Seafood Dishes

£12.95

£10.95

£10.95

£12.95

£10.95

£6.95

£3.95

Badshahi Jhinga Khas 3 £12.95

King Prawn Tikka Jalfrezi 1 2 3 £10.95 £10.95 King Prawn Saag 3 Desi Fish Salan NEW 2 8 £10.95 £10.95 Machli Makhani 1 2 8 £10.95

Nosheri King Prawn 3 King Prawn Tikka Masala 1 2 3

King Prawn Tikka Rogan Josh 1 2 3

Karahi Fish NEW 2 8

Seafood Thali NEW 1 2 3 4 8

Tarka Dall V 2

Bhindi & Tomato V NE £6.95 Shahi Paneer V 2 £6.95 Dall Makhani 🔻 2 £6.95 Sabzi Thali y 2 £9.95 Saag Aloo Masala v £6.95 £6.95 Karahi Saag Paneer 🗸 2 £6.95 Mushroom Aloo Rogan Josh v £6.95

Mixed Vegetable > £3.95 Saag Aloo v £3.95 £3.95 Saag Paneer V 2 Mushrooms v £3.95 Bhindi y £3.95

£3.95 £3.95 Muttar Paneer v 2 £3.95 Bombay Aloo V

£3.95 Bengun v Aloo Gobi y £3.95

Tarka Dall v 2

KEY 1 CONTAINS GLUTEN 3 SHELL FISH 4 CONTAINS NUTS OR EXTRACTS Old School Favourites

Available in: Vegetables £7.50 Chicken £7.50 Chicken Tikka £7.95

Makhani (mild to medium) 2

Masala (medium)

Dopiaza (medium)

Rogan Josh (medium)

Jalfrezi (medium)

Madras (hot)

Dansak (sweet & sour)

Kashmiri (mild) 2

Bhuna (medium)

Curry Dishes (medium)

Fresh Green Salad

Vindaloo (very hot)

Go Large on Your Old Chool Favourite for £2.50 Extra

Pilau Rice £2.70 £2.70 £3.50 £3.50 **Boiled Basmati Rice Mushroom Rice** Egg Rice 6 Lemon Rice £3.50 £3.50 Peshwari Rice 4 Raitha (Yoghurt) 2 £1.50 Pickle Tray 2 5 £1.95 £0.65 £0.65 £1.00 **FAMILY SIZE** Plain Naan 1 2 5 6 £2.00 £4.00

Peshwari Naan 12456 £3.00 £4.50 Garlic Naan 1 2 5 6 £3.00 £4.50 Garlic & Coriander Naan 1 2 5 6 £3.00 £4.50 £3.00 £4.50 Keema Naan 1 2 5 6 Kulcha Naan 1 2 5 6 £3.00 £4.50 £3.00 £4.50 Cheese Naan NEW 1 2 5 6 £3.00 £4.50 Chilli Naan 1256 Plain Paratha 1 2 £2.50 ead with rich buttered, flaky layers, similar to griddle bread £2.95 Aloo Paratha 1 2

£2.50 £2.50



## TAKEAWAY MENU Tel: 01484 422775

35 Westgate Huddersfield HD1 1NY email: info@nawaab.co web: www.nawaab.co

## **OPEN 7 DAYS:**

Mon - Thurs 5pm -11pm Fri & Sat 5pm -12pm Sun 4pm -10pm

For 2 Persons For 4 Persons Nawaabi Mix 1 2 6 £17.50 £5.95 £5.95

£6.95 Seafood Platter 1238 Chicken Liver Tikka 1 2 £3.95

Served on a hot sizzler plate. Please ask for availability

Tandoori Chicken Tikka 1 2 £3.50 Chicken Seekh Kebab £3.50 Chicken Pakora £3.50 Chicken Wings 1 2 £3.50 Seekh Kebab £3.50 Lamb Chops 1 2 £4.50 £5.95 Chicken Shashlik NEW 1 2

Meat Samosa 1 4 5 £2.95 Mixed Kebab 6 £4.95 Shami Kebab 6 £3.50

King Prawn Puri 13 £5.95 King Prawn Tikka 123

£5.95 Fish Masala 126 £4.50 Fish Pakora 6 £3.95

Chicken Bhuna Puri £4.95

Lamb Bhuna Puri 1	£4.95
Diced lamb cooked in bhuna sauce, herbs and spices then served on a puri (fried pastry Nawaabi Bhuna Puri 1 3	£6.95
Chicken, lamb and king prawns cooked in bhuna sauce, with herbs and spices, then ser puri (fried pastry).  Mushroom Bhuna Puri v 1	£4.50
Mushrooms cooked in bhuna sauce, herbs and spices then served on a puri (fried pastry Aloo Chana Puri v 1	
Potatoes, chickpeas cooked in bhuna sauce, herbs and spices then served on a puri (frier <b>Onion Bhaji v</b> 6	d pastry). £2.95
Onion in gram flour, egg & spices then deep fried.  Mushroom Pakora v	£2.95
Mushrooms with herbs and spices coated with gram flour, then deep fried.  Vegetable Samosa ∨ 1 2 5  Mixed vegetables in a triangular shaped pastry & then deep fried.	£2.95
Mixed vegetables with herbs, spices coated with gram flour then deep fried.  Mixed vegetables with herbs, spices coated with gram flour then deep fried.	£2.95
Paneer Pakora V 2 Soft cheese (similar to feta) with herbs and spices coated with gram flour and deep fried.	£2.95
Paneer Tikka v 1 2 Soft cheese (similar to feta) marinated in herbs and spices, then cooked over charcoal.	£2.95
Chicken Rolls 1 2 Stuffed with minced chicken, fresh vegetables & special spices in a crispy pastry.	£2.95
Vegetable Rolls V 1 2 5 Spicy vegetable with special spices in a crispy pastry.	£2.95
Aloo Tikka v 1 4 5 Sweet and chilli flavour potato dumplings with Nawaabs special spices dipped in batter a shallow fried.	£2.95
Garlic Mushrooms v 2 6 Mushrooms marinated in a spicy garlic sauce, dipped in egg volk & breadcrumbs.	£2.95
then deep fried.  Cheesy Seekh Kebabs (12) 2 Tender minced lamb with onions, herbs & spices then cooked over charcoal, topped with	£4.50
mazzarella cheese, served on a hot sizzling plate.  Cheese & Meat Samosa (10) 1 2 4 5  Minced meat & cheese cooked with herbs & spices, filled into a triangular shaped pastry.	£3.50
then deep fried.  Chicken Tikka Pakora 1 2 Diced chicken breast marinated in spices & yeghurt cooked in a clay oven, then coated v	£3.95
spiced gram flour & deep fried.	
Cheesy Chicken Tikka 12 1 2 Diced chicken breast marinated in spices & yoghurt then cooked in a tandoor, topped with mozzarella cheese, served on a hot sizzling plate.  Sindi Chicken (12) 1 2 6 Strips of chicken breast in special herbs & spices, dipped in egg yolk & breadcrumbs	£3.95
then deep fried.	
Chicken Tikka Salad 1 2 £3.95 Sliced chicken breast marinated in spices & yoghurt then cooked over flamed charcoal,	HEALTHIER OPTION
Chicken Tikka Salad 1.2 £3.95 Sliced chicken breast marinated in spices & yeghurt then cooked over flamed charcoal, tossed in green salad.	HEALTHIER
Chicken Tikka Salad 1 2 Sliced chicken breast marinated in spices & yoghurt then cooked over flamed charcoal, tossed in green salad.  Chain Course Specialities	HEALTHIER
Chicken Tikka Salad 1 2 Sliced chicken breast marinated in spices & yoghurt then cooked over flamed charcoal, tossed in green salad.  CHICKEN Nirali Special CHEF OF THE YEAR AWARD WINNING DISH 1 2 4	£8.95
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Chicken Tikka Salad 1.2 Sliced chicken breast marinated in spices & yoghurt then cooked over flamed charcoal, tossed in green salad.  CHICKEN Nirali Special CHEF OF THE YEAR AWARD WINNING DISH 1.2.4 Diced boneless breast of chicken marinated with yoghurt and special masala sauce with herbs, cooked with fresh tomatoes, ginger, onions and a blend of spices with fresh doub garnished with cashew nuts and fried onions.  Chicken Nihari 2 An exquisite dish popular in New Delhi & Lahore. Chicken is cooked on low heat allowing the cooked on the cooked	£8.95 selected le cream, £8.95 ig the
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Chicken Tikka Salad 1 2 Sliced chicken breast marinated in spices & yoghurt then cooked over flamed charcoal, tossed in green salad.  CHICKEN Nirali Special CHEF OF THE YEAR AWARD WINNING DISH 1 2 4 Diced boneless breast of chicken marinated with yoghurt and special masala sauce with herbs, cooked with fresh tomatoes, ginger, onions and a blend of spices with fresh doub garnished with cashev nuts and fried onions.  Chicken Nihari 2 An exquisite dish popular in New Delhi & Lahore. Chicken is cooked on low heat allowir chicken to be cooked on its own stock and natural flavours. A saucy dish containing a deblend of herbs, butter and spices. (Ask for availability)  Chicken Haandi 2 A Punjabi speciality, prepared and cooked in a haandi pot with butter. As the dish is coo low heat it allows the natural juices and flavours of the chicken to remain within the haal helping the cooking process and seal in all the natural flavours of the dish.  Chicken Tikka Masala 1 2 Chicken Tikka Masala 1 2 Chicken tikka cooked in a clay oven, then added to a special sauce with selected herbs, and a hint of yoghurt.	£8.95 selected le cream, £8.95 selicate le cream, £8.95 selicate £8.95 sed on and pot £7.95 spices
Chicken Tikka Salad 1 2 Sliced chicken breast marinated in spices & yoghurt then cooked over flamed charcoal, tossed in green salad.  CHICKEN Nirali Special CHEF OF THE YEAR AWARD WINNING DISH 1 2 4 Diced boneless breast of chicken marinated with yoghurt and special masale sauce with herbs, cooked with fresh tomatoes, ginger, onions and a blend of spices with fresh doub garnished with coshew nuts and fried onions.  Chicken Nihari 2 An exquisite dish popular in New Delhi & Lahore. Chicken is cooked on low heat allowir chicken to be cooked on its own stock and natural flavours. A saucy dish containing a deblend of herbs, butter and spices. (Ask for availability)  Chicken Haandi 2 A Punjabi speciality, prepared and cooked in a haandi pot with butter. As the dish is cool low heat it allows the natural plices and flavours of the chicken to remain within the haal helping the cooking process and seal in all the natural flavours of the dish.  Chicken Tikka Masala 1 2 Chicken Tikka Masala 1 2 Chicken tikka cooked in a clay oven, then added to a special sauce with selected herbs, and a hint of yoghurt.  Karahi Murgh 2 Boneless chicken breast cooked in karahi (wok) with garlic, fresh traditional herbs & spice.	£8.95 selected le cream, £8.95 selected le cream, £8.95 selected le cream, £8.95 selected le cream, £8.95 sed on moi pot £7.95 spices £8.95
Chicken Tikka Salad 1 2 Sliced chicken breast marinated in spices & yoghurt then cooked over flamed charcoal, tossed in green salad.  CHICKEN  Nirali Special CHEF OF THE YEAR AWARD WINNING DISH 1 2 4 Diced boneless breast of chicken marinated with yoghurt and special masala sauce with herbs, cooked with fresh tomatoes, ginger, onions and a blend of spices with fresh doub garnished with cashew nuts and fried onions.  Chicken Nihari 2 An exquisite dish popular in New Delhi & Lahore. Chicken is cooked on low heat allowir chicken to be cooked on its own stock and natural flavours. A saucy dish containing a deblend of herbs, butter and spices. (Ask for availability)  Chicken Haandi 2 A Punjabi speciality, prepared and cooked in a haandi pot with butter. As the dish is cool low heat it allows the natural juices and flavours of the chicken to remain within the haan helping the cooking process and seal in all the natural flavours of the dish.  Chicken Tikka Masala 12 Chicken tikka cooked in a clay oven, then added to a special sauce with selected herbs, and a hint of yoghurt.  Karahi Murgh 2 Boneless chicken breast cooked in karahi (wok) with garlic, fresh traditional herbs & spic dish.  Chicken Badami 1 2 4	£8.95 selected le cream, £8.95 gg the elicate £8.95 selected le cream, £8.95 selected le cream, £8.95 selected le cream, £8.95 selected le cream, £7.95 spices £8.95 ses. A dry £7.95
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Chicken Tikka Salad 1 2 Sliced chicken breast marinated in spices & yeghurt then cooked over flamed charcoal, tossed in green salad.  CHICKEN Nirali Special CHEF OF THE YEAR AWARD WINNING DISH 1 2 4 Diced boneless breast of chicken marinated with yeghurt and special masala sauce with herbs, cooked with fresh tomatoes, ginger, onions and a blend of spices with fresh doub garnished with cashew nuts and fried onions.  Chicken Nihari 2 An exquisite dish popular in New Delhi & Lahore. Chicken is cooked on low heat allowir chicken to be cooked on its own stock and natural flavours. A saucy dish containing a deblend of herbs, butter and spices. (Ask for availability)  Chicken Haandi 2 A Punjabi speciality, prepared and cooked in a handi pot with butter. As the dish is coo low heat if allows the natural juices and flavours of the chicken to remain within the haan helping the cooking process and seal in all the natural flavours of the dish.  Chicken Tikka Masala 1 2 Chicken tikka cooked in a clay oven, then added to a special sauce with selected herbs, and a hint of yoghurt.  Karahi Murgh 2 Boneless chicken breast cooked in karahi (wok) with garlic, fresh traditional herbs & spic dish.  Chicken Badami 1 2 4 Chicken breast is marinated in a special masala, then cooked with a creamy sauce and almands.  Shahi Korma 1 2 4 Diced boneless breast of chicken marinated in chef's special masala sauce & cooked in charcoal day oven, then pot roosted with tomatoes, ginger, garlic, fresh cream and garr	£8.95 selected le cream, £7.95 selected le cre
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Chicken Silved Chicken breast marinated in spices & yoghurt then cooked over flamed charcoal, tossed in green salad.  CHICKEN  Nirali Special CHEF OF THE YEAR AWARD WINNING DISH 1 2 4  Diced boneless breast of chicken marinated with yoghurt and special masala sauce with herbs, cooked with fresh tomatoes, ginger, onions and a blend of spices with fresh doub garnished with cashew nuts and fried onions.  Chicken Nihari 2  An exquisite dish popular in New Delhi & Lahore. Chicken is cooked on low heat allowir chicken to be cooked on its own stock and natural flavours. A saucy dish containing a deblend of herbs, butter and spices. (Ask for availability)  Chicken Haandi 2  A Punjabi speciality, prepared and cooked in a haandi pot with butter. As the dish is coo low heat it allows the natural juices and flavours of the chicken to remain within the haar helping the cooking process and seal in all the natural flavours of the dish.  Chicken Tikka Masala 1 2  Chicken tikka cooked in a clay oven, then added to a special sauce with selected herbs, and a hint of yoghurt.  Karahi Murgh 2  Boneless chicken breast cooked in karahi (wok) with garlic, fresh traditional herbs & spic dish.  Chicken Badami 1 2 4  Chicken breast is marinated in a special masala, then cooked with a creamy sauce and almonds.  Shahi Korma 1 2 4  Diced boneless breast of chicken marinated in chef's special masala sauce & cooked in charcoal clay oven, then pot roasted with tomatoes, ginger, garlic, fresh cream and garr with fried cashew nuts and fried onions.  Achari Chicken breast marinated in yoghurt, cooked with fresh onions, tomatoes, garliground mango and mix veg picken 1 2  Chicken marinated in a special spiced yoghurt, then cooked with delicious plum sauce, garlig, tomatoes and bayleaf. Garnished with fresh coriander.	£8.95 selected le cream, £8.95 gribe elicate £8.95 selected le cream, £8.95 gribe elicate £8.95 selected le cream, £7.95 spices £8.95 es. A dry £7.95 ground £7.95 ground £7.95 ground £7.95 gribe elicate £7.95 gribe elicate £7.95 gribe elicate eli
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Nawaabi-E-Khas 2 3 Chicken, lamb, king grawns, mushrooms & chickneg, all cooked together with special	£10.95
Chicken, lamb, king prawns, mushrooms & chickpea, all cooked together with special giving you a unique taste.  Nosheri Chicken 1 2 7  Boneless chicken marinated in a garlic & ginger sauce, then pot roasted with fresh to cumin seeds, bayleaf, cardamom and a blend of herbs & spices and coarse black pep	£7.95
Chicken Thali 1 2 4	£10.95
Contains Nirali Special, Chicken Nihari & Chicken Haandi  Garlic Chilli Chicken 1 2	£7.95
Chicken in garlic and chilli sauce with fresh green chillies. Sweet and sour flavour.  Chicken Havelli 1 2 4	£8.95
Boneless chicken cooked in a special masala sauce with spinach & fresh double crear <b>Punjabi Mix</b>	£9.95
Chicken, lamb & minced lamb cooked together with fresh tomatoes, onions, black pe crushed garlic & ginger with fresh bullet chillies. A spicy dish.	
Karahi Chicken Saag (180) 2  Boneless spring chicken & fresh spinach cooked in a karahi (wok) with fresh garlic, fre traditional herbs & spices, garnished with fresh corionder.  Karahi Chicken & Keepma Miv (180) 2	sh
Boneless spring chicken & minced meat cooked in a karahi (wok) with fresh garlic, fre traditional herbs & spices, garnished with fresh coriander.  Liver & Onion Curry (132) 2	£8.95
Liver & Onion Curry (1979) 2 Chicken liver maintaid in special herbs & spices, cooked with extra helping of onions Mirchi Korma Chicken (1979) 1 2 4	£7.95
A creamy dish cooked with fresh double cream, sultanas, coconut & almonds, with he & chilli flakes.	rbs, spices
Create Your Own Thali (CE) Choose any 3 dishes from our exclusive menu	£14.95
Healthier Option 1 2  1. 12  This dish can be cooked with chicken breast, boneless lamb or fresh mixed vegetables A special dish cooked with absolutely no oils or fats, just water and its own stock. With a country laws to be seen t	5
A special dish cooked with absolutely no oils or fats, just water and its own stock. With garlic, ginger, tomatoes herbs & spices.	HEALTHIER OPTION
LAMB	
Lamb Nihari 2  An exquisite dish popular in New Delhi & Lahore. Lamb is cooked on low heat allowir to be cooked in its own stock and natural flavours. A saucy dish containing a delicate	£8.95 ng the lamb
herbs, butter and spices. (Ask for availability)	
Lamb Haandi 2 A Punjabi speciality, prepared and cooked in a haandi pot with butter. As the dish is co	£8.95 ooked on
A Punjabi speciality, prepared and cooked in a haandi pot with butter. As the dish is of low heat it allows the natural juices and flavours of the lamb to remain within the had helping the cooking process and seal in all the natural flavours of the dish.  Nawaabi Lamb 2	£7.95
Chunks of lamb cooked in a delicately spiced chef's special sauce. Cooked with fresh tomatoes, garlic, ginger & yoghurt.	
Karahi Gosht 2 Chunks of lamb cooked in a Karahi (Wok) with yoghurt, fresh garlic, fresh traditional l	£8.95
Achari Lamb 2 5 7	£7.95
Boneless lamb marinated in yogurt, cooked with fresh onion, tomatoes, garlic, ginger, mango and mix veg pickle, garnished with fresh coriander	
Aloo-Bukhara Lamb 2	£7.95
fresh ginger & coriander. Nosheri Lamb 7	£7.95
Boneless lamb marinated in a garlic & ginger sauce, fresh tomatoes, cumin seeds, bayleaf, cardamom, coars black pepper and a blend of	
spices. Lamb Thali 1 2	£10.95
Contains Achari Lamb, Lamb Nihari & Lamb Haandi	
Go Large on Your Speciality Dishes for £2.50 Extra	
Award Winning "Tawa" Dis	hes
Our chef's select only the very best herbs & spices including butter, tomatoes, garlic ginger, fresh bullet chillies & garnish with fresh coriander. These dishes are cooked i Tawa pan, which are bought directly to the table & served hot 'N' sizzling. Please n	c, strips of n a special ote, these
Chicken Tawa Lamb Tawa King Prawn Tawa 3 Keema Tawa	£9.95 £9.95 £11.95 £9.95

hicken Tawa		£9.95
amb Tawa	-c (()	£9.95
(ing Prawn Tawa 3	Offighty CC	£11.95
Ceema Tawa	2 Jonded	£9.95
Nawaabi Tawa Chicken, lamb & king prawn 3	(Recommended	£12.95
abzi Tawa v	$\mathscr{Q}^{u}$	£8.95
ish Tawa 8		£10.95

A very popular and established form of cooking art.

These dishes originate from the Punjab region. The main ingredients of a balti dish are fresh onions, green peppers, tomatoes, garlic, ginger, cumin and fresh corionder with our usual traditional balti herbs and spices. Each balti dish has its own unique and distinct cooking style. The balti is a versatile dist which can be prepared in any ford combinations.

Balti Chicken Tikka 1 2 Balti Chicken Tikka Garlic 1 2 Balti Chicken Saag Spinach Balti Chicken Saag Spinach	£7.95 £8.95 £8.95 £8.95 £8.95
Balti Chicken Keema Minced meat	£8.95

Balti Chicken Tikka Keema Cooked with minced meat 1 2 Balti Chicken Aloo Potatoes (12) Balti Mix Vegetable v Balti Saag Aloo v Spinach & potatoes Balti Saag Aloo v Spinach & cheese 2 Balti Mutter Paneer v Peas & cheese 2 Balti Saag Paneer v Spinach & cheese 2 Balti Aloo Mutter v Potatoes & peas Balti Lamb Balti Lamb Saag Spinach Balti Lamb Aloo Potatoes Balti Keema Minced meat	£8.95 £8.95 £7.50 £7.50 £7.50 £7.50 £7.95 £8.95 £8.95 £7.95
Balti Keema Peas Balti Keema Aloo Potatoes Balti King Prawn 3 Balti King Prawn Tikka 1 3 Balti Fish Haddock 8 Nawaabi Balti Chicken, lamb & king prawn 3	£8.95 £8.95 £10.95 £10.95 £9.95 £11.95
Served with pilau rice and curry sauce served on a hot sizz If you require any other sauce please ask - £1.00 cha	ler plate.
Tandoori Chicken Tikka 1 2	£9.95
Chicken breast marinated in tandoori sauce with yoghurt, then cooked in herbs & spices.  Tandoori Mix Grill 1 2 8	£10.95
Selection of chicken tikka, lamb chops, fish masala & seekh kebab.  Tandoori King Prawn Tikka 1 2 3	£12.95
Succulent king prawns, marinated in yoghurt, then cooked in a clay oven spices.	
Chicken Platter 1 2 Selection of chicken tikka, chicken seekh kebab, chicken pakora & chicken	£10.95 wings, Served on a hot
sizzling plate. Chicken Shashlik 1 2	£9.95
Chicken breast marinated & then stir fried with mushrooms, tomatoes, on Tandoori Fish 1 8	
Haddock marinated in masala sauce with medium herbs & spices then de Tandoori Lamb Chops 1 2	
Lamb chops marinated in special masala sauce then cooked in a charcoa Seafood Platter 1 2 3 8	
Selection of king prawn tikka, fish masala & fish pakora. Served on a hot	sizzling plate.
Biryani Dishes	
Specially flavoured basmati rice cooked with herbs & spices, then serve	ed with a curry sauce.
An ancient Persian delicacy. If you require any other sauce please a Nawaabi Biryani 2 3 Chicken, Lomb & King Prowns	sk - £1.00 charge £12.95
Chicken Birvani 2	£7.95 £7.95
Lamb Biryani <sup>2</sup> Chicken Tikka Biryani <sup>1 2</sup>	£7.95
King Prawn Tikka Biryani 1 2 3 King Prawn Biryani 3	£11.95 £11.95
Sabzi Biryani v 2 Cooked with mixed vegetables, herbs & spices	£7.95
Muttar Paneer Biryani v 2 Cooked with peas, soft cheese, herbs & spices	£7.95
Aloo Muttar Biryani v 2 Cooked with potatoes, peas, herbs & spices	£7.95
Served with green salad and Chips	
Chicken Nuggets 1 Fish And Chips 8	£6.95 £7.95
Fried Chicken 6 Deep fried breaded chicken breast in breadcrumbs.	£6.95
Fried Scampi 3	£6.95 £6.95
Plain Omelette 6 Filled Omelette 6	£6.95
Choice of Chicken, Mushroom, Cheese Fish Fingers 1 6 8	£6.95

## **KEY**

Fish Fingers 1 6 8

1 CONTAINS GLUTEN 2 DAIRY 3 SHELL FISH 4 CONTAINS NUTS OR EXTRACTS 5 CONTAINS MUSTARD OR SEEDS 7 SOYA 8 FISH 6 EGG