



# Viceroy

INDIAN CUISINE



*creativeinnovativecuisine*

MENU



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At Viceroy you can be assured that your food has been freshly prepared to authentic age old Indian recipes by our award winning chefs.

The basics of an Indian meal, despite all contrasts and contradictions, are similar. There will generally be lentils, regional vegetables, pickles, chutneys, rice or bread to mop up the vegetables and curries. Indian people feel that dining together is a celebration of life itself, and we hope that every meal you enjoy with us feels like an occasion to celebrate.

We do not use artificial colouring or preservatives in our food, our natural ingredients together with the magic of our chefs will be more than sufficient to produce our own unique style. We also use chilli signs beside some of our dishes to assist you with making your selection; however we can adjust the spiciness to suit your palette, so please do not hesitate to ask.

#### FOR YOUR INFORMATION

**ALLERGENS & INTOLERANCES:** Many of our dishes contain certain allergens such as nuts, peanuts, dairy, shellfish, gluten etc. Please ask when ordering and we will be happy to advise you. No colour or artificial preservatives are added to our food. The management reserves the right to refuse admission without explanation.  
All Prices are inclusive of VAT. We accept all major cards. Sorry we no longer accept cheques.

🌶 = Slightly Hot   🌶🌶 = Hot   🌶🌶🌶 = Very Hot



## Starters



<b>Loof's Mixed Platter (for 4 persons)</b>	£21.95
<i>A combination of mixed starters chosen by our chef.</i>	
<b>Viceroy Mixed Platter (for 2 persons)</b>	£11.95
<i>As above for 2 persons</i>	
<b>Malai Chops</b>	£5.95
<i>Lamb chops marinated and grilled over charcoal flames and served in a specially blended sauce.</i>	
<b>Fish Onion Roast</b>	£6.95
<i>Fillets of fish marinated southern spices, deep fried and tossed with ginger, garlic, onion and tomatoes (the most and tastiest fish appetiser).</i>	
<b>Scallops Dynamite</b>	£8.25
<i>Scallops stir fried with Kerala spices and served with green chillies.</i>	
<b>Murgh Malai Tikka</b>	£5.95
<i>Cubes of chicken marinated with cream cheese, cashew nuts, flavoured with cardamom &amp; dry ginger. Simply delicious.</i>	
<b>Chef's Signature</b>	£5.95
<i>Mix of vegetables grilled, cooked and shallow fried in balls and then cooked with chat masala sauce. Drizzled with deliciously mixed raitha and finished with fresh pomegranate.</i>	
<b>Crocodile Tears</b>	£5.95
<i>Chunks of chicken breast matured in a rich spicy marinated of dill, black pepper, honey and a trace of mustard oil, then roasted in the tandoor with shallots and bell peppers, finished with a sweet pineapple sauce.</i>	
<b>Chicken Chaat</b>	£4.95
<i>Diced chicken prepared in a special chaat masala sauce.</i>	
<b>Chicken Tikka</b>	£3.95
<b>Lamb Tikka</b>	£4.95
<i>Succulent pieces of chicken or lamb, marinated and delicately cooked in the tandoor.</i>	
<b>Meat or Vegetable Samosa</b>	£3.95
<b>Sheek Kebab</b>	£4.95
<i>Spiced minced lamb barbecued in the tandoor.</i>	
<b>King Prawn Puri</b>	£7.95
<i>King prawns cooked with light spices and herbs, served on a fried Indian bread.</i>	
<b>Onion Bhaji</b>	£3.95



## From The Tandoori



*These dishes are dry and are served with salad. We strongly advise you take some side dishes & accompaniments e.g. vegetables and naan bread. Please note that delays sometimes do occur in cooking tandoori dishes as they are made to order.*

<b>Tandoori Chicken (half)</b>	£7.50
<i>Half spring chicken marinated with delicious herbs &amp; spices, barbecued in clay oven.</i>	
<b>Chicken Tikka Sizzler</b>	£7.50
<b>Lamb Tikka Sizzler</b>	£8.50
<i>Marinated for 24 hours and barbecued in clay oven.</i>	
<b>Chicken Shashlick</b>	£9.95
<b>Lamb Shashlick</b>	£10.95
<b>King Prawn Shashlick</b>	£14.95
<i>Marinated spring chicken, lamb or king prawns barbecued over charcoal with green peppers, tomatoes and onions.</i>	
<b>Tandoori Mixed Grill</b>	£12.95
<i>A platter of tandoori chicken, chicken tikka, lamb tikka, sheek kebab and tandoori king prawn.</i>	



## Exotic Dishes



*Includes rice or nan*

<b>Methi Shank</b>	£13.95
<i>This is a very exotic Indian dish prepared with lamb marinated for 48 hours in spices and roasted in the oven.</i>	
<b>Tetul Duck</b>	£13.95
<i>A special char-grilled duck breast in a tamarind sauce.</i>	
<b>Drunken Duck €</b>	£13.95
<i>Crispy duck cooked in spices with fresh garlic, bell peppers, green and red chillies.</i>	
<b>Crocodile Tears</b>	£12.95
<i>Chunks of chicken breast matured in a rich, spicy marinade of dill, fennel, black pepper, honey and a trace of mustard oil, then roasted in the tandoor with shallots and bell peppers, finished with a sweet pineapple sauce.</i>	
<b>Weeping Tiger</b>	£14.95
<i>Succulent whole tiger prawns cooked in a pan with a variety of spices and red wine, releasing aromatic flavours.</i>	
<b>Devils Tamarind Chicken</b>	£12.95
<i>Chicken marinated in a tamarind sauce cooked in the tandoor and pan fried with aromatic spices.</i>	
<b>Purple Tiger</b>	£14.95
<i>Tangy Persian style of prawn masala using a combination of tiger king prawns, aubergine &amp; green coriander sauce.</i>	
<b>Chicken Bengal Flame €€/€€€</b>	£11.95
<b>Lamb Bengal Flame €€/€€€</b>	£12.95
<i>A hot curry cooked with potato in a special chilli sauce using the Naga Chilli (served to Madras or Vindaloo strength).</i>	
<b>Pangash Kadai</b>	£13.95
<i>Traditional Bangladeshi fish cooked with mixed peppers, ginger, tomatoes and coriander to give a rich, spicy flavour.</i>	
<b>Pangash Jalfrezi €</b>	£13.95
<i>Traditional Bangladeshi fish cooked with green chillies, mixed peppers and coriander to give a rich, spicy flavour.</i>	
<b>Murgh Hyderabad</b>	£12.95
<i>Spring chicken on the bone marinated in herbs, grilled on charcoal with spiced minced lamb and cooked in chef's own delicious sauce.</i>	
<b>Shank Kata Masala</b>	£12.95
<i>Braised golden brown lamb in sliced onions, ginger, garlic and ground garam masala, prepared in a thick sauce.</i>	
<b>Vegetable Malai Kufta</b>	£10.95
<i>Dumplings of potato, cottage cheese, khova and dry nuts cooked in a rich almond and coconut sauce.</i>	



## Biryany Dishes



*A mixed blend of spices cooked with basmati rice and served with a vegetable curry.*

<b>Viceroy Special Mix Biryany</b>	£13.95
<b>Chicken or Lamb Biryany</b>	£10.95/£11.95
<b>Chicken or Lamb Tikka Biryany</b>	£11.95/£12.95
<b>King Prawn Biryany</b>	£14.95
<b>Vegetable Biryany</b>	£9.95



## Viceroy Specials



### Moglai Chicken

£8.95

*A very special and unique dish! Tender pieces of spring chicken flavoured with ginger, egg and exotic masala, shallow fried and then added to a special home prepared sauce made with yoghurt, coconut, poppy seeds, cashew nuts and sultanas.*

### Jeera Chicken €

£8.95

*Chicken cooked with cumin seeds and peppers in a special sauce with fairly hot spices to produce an aromatic flavour.*

### Chicken or Lamb Tikka Makhany

£8.95/£9.95

*Diced chicken or lamb marinated in yoghurt sauce and then cooked in a very mild authentic korma sauce.*

### Tandoori King Prawn Makhany

£14.95

*King prawns marinated in yoghurt sauce and then cooked in a very mild, authentic korma sauce.*

### North Indian Garlic Chilli Chicken €€

£8.95

*Tender chicken breast cooked in hot spices with fresh garlic, peppers and green chillies.*

### Balti Chilli Chicken Masala €

£9.95

*A slightly hot spicy dish cooked with chicken, Balti spices and green chilli.*

### Chicken or Lamb Balti Garlic Masala

£9.95/£10.95

*Diced chicken or lamb cooked in a special garlic Balti masala sauce.*

### Chicken or Lamb Tikka Passanda

£9.95/£10.95

*Diced and deboned tender pieces of chicken or lamb cooked in a masala sauce with fresh cream, cashew nuts and coconut sauce.*

### Butter Chicken or Lamb

£9.95/£10.95

*Pieces of spring chicken or diced lamb lightly spiced and grilled on a charcoal oven and then finished in a very mild buttery sauce.*



## Classic Curries



### Balti

*Cooked with ground garam coriander, secret herbs and spices to suit every palette. Medium in strength and rich in flavour.*

Chicken - £8.95    Lamb - £9.95    Prawn - £9.95  
Sabze - £7.95    Tandoori King Prawn - £14.95

### Massala

*Britain's national dish! A mild, creamy dish cooked with cream.*

Chicken Tikka - £8.95    Lamb Tikka - £9.95  
Sabze - £7.95    Tandoori King Prawn - £14.95

### Jalfrezi €

*Slightly hot dish cooked with peppers, onions, tomato & green chilli.*

Chicken - £8.95    Lamb - £9.95    Prawn - £9.95  
Sabze - £7.95    Tandoori King Prawn - £14.95

### Kerahi €

*A spicy, tasty dish cooked with peppers, onions & tomatoes.*

Chicken - £8.95    Lamb - £9.95    Prawn - £9.95  
Sabze - £7.95    Tandoori King Prawn - £14.95

## *Korma*

*Cooked in a creamy sauce made of almond and coconut powder.*

Chicken - £7.95   Lamb - £8.95   Prawn - £8.95  
Sabze - £6.95   King Prawn - £12.95

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## *Bhuna*

*These dishes are fairly dry and of medium strength.*

Chicken - £7.95   Lamb - £8.95   Prawn - £8.95  
Sabze - £6.95   King Prawn - £12.95

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## *Rogan*

*These dishes are cooked with fresh tomato and coriander.*

Chicken - £7.95   Lamb - £8.95   Prawn - £8.95  
Sabze - £6.95   King Prawn - £12.95

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*Dopiaza* *These dishes are cooked with onions and coriander.*

Chicken - £7.95   Lamb - £8.95   Prawn - £8.95  
Sabze - £6.95   King Prawn - £12.95

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*Ceylon* *These dishes are cooked with coconut.*

Chicken - £7.95   Lamb - £8.95   Prawn - £8.95  
Sabze - £6.95   King Prawn - £12.95

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*Dansak* *These dishes are cooked with pineapples and lentils.*

Chicken - £7.95   Lamb - £8.95   Prawn - £8.95  
Sabze - £6.95   King Prawn - £12.95

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*Pathia* *These dishes are cooked in sweet and sour sauce.*

Chicken - £7.95   Lamb - £8.95   Prawn - £8.95  
Sabze - £6.95   King Prawn - £12.95

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*Madras* *Fairly hot to taste.*

Chicken - £7.95   Lamb - £8.95   Prawn - £8.95  
Sabze - £6.95   King Prawn - £12.95

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*Vindaloo* *Very hot cooked with potatoes.*

Chicken - £7.95   Lamb - £8.95   Prawn - £8.95  
Sabze - £6.95   King Prawn - £12.95

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*Sagwala* *Cooked with spinach.*

Chicken - £7.95   Lamb - £8.95   Prawn - £8.95  
Sabze - £6.95   King Prawn - £12.95



## Accompaniments



Please note: side dishes are served only with main meals.

<b>Dry Spicy Vegetables</b> <i>Spiced seasonal vegetables.</i>	£3.95
<b>Sag Paneer</b> <i>Spinach cooked with homemade cheese, a touch of spice &amp; fresh cream.</i>	£3.95
<b>Bombay Potatoes</b> <i>Spiced potatoes</i>	£3.95
<b>Mushroom Bhaji</b> <i>Spiced mushrooms.</i>	£3.95
<b>Sag Aloo</b> <i>Spinach &amp; potatoes.</i>	£3.95
<b>Aloo Gobi</b> <i>Potatoes &amp; cauliflower.</i>	£3.95
<b>Chana Masala</b> <i>Spiced chick peas.</i>	£3.95
<b>Tarka Dall</b> <i>Spiced lentils.</i>	£3.95



## Sundries & Rice



Plain Boiled Rice	£2.95	Pilau Rice	£3.50
Mushroom Rice	£3.95	Special Fried Rice	£3.95
Fruit Nut Rice	£3.95	Plain Nan	£2.95
Peshwari Nan	£3.50	Garlic Nan	£3.50
Cheese Nan	£3.50	Keema Nan	£3.50
Stuffed Nan	£3.50	Paratha	£3.50
Stuffed Paratha	£3.95	Chapati	£1.95
Tandoori Roti	£2.95	Chips	£2.50
Poppadom	75p	Masala Poppadom	85p
Chutney	each 75p	Pickles	each 75p
Mixed Raitha	£2.95		



## English Dishes



Chicken Nuggets & Chips	£8.95	Cod & Chips	£9.95
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## Set Meals

### Set Meal for 1 - £18.95

Murgh Malai Tikka,  
Chicken Bhuna,  
Aloo Methi,  
Pilau Rice, Nan

### Set Meal for 2 - £32.95

Chicken Chaat, Meat Samosa,  
Chicken Korma, Lamb Rogan,  
Sag Paneer, Onion Bhaji,  
Special Rice, Garlic Nan

### Set Meal for 3 - £43.95

Onion Bhaji, Sheek Kebab,  
Chicken Tikka, Chicken Madras,  
Chicken Dopiaza, Chicken Tikka Masala,  
Vegetable Bhaji Bombay Potatoes,  
Pilau Rice Mushroom Rice,  
Garlic Nan

### Set Meal for 4 - £59.95

Vegetable Somosa, Murgh Malai Tikka,  
Chicken Chaat, Prawn Puri,  
Butter Chicken, Chicken Balti,  
Prawn Jalfrezi, Lamb Bhuna,  
Brinjal Bhaji, Sag Aloo, Onion Bhaji, Nan,  
Keema Nan, Pilau Rice Mushroom Rice

NO OFFERS APPLY TO THESE ALREADY DISCOUNTED SET MEALS

