

MOST WINES ARE UPON REQUEST

Champagne

A consistent, dry style with a distinctive, flowery aroma. Yeasty character, a long biscuity flavour and a good level of acidity.

The iconic rose champagne is characterized by its ripe red fruit aromas, A high intensity and great freshness

Sparkling Wine & Rosé 20CL Bottle

Pale light yellow colour with fine perlage. Delicately fruity with a slightly aromatic bouguet. Well balanced with a light body

This rose displays a lovely expression of red berry fruits and is perfect for a glass or two anytime.

White Wine

This wine is stylish and racy, with the classic blackcurrant leaf and gooseberry character and minerally finish.

A tradition Chablis, dry, flinty and elegant with distinctive Chardonnay character on the finish.

Loire Sauvignon Blanc at its best, with classic gunflint and

gooseberries on the nose, creamy fullness on the palate and a

Lovely buttery style with tropical pear fruit. Grapes are fermented in stainless steel tanks with a long fermentation to enhance the rich style.

Soft and creamy with a hint of ripe tropical fruit on the finish and a delicious vanilla sweetness from the oak.

A classy viognier from south of france, full of ripe fruits and flavours typical of this varietal.

Classic Kiwi Sauvignon. Crisp and refreshing with a rich texture and lively tropical fruit flavors.

An elegant style resulting from the cool growing conditions of the Casablanca Valley, with a crisp acidity and flavour reminiscent of green apple and tropical fruit.

Fresh rich and full of tropical flavors with elegance, characterful qualities and a luscious finish

House Wine Selection

175ml 250ml Bottle

Rose Wine

A slightly drier style, full of fresh summer fruit aromas

Fresh aromas of strawberry and raspberry fruits, a juicy and refreshing wine with a delicious medium sweet finish

Classic and stylish Rose from the Provance. Its aromatic with citrus and white fruits with an elegant persistence

Aged for 3yrs, intensely elegant nose, red fruit, spicy notes, liquorice and vanilla with smooth tannins and a fresh finish

Deep ruby in colour and very full bodied, with a heady, spicy bouquet, ripe fruit and a long velvety finish.

Jam, raisin and violet notes, hints of spice, dried fruit & almond

Beaujolais Villages Combe aux Jacues,
Intensely fragrant and vivacious, a succulent wine of exceptional charm. Full of bright, floral fruit flavours, with youthful, peppery

A rich, full-bodied red made in the traditional way, with at least one year of oak ageing. It has a bright raspberry and cherry fruit character and a silky smooth finish.

Enticing aromas of cherry or plum with a background of warming spice. Well structured freshness to the finish

Black cherry and strawberry flavours with a rich velvety finish.

Deep-coloured, full of ripe blackberry and black cherry fruit flavour and typical Cabernet structure. Mingled with touches of sweet vanilla-oak, and cedarwood developing into a long, luxurious finish.

Monte Verde Merior

Mouthwatering raspberry and blackcurrants.

	330ml	660ml
Kingfisher Zero (Alcohol free)		
Peroni Zero (Alcohol Free)		
		35ml

Cider 500ml (Mixed Fruit, Strawberry-Lime) (Passion Fruit)

Soft Drinks

(330ml) Coke · Diet Coke · Coke Zero · Sprite · Fanta (Apple & Mango, Apple & Raspberry, Orange & Passion Fruit.) (Litre Jug)

in Selection

Served with fever tree tonic

(35ml) (35ml) (Local produce) (35ml) (Local produce) (35ml) (Local produce) (35ml)



Half Pint Pint























Please ask if you require anything that does not appear on the menu.

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Jinnah's Sizzling Mix (for 2 or more)	(p.p) £6.95	Samosa (Meat or Vegetable)	£5.5
Chicken tikka, lamb chops, seekh kebab, onion bhaji, veg	samosa		£5.9
Jinnah's Special Mix (for 2 or more)	(p.p) £7.95		£7.5
Chicken tikka, lamb chops, seekh kebab, meat samosa, m	asala fish		£5.7
Jinnah's Seafood Mix (for 2 or more)	(p.p) £9.95		£6.5
Masala fish, salmon tikka, tandoori king prawn served on	prawn puree		£5.9
(NEW) Jinnah's Vegetable Mix (for 2 or more)	(p.p) £6.50		£5.7
Veg samosa, veg spring role, onion bhaji & paneer tikka			£6.9
(NEW) Nambali	£6.95		
Grilled chicken cooked with potatoes, mixed peppers			£4.9
& onions covered in melted cheese	<i></i>	_	£4.9
Mixed Platter (for one)	£6.95	(NEW) King Prawn Dynamit	:e£9.9
King Prawn Puree	£7.50	Grilled King prawns laced with spicy dyna	mite sauce(HOT), served on a bed of lettuce
Tandoori King Prawn	£8.95	(NEW) Chickon Tikka Dynas	mite£6.9
Punjabi Massala Fish	£7.50	Grilled Chicken tikka laced with spicy dynar	
Prawn Puree	£6.95	Grilled Chicken tikka laced with spicy dynar	nite sauce(HOT), served on a bed of lettuce
Chicken Chatt	£6.50	(NEW) Mushroom Pakora	£4.9
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Samosa (Meat or Vegetable)	£5.50
Seekh Kebab	
Lamb Chops	£7.50
Chicken Pakora	
(NEW) Fish Pakora	
Chicken Tikka	
Liver Tikka	
Salmon Tikka	
Paneer Tikka	
Onion Bhaji	
(NEW) King Prawn Dynamite	
Grilled King prawns laced with spicy dynamite sauce(HOT), served on a b	
(NEW) Chicken Tikka Dynamite	£6.95

* Chef's Spicy S	Precialities *
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(NEW) Munchurian

A fusion of flavours with traditional herbs & spices cooked with fresh tomatoes, spring onions, chillies, sweet chilli sauce & a touch of sugar.

Mirpuree **J**

Cooked with spinach & Jinnah's

herbs & spices with fresh tomatoes, chillies & coriander.

Jalfrezi

Marinated in fresh lemon juice, capsicum, onion, fresh green chilli & bullet chilli.

Panch Rangia

A specialty from Hydrabad. Marinated & cooked in tantalising mixed pickles, laced with fresh green chilli & fresh coriander.

Marinated in a delightful spicy sauce with fresh lemon, spring onion, red onion, garlic, ginger paste & black pepper. Sprinkled with fresh dhania.

Garlic Chilli

Cooked with fresh garlic, green chilli, capsicum & tomatoes

Chicken £12.95

Lamb £14.50

Masalendar (Very Hot)

The most famous common spice blend flavours to enhance rather then drawn out the star ingredients. The recipe is modern explosive flavours it will change your perceptions of our food so that you will contemplate eating. Cooked with spring onion, fresh coriander & naga chilli paste

Fauladi (Home Style)

Marinated in aphrodisiac. Cooked with lots of fresh herbs & spices to a strong strength. Made with fresh green chillies - might have after effects.

Punjabi Taste

A unique Punjabi dish which is a must at almost any function or celebration. Made with fresh green chillies, cloves, cumin seeds, black peppers & sprinkled over with fresh coriander.

Ginger Chilli Special

Cooked with fresh green chilli, thinly sliced fresh ginger, lemon juice, garlic, coriander, topped with fresh bullet chillies.

(NEW) Kabuli

Cooked with potatoes, garlic, ginger, spring onions,

tomatoes & green chillies

King Prawn £16.95

Vegetables £10.95

Vegetables £10.95

* Medium Homestyle Specialities *

Nepalese 🍑

An excellent step up with this particular dish, created with some thought by our chef's, cooked with spring onions, garlic & ginger in a thick sauce sprinkled over with coriander.

Nawabi Khana

The most complex of all great curries. Comprises twenty one ingredients each roasted individually prior to being grained, this lends a rich brown colour to this mouthwatering dish.

Afghani 🖋

A classical Afghanistani dish which considering the expense & effort involved - it's normally cooked for Royalty! Cooked very gently in a rich sauce finely chopped spring onion & sprinkled over with fresh coriander.

Cooked in a lightly spiced sauce with a variety of fresh herbs & spices, fresh tomatoes, plain yoghurt & fresh mint. Very highly recommended.

Tikka Rogan Josh 🍑

Kashmiri dish undoubtedly the Prince among curries topped with fresh tomatoes.

Chicken £12.95

Lamb £14.50

(NEW) Tajine

A popular Moroccan dish with a Kashmiri twist cooked with apricot, garlic, ginger, spring onion, mixed peppers & sprinkled with coriander.

Cooked with fresh green chilli, bullet chilli mixture of coloured capsicum, spring onion, fresh garlic, ginger, fresh spinach. This astonishing dish is like what you would eat at an Asian family's home as a guest. Neatly

A famous Persian dish lavishly garnished with fresh garlic & spring onions, ginger, green chillies, tomatoes, lemon & chana dall. Its superb!

(NEW) Imlee **J** (Tamarind)

King Prawn £16.95

Cooked with tamarind in a rich thick sauce with chickpeas, mixed peppers, spring onions & coriander

Biryani's

Specially cooked basmati rice with herbs & spices & flavoured extensively

* Jinnah Walti Dishes *

Baltistan, the home of the Balti Dish is the northern most area of Pakistan. In recent times Balti dishes have become extremely popular. Traditionally Balti food is prepared with special fresh herbs & spices.

Pathan Balti

Cooked with fresh spinach leaves, ginger & capsicum

Shensha Balti

With fresh tomatoes. Slightly spiced with a touch of cream. Mild to medium.

Chicken £12.95

Lamb £14.50

Balti 🍑 🍼

Cooked with fresh tomato, spring onion a touch of yoghurt with herbs

Jinnah Special Tandoori Balti

£13.95 Lamb, chicken, mince meat cooked over charcoal in clay oven, then re-cooked in Balti-style.

King Prawn £16.95 Vegetables £10.95

Banquets available for group bookings

* Desi Special Dishes*

Slow-cooked pot roast shank of lamb with a special blend of herbs & spices. (on the bone)

Palak Gosht

£14.95 Lamb cooked with spinach, fresh green chilli, garlic, ginger, coloured

capsicum, coriander & bland of herbs & spices

£14.95 Desi Massala

Chicken or lamb cooked with fresh tomatoes, garlic, ginger, coriander & our own blend of spices

Desi Karahi

£14.95 Chicken or lamb cooked with fresh tomatoes, garlic, ginger, capsicum,

onions, coriander & our own blend of spices

(NEW) Keema Aloo £12.95 Minced lamb cooked with potatoes in medium thick sauce, very

popular in Asian households.

(NEW) Keema Peas

in Asian households

Minced lamb cooked with peas in medium thick sauce, very popular

* Delicate & Mild Dishes *

The dishes below contain nuts and maybe nut traces please ask for any special dietary requirements

Tikka Massala 🥒

United Kingdom's best & most popular dish cooked with our own special tandoori sauce, almond powder, coconut powder & fresh cream.

Shalimar Karahi 🥒

Jinnah's own creation slightly spiced to taste the flavour of the curry with fresh capsicum, garlic, ginger & a touch of cream & plenty of love.

The indulgent dish from subcontinent the subtle flavour is beautifully complemented by the cheese (Paneer), fresh tomatoes, yoghurt & a touch of cream.

Makhani 🥒

Cooked with cream, cheese & traditional light herbs & spices. It's rich, creamy & cheesy.

(NEW) Chom Chom

Cooked with coconut & almond powder, sugar, methi & our chef's selection of herbs & spices.

(NEW) Shahi Korma 🥒

A slight twist on traditional korma, let us surprise you

Prepared to suit the weaker palate. Cooked with fruit.

Butter

It's mild, creamy, nutty & fruity.

Cooked with almonds, coconut, sultanas & cream.

Chicken £12.95

Lamb £14.50

King Prawn £16.95

Vegetables £10.95

£17.95

£12.95

Candoori Dishes 🌞

The Tandoor is a traditional clay oven in which skewered lamb, chicken or king prawns are cooked over glowing charcoal. Tandoori dishes are highly recommended, the unique flavours of the Tandoori cuisine have become as popular & well loved in recent times here in the UK. Tandoori dishes are served sizzling (dry)

Tandoori King Prawn

Marinated king prawns cooked over charcoal. Served with salad & mint sauce.

King Prawn Stir Fry A healthy & highly nutritious dish at the same time extremely delicious.

Cooked with onions & peppers Mix Stir Fry

A healthy & highly nutritious dish at the same time extremely delicious. Chicken, lamb & king prawn cooked with onions & peppers

Jinnah's Tandoori Special £15.95 Chicken, lamb chops, king prawns, seekh kebab cooked over charcoal. Served with salad & mint sauce.

Chicken Shashlick

Marinated chunks of breast cooked in clay oven with onions, capsicum & tomatoes. Served with salad & mint sauce.

Chicken Stir Fry A healthy & highly nutritious dish at the same time extremely delicious.

Chicken Tikka Chicken marinated & cooked in a clay oven. Served with salad & mint sauce.

Cooked with onions & peppers

* Famous Curry Dishes *

Korma • Bhuna • Madras • Rogan Josh • Vindaloo **Dhansak** • **Dopiaza** • Pathia

Chicken £12.50

Lamb £13.95

King Prawn £16.95

Vegetables £10.50

£16.95

£16.95

* Tinnah's Special Karahi *

Lamb, chicken & king prawn in a very rich sauce. Neatly spiced with so many different flavours. £14.95



An amazing array of lamb, chicken, seafood & veg dishes complemented with rice & nan bread (You are definitely spoilt) £29.95



Any meat dish on this menu can be substituted for fish or king prawns on request

Seafood Platter (Served sizzling)

£18.95

Mixture of salmon, haddock fish and king prawns, served sizzling.

Tandoori King Prawn Massala 🥒 King prawns cooked in a clay oven with our own special tandoori sauce, almond powder, coconut powder and fresh cream.

Desi Seafood Karahi

Haddock fish, king prawns & small prawns cooked with fresh tomatoes, garlic, ginger, capsicum, onions, coriander & our own blend of spices

Garlic Chilli King Prawn Highly flavoured with fresh garlic, green chillies, capsicum and

tomatoes. King Prawn Delight

Our chefs creation to suit the weaker palette, cooked in a mild sauce

with fresh tomato, mango, sugar & cream.

King Prawn Malai The indulgent dish from subcontinent the subtle flavour of king prawn is beautifully complemented by the cheese, fresh tomatoes, yoghurt & a touch of cream.

Kashmiri King Prawn Rogan Josh £16.95 Prawns cooked with special herbs & spices, topped with fresh tomatoes,

capsicum & green chillies.

Desi Karahi Fish £14.95 Haddock fish cooked with fresh tomatoes, garlic, ginger, capsicum, onions, coriander & our own blend of spices

& served sizzling on a bed of onions.

Massala Fish 🔰 (Served sizzling) £14.95 Whole piece of Haddock fish marinated in herbs & spices shallow fried



Kids corner is served with a choice of chips or rice

Chicken Korma	£9.95	Chicken Nuggets	£8.50
Chicken Tikka Massala	£9.95	Scampi	£8.50
Chicken Delight	£9.95	Masala Fish	£8.50
Chicken Tikka	£9.95	Fish Fingers	£8.50

Please Note: Some of our dishes contain nuts Please ask for any special dietary requirements