

KRISHNA'S

At Sturdy's Castle

STARTERS

Chicken Tikka£7.00	Fish Amritsari£7.00
Chicken pieces marinated in spices, yogurt & roasted in tandoor GF	One of the popular fish starters in India, mixed with gram flour, ginger & carom seed GF
Chicken 65£7.00	Mango Paneer Shashlik£8.50
Chicken breast pieces in spices & fried, tossed with garlic tomato chilli sauce GF	Indian cheese & bell pepper marinated, grilled in tandoor & served with a hint of mango sweet chutney V
Seekh Kebab£10.00	Honey Mustard Tandoori Salmon£10.00
Minced lamb delicately seasoned & grilled in tandoor GF	Salmon marinated in honey & mustard, roasted in the tandoor
Samosas£6.95	Onion Bhaji£6.00
Crispy lamb & vegetable samosas served with mint chutney & masala onion salad	Onion coated in mildly spiced gram flour batter, deep fried & served with mango chutney VE V
Tandoori Prawns£14.00	Papadam with Chutney£3.00
King prawns marinated in traditional Indian style & grilled in clay oven GF	Mini lentil & black pepper crisp served with mango & herb chutney V GF

MAIN COURSES

Lamb Rogan Josh£15.00	Alleppey Fish Curry£16.00
Lamb pieces braised with onion & aromatic spices GF	Sea bass cooked in tomato and onions, coconut cream & curry leaves, tempered with mustard seeds GF
Lamb Saag Wala£15.00	Chicken Jalfrezi£15.00
Lamb pieces cooked with fresh spinach purée, spices & tempered with garlic GF	Chicken breast pieces cooked in onion, tomatoes, garlic, spices & bell peppers GF
Butter Chicken£15.00	Yellow Dal Tadka£10.00
Chicken breast pieces marinated with spices, yogurt, roasted & served with buttery tomato & cashew nut sauce GF	Yellow split lentils cooked with fresh onion, tomato & tempered with cumin & garlic GF VE V
Chicken Awadhi Korma£15.00	Paneer Tikka Masala£14.00
Chicken breast pieces cooked with cashew nut & cream, perfumed with aromatic spices & rose water GF	Indian cheese marinated, grilled in tandoor & cooked with a thick onion creamy sauce GF V
Chicken Tikka Biryani£17.00	Vegetable Butter Masala£14.00
Basmati rice & chicken tikka pieces cooked with aromatic spices & served with creamy pomegranate yogurt GFO	Seasonal vegetable cooked in buttery tomato & cashew nut sauce GF V
Lamb Biryani£19.00	Pindi Chole£12.00
Basmati rice & lamb pieces cooked with aromatic spices & served with creamy pomegranate yogurt GFO	Chickpeas cooked with onion, garlic & spices GF VE V

SIDES

Aloo Jeera£5.00	Palak Paneer£7.00
Potatoes tempered with cumin seeds in onion & tomato masala GF VE V	Fresh spinach purée sautéed with paneer & tempered with cumin & garlic GF V
Pulao Rice£4.00	Spinach & Tomato Dal£5.00
Basmati rice cooked with cumin & spices GF VE V	Yellow lentils with fresh tomatoes & young spinach tempered with garlic & cumin GF
Peas Pulao£4.00	Pomegranate Raita£3.50
Perfumed basmati rice cooked with saffron, young peas & mint GF VE V	Sweet & spiced yogurt mixed with pomegranate GF V
Indian Green Salad£5.00	
With cucumber, tomatoes, onion & fresh leaf salad V	

FRESH BREAD

made from our in-house tandoor oven

Plain Naan£3.00	Cheese Naan£4.50
Plain flour bread	Plain flour bread stuffed with mild cheddar cheese
Garlic Naan£3.50	Tandoori Roti£3.00
Plain flour bread topped with garlic, coriander & butter	Whole wheat flour bread VE V
Butter Naan£3.00	Peshwari Naan£5.00
Plain flour bread with butter	Yeast leavened bread, filled with desiccated coconut, sultanas (or raisins)
Truffle Oil Flavoured Naan£4.00	Keema Naan£5.50
Plain flour bread with truffle oil	Yeast-leavened bread, filled with deliciously spiced minced lamb

V – Vegetarian | VE – Vegan | GF – Gluten Free | GFO – Can be made

Please advise a member of the team if you have any allergies we may need to aware of. Please note that our menu is prepared using many ingredients including allergens, whilst every care is taken we cannot completely eliminate the risk of allergen transfer.