

# Bengal

BRASSERIE

## STARTERS

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<b>Bengal Special Combo</b>	£13.95
<i>Consists of chicken Tikka, Onion Bhaji, Lamb chop, Prawn Chotpati, Lamb Tikka (for 2)</i>	
<b>Liver Tikka</b>	£6.95
<i>Chicken liver marinated in selected herbs and spices served with a fresh green salad (subject to availability)</i>	
<b>Chicken Kormori</b>	£5.95
<i>Buttered pieces of chicken deep fried and coated with bread crumbs.</i>	
<b>Shami Kebab</b>	£5.95
<b>Chicken Tikka</b>	£5.95
<b>Lamb Tikka</b>	£5.95
<b>Sheek Kebab</b>	£5.95
<b>Tandoori Lamb Chop</b>	£6.95
<b>Chicken Pakora</b>	£5.95
<b>Chicken Chat Puree</b>	£6.95
<b>Tandoori Mixed Kebab</b>	£6.95

## MACH (FISH) STARTERS

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<b>Prawn ChotPati</b>	£6.95
<i>Tiger prawns marinated in herbs, spices, battered and deep fried.</i>	
<b>Garlic Prawns</b>	£7.95
<i>Tiger prawns cooked with garlic, herbs and spices.</i>	
<b>Salmon Tikka</b> (subject to availability)	£7.95
<i>Fillet of barbecued Salmon with light spices.</i>	
<b>Prawn Puree</b>	£6.95
<b>King Prawn Puree</b>	£7.95
<b>Fish Tikka</b>	£6.95
<b>King Prawn Butterfly</b>	£6.95

## VEGETABLE STARTERS

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<b>Onion Bhaji</b>	£4.95
<b>Paner Pakora</b>	£4.95
<i>Cubes of hand made cottage cheese, battered and deep fried.</i>	
<b>Somosa (Meat or Veg)</b>	£4.95
<b>Chana Puree</b>	£5.50

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## HOUSE SPECIALITIES

**Chicken or Lamb Jalfrezi (hot) £12.95**

*A stir-fried dish with lightly braised onions, garlic, ginger, tomatoes and fresh green chillies.*

**Garlic Chilli Chicken (hot) £12.95**

*Barbecued chicken cooked with garlic, green chillies and herbs in a thick sauce.*

**Lamb or Chicken Chilli Mossala (hot) £12.95**

*Tender pieces of meat cooked in a thick spicy sauce, with garlic, ginger, tomato and fresh herbs and spices, garnished with coriander and green chilli.*

**Naga Chilli Chicken (hot) £12.95**

*Barbecued Chicken cooked with naga chillies in a thick sauce with selected herbs and spices.*

**Sylheti Special Chicken or Lamb (hot) £12.95**

*A unique Bengali dish from the province of Sylhet, made from the finest ingredients and flavoured with fresh green chillies, doves, cummin seeds, black pepper and garnished with coriander and spring onions.*

**Murg Mohoni £12.95**

*Pan fried chicken tikka with fresh tomatoes, peppers, garlic and coriander served in a specialist pan.*

**Murg Kandahari £12.95**

*Highly flavoured barbecued chicken cooked with spiced mince meat in a thick sauce. (Please order the strength of curry you require).*

**Murg or Gosth Achar £12.95**

*Tender cuts of chicken or lamb braised with mango, chutney and pickles giving a rich sweet and sour taste – a speciality dish at the Bengal Brasserie. This dish contains fragments of hard mango shells.*

**Bhuna Murg Tikka £12.95**

*Chicken tikka pieces cooked with onions, tomatoes, garlic and a few selected spices giving a dish of strong flavours.*

**Special Patil Curry Chicken or Lamb £12.95**

*Patil Curry is a traditional favourite, a mixture of spices are cooked with this particular dish with delicately prepared small pieces of chicken or lamb from our chef's own special recipe. (please order the strength of the curry you require)*

**Multani Chicken or Lamb £12.95**

*Chicken or lamb cooked in a highly spiced sauce with a variety of fresh herbs and spices. A minty taste with a touch of cream. Very highly recommended. (medium to mild).*

**Chicken or Lamb Kushbuder £12.95**

*Pieces of meat cooked in a sauce that gives a spicy taste, combined with cardamom, garlic, cinnamon, bay leaves and cumin, garnished with coriander and spring onion.*

**Chicken Deshi £13.95**

*A traditional spicy curry. A true recipe for real authenticity. Highly recommended by our chef's own secret recipe. (subject to availability)*

*If you require any dishes not on the menu please ask the service personnel*

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## TRADITIONAL FAVOURITES

*Korma, Bhuna, Madras, Rogan Josh, Dhansak, Dopiaza & Pathia. The above curries are cooked using a wide selection of traditional herbs & spices. With each dish cooked to order, strengths can be adjusted to suit individual requirements. These are available with either:*

**Chicken, Lamb, Prawn or Vegetable** £11.95  
**King Prawn** £15.95

## SPECIAL KORAI DISHES

*A succulent blend of herbs and spices sizzling away in a Korai dish for authentic flavour garnished with fresh tomatoes and capsicum.*

**Chicken Tikka Korai** £12.95  
**Chicken or Lamb Saag Korai** £12.95  
**King Prawn Korai** £15.95  
**Bengal Special Mixed Korai** £15.95  
**Special Korai Bhuna Chicken or Lamb** £13.95

## BALTI SPECIALS

**Chicken or Lamb Balti** £11.95  
**Chicken or Lamb Saag Balti** £12.95  
**King Prawn Balti** £13.95  
**Garlic Chilli Chicken Balti** £11.95  
**Bengal Special Mixed Balti** £15.95

*All these dishes contain fragments of hard mango shells.*

## TANDOORI DISHES

*The Tandoori and Tikka dishes served at the Bengal Brasserie are meats that have been marinated, skewered and cooked in a clay oven. The following dishes are served on a hot sizzling platter with a side salad and the chef's own fresh mint sauce prepared daily for your pleasure.*

**Chicken Tikka (off the bone)** £12.95  
**Lamb Tikka** £13.95  
**Tandoori Chicken (on the bone)** £12.95  
**Tandoori Mixed Grill** £15.95  
**Golda Tikka (King Prawn)** £15.95  
**Chicken or Lamb Tikka Shashlick** £13.95  
**Salmon Tikka** £15.95  
**Fish Tikka** £12.95

★ *These dishes contain nuts*

*Nuts are used as ingredients in our restaurants and although great care is taken during preparation, we cannot fully guarantee against traces in other dishes we serve.*

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## MILD SPECIALS

- ★ **Chicken Tikka Massala** £11.95  
*Barbecued chicken prepared in a delicately flavoured creamy sauce.*
- ★ **Lamb Massala** £11.95  
*Tender pieces of meat cooked in a special mild and creamy massalla sauce.*
- ★ **Makani Chicken** £11.95  
*Barbecued chicken cooked in a mild creamy and cheese sauce.*
- ★ **Modhu Chicken** £11.95  
*Chicken cooked in a delicately flavoured sauce with mango, pineapple, sultanas and almonds. A very mild curry with hints of honey.*
- ★ **Tandoori Butter Chicken** £11.95  
*A traditional off the bone chicken, cooked with ghee, almonds, cream and tomato sauce.*
- ★ **Korma Murg Tikka** £11.95  
*A mild creamy chicken tikka dish with coconut and almonds.*
- ★ **Murg Malai Tikka** £11.95  
*A specially prepared creamy chicken dish cooked with almond, coconut and mixed fruits with a hint of butter.*

## MIXED SPECIALS

- Chicken Tikka Sag** £12.95  
*Barbecued chicken cooked with spinach in a medium strength sauce.*
- Chicken Tikka Chom Chom** £12.95  
*Barbecued chicken cooked with potato and chickpeas in a medium strength sauce, garnished with coriander and spring onion.*
- Tandoori Special Curry** £13.95  
*Chicken Tikka. Lamb Tikka. King Prawn. Tandoori Chicken cooked in a medium strength sauce with garlic, ginger, cumin and fresh herbs and spices.*
- Special Handi Cocktail** £13.95  
*A fruity mix with barbecued lamb, chicken and king prawn served in a massalla sauce with selected herbs and spices.*
- Bindy Murg** £12.95  
*Chicken peices cooked with okra in a medium strength sauce with fresh herbs and spices.*
- Keema Saag Motor** £12.95  
*Minced meat cooked with spinach and fresh peas, specially selected herbs & spices and fresh garlic. Fairly dry in texture. (Please order the strength of curry you require).*
- Special Tandoori Mixed Cocktail** £15.95  
*A combination of tandoori chicken, chicken tikka and tiger prawns fried with spiced onion served on a plate of fresh green salad and rice.*
- Lalosi Chicken or Lamb** £12.95  
*Barbecued Chicken or meat cooked with green beans blend in a thick lentil paste sauce, garnished with tomato, coriander and spring onion.*

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## CONNOISSEUR CHOICE

*The following dishes have been specially chosen for those who have a discerning palate and reflect the true taste of the Indian Sub-Continent.*

**Each dish is accompanied by Rice, Nan, Vegetables and Yoghurt.**

£16.95

### **Murg or Gosth Bengal Spice**

*Barbecued chicken or lamb cooked with onions, red chillies and prepared to a true Bengali recipe.*

### **Shath Kora Murg**

*Chicken Tikka cooked in a light spicy curry with fragrant vegetables that grow in the northern part of Bangladesh.*

### ★ **Chilli Aloo Begun (hot)**

*Aubergine and potatoes cooked in yoghurt with green peppers, almonds, cashews, garlic and coriander.*

### **Macher Salon**

*Cod fish cooked with a mixture of spices carefully prepared by our chef to his own secret recipe.*

### **Salmon Dubhaja**

*Fillet of salmon marinated in selected spices, gently cooked to perfection.*

### **Gosth -E -Laziz**

*This is one of the royal traditional dishes of Bengal – Lamb chop marinated and cooked with chef's secret combination of herbs and spices, a special treat to please yourself.*

### **Chicken Preet Piazza**

*Specially prepared chicken cooked with diced onion, capsicum and cheese in a medium strength thick sauce.*

### **Chicken or Lamb Batashi**

*Barbecued chicken or lamb pieces cooked with tomato capsicum in a medium strength sauce with fresh herbs and spices.*

## BIRIYANI SPECIALS

### ★ **Chicken or Lamb Biryani**

£12.95

*A traditional dish of chicken or lamb pieces cooked with basmati rice and served with a vegetable curry.*

### ★ **King Prawn Biryani**

£15.95

### ★ **Bengal Special Mixed Biryani**

£15.95

*Mixture of Chicken tikka, lamb tikka and king prawns cooked with basmati rice in a traditional way and served with a vegetable curry.*

## HEALTHY OPTION

*A speciality dish cooked with absolutely no oil or fats, just water & its own stock. With garlic, ginger, onions, herbs & spices. This is a must for all health conscious diners. (Please order the strength of curry you require).*

### **Chicken, Lamb or Prawn**

£11.95

### **Vegetable**

£10.95

### **King Prawn**

£15.95

## Allergen Notice

*If you have any specific allergies please advise our staff before placing your order.*

### MACH (FISH)

- ★ **Narikel Mach Spice** £13.95  
*Fillet of white fish cooked with coconut, red chillies, garlic and ginger which creates a medium spicy taste and garnished with coriander and spring onions.*
- Morich Mach (hot)** £13.95  
*White fish cooked in a spicy sauce with garlic, ginger, green chillies garnished with coriander.*
- Naga Chilli Mach (hot)** £13.95  
*White fish cooked with naga chillies in a thick sauce with selected herbs and spices.*
- Garlic Chilli King Prawn (hot)** £15.95  
*King Prawns cooked with garlic, green chillies and herbs in a thick sauce.*
- Mach Jalfrezi (hot)** £13.95  
*A stir-fried white fish dish with lightly braised onions, garlic, ginger, tomatoes and fresh green chillies.*
- ★ **Tandoori Mach Massalla** £13.95  
*White fish prepared in a delicately flavoured creamy sauce.*
- ★ **Tandoori Golda Massalla** £15.95  
*King prawns part cooked in the tandoori clay oven then simmered in a delicately flavoured creamy curry.*
- King Prawn Sag** £15.95  
*King Prawns gently cooked with spinach creating a light, subtly flavoured dish.*
- King Prawn Nawabi** £15.95  
*Whole king prawns marinated with special herbs and spices tenderly cooked and garnished with salad and served on a plate with pilau rice.*
- Special Fish Bhuna** £13.95  
*White fish pieces cooked with onions, tomatoes and garlic in a blend of herbs and spices giving a dish of strong flavours.*

**NB. May find small bones in all fish dishes**

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## VEGETARIAN

- ★ **Shabji Malai** £10.95  
*A specially prepared creamy vegetable dish cooked with almonds, coconut and mixed fruits with a hint of butter.*
- Shabji Chameli** £10.95  
*Aubergine, Cauliflower, Okra mixed in a curry with onion, garlic, tomato and simmered with pickles, that gives a nice savoury taste.  
This dish contains fragments of hard mango shells.*
- Shabji Balti** £10.95  
*Mixed vegetables cooked to our chef's own recipe and served in a special pot called a Balti.  
This dish contains fragments of hard mango shells.*
- ★ **Korma Shathrangi** £10.95  
*Vegetables in a creamy sauce with cashews, sultanas and dates. A nutty and fruity dish.*
- ★ **Vegetable Biryani** £10.95  
*Vegetables cooked with Basmati rice served with vegetable curry. An old favourite.*
- ★ **Shabji Massalla** £10.95  
*Fresh mixed vegetables prepared in a delicately flavoured creamy sauce.*
- Shabji Korai** £10.95  
*A succulent blend of herbs and spices sizzling away in a Korai dish for authentic flavour garnished with fresh tomatoes and capsicum.*
- Shabji Paner** £10.95  
*Mushroom, potato and peas cooked with cottage cheese in a medium strength sauce.*
- Shabji Chom Chom** £10.95  
*Potato and chick peas with selected vegetables in a medium strength sauce, garnished with coriander and spring onions.*
- Garlic Chilli Shabji (hot)** £10.95  
*Mixed vegetables cooked with garlic, green chillies and herbs in a thick sauce.*
- Shabji Jalfrezi (hot)** £10.95  
*A stir-fried dish with lightly braised onions, garlic, ginger, tomatoes and green chillies.*
- Chilli Begun (hot)** £10.95  
*Chopped aubergine cooked in our chef's own spicy sauce that includes green chillies and capsicum.*

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## SIDE DISHES

Mixed Vegetable Bhaji	£5.95
Chana Bhaji	£5.95
Bindy Bhaji	£5.95
Begun Bhaji	£5.95
Bombay Aloo	£5.95
Sag Bhaji	£5.95
SagAloo	£5.95
Aloo Gobi Coli Bhaji	£5.95
Mushroom Bhaji	£5.95
Tarka Dall	£5.95
Sag Paner	£5.95
Aloo Gobi Sag	£5.95

## SUNDRIES

Boiled Rice	£3.50
Pillau Rice	£3.50
Mushroom Pillau	£3.95
Vegetable Pillau	£3.95
Special Pillau (Prawn & Mixed Veg)	£4.95
★ Jorda Pillau (Nutty & Fruity)	£3.95
Keema Pillau (mincemeat)	£3.95
Onion Pillau	£3.95
Garlic Pillau	£3.95
Egg Pillau	£3.95
Nan Bread	£3.50
Garlic Nan	£3.95
Chilli & Coriander Nan	£3.95
Kulcha Nan	£3.95
Keema Nan	£3.95
★ Peshwari Nan	£3.95
Garlic & Coriander Nan	£3.95
Chapati	£1.50
French Fries	£2.95
Papadom	£0.90
Assorted Chutneys per Tray	£3.50
Raita (Onion or Cucumber)	£1.95

### OPENING TIMES

Monday to Sunday 5.30pm – 11.00pm  
including Bank Holidays