks Menu



## 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 (70cl) £3.50**

**Sparkling Bottle (330ml) £3.50**

**Tonic Water (200ml) £2.95**

**Soda Water (200ml) £2.95**

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# *Drinks Menu*



## **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

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