Starters

Platter for 2	£11.95
Chicken Tikka, Lamb Tikka, Sheek kebab, Onion Bhaji & F	King Prawn
Spice Tree Special	£6.95
Chicken Tikka, Lamb Tikka, Tandoori King Prawn, Sheek H	(ebab
Tandoori Mix	£5.95
Sheek Kebab, Lamb Tikka & Chicken Tikka	
Chicken Momo	£4.50
Minced chicken cooked in butter with fresh spring onions a	and fresh
coriander	
Kebabi Shaad Chicken or Lamb	£4.50
Tossed in a wok with Chef's mouth watering recipe	
Reshmi Kebab	£4.50
Grilled mince meat wrapped with egg	
Sheek Kebab	£4.25
Grilled Lamb Chops	£6.95
Tandoori King Prawns	£6.95
Salmon Tikka	£6.95
Chicken or Lamb Tikka	£4.25
Tandoori Chicken	£4.25
Chicken, Meat or Vegetable Samosa (2pcs)	£3.50
Onion Bhaji 💙 (2pcs)	£3.50
Aloo Chat 🗸	£3.50
Garlic Mushroom 🗸	£3.50
King Prawn Butterfly	£6.95
Prawn Cocktail	£4.50
Prawn Puree	£4.95
King Prawn Puree	£6.95
Garlic Fried Prawn	£4.95
Papadom (Plain or Spicy)	£0.80
Chutney/Pickles Tray	£2.50

Tandoori

Tandoori Chicken (2 pieces, on the bone)	£8.95			
Chicken or Lamb Tikka	£8.95			
Grilled Tandoori Lamb Chops (Mild, Medium, Hot)	£11.95			
Tandoori Mixed Grill	£11.95			
Consisting of lamb, sheek kebab, chicken and king prawn	s cooked			
on a skewer over charcoal				
Shashlik Chicken or Lamb	£9.95			
Barbecued with capsicum, tomato and onion				
Aromatic Duck Tikka	£10.95			
Tender strips of duck breast marinated with spices and herbs deli-				
ciously				
barbecued in clay oven				
Tandoori King Prawns	£12.95			
King Prawns marinated in special sauce, skewered and fl	amed then			
served sizzling				
with garnish				
Tandoori Fish	£12.95			
Fresh fish of the day marinated in light spices & grilled in	tandoori			
oven				

Spice Tree Specialities

Shatkari 🥺 Chicken or Lamb A regional dish of Sylhet, Bangladesh. A crisp flavour, cooked with carmansi juice, naga chil	
Mango Delight (M) N Chicken or Lamb Marinated and half cooked in clay oven then suace with mango.	£8.95 cooked in rich and mild
Patila Dansak O Chicken or Lamb Marinated and half cooked in clay oven then and slightly hot sauce with fruit, lentils & garli	
Patila Kushboo O Chicken or Lamb Marinated and half cooked in clay oven then a herbs and spices with fruits, hot, sweet & sou	
Garlic Ponir Sag Chicken or Lamb Cooked in a well spiced handi sauce with spin garlic, corriander & cheese.	£8.95 nach, garnished with
Garlic Chilli 💴 Chicken or Lamb A rich hot curry. (Vampires beware)	£8.95
Garlic & Ginger Chicken or Lamb Cooked in a medium sauce with fresh garlic & bhoona sauce.	£8.95 ginger in a thick
Royal Duck 22 Very Hot Marinated over night duck consists of Ketchu mango amd naga chilli	£10.95 b, honey, a touch of
Duck Mirchi Bhuna D Cooked with fresh naga (red hot chilli coriand a thick sauce.	£10.95 er) tomato, onions with
Duck Patila Dansak 22 Marinated and ha;f grilled in clay oven then co sour and slightly hot sauce with fruit, lentils &	
Duck Patila Kushboo 22 Marinated and grilled in clay oven then flavou and spices with fruits, hot, sweet & sour.	£10.95 red in aromatic herbs
Paneer Jaipuri (M) V Homemade cheese, with capsicums & julient garlic	£6.95 e of onions cooked in
Himalava Butter Chicken (M)N	£8 95

Himalaya Butter Chicken (M) Soft & tender pieces of chicken cooked in special mild herbs in butter that produces a supurb taste. £8.95

Old Favourites

Chicken/Lamb	Chicken/Lamb Tikka
£7.95	£8.95
King Prawn/Fish	Vegetable
£12.95	£6.95

Curry

A sauce of medium consistency, produced from a wide but balanced range of spices, giving an aromatic flavour. Bhuna Cooked with onions, tomatoes and selected spices, extensively treated to produce a dish of medium strength. Spicy but one of the most tasteful dishes. Rogan Medium topped with fresh tomato topping Korma (M) Delicately prepared of ground almonds, coconut, sugar, cream & spices producing a very mild but rich creamy texture. Massalla (M) This delicious dish is made of yoghurt, fresh cream, ground almonds, coconut, sugar and aromatic spices. Passanda (M) Cooked with ghee, butter, almonds, coconuts, sugar & cream in special herbs and spices

Tender ch	nicken or Lamb icken or lamb cooked with ginger, gtreen hei sauce. A true authentic dish	£8.95 rbs, fairly spicy
Marinated	i Modhu 🕗 Chicken or Lamb I slowly cooked in tandoori, then cooked with s, onion, tomatoes & chef's own recipes, me	
Cooked in	Khursani 🥑 Chicken or Lamb n a spicy sauce with fried chillies & yoghurt a tainous regions of Nepal.	£8.95 favourite in
Marinated	Luhari 🕗 I chicken, lamb, king prawn and sheek kebal en then cooked with garlic, chillies & tomate	
Marinated	lon Qush I chicken, lamb, king prawn, barbequed in cla ander leaves & herbs, in thick sauce.	£11.95 ay oven with
Marinated	Garlic Tawa Mushroom I chicken, lamb & king prawn barbequed in a th garlic mushrooms & garnished with green	
Sylheti N	Naga Moricha 💴 Chicken or Lamb	£8.95
Tender lar	Herb Lamb 🥏 mbcooked with green peppers, tomatoes, sp ander and green herbs.	£8.95 ring onions,
	adi Lamb Masla 🥑 ed with fresh garlic, ginger & donya.	£8.95
	i Mixed Massalla 🥑 Lamb and King Prawn. Slightly hot in a mass	£11.95 salla sauce.
Garlic &	Chilli King Prawn 🥑 Chef's own recipe	£12.95
	Chillie King Prawn n mango chutney and sweet chilli sauce.	£12.95
Sylboti k	King Prawn	012.05

£12.95 Sylheti King Prawn £12. Highly flavoured medium spiced dish cooked with fresh aubergine

Hot 🥑

Mild (M) Vegetarian V Very Hot 🥑

Contains nuts N

Dupiaza

Medium spiced cooked with fried onions Balti Cooked with herbs and special balti spices in special Garlic Dish cooked medium with fresh garlic Sag (Spinach) Cooked medium bhuna style Kharai Very popular dish cooked with onions, green peppers, tomat medium strength in aromatic spices. Pathia 🌶 Slightly hot, sweet and sour in thick sauce with tomatoes Dhansak 🤳 Slightly hot, sweet & sour lentils in thick sauce Madras 🌶 Medium hot, with a touch of lemon juice Jalfrezi / Medium hot, with onion, green pepper & green chilli. Vindaloo 11 Hot with potato

Biryani Dishes

Cooked with Basmati Rice and served with vegetable curry

- 60

£12.95
£8.50
£8.50
£9.50
£9.50
£12.95
£12.95
£8.50
£7.95

Seafood Dishes

Tandoori King Prawn Massalla (M) Marinated and half cooked in clay oven then cooked in spe massala sauce.	£12.95 _{cial}
Maas Baja Hariyali <i>D</i> Fish stir fried in a hot iron wok, with onions, green chillis, garlic,mustard seeds, roasted coriander & fresh mint. Slight	£12.95 tly hot.
Maas Shatkari 22 A regional fish dish of Sylhet, Bangladesh. A crisp, hot and tangy flavour, cooked with calam ansi juice, naga chilli and lemon leaf.	£12.95 slightly
Salmon Steak Bhuna /// Chunkc of salmon cooked in special bhuna sauce.	£12.95
Salmon Steak Massalla (M) Marinated and cooked in clay oven then cooked in special massala sauce.	£12.95
Salmon Hari Mirchi Cooked with fresh Naga (red hot chilli), coriander, tomato, o with a thick sauce.	£12.95 onions
Salmon Special Delight (M) Cooked with mang pulp and mixed fruits. Creamy, almond a coconuts. Mild dish.	£12.95 and
Nawabi Delight (M) Marinated king prawns cooked in clay oven then cooked wi chef's own recipe. A mild creamy dish	£12.95 ith fruits,
King Prawn Patila Dansak Marinated and half cooked in clay oven then cooked in swe and slightly hot sauce with lentils & garlic.	£12.95 eet & sour
King Prawn Mirchi Bhuna // Cooked with fresh Naga, coriander, tomato, onions with a thick sauce.	£12.95
King Prawn Sizzler Marinated King Prawns grilled in a tandoori clay oven. A me spicy dish, cooked with fresh spring onions with a touch of ginger. Served sizzling.	

Komola Bahar

lapia fish marinated in massala sauce, chargrilled before being cooked with orange zest & selected herbs and spices

£12.95

ALLERGY & INTOLERANCES

Please be advised some of our dishes may contain the following allergens gluten, egg, milk, fish, lupin, celery, peanuts, tree nuts, sesame, mustard, speak to a member of staff when ordering if you have an allergy.

Sides

	Side	Main
Vegetable Curry	£3.75	£6.95
Vegetable Bhajee	£3.75	£6.95
Bombay Potatoes	£3.75	£6.95
Tarka Dal Lentils	£3.75	£6.95
Mushroom & Cauliflower	£3.75	£6.95
Sag Aloo	£3.75	£6.95
Sag Paneer	£3.95	£6.95
Aloo Gobi	£3.50	£6.95
Onion Bhajee	£3.50	
Mushroom Bhajee	£3.50	£6.95
Bindi Bhajee Okra	£3.50	£6.95
Chana Massala	£3.50	£6.95
Brinjal Bhaji Aubergines	£3.50	£6.95
Garlic Chilli Mushrooms	£3.50	£6.95
Saag Bhajee	£3.50	£6.95
Chana Paneer	£3.95	£6.95

Rice

Plain rice	£2.50
Pilau rice	£2.75
Special rice Cooked with fried onions, peas, eggs	£3.50
Special Bangla Rice Onions, garlic, coriander & cumin seed	£3.50
Mushroom rice	£3.50
Vegetable rice	£3.50
Keema rice (mince meat)	£3.50
Coconut rice	£3.50
Lemon rice	£3.50
Sag Rice	£3.50

Breads

Plain Naan	£2.50	Donya Naan	£2.75
Keema Naan	£2.75	Cheese Naan	£2.75
Minced meat		Tandoori Roti	£2.50
Kulcha naan Vegetables	£2.75	Plain Paratha	£2.75
Chilli Naan 🌶	£2.75	Vegetable Paratha	£2.95
Garlic Naan	£2.75	Chapati	£1.95
Peshwari Naan 🕲	£2.75	Puree	£1.95

Coconut, almonds & sultana

Condiments & Papadoms

Plain Papadom	£0.80	Onion Salad	£0.80
Spice Papadom	£0.80	Red Onion	£0.80
Mint Sauce	£0.80	Raitha Various	£2.75
Mango Chutney	£0.80	Green Salad	£2.75
Lime Pickle	£0.80		

English Dishes

Fried Chicken Served french fries, peas, tomato	£7.95
Chicken Nuggets & chips	£7.95
Chicken Omelett Served french fries, tomatoes, onion and peas	£7.95
Mushroom Omelett Served french fries, tomatoes, onion and peas	£7.95
Chips	£2.95

Sunday Set Dinner £11.95 12pm - 4pm

Wednesday Banqueting Night

£14.95

King Prawn, Duck, Lamb Chops & Fish dishes £2.95 extra