



Indo-Chinese

Indo-Chinese food is cooked in the style of China, but with the flavours and tastes of India. Said to originate with the small Chinese community of Kolkata, the food brings together two of the most well-loved cuisines on the planet.

Indo-Chinese Starters

Mixed Vegetable Tempura (V)

A delicious selection of carrot batons, green beans, baby corn and red and green chillies cooked in light batter

£5.50

Vegetable Dimsum (V)

A delicious selection of mini chinese spring rolls, coriander samosas, vegetable parcels and money bags

£5.50

Chinese Bhel* (V)

Fried noodles, tossed with sautéed vegetables garnished with spring onions

£4.50

Indo-Chinese Mains

Chinese stir fry sautéed with soya sauce, spring onions, peppers and chillies

Chilli Idli* (V)

£5.50

Chilli Mushroom* (V)

£5.50

Chilli Paneer*

£6.25

Chilli Mogo* (V)

£5.75

Chilli Aubergine* (V)

£5.75

Combo Sizzler* (V)

Paneer, mogo and potato prepared on a hot stone dish

£7.50

Veg Manchurian* (V)

Vegetable dumplings served in a manchurian sauce (can be served dry)

£5.50

Vegetable Hakka Noodle* (V)

Pan fried noodles stir fried with soya sauce, peppers, spring onions and chillis

£5.50

Paneer Noodles* (V)

Pan fried noodles and paneer stir fried with soya sauce, peppers, spring onions and chillis

£5.50

Vegetable Fried Rice* (V)

£4.95

Paneer Veg Fried Rice* (V)

£5.95

All asterisked (*) items are available without onion and garlic. All asterisked (V) items are available as vegan option. All asterisked (GF) items are available as gluten free option. All items are inclusive of VAT. A cover charge of 10% will be levied on all items consumed in restaurant. All items are subject to availability.

All food is prepared in a place which use cereals containing gluten, milk, mustard, peanuts, nuts, soya & sesame seeds. Although all safety measures are in place to limit the contamination of non-allergen products, this can not be guaranteed

