

QUALITY IS OUR PRIDE



FINE INDIAN CUISINE

FULLY LICENSED



61 Load Street, Bewdley,
Worcestershire, DY12 2AP
Tel: 01299 405750
www.severnindian.co.uk
info@severnindian.co.uk

WE SPECIALISE IN OUTSIDE CATERING, PARTIES
WEDDINGS, FUNCTIONS, OFFICE PARTIES ETC.

MANAGEMENT RESERVES THE RIGHT TO REFUSE SERVICE WITHOUT REASON

MENU



SEVERN

FINE INDIAN CUISINE

We are delighted to welcome you to Severn Fine Indian Cuisine, to experience our extensive range of wonderfully crafted dishes.

We have, of course, many of your firm favourites alongside a carefully prepared menu, which remains true to the regional cuisines of Bangladesh and India.

With extensive experience within the Indian restaurant trade from our Chef's, their carefully selected variety of starters and accompaniments combine to create a glorious fusion of flavours and an exotic palate of sub-continent delicacies.

All of our dishes are made to fresh on order, so some dishes will take more time than others - please enquire if necessary. We take extra care to ensure only the finest and freshest ingredients are used and all cooked under excellent hygienic conditions.

Our approach to healthy eating demands that no artificial colours, stock or food additives are used in our dishes with most of the spices used in our kitchen freshly ground.

Our service staff will ensure you have a warm, efficient and enjoyable evening and will be attentive to all your needs.

We hope you enjoy your experience at our restaurant and hope to see you again in the near future.



We accept all major credit cards
We do not accept cheques

ALLERGENS & INTOLERANCES

Please note many of our dishes contain certain allergens such as nuts, peanuts, gluten, dairy, egg etc. Please ask about your meal when ordering and we will be happy to advise.

Choice of Vegetables can be added to the above dishes for an extra £1.00 each.
Add extra Chicken, Lamb or Prawn for an extra £1.50 each.
Add extra King Prawn for an extra £3.00.

Appetisers

Popadom	£0.90	Chutney & Pickles. <i>Per Person</i>	£0.90
Spiced Popadom	£0.90		

Exclusive Starters

Paneer Tikka <small>Dairy</small>	£5.95	Jhinga Bhuna Puree	£6.20
<i>Indian cheese marinated then barbecued.</i>		<i>King size prawns gently spiced with garlic, ginger & onions. Served with fried puffed bread. Crustacean, Gluten</i>	
Salmon Tikka <small>Dairy, Mustard, Fish</small>	£6.20	Bengal Prawn Bhajor	£6.20
<i>Pan fried salmon steak coated in sprinkled turmeric & rock salt.</i>		<i>Cooked king prawns gently spiced with garlic, spinach, mushrooms. Served with puree. Crustacean, Gluten</i>	
Duck Shashlik <small>Dairy, Mustard</small>	£6.20	Chicken Bhunjon	£4.95
<i>Succulent diced duck marinated in herbs & spices then roasted in the tandoori on skewers.</i>		<i>Spring chicken cooked with onions, fresh herbs & coriander. Dairy, Mustard</i>	
Monkfish Tikka <small>Dairy, Mustard, Fish</small>	£6.20	Jhinga Butterfly	£6.20
<i>Pan fried monkfish steak coated in a sprinkling of turmeric & rock salt.</i>		<i>King size prawns dipped in egg & breadcrumbs, then deep fried with butter. Crustacean, Gluten, Egg</i>	
Jhinga Shashlik <small>Dairy, Mustard, Crustacean</small>	£6.20	Spiced Potato and Garlic Mushroom <small>Dairy, Egg</small>	£4.95
<i>King size prawns marinated in tandoori sauce, grilled in the clay oven with onions & capsicum.</i>		<i>Laced breadcrumbs, deep fried & accompanied with garlic & mushrooms.</i>	
Garlic Jhinga <small>Dairy, Crustacean</small>	£6.20	Tandoori Mix Kebab <small>Dairy, Mustard</small>	£6.20
<i>Marinated & cooked king prawns with cloves of garlic in a dry spicy sauce with onions & capsicum.</i>		<i>Chicken tikka, lamb tikka & sheek kebab.</i>	

Traditional Starters

Murgh Chat <small>Gluten</small>	£4.95	Nargis Kebab <small>Dairy, Egg</small>	£5.95
<i>Diced chicken cooked with special chat masala, finely chopped cucumber & freshly ground spices, served with fried puffed bread.</i>		<i>Special minced chicken shaped & stuffed with boiled egg, fried with butter then topped with egg omelette.</i>	
Murgh Tikka <small>Dairy, Mustard</small>	£4.50	Samosa <small>Gluten</small>	£3.95
<i>Boneless chicken marinated & roasted in the clay oven.</i>		<i>Meat or vegetable pastry pancakes stuffed with lamb or vegetables.</i>	
Gosth Tikka <small>Dairy, Mustard</small>	£4.50	Stuffed Pepper <small>Dairy, Mustard</small>	£4.95
<i>Tender pieces of lamb marinated in herbs & spices, then roasted in the tandoor on skewers.</i>		<i>Grilled green pepper stuffed with a mildly spiced chicken or vegetables.</i>	
Tandoori Murgh <small>Dairy, Mustard</small>	£4.50	Mach Biran <small>Fish</small>	£4.95
<i>Quarter succulent chicken piece roasted in the tandoori.</i>		<i>Succulent pieces of pan fried Bangladeshi fish.</i>	
Murgh Shashlik <small>Dairy, Mustard</small>	£4.95	Prawn Cocktail <small>Crustacean</small>	£3.95
<i>Tender diced chicken marinated with spices, cooked over charcoal grill oven, served with grilled tomatoes.</i>		<i>Succulent prawns with mayonnaise.</i>	
Murgh Pakora <small>Dairy, Mustard, Gluten</small>	£4.95	Aloo Chat	£4.95
<i>Strips of breast chicken coated in a spicy batter and deep fried.</i>		<i>Diced potatoes cooked with chat massala, ground spices & finely chopped cucumber. Ideal for vegetarians.</i>	
Duck Puree <small>Dairy, Mustard, Gluten</small>	£6.20	Prawn Puree <small>Gluten, Crustacean</small>	£4.95
<i>Breast of duck, cooked with fresh herbs, green chillies and garlic, served in a pancake.</i>		<i>Prawns cooked in a thick spicy sauce with fresh tomatoes, onions & fresh herbs.</i>	
Lamb Chops <small>Dairy, Mustard</small>	£6.20	Tandoori Spiced Mackerel <small>Dairy, Mustard, Fish</small>	£5.95
<i>Tender pieces of lamb chops marinated in yoghurt & spices then roasted in the tandoori on skewers.</i>		<i>Marinated with fresh herbs & spices then roasted in the tandoor on skewers.</i>	
Sheek Kebab <small>Egg</small>	£4.95	Afghan Chatt <small>Gluten</small>	£4.95
<i>Minced chicken seasoned with onions, herbs & a touch of ground spices roasted in the tandoor on skewers.</i>		<i>Chick peas cooked in a medium strength condensed sauce then wrapped in a soft, flat thin bread.</i>	
Onion Bhajee <small>Egg</small>	£3.95		
<i>Finely chopped onions cooked with special herbs & lentils.</i>			

Sizzling Platters

Tandoori Platter <small>Dairy, Mustard</small>	For 2 Persons £9.90	For 4 Persons £19.90
<i>Selection of chicken tikka, lamb tikka, sheek kebab and tandoori chicken.</i>		
Mixed Platter <small>Dairy, Mustard, Egg, Gluten</small>	For 2 Persons £9.90	For 4 Persons £19.90
<i>Selection of onion bhajee, chicken tikka, lamb tikka and samosas.</i>		
Vegetable Platter <small>Egg, Gluten</small>	For 2 Persons £8.90	For 4 Persons £17.90
<i>Selection of onion bhajee, samosas and stuffed mushrooms.</i>		

Tandoori Grill Specialities

Tandoori Deluxe £13.95

Chicken tikka, lamb tikka, sheek kebab, tandoori chicken & tandoori king prawn, served with naan bread & exotic sauce. Dairy, Mustard, Crustacean, Gluten, Egg

Murgh Paneer Shashlik . . £11.90

Chicken tikka & pieces of Indian cheese marinated and barbecued with onions, tomatoes & peppers. Dairy, Mustard

Salmon Tikka Dairy, Mustard, Fish . . £13.95

Marinated fish cooked with delicate herbs and spices then grilled in the tandoori oven.

Tandoori Juliet Dairy, Mustard. . . £10.95

Marinated chicken & lamb tikka, pan fried with onions & green chilli, garnished with coriander.

Murgh Tikka Dairy, Mustard £8.95

Boneless morsels of chicken marinated in yoghurt & spices, roasted in the clay oven.

Gosth Tikka Dairy, Mustard £8.95

Lamb pieces marinated & roasted in clay oven.

Tandoori Murgh Dairy, Mustard . . £8.95

Tender half chicken marinated in natural yoghurt with fresh herbs & spices, roasted in the tandoori oven.

Tandoori Jhinga £13.95

King sized prawns marinated in herbs & spices, grilled in the tandoori oven on skewers. Dairy, Mustard, Crustacean

Hasina Kebab Dairy, Mustard . . . £10.95

Diced lamb marinated with herbs & spices, grilled in the tandoori with onions, green peppers & tomatoes and served on a sizzler.

Jhinga Shashlik £13.95

King sized prawns marinated in a tandoori sauce then grilled in the clay oven with onions & capsicum. Dairy, Mustard, Crustacean

Garlic Murgh Tikka

Chef's Special Dairy, Mustard £9.95

Diced pieces of chicken marinated with freshly ground herbs and spices then stir fried with fresh garlic.

House Specialities

Murgh Keema Dairy £9.95

Marinated chicken cooked with minced chicken in spicy sauce with fresh chillies, onions & capsicum. Hot.

Shatkora Chicken or Lamb £9.95

Medium hot dish cooked with Bangladeshi citrus fruit. A very tasty dish. Dairy, Mustard

Murghi Garlic Dairy £9.95

Most popular spicy balti dish cooked with fresh garlic & herbs.

Goa Garlic Chicken. £9.95

Medium hot dish cooked with roasted garlic, onions and coriander. Highly recommended.

Jaipuri Special Dairy £9.95

Chicken or Lamb. A popular dish from Jaipur in India. Cooked with fried mushrooms, onions & capsicum in thick sauce. Highly recommended.

Paneer Kofta Dairy. £9.95

Tender pieces of chicken balls cooked in a bhuna style sauce then garnished with slices of paneer.

Naga Jhal Chicken or Lamb £9.95

Cooked with naga pickle, fresh coriander, onions & peppers. Highly recommended for one who loves a very hot & spicy taste. Dairy, Mustard

Masala Chicken or Lamb £9.95

Chicken or lamb tikka cooked in a fresh creamy sauce and made with a delicate blend of aromatic spices & herbs. Dairy, Mustard

Chicken Hyderabad £9.95

Medium hot dish based on coriander, very mouthwatering!

Chicken Darjeeling. £9.95

Tandoori chicken, on the bone, cooked with onions, tomato and capsicum in a thick, rich medium sauce garnished with omelette on top. A dish for a home style curry lover. Dairy, Mustard, Egg

King Prawn Mirch Masala £13.95

Marinated king prawns cooked with fresh peppers, green chillies, spices & minced chicken. Fairly hot. Crustacean

Passanda Chicken or Lamb £9.95

A very rich dish created with fresh cream. Dairy, Mustard

Modhu Di Hash £10.95

Duck breast cooked in the tandoor then served on a bed of spinach, garnished with honey & sesame seeds. Dairy, Mustard, Sesame

Kerra Ginger Chicken . . . £9.95

Marinated & spiced chicken with chopped onions & freshly grated ginger. Dairy, Mustard

Korahi Chicken or Lamb £9.95

Marinated chicken or lamb tikka cooked with grilled onions, green peppers, tomatoes, ground spices and fresh herbs. Dairy, Mustard

Achari Chicken £9.95

Pieces of marinated chicken tikka prepared with mixed pickle, chillies & a touch of fresh lemon juice. Hot. Dairy, Mustard

Tandoori Murghi Masalam £9.95

Tandoori chicken, off the bone, cooked with minced chicken & garnished with egg. Medium spices. Dairy, Mustard, Egg

Chicken Shashlick Bhuna . £9.95

Cooked in tandoor with barbecued onions, tomatoes & green peppers then cooked in a medium bhuna sauce. Dairy, Mustard

Garlic Mix Sizzler £13.95

Combination of chicken, lamb, prawn, king prawn with green beans, cooked with garlic, fresh herbs & spices. Crustacean

Bengal Machli Bhuna Fish . . £9.95

Marinated fish cooked with fresh herbs and ground spices in the tandoor. A medium, unique dish.

Delight Chicken or Lamb £9.95

Marinated chicken or lamb tikka cooked in a special Moghul style creamy sauce, mild dish. Dairy, Mustard

Bahari Kuchee Lamb. . . . £9.95

Small diced pieces of lamb cooked with onions, tomato, capsicum, fresh green chillies with a hint of garlic, garnished with fresh coriander, slightly hot in taste but a truly flavoursome dish. Highly recommended.

Chatuchak Chicken or Lamb £9.95

Chicken or lamb thoroughly seasoned with fine onions, capsicum, tomatoes, garlic, green chilli and garnished with coriander, herbs and spices. A fairly hot dish. Dairy, Mustard

Signature Dishes

North Indian Garlic Butter Chicken Dairy, Mustard . . . £9.95

Marinated pieces of boneless chicken cooked with garlic butter in a rich sauce. Medium – mild.

North Indian Garlic Chilli Chicken Dairy, Mustard £9.95

Chicken cooked in a medium sauce with fried garlic & chilli to give a fairly hot & spicy taste.

Mix Special Khyber Crustacean . £13.95

Chicken, lamb, prawn & king prawns cooked with rich garlic & coriander. A delightful spicy garlic dish.

Capsila Dairy, Mustard, Crustacean £10.95

Chicken tikka & king prawn cooked with onions, green peppers and tomato in chef's special medium sauce.

Tawa Nawabi Sizzler. . . . £11.95

Tender pieces of boneless chicken cooked with tomato, green chillies & onions in a spicy, hot sauce. Fairly hot.

Tandoori Duck Tawa Dairy, Mustard £11.95

Breast fillet of duck roasted in the tandoori clay oven then cooked with chopped onions, green peppers, fresh chillies & coriander.

Paspuran Tarkari. £13.95

Mixture of chicken, lamb tikka, prawns & king prawns cooked in medium spiced sauce with a touch of olive oil. Dairy, Mustard, Crustacean

Monk Chingri Brinjal . . . £13.95

Prime cuts of monkfish mingled with spicy king prawns and smoked aubergine puree. Dairy, Mustard, Fish, Crustacean

Vegetable Specialities

Saag Paneer Jalfrezi Dairy . . £7.95

Spinach and cheese spiced then fried in the tandoori with onions, tomatoes & peppers.

Vegetable Shashlick £7.95

Mixed vegetables spiced and cooked with onions, tomatoes and peppers. Dairy, Mustard

Mixed Vegetable Curry . . £7.95

Sabzi Garlic Tawa £7.95

Mixed vegetables cooked on a tawa dish with fresh garlic, ginger & green chilli then garnished with coriander. Fairly hot.

Saag Paneer Dairy £7.95

Spinach stir fried with Indian cheese.

Matar Paneer Dairy £7.95

Spiced chickpeas & Indian Cheese

Chilli Paneer Dairy £7.95

Indian cottage cheese deep fried & sauteed with peppers in a Indo-Chinese sauce.

Chana Dansak. £7.95

Chick peas cooked in a sweet and sour sauce with lentils – medium hot.

Seabass Bhuna Special Fish £13.95

Seabass fillet cooked Desi style with various spices, medium. Shahi Chicken Dairy, Mustard . . . £11.95

Whole pieces of chicken filled with spicy minced chicken and simmered in an exotic oriental sauce. A medium dish, served on a basmati rice.

Niharu Kohe Avadh Gluten . . £14.95

Lamb shank cooked in a casserole with a special spice mix, slowly cooked till tender and served bhuna style.

Chicken Hyderabad £9.95

Medium hot dish based on coriander for a mouth watering taste.

Noodle Chicken Fried . . £10.95

Noodles stir fried with onions, herbs and special spices with lightly spiced tender pieces of chicken. Dairy, Mustard, Gluten

Makhani Chicken or Lamb. £9.95

Marinated chicken or lamb tikka cooked in a rich, creamy sauce with butter & coconut milk. Dairy, Mustard

Murghi Apricot Dairy, Mustard £9.95

Marinated chicken cooked with yoghurt, apricot, fresh oregano and coriander. Very succulent and mild dish.

Salman Bahari Tarkari. . . £13.95

Lightly spiced salmon fillets cooked in chef's special mild, creamy sauce with a hint of garlic. Dairy, Fish

Jhinga Masala Dewani . . £13.95

Whole marinated king prawns roasted in the tandoori then cooked in a rich, smooth and creamy masala sauce. Dairy, Mustard, Crustacean

Combination Dishes

These selections are served as two half portions. You can mix & match your own combination.

- Chicken Korma Dairy, Mustard & Chicken Balti £11.95**
- Methi Gosht & Garlic Chilli Chicken £11.95**
- Garlic Chicken & Prawn Sagwalla Crustacean £11.95**
- Lamb Pathia & Chicken Dansak £11.95**
- Chicken Dansak & Prawn Balti Crustacean £11.95**
- Chicken Tikka Masala Dairy, Mustard & Chicken Tikka Bhuna Dairy, Mustard, £12.95**
- King Prawn Saag Crustacean & King Prawn Jalfrezi Crustacean £12.95**
- King Prawn Pathia Crustacean & King Prawn Chilli Crustacean £12.95**
- Vegetable Bhuna & Saag Chana Bhuna £11.95**
- Vegetable Makhani Dairy & Gobi Masala £11.95**

Balti Specialities

Balti dishes are cooked & served in a cast iron Kashmiri pan known as the Balti which is cooked with freshly blended spices, fresh tomatoes, green peppers, onions & flavoured with green herbs. Strength of Balti dishes can be prepared to suit your taste. **CHOICE OF VEGETABLES CAN BE ADDED FOR AN EXTRA £1.00 EACH. EXTRA CHICKEN, LAMB OR PRAWN FOR AN EXTRA £1.50 EACH.**

Chicken or Lamb	£8.95	Tandoori Chicken <small>Dairy, Mustard</small> . .	£9.95
Prawn <small>Crustacean</small>	£8.95	Special Mixed Balti	£12.95
King Prawn <small>Crustacean</small>	£12.95	<small>Chicken, lamb, prawn & mushrooms</small> <small>Crustacean</small>	
Chicken Tikka <small>Dairy, Mustard</small>	£9.50	Keema, Peas & Mushroom	£8.95
Lamb Tikka <small>Dairy, Mustard</small>	£9.50	Sobzi <small>Vegetables</small>	£7.95

Traditional Dishes

Madras

A south Indian, fairly hot dish.

Vindaloo

A very hot popular dish.

Bhuna

Cooked with garlic, onions, tomatoes, green herbs with selected spices. Medium hot.

Kashmiri Dairy

A very mild dish with rich creamy coconut, cooked with banana.

Malaya Dairy

A very mild dish with rich creamy coconut, cooked with pineapple.

Pathia

A combination of hot, sweet & sour sauce.

Saagwala

Cooked with fresh spinach, tomatoes and medium spices. Garnished with coriander.

Vegetable/Mushroom . . .	£7.95	Chicken Tikka <small>Dairy, Mustard</small>	£9.50
Chicken	£8.95	Lamb Tikka <small>Dairy, Mustard</small>	£9.50
Lamb	£8.95	King Prawn <small>Crustacean</small>	£12.95
Prawn <small>Crustacean</small>	£8.95		

Dupiaza

Cooked with fresh coriander, peppers and diced onions.

Korma Dairy, Mustard

A very mild dish with a rich, creamy coconut sauce.

Dansak

A fairly hot aromatic dish, prepared with lemon juice, lentils & pineapple to leave a sweet & sour taste in your mouth.

Rogan Josh

Medium dish cooked with fresh herbs, ground spices, onions and lots of tomatoes.

Ceylon

Slightly hot dish with a hint of lemon.

Jalfrezi

Another classic & popular dish, cooked with freshly ground spices, coriander, chillies, onions and green peppers. Fairly hot.

Side Dishes

Keema Peas	£3.95	Bombay Aloo	£3.95
<small>Minced meat & peas</small>		<small>Spiced potatoes</small>	
Mix Vegetable Curry	£3.95	Saag Bhajee	£3.95
Mix Vegetable Bhajee	£3.95	<small>Spinach with garlic & onions</small>	
Mushroom Bhajee	£3.95	Chana Bhajee	£3.95
<small>Spiced mushrooms</small>		<small>Chick peas</small>	
Bindi Bhajee.	£3.95	Saag Paneer <small>Dairy</small>	£3.95
<small>Spiced okra</small>		<small>Indian cottage cheese & spinach</small>	
Tarka Dhal	£3.95	Aloo Gobi	£3.95
<small>Lentils garnished with onions & garlic</small>		<small>Spiced potatoes & cauliflower</small>	
		Saag Aloo	£3.95
		<small>Spinach & potatoes</small>	

Rice

Boiled Rice	£2.95	Vegetable Pilau Rice <small>Dairy</small> . . .	£3.95
Pilau Rice <small>Dairy</small>	£3.20	<small>Steamed Basmati rice cooked with fresh vegetables.</small>	
<small>Prepared with ghee, saffron & onions.</small>		Lemon Fried Rice.	£3.95
Fried Rice	£3.20	Special Fried Rice <small>Egg</small>	£4.20
Egg Fried Rice <small>Egg</small>	£3.95	<small>Prepared with onions, egg & peas.</small>	
<small>Cooked with egg & spring onions.</small>		Chilli Fried Rice	£3.95
Garlic Fried Rice	£3.95	Keema Pilau Rice <small>Dairy</small>	£4.20
Mushroom Pilau Rice <small>Dairy</small>	£3.95	<small>Cooked with minced chicken.</small>	
Garlic and		Coconut Rice	£4.20
Mushroom Fried Rice <small>Dairy</small>	£4.20		
<small>Cooked with mushrooms & onions.</small>			

Bread Specialities

Naan <small>Dairy, Egg, Gluten</small>	£2.95	Roshini Paneer Naan.	£3.95
<small>Leavened bread baked in the tandoori.</small>		<small>Stuffed with cheese & garlic. Dairy, Egg, Gluten</small>	
Kulcha Naan <small>Dairy, Egg, Gluten</small>	£3.20	Chilli Coriander Naan	£3.95
<small>Stuffed with vegetables</small>		<small>Chopped fresh chilli & coriander. Dairy, Egg, Gluten</small>	
Garlic Naan <small>Dairy, Egg, Gluten</small>	£3.20	Bullet Naan <small>Dairy, Egg, Gluten</small>	£4.95
<small>Stuffed with fresh garlic</small>		<small>Stuffed with fresh garlic, cheese & mushrooms</small>	
Cheese Naan <small>Dairy, Egg, Gluten</small>	£3.20	Chapati <small>Gluten</small>	£1.95
<small>Topped with cheese</small>		Paratha <small>Dairy, Gluten</small>	£2.90
Keema Naan <small>Dairy, Egg, Gluten</small>	£3.20	Stuffed Paratha <small>Dairy, Gluten</small>	£3.20
<small>Stuffed with minced meat</small>		Tandoori Roti <small>Gluten</small>	£2.40
Peshwari Naan <small>Dairy, Egg, Gluten</small>	£3.20		
<small>With coconut & sultanas</small>			

Sundries

Chips.	£2.95	Mixed Pickle <small>Mustard</small>	£1.00
Cheesy Chips <small>Dairy</small>	£3.50	Mango Chutney	£0.90
Masala Chips	£3.50	Mint Sauce <small>Dairy, Mustard</small>	£0.90
Raitha <small>(Onion or Cucumber)</small> <small>Dairy</small>	£2.50	Onion Salad.	£0.90

ALLERGENS & INTOLERANCES

Please note many of our dishes contain certain allergens such as nuts, peanuts, gluten, dairy, egg etc. Please ask about your meal when ordering and we will be happy to advise.

Biryani Dishes

A famous East Bengal dish prepared with steamed Basmati rice & mild spices, garnished with sliced tomatoes and cucumber. Served with a mixed vegetable curry.

Chicken or Lamb or Prawn <small>Crustacean</small>	£9.95
Chicken Tikka <small>Dairy, Mustard</small> or Lamb Tikka <small>Dairy, Mustard</small>	£10.50
King Prawn <small>Crustacean</small>	£12.95
Chicken or Lamb Persian	£10.95
Chicken or Lamb Malaya	£10.95
Vegetable or Mushroom	£8.95
House Special Mix <small>Dairy, Crustacean, Egg</small>	£12.95

Chicken, meat, prawn, mushroom with an omelette on top

European Dishes

All European dishes are served with green salad, chips & peas.

Sirloin Steak	£12.95	Cheese Omelette <small>Dairy, Egg</small>	£8.95
Chicken Omelette <small>Egg</small>	£8.95	Mushroom Omelette <small>Egg</small>	£8.95
Prawn Omelette <small>Egg, Crustacean</small>	£8.95	Chicken Salad	£8.95
French Fried Chicken	£8.95	Prawn Salad <small>Crustacean</small>	£8.95
Fried Scampi <small>Crustacean, Gluten</small>	£8.95	Green Salad	£2.50