

Please Note We Provide:

Coleslaw, Mango Chutney, Red Onion, Mint Sauce, Indian Salad with every order and charge **50p** per person.

All prices are inclusive of V.A.T.

10% discount on menu price when you collect.

Visit us at: www.spicyhut.co.uk

All Meals Served Are Halal. Some dishes may contain traces of Nuts.

Please seek advice before ordering. Please do not hesitate to ask for advice on selection of vegan dishes. The management and chef will be delighted to prepare the dish of your choice, provided the ingredients are available.

Starters

Mixed Special Tandoori 6.20
An assortment of Lamb Chops, Lamb Tikka, Chicken Tikka and Seikh Kebab.

Lamb Chop Tikka (4 pieces) 5.20
Lamb Chops marinated in special masala and cooked in a Tandoor.

Lamb Tikka (5 pieces) 4.30
Diced boneless Lamb marinated in a spiced masala and cooked in a Tandoor.

Chicken Tikka (5 pieces) 3.90
Diced boneless Chicken marinated in spiced masala and cooked in a Tandoor.

Chicken Shashlik (4 pieces) 4.50
Diced boneless Chicken cooked in a Tandoor and served with fried Onions, Capsicums, Tomatoes and Mushrooms.

Lamb Shashlik (4 pieces) 5.10
Diced boneless lamb cooked in a Tandoor and served with fried Onions, Capsicums, Tomatoes and Mushrooms.

Chicken Kumbi (Surprisingly unique) 4.60
Chicken Tikka with sliced Mushrooms, Onions, Coriander, a dash of Cream and finished off with fresh Orange juice.

Chicken Pakora (Mild) 3.90
Diced Chicken deep-fried in batter. (Ideal for kids)

Fish Tandoori 4.90
Marinated in fresh Spices and cooked under the Grill.

King Prawn Tikka 7.00
Marinated in spiced masala and cooked in a Tandoor.

King Prawn Butterfly 5.50
Marinated in batter and deep-fried.

Mixed Starter 5.20
Consists of Seikh Kebab, Shami Kebab, Aloo Kebab, Samosa and Onion Bhajee.

Chicken Chart Puri (Stuffed pancake) 4.10

Prawn Chart Puri (Stuffed pancake) 4.50

Chana Chart Puri (Stuffed Pancake) 3.80

Mushroom Chart Puri (Stuffed Pancake) 3.80

Paneer Chart Puri (Stuffed Pancake) 4.10

Seikh Kebab (2 in a portion) 2.60
Minced Lamb with Onions and Green Chillies, a touch of Herbs and Spices and cooked in a Tandoor.

Mushroom Pakora 2.60
Whole Mushrooms, marinated in Spices, coated in batter and deep fried.

Aubergine Pakora 2.60
Sliced Aubergine, marinated in spices, coated in batter and deep fried.

Shami Kebab (2 in a portion) 2.60
Minced Lamb mixed with Lentils and Spices, coated with Egg paste and deep-fried.

Aloo Kebab (2 in a portion) 2.30
Mashed Potatoes with Herbs and Spices, coated with Gram Flour paste and deep-fried.

Samosa (Minced Lamb or Vegetable) (2 in a portion) 2.30
Wrapped in light Pastry and folded in a triangular shape and deep-fried.

Onion Bhajee (2 in a portion) 2.30
Chopped Onions, mixed with Herbs, Spices and Gram Flour and deep-fried.

Popadums (2 in a portion) 1.00

Spicy Hut's old school curries

Please select one of the following assortments to accompany your choice of curry:

Chicken	0.60	Lamb	1.10
Mince (Lamb)	0.70	Kofta (Meat Balls)	0.90
Prawns	1.50	Mixed Vegetables	0.30
Chicken Tikka	0.90	Lamb Tikka	1.50
Beef	1.00	Paneer (Cot. Cheese)	0.60
King Prawns	3.30	Mushrooms	0.30

Malta (Medium Dish) 6.60

Uniquely done by us, it has a smooth creamy texture, made with a fusion of Garlic, Coriander, Onions, dash of Cream and fresh Orange. (Recommended for enthusiasts)

Garlic (Medium Dish) 6.60

This dish is prepared with a medium based sauce using lots of fresh Garlic, Fenugreek Leaves and finished off with fresh Coriander. (Improves digestive system)

Hut's Ginger (Medium Dish) 6.60

This dish is prepared using lots of Ginger strings and Spices to give a strong flavour of Ginger. (Recommended for Heart patients)

Balti (Medium Dish) 6.60

Prepared with Ginger strings, Garlic, Yogurt, Tomatoes lots of Coriander and Garam Masala to create a real delicacy of flavour.

Karahi (Medium Dish) 6.60

Prepared with a medium based sauce, using a blend of Garlic, Ginger, Tomatoes, Green Chillies, Coriander and Spices.

Spicy Hut's Chilli (Hot Dish) 6.60

Prepared with a blend of spiced sauce using fresh Green Chillies, Onions and Peppers to give a strong flavour. (Invigorating)

Jalfrezi (Hot Dish) (Mind blowingly Tasty) 6.60

Prepared with a Spicy sauce using fresh Green Chillies, Onions and peppers. (Ever popular)

Sambar (Hot & Sour Dish) 6.60

This dish is prepared with a Lentil base, Garlic and Hot Spices with a touch of Lemon to achieve a Hot and Sour taste.

Makhani (Medium to Mild Dish) 6.60

This dish is prepared with Almond powder, Butter and Tomatoes to give it a creamy texture.

Tandoori or Tikka Masala (Medium Dish) 6.60

Prepared in a creamy medium base using Yogurt and medium Spices to achieve a creamy flavour. (Ever popular)

Mughlai (Medium Dish) 6.60

Prepared with a medium sauce, Yogurt, Egg yolk and Almonds to give a creamy thick texture.

Badami Passanda (Mild Dish) 6.60

This dish is prepared with a creamy base using Almonds and Cashew Nuts to achieve a mild texture. (Tantalizing)

Kashmiri Korma (Mild Dish) 6.60

This dish is prepared with a mild sauce using Mango pulp and Sultanas to achieve a mild texture.

Korma (Mild Dish) 6.00

This dish is prepared with a mild sauce using Yogurt mixed with Coconut cream. (Recommended for Curry beginners)

Dhansak (Sweet & Sour Mild Dish) 6.00

Like a persian korma this dish is mild creamy flavoured, cooked with Pineapple and mashed Lentils.

Bhuna (Medium Dish) 6.00

This dish is prepared using a blend of Tomatoes, Spices and a touch of Coriander to give a delicious taste.

Dopiazza (Medium Dish) 6.00

Prepared using lots of Onions and seasoned together with Ginger and other Spices to produce a medium taste.

Rogan Josh (Medium Dish) 6.20

Prepared with Green and Red Capsicums to give rich tasting Oriental flavoured dish.

Madras (Hot Dish) 6.20

This dish is prepared in rich and Spicy sauce mainly consisting of Tomato puree to give a thick texture.

Vindaloo (Very Hot Dish) 6.20

This dish is highly flavoured with Garlic, Ginger, Tomato Puree, Green and Red Chillies and carefully prepared to a very hot taste of its own. (If you dare)

Biryani (Mild, Medium, Hot) 6.80

This dish is prepared using fried Rice, Peppers, Peas, Chopped Omelette pieces and Herbs, served with a plain curry sauce.

Hut's Speciality, Traditional Pakistani Curry

These dishes are traditionally authentic and unique in taste. (Recommended for curry fanatics)

Handi (Chicken, Lamb or Paneer) (Award Winner)	8.40
Traditionally prepared by using Ginger strings and Garlic, marinated in Yogurt and Tomatoes flavoured with Cumin seeds and spiced to achieve a real delicacy. (Medium Dish)	
Desi (Chicken, Lamb or Paneer)	8.40
Made from Cashew Nut paste, Garlic, Cinnamon mixed with cloves, black & Green condiments, Tomatoes, ginger, Gallic, cinnamon powder to achieve a unique delicacy. (Medium Dish)	
Lahori (Chicken, Lamb or Paneer) (Medium Dish)	8.40
This dish is prepared very traditionally (from Lahore) with fresh Garlic, Ginger, lots of Coriander and Chick peas to bring out the best flavour.	
Mesti (Chicken, Lamb or Paneer) (Medium Dish)	8.40
Made as handi with the addition of Onions and Coconut to enhance the Garlic and Ginger flavour.	
Traditional Karahi (Chicken or Lamb on the bone)	8.40
This dish is freshly made from meat on the bone, mixed with fresh Garlic, Ginger, Tomatoes, Coriander and spices.	
Mirchi Charm (Chicken, Lamb or Paneer) (Hot Dish)	8.40
Prepared with Honey, Hot Spices, fresh Green Chillies and Black Pepper to give a hot and sweet taste.	
Matoke (Chicken, Lamb or Paneer) (Medium Dish)	8.40
Traditionally prepared by African-Asian's using cooking Bananas, blended with Ginger, Garlic, Turmeric and spices giving an unrivalled and distinctive taste.	
Shimla Keema Boti (Medium Dish)	8.40
Mixed with Chicken, mince Lamb, Capsicum, Black Pepper, Yoghurt, spices and fresh Coriander.	
Traditional Saag	8.40
Spinach with Chicken or Lamb on the Bone (Medium Dish)	
Nehari (Steamed Lamb boneless) (Medium Dish)	8.40
Traditional Biryani (Chicken, Lamb or Paneer) (Medium Dish)	9.30
Achari (Chicken, Lamb or Paneer) (Medium Dish)	8.40
Pama (Hot Dish) (Chicken, Lamb or Paneer In Creamy Madras Sauce)	8.40

Chef's Special Rice

Pilau Rice (Fried)	2.00
Kashmiri Rice (Onions, Mushrooms and Peas)	3.00
Biryani Rice (Green Peppers and Egg)	3.00
Special Rice (Pineapple and Mushroom)	3.00
Lahori Rice (Egg and Mushrooms)	3.00
Plain Rice (Boiled)	1.90
Punjabi Rice (Sweet Corn and Green Peppers)	3.00
Vegetable Rice (Mixed Vegetable)	3.30
Keema Rice (Mince Lamb and Green Peppers)	3.30
Mushroom Rice	3.00
Egg Fried Rice	3.00

European Dishes

These dishes are served with Chips.

Fried Scampi	7.50
Prawn Omelette	7.90
Chicken Omelette	7.50
Mushroom Omelette	7.00
Fish Fingers	7.00

Hut's Special Flambé Sizzlers

These are served with the sauce of your own choice from the Old school curries. (Mind your eyebrows as they are flamed on the table.)

Sizzler Chicken Tikka (8 pieces)	8.80
Sizzler Lamb Tikka (8 pieces)	9.50
Sizzler Chicken Shashlik (8 pieces)	9.70
Sizzler Lamb Shashlik (8 pieces)	10.10
Sizzler Lamb Chops (6 pieces)	9.80
Sizzler Mixed Shashlik (8 pieces)	9.90
Sizzler Mixed Tandoori (Paddy Special)	10.10
Sizzler King Prawn Shashlik	14.50
Sizzler Fish Tandoori	10.50

Side Dishes

All side dishes can be converted to main course portions for an addition of £2.20

Cottage Cheese and Spinach (Saag Paneer)	4.10
Lentils and Spinach (Daal Saag)	4.10
Aubergine Bhajee (Baingan)	4.10
Lentils (Daal Tarka)	4.10
Cottage Cheese and Peas (Mutter Paneer)	4.10
Potatos and Peas (Aloo Mutter)	4.10
Chick Peas (Chana Masala)	4.10
Okra (Bhindi Bhajee)	4.10
Mushroom Bhajee	4.10
Potato and Cauliflower (Aloo Gobhi)	4.10
Bombay Potatoes (Aloo Bhajee)	4.10
Potatos and Spinach (Aloo Saag)	4.10
Cucumber Raita	1.80

Sundries

Plain Naan (Tandoori)	2.00
Onion Naan	2.90
Garlic Naan	2.90
Keema Naan (Stuffed with mince Lamb)	3.30
Sweet Naan (Peshawari)	2.90
Garlic and Cheese Naan	3.10
Paratha	1.90
Aloo Paratha (Chef's Nightmare) (Stuffed With Spicy Potatoes)	3.50
Tandoori Roti (Chapatti)	1.10
Chips	1.90

Beverages

	(£/Pint)	(£/Jug)
Mango Lassi	3.10	6.00
Sweet Lassi	2.90	5.80
Malibu Lassi	3.10	6.00
Salt Lassi	2.90	5.80
	(Glass)	(Pint)
Pepsi / Diet Pepsi	1.40	2.40
Lemonade	1.40	2.40

Wines & Beers

Beers

(On draught tap)

	Half Pint	Pint
Cobra (Indian Lager)	1.70	3.10
Carlsberg	1.60	3.00

Bottled Beers

	Bottle
Boddingtons Bitter (In Cans)	2.00
Bud (USA)	2.40
Corona (Mexican)	2.40
San Miguel (Spanish)	2.40
Guinness (Irish)	2.80
Strongbow (Dry Cider)	2.20
Magners (Original or Pear Cider) 586ml	3.00
WKD (Blue or Iron Brew)	2.20
Non Alcoholic Beer	2.20

Spirits

All measures served are 35 ml for the price of 25 ml

Bells Whiskey	2.50
Gin	2.50
Bacardi	2.50
Vodka	2.50
Black Label	2.50
Malibu	2.50
Southern Comfort	2.50
Rum	2.50
Jack Daniels	2.70
Glennfiddich Malt	2.70
Tequila	2.50

Mineral Juices

J20 (Apple & Mango Or Orange & Passion Fruit)	1.70
Pepsi / Diet Pepsi	1.40
Lemonade	1.40
Fanta	1.40
Rubicon Mango or Rubicon Passion	1.40
Perrier Water	1.40
Ginger Ale	1.40
Tonic Water / Slim Line Tonic Water	1.40
Red Bull	1.40
Appletiser	1.70
Still Water	1.40

Liqueurs

Benedictine	2.50
Cointreau	2.50
Drambuie	2.50
Grand Marnier	2.50
Sambuca	2.50
Tia Maria	2.50
Bailey's	2.50
Amaretto	2.50

Aperitifs

Martini Dry/Sweet/Bianco	2.50
Pernod	2.50

Cognac

Brandy (Martell)	2.50
Remy Martin	3.00

Sherry and Port

Harvey's Bristol Cream	2.50
Croft Original	2.50
Cockburns Special Reserve	2.50

Wine Lists

House Wines	175ml Glass	Bottle
White Wine Crisp, dry and refreshing.	2.50	9.90
Red Wine Soft, juicy plums.	2.50	9.90
Rose wine by the glass	3.00	

White Wine

Pinot Grigio (Italy) **12.90**
Crisp, perfumed, yet delicate, with fresh citrus fruit flavours. A versatile easy-drinking match to a wide variety of starters.

Chardonnay (Australia) **12.90**

Fresh, dry, elegantly balanced Chardonnay with pure mineral fruit and a lovely buttery finish.

Sauvignon Blanc (Chile) **12.90**

Deliciously aromatic dry white with subtle grassy aromas and a fruity, refreshing, palate full of ripe melon, citrus and apricot flavours.

Chablis (France) **19.50**

Full-bodied, dry wine where fresh tropical fruit flavours mingle with creamy vanilla oak.

Red Wine

Shiraz (Australia) **12.90**

Soft, spicy and full of raspberry, plum and cherry fruit flavours with some vanilla and black pepper nuances.

Merlot (Chile) **12.90**

Uncomplicated and easy-drinking. Silky smooth and packed full of soft, juicy plum and blackcurrant fruit flavours with a warm peppery finish.

Chianti (Italy) **12.90**

Modern Style, medium bodied Chianti that's packed full of soft, juicy, cherry fruit flavours.

Rioja (Spain) **12.90**

A great value Rioja with the characteristic spicy plum flavours and soft, subtle creamy vanilla oak finish that have made this Spain's favourite style of red.

Ros'e Wine

White Zinfandel (California, USA) **12.90**

Classic Californian Rose. Pure raspberry and strawberry fruit characters and a fruity refreshing finish make this a hugely appealing drink.

Pinot Grigio Rose (Italy) **12.90**

A dry, fresh and fruity rose with delicate aromas of red berries and a palate of lush, summer fruits.

Champagne

Cava Brut (Spain) **17.50**

The perfect accompaniment to many of our dishes. Why not try it as a digestive at the end of the meal?

Moet & Chandon Brut Imperial (Champagne) **46.50**

The world's favourite Champagne, elegant and refined with a soft creamy texture, good fruit depth and a wonderful toasty character.

