

# MAINS

WE USE FRESH MEAT AND FISH, SOURCED FROM LOCAL BUTCHER.

## MURGH MADRAS 11.50

Welsh chicken cooked in spiced coconut gravy, seasoned with mustard seeds, curry leaves and fresh ground spices.

## KARAAHII PANEER 10.50

Paneer simmered in subtly spiced cashew nuts and capsicum gravy, seasoned with freshly ground spices.

## SAAG MURGH 11.50

Welsh Chicken breast, diced, marinated, cooked in tandoor, simmered in spinach and greens leaves, and seasoned with whole spices.

## ROGAN JOSH 12.50

Welsh lamb, diced, slow cooked in its own juices with whole spices, simmered in caramelised onions and Kashmiri red chillies gravy, seasoned with roasted & ground fennel seeds & cardamom seeds, & flavoured with mustard oil.

## JHINGA CHETINAAD 13.50

Prawns simmered in coconut gravy seasoned with curry leaves, mustard seeds and freshly ground spices.

## BAGAREY BAINGAN 10.50

Aubergines simmered in coconut, peanuts & poppy seeds gravy, seasoned with mustard seeds, curry leaves & fresh ground spices

## NIHARI GHOSHT 13.50

Welsh Lamb Shanks cooked in whole masala, simmered in spiced gravy seasoned with freshly ground spices.

## MURGH LABABDAAR 11.50

Welsh chicken, marinated, cooked in tandoor, simmered in cashew nuts and tomato gravy seasoned with freshly ground spices.

# SIDES

TARKA DAAL 4.50

CHANA MASALA 6.50

RAITA 3.50

BASMATI RICE 3.50

SALAD 3.50

SAAG AALOO 6.50

IF YOU SUFFER FROM FOOD ALLERGIES AND INTOLERANCES, PLEASE INFORM BEFORE BOOKING OR ORDERING. FOOD MAY CONTAIN NUTS & GLUTEN.

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