



ABOUT THIS MENU

It is our aim to bring you a taste of Indian cuisine prepared from fresh ingredients by our award winning chefs.

You are about to enjoy a memorable dining experience at the Indian Cavalry Club.

While looking through our menu try our plain or spicy poppadoms served with mango chutney, onion salad and spicy yoghurt sauce.

Recommended Side Dishes:

With every main course our chef suggests an appropriate side dish. If you wish to make a different or additional choice, please consult the complete list of side dishes.

£16.50 per person is our minimum charge in the main restaurant. No minimum charges applied in The Pakora Bar.

No genetically modified foods used. Nuts are used in some dishes.

All our prices shown are inclusive of VAT. Service charge is not Included.

A suggested 10% gratuity is added to the bill.

If you suffer from any allergies, please inform us before placing your order.

Management reserves the right to refuse service to anyone they find unacceptable.



STARTERS

Plain or Spicy Poppadom served with Mango Chutney, Yoghurt Sauce and Onion Salad £1.00

SOUTH INDIAN BABY DOSA

Dosas are freshly cooked thin pancakes made of rice and white lentil flour folded in half with your chosen filling and spiced potatoes.

Served with sambhar and chutney.

VEGETARIAN DOSA £6.85

Baby Massalla Dosa Spiced potato filling

Paneer Massalla Dosa Spiced potatoes with cottage cheese filling

Cheese Massalla Dosa Spiced potatoes with cheese filling

NON-VEGETARIAN DOSA £7.85

CHICKEN OR LAMB MASSALLA DOSA

Spiced potatoes with your choice of minced chicken or minced lamb filling

CLUB SPECIAL PURÉE (crêpe)

Cooked to your preferred strength i.e., mild, medium or hot and served with a thin, fried chapati.

VEGETARIAN CRÊPE £5.25

NON-VEGETARIAN CRÊPE £6.95

KING PRAWN CRÊPE £9.95

For non vegetarian make a choice of chicken, lamb or prawn cooked with a vegetable. Please choose one of the following: mushrooms, potatoes, broccoli, chickpea, aubergine, okra, green beans, cauliflower, green peas, paneer, spinach, mixed vegetables and lentils.

And for a vegetarian puree please choose any two vegetables from the above list

CLUB SPECIAL SOUP

OUR FAMOUS INDO THAI SEAFOOD SOUP

£5.25

MULLIGATAWNY SOUP

£4.25



THE COLONEL'S PAKORAS AND SAMOSAS

Pakorras are nuggets made with our special batter, deep-fried and served with a delicious dip

ONION BHAJI / VEGETABLE SAMOSA	£4.85
CHICKEN KOFTA PAKORA (nugget of food) Crispy pakora with spicy minced chicken in pakora mix.	£5.85
LAMB KOFTA PAKORA (nugget of food) Crispy pakora with spicy minced lamb in pakora mix.	£5.85
SEAFOOD PAKORA (nugget of food) Crispy pakora with crushed shrimps and fish fillet in pakora mix.	£6.85
VEGETABLE PAKORA (nugget of food) Crispy pakora with mixed vegetables in pakora mix.	£4.85
OFFICER'S PAKORA SPECIAL (nugget of food) Seafood, lamb, chicken and vegetable pakora.	£6.85
KING PRAWN PAKORA (nugget of food) Crispy with king prawn in pakora mix.	£6.85
GARLIC MUSHROOM PAKORA (nugget of food) Crispy pakora with garlic fried mushroom in pakora mix.	£4.85
BABY AUBERGINE PAKORA (nugget of food) Crispy pakora fried baby aubergine in pakora mix.	£4.85
PANEER PAKORA (nugget of food) Crispy pakora with fried cottage cheese in pakora mix.	£4.85
REGIMENTAL MIXED PAKORA (nugget of food) Mixed vegetables, baby aubergine, garlic mushroom and paneer pakora.	£5.85



CHARGRILLED AND TANDOORI SPECIALITIES

The main courses are served with onion salad, curry sauce and plain naan bread

STARTER PORTION	Main course
TANDOORI CHICKEN ON THE BONE £6.85	£14.85
GARLIC SHEEK KEBAB (minced lamb) £6.85	£16.85
LAMB OR CHICKEN BOTI KEBAB £6.85	£16.85
TANDOORI MIXED KEBAB Boti-chicken and lamb and sheek kebab. £7.85	£17.85
TANDOORI SALMON TIKKA £8.90	Main Unavailable
BARBECUED KING PRAWN £10.85	£21.85
ANGLO-INDIAN (LIGHTLY SPICED) FILLET STEAK	£15.85



SEAFOOD

OUR HOUSE SPECIALITIES

Served with stir fried vegetables and pilau rice

COOKING CHOICES: Please choose from following
Pan Fried / Chargrilled / Deep Fried / Tandoori Cooked

SAUCE SELECTIONS:

served with your chosen dish unless you mention sauce to be served separately

OPTIONS:

LIGHTLY SOUR AND HOT: Onion, garlic, tomato and red chilli
(Goanese speciality)

SPICY BHUNA: Ground peppers, garlic, coriander and spring
onions. (Parsi speciality)

LIME AND COCONUT FLAVOURED: Tamarind, coconut, lime
and green chilli (Kerala Speciality)

RICH AND SPICY: Ground mustard seeds, lemon and
coriander (calcutta speciality)

SWEET AND SOUR: Capsicum, tomato, pineapple and
spring onion (Indo Thai speciality)

SEA FOOD CHOICES:

SEA BASS FILLET	£18.50	SALMON FILLET	£16.50
JUMBO KING PRAWNS	£19.85	SEAFOOD PLATTER	£24.50

Chargrilled sea bass fillet and tandoori salmon tikka served with barbecued jumbo king prawns in green chilli, garlic, tamarind and cumin sauce.



OUR VEGETARIAN DISHERS

SABZI KOFTA EXOTICA (mild, sweet and sour)	£11.25
Mixed vegetable kofta in mango and tamarind sauce.	
Suggested side dish: Muttar Paneer	£4.25
Spicy cottage cheese and peas.	
SABZI ACHAR (medium and sour)	£11.25
Indian fresh mixed vegetables in medium spicy pickled mango sauce.	
Suggested side dish: Dall Tarka	£4.25
Lentils in garlic sauce.	
PANEER PALAK (medium spiced)	£11.25
Spinach with cottage cheese.	
Suggested side dish: Zeera Alu	£4.25
Potatoes in cumin seeds.	
TANDOORI AUBERGINE DOPIAZA (medium spiced)	£11.25
Tandoori aubergine with fried onions.	
Suggested side dish: Sag Alu	£4.25
Spinach and potatoes.	
AFGHAN CHILLI FRY (fairly hot)	£11.25
Mixed vegetables with chickpeas and fried green chillies.	
Suggested side dish: Mushroom Bhaji	£4.25
Spiced mushrooms.	



OUR VEGETARIAN DISHES

SOUTH INDIAN GOBI DILRUBA (Fairly spicy, mild and sour) Cauliflower cooked in spinach and toor dall in light tamarind and mango sauce.	£11.25
Suggested side dish: Bombay Potatoes Spiced potatoes.	£4.25
KASHMIRI VEGETABLE SHABNAM (Medium spiced) Green peas, cottage cheese, carrots, cauliflower, sliced beans, potatoes and lemon cooked in onion and tomato sauce.	£11.25
Suggested side dish: Chana Massalla Chickpeas in coriander sauce.	£4.25
CHILLI-GARLIC ALU BAIGUN (Fairly hot) Diced aubergine, stir fried with potatoes, garlic, ginger, cumin, turmeric, green chilli and curried with tomatoes and fried onions.	£11.25
Suggested side dish: Dall Pancharatni Garlic fried mixed lentils.	£4.25
JAIPURI SAG DELICACY (Medium spiced) Spinach and potatoes cooked with cottage cheese.	£11.25
Suggested side dish: Alu Paneer Spiced potatoes with cottage cheese.	£4.25
PUNJABI DALL MAHARANI Spicy medium, Garlic Flavoured A traditional Punjabi dish made from five different lentils, garlic fried with methi (fenugreek leaves).	£11.25
Suggested side dish: Shabji Bhaji Mixed vegetables with green peppers.	£4.25



MUGHLAI BIRIYANI

DISHES

Served with Mild, Medium or Hot Biryani sauce of your choice.

VEGETABLE BIRIYANI	£13.95
Basmati rice cooked in a traditional sealed pot with cottage cheese, potato, cauliflower, peas, cashew nuts, carrot and saffron.	
CHICKEN BIRIYANI	£14.95
Basmati rice cooked in a traditional sealed pot with chicken, yoghurt and saffron.	
LAMB BIRIYANI	£16.95
Basmati rice cooked in a traditional sealed pot with lamb, yoghurt and saffron.	
PRAWN BIRIYANI	£15.95
Basmati rice cooked in a traditional sealed pot with tiger prawn, yoghurt and saffron.	
KING PRAWN BIRIYANI	£18.95
Basmati rice cooked in a traditional sealed pot king prawn, yoghurt and saffron.	
REGIMENTAL MIXED BIRIYANI	£16.95
Basmati rice cooked in a traditional sealed pot with chicken and lamb, yoghurt and saffron.	



OUR FAMOUS CURRY DISHES

CHICKEN	£13.85
LAMB	£13.85
MINCED LAMB	£14.25
MIXED VEGETABLES	£11.25
FRIED PANEER (Indian cottage cheese)	£11.25
SALMON FILLET	£16.50
PRAWNS	£13.85
KING PRAWNS	£19.85

SAUCE OPTIONS

MAKHANI: Mildly spiced and creamy.

Recommended Side Dish: Gobi - Paneer

Cauliflower with cottage cheese

PASANDA: Ground almond and fresh cream in mild spices.

Recommended Side Dish: Mushroom Bhaji

Spiced mushrooms

EXOTICA: Tamarind and mango in medium spices.

Recommended Side Dish: Chana - Alu

Chick peas with potatoes

KORMA: Fruity and mildly spiced.

Recommended Side Dish: Muttar - Paneer

Spicy cottage cheese with peas

RED FORT: Yoghurt and ground almond in mild tandoori spices.

Recommended Side Dish: Sag Makkai

Spinach and sweetcorn

TANDOORI / TIKKA MASSALLAM: Creamy tandoori massalla in lime juice and yoghurt.

Recommended Side Dish: Shabji Bhaji

Mixed vegetables with green peppers



OUR FAMOUS CURRY DISHES

BORI MASSALLAM: Piquant and fairly hot in spicy yoghurt.

Recommended Side Dish: Sag Alu

Spinach and potatoes

KASHMIRI: Fruity and spicy in crushed ginger.

Recommended Side Dish: Chana Massalla

Chickpeas in coriander sauce

KARAH: Stir fried with spring onions, tomatoes and green chilli, fairly hot.

Recommended Side Dish: Alu Mushroom

Mushroom and potato bhaji

GREEN HERB: Pan cooked, medium spiced with green peppers and coriander leaves.

Recommended Side Dish: Bombay Potato Bhaji

Spiced potatoes

DOPIAZA: Pan cooked with medium spices, fresh ginger and fried onions.

Recommended Side Dish: Pineapple Sambhar

Lentil and tamarind with crushed pineapples

BHUNA: Pan fried with ginger, garlic and tomatoes, medium spices.

Recommended Side Dish: Tarka Dall

Lentils in garlic sauce

JHALFREZIE: Garlic fried with chopped onions and green peppers. Fairly hot.

Recommended Side Dish: Gobi Paneer

Broccoli and cottage cheese

ROGAN JOSH: Jucy dish with garlic fried tomatoes.

Medium spiced.

Recommended Side Dish: Alu Baigan Bhaji

Aubergine and potato

DANSAK: Spicy lentil and lemon sauce with crushed pineapple.

Recommended Side Dish: Mushroom Bhaji

Spiced Mushrooms



OUR FAMOUS CURRY DISHES

METHI: Spicy rich with fenugreek leaves and ginger, medium hot.

Recommended Side Dish: Pineapple Sambhar
Lentil and tamarind with crushed pineapples

SAG GOSHT: Medium spiced curry with spinach.

Recommended Side Dish: Alu Paneer
Spiced potatoes with cottage cheese

BHINDI GOSHT: Medium spiced curry with okra.

Recommended Side Dish: Baigan Bhaji
Tandoori crushed aubergine

ALU GOSHT: Medium spiced curry with potatoes.

Recommended Side Dish: Chana Mushroom Bhaji
Chick peas and mushroom

GOBI GOSHT: Medium spiced curry with cauliflower.

Recommended Side Dish: Alu Baigan Bhaji
Spiced potatoes and aubergine

KATMANDU: Curried with split lentils, cinnamon and squeezed lime, fairly hot.

Recommended Side Dish: Alu Gobi
Spiced potatoes and cauliflower

CHILLI GARLIC: Stir fried with fresh green chili and garlic, hot to taste.

Recommended Side Dish: Zeera Alu
Potatoes with cumin seeds

MADRAS: Curried with peeled tomatoes, lemon juice and hot spices.

Recommended Side Dish: Bhindi Bhaji
Spiced okra

VINDALOO: Hottest curry from our kitchen with ginger, garlic and lemon.

Recommended Side Dish: Cucumber Raitha
Cooling Yoghurt with Cucumber



BHAJI (SIDE DISHES)

SAG MAKKAI	£4.25
Spinach and sweetcorn	
ZEERA ALU	£4.25
Potatoes with cumin seeds	
ALU MUSHROOM	£4.25
Potato with mushrooms.	
CHANA MUSHROOM	£4.25
Mushrooms with chickpeas	
ALU BAIGAN BHAJI	£4.25
Aubergine and potato	
DALL PANCHARATNI	£4.25
Garlic fried mixed lentils in fenugreek and coriander sauce	
PINEAPPLE SAMBHAR	£4.25
Pineapple in lentil and tamarind sauce	
BOMBAY ALU BHAJI	£4.25
Spiced potato	
MUSHROOM BHAJI	£4.25
Spiced mushrooms	
BHINDI BHAJI	£4.25
Okra	
MUTTAR PANEER	£4.25
Peas and cottage cheese	
ALU GOBI	£4.25
Potato and cauliflower	
SABZI BHAJI	£4.25
Mixed vegetables with green pepper	
SAG PANEER	£4.25
Spinach and cottage cheese	
MUSHROOM PANEER	£4.25
Mushrooms and cottage cheese	
SAG BHAJI	£4.25
Garlic fried spinach	
BAIGAN BHAJI	£4.25
Spicy Aubergine	



BHAJI (SIDE DISHES)

DALL TARKA	£4.25
Lentils in garlic sauce.	
SAG ALU	£4.25
Spinach and potato.	
CHANA ALU	£4.25
Chickpeas and potato.	
CHANA MASALLA	£4.25
Chickpeas in coriander sauce	
CUCUMBER RAITHA	£3.25

RICE

BASMATI RICE (PILAU)	£3.45
EGG FRIED RICE WITH PEAS	£4.45
VEGETABLE FRIED RICE	£4.45
AFGHAN FRIED RICE WITH CHICK PEAS	£4.45
MUSHROOM FRIED RICE	£4.45
SOUTH INDIAN	£4.45
Lemon and coconut fried rice	
CLUB SPECIAL FRIED RICE	£4.45
PLAIN BOILED RICE	£3.25

FRESH BREAD

CHAPATI	£1.75
PLAIN NAAN	£2.85
PESHWARI NAAN	£3.85
CHEESE NAAN	£3.85
GARLIC NAAN	£3.85
KEEMA NAAN	£4.85
VEGETABLE PARATHA	£3.85
PLAIN PARATHA	£3.25
TANDOORI ROTI	£2.85



OUR FAMOUS OFFICERS' BANQUET

£36.90 per person

STARTER

SEAFOOD, LAMB, CHICKEN AND VEGETABLE PAKORA
SERVED WITH PAKORA SAUCE

SORBET

MAIN COURSE (Shared)

LAMB MALAI PASANDA (mildly spiced)

Chargrilled lamb slices curried in fresh cream,
with ground almonds and mild spices.

and

CHICKEN TIKKA SHAHI MASSALLA (medium spiced)

Tandoori cooked marinated diced chicken
in tikka massalla sauce with yoghurt and freshly squeezed lime.

and

JUMBO KING PRAWNS (medium spiced)

Stir fried with garlic, squeezed lemon, spring onions, and grilled tomatoes;
Served with mixed vegetable fried rice with a choice of plain, cheese,
garlic or peshwari naan bread.

DESSERT

KULFI SERVED WITH FRESH CREAM

LEMON TEA OR COFFEE SERVED WITH MINTS



OUR SUPERB SEAFOOD BANQUET

£38.90 per person

STARTER

TANDOORI SALMON TIKKA (medium spiced)

Served with green salad and sauce.

SORBET

MAIN COURSE

SEA BASS FILLET (medium spiced)

Prepared with medium spices and freshly ground mustard seeds shallow
chargrilled with tomato and coriander.

Accompanied by

JUMBO KING PRAWNS

Curried with spring onions, sweetcorn and potatoes.

Served with Club's special fried rice with a choice of plain, cheese, garlic
or peshwari naan bread.

DESSERT

KULFI SERVED WITH FRESH CREAM

LEMON TEA OR COFFEE SERVED WITH MINTS



CLUB DINNER

£33.90 Per person

STARTER

SEAFOOD PAKORA, CHICKEN BOTI KEBAB AND MIXED
VEGETABLE PAKORA SERVED WITH FRESH GREEN SALAD

SORBET

MAIN COURSE

PRAWN ROGAN JOSH

Garlic fried prawns curried with grilled tomatoes
cooked in medium spices.

and

SAG CHICKEN

Medium chicken curry with ginger and coriander and spinach (sag).

and

KATMANDU LAMB

Marinated tandoori cooked diced lamb curried with split lentils,
cinnamon and squeezed lime juice (medium spices) All served with the
Club's special fried rice with a choice of plain, cheese, garlic or peshwari
naan bread.

DESSERT

KULFI SERVED WITH FRESH CREAM

LEMON TEA OR COFFEE SERVED WITH MINTS



SOUTH INDIAN VEGETARIAN DINNER

£26.90 per person

STARTER

BABY MASSALLA DOSA

Freshly cooked thin pancakes made of rice and white lentil flour folded in half and stuffed with spiced potatoes served with sambhar and chutney.

SORBET

MAIN COURSE

NAVARATNA MIXED VEGETABLE CURRY

A superb curry dish freshly cooked with nine different vegetables and fruits.

and

AUBERGINE AND COCONUT ACHARIA

South Indian delicacy.

and

STIR FRIED SPINACH WITH COTTAGE CHEESE.

Served with mushroom and chickpeas fried rice with a choice of plain, cheese, garlic or peshwari naan.

DESSERT

GULAB JAMON WITH CREAM

LEMON TEA OR COFFEE SERVED WITH MINTS



DESSERTS

KULFI: home made Indian ice cream with mango and pistachio. (served with or without single cream)	£4.45
GULAB JAMON: refreshingly soft and sweet cottage cheese balls with vanilla ice cream.	£5.25
VANILLA ICE CREAM (PLAIN)	£3.85
VANILLA ICE CREAM (WITH LIQUEUR)	£6.50
ORANGE OR LEMON SORBET	£3.85

TEA AND COFFEE

SPICY LEMON TEA SERVED WITH MINTS	£2.50
DARJEELING TEA SERVED WITH MINTS	£2.50
COFFEE SERVED WITH MINTS: CAFÉ CRÈME	£2.50
ESPRESSO, CAPPUCINO	£3.00
CHOICE OF LIQUEUR COFFEE	£6.50

APERITIFS

SHERRY DRY, MEDIUM OR SWEET VERMOUTH	£3.00
MARTINI SWEET OR DRY	£3.00
CINZANO BIANCO	£3.00
CAMPARI	£3.00
DUBONNET	£3.00
PEACH SCHNAPPS	£3.00
PERNOD	£3.00

SPIRITS

FAMOUS GROUSE	£3.25
JOHNNIE WALKER BLACK LABEL 12 year old	£3.50
CANADIAN CLUB	£3.50
JACK DANIELS	£3.50
SOUTHERN COMFORT	£3.50
TULLIBARDINE HIGHLAND MALT 1988	£4.50
GLENMORANGIE 10 year old	£3.75
MACALLAN 10 year old	£3.75
ANTIQUARY 12 year old	£3.75
HIGHLAND PARK	£3.75
LAPHROAIG 10 year old	£3.75
JAMESON	£3.75
MORGANS SPICED	£3.50



SPIRITS

BACARDI RUM	£3.25
OVD RUM	£3.25
SMIRNOFF VODKA	£3.25
TEQUILA	£3.25
BOMBAY SAPPHIRE GIN	£3.50
GORDONS GIN	£3.25

BEERS

COBRA PREMIUM BOTTLE	£3.75
COBRA PINT	£4.30
COBRA HALF PINT	£2.25
KINGFISHER	£3.50
BECK'S / BUDWEISER	£3.25
CIDER (BOTTLE)	£3.00

BRANDY

COURVOISIER COGNAC DELUXE	£4.50
REMY MARTIN COGNAC V.S.O.P	£4.50
JANNEAU GRAND ARMAGNAC V.S.O.P	£4.50
HINE COGNAC V.S.O.P	£4.50
DELAMAIN PALE & DRY X.O. 1ER CRU COGNAC	£7.50
HENNESSY VS	£4.50

LIQUEURS

ADVOCAAT / DRAMBUIE / COINTREAU / BENEDICTINE	£3.75
MALIBU / BAILEYS / SAMBUCCA / CHARTREUSE	£3.50
GRAHAM'S LATE BOTTLED VINTAGE PORT	BOTTLE £33.00 GLASS £3.75
GRAHAM'S 10 YEAR OLD TAWNY PORT	BOTTLE £45.00 GLASS £4.95
FINE RUBY PORT	£3.75
GLAYVA	£3.75
AMARETTO	£3.75
GRAND MARNIER	£4.50

NON ALCOHOLIC

MINERAL WATER BOTTLE	£3.75
ORIGINAL LASSI	£3.75
The traditional Indian fruit flavoured yoghurt drink freshly made with crushed ice - delicious - choose from: plain or salty or mango	
MANGO JUICE	£2.00
ORANGE JUICE, PINEAPPLE JUICE, TOMATO JUICE, GINGER BEER OR COCA COLA	£1.75
TONIC WATER, SODA WATER, BITTER LEMON LEMONADE OR APPLLETISE	£1.75