

Ganges

A LA CARTE
MENU

ALLERGENS

G GLUTEN

E EGG

F FISH

N NUTS

D DAIRY

M MOLLUSCS

C CRUSTACEANS

WHILE ALL DUE CARE HAS BEEN TAKEN TO ENSURE
ALLERGENS ARE APPLIED TO THE CORRECT DISHES,
HOWEVER DUE TO THE OPEN-PLAN NATURE OF OUR KITCHEN,
WE ARE UNABLE TO GUARANTEE THAT
DISHES ARE 'FREE FROM ALLERGENS'

SHOULD YOU REQUIRE FURTHER
INFORMATION PLEASE ASK A MEMBER OF STAFF

The First Steps

SERVED WITH FRESH SALAD, CHILLI SAUCE, GARLIC SAUCE & GREEN CHUTNEY

Vegetable Pakora G	£5.95	Lamb Tikka D	£8.95
Chicken Pakora G	£6.25	Lamb Chops D	£8.95
Mushroom Pakora G	£5.95	Jumbo King Prawn G C	£10.95
Fish Pakora G	£6.95	Tempura Battered King Prawns G C	£7.95
Onion Bhaji	£5.95	Tandoori Chicken D	£7.95
Vegetable Samosa G	£5.95	Seekh Kebab	£7.50
Meat Samosa G	£5.95	Puni Seekh Kebab D G	£7.95
Garlic Mushrooms D	£5.95	Shammi Kebab D	£7.50
Garlic Prawns C D	£6.95	Mixed Tandoori Platter D	£9.95
Jalapeno Bombers D G	£6.50	Executive Platter D	£10.95
King Prawn Puri G C	£9.95	Mixed Starter for 2 D G	£14.95
Chicken Puri G D	£7.95	Chicken Pakora, Veg Pakora, Onion Bhaji, Samosa & Chicken Tikka	
Chicken Tikka D	£7.50		

Tandoori Dishes

ALL TANDOORI DISHES ARE SERVED WITH PILAU RICE AND SAUCE

Tandoori Lamb Chops D	£22.95
Tender pieces of lamb chops marinated with yoghurt and ground spices. Served on the bone, cooked over a charcoal flame in a clay oven giving a distinct flavour	
Chicken Tikka D	£19.95
Cooked over a charcoal flame in a clay oven giving a distinct mouth watering flavour	
Lamb Tikka D	£21.95
Succulent pieces of tender lamb cooked over a charcoal flame in a clay oven giving a distinct melt in the mouth flavour	
Tandoori Chicken D	£20.95
Two breasts of chicken marinated overnight then cooked on the bone in the tandoori clay oven	
Shashlik Chicken Tikka D	£20.95
Strips of chicken marinated in spicy yoghurt with exotic spices	
Tandoori Mixed Grill D G C	£25.95
Consisting of tandoori chicken, chicken tikka, lamb tikka, seekh kebab and king prawn Served sizzling to your table with naan	
Garlic Chicken Tikka D	£20.95
Strips of chicken marinated in garlic yoghurt and a selection of herbs and spices	
Egyptian Kebab D	£20.95
Strips of chicken marinated in spicy yoghurt with herbs and spices served with mushrooms, onions and mixed peppers	
Malai Tikka D	£20.95
Cubes of succulent chicken marinated in Ganges spices and herbs. An absolute delight (Highly Recommended)	
Paneer Tikka D	£17.95
Cubes of cottage cheese marinated in Ganges spices and herbs. Served with peppers and onions	

Seafood Grill

SERVED WITH PILAU RICE AND A MEDIUM SAUCE

Tandoori Salmon **F D**

£24.95

Succulent fresh salmon fillets marinated in special tandoori spices and then grilled.
Served with salad and sauce

Tandoori Fish **F D**

£23.95

Fresh Haddock / Cod marinated with fresh garlic, lemon and spices then cooked in a grill

Grilled Sea Bass **F D**

£25.95

Fillet of Sea Bass marinated and cooked in spices

Tandoori King Prawn **C D**

£25.95

Marinated king prawns cooked over a charcoal flame in a tandoori clay oven giving a succulent mouth watering flavour

Tandoori Jumbo King Prawn **C D**

£28.95

Indian fresh water giant king prawns marinated overnight in fresh herbs and spices then cooked over a charcoal flame in a clay oven to give a juicy, mouth watering flavour



Biryani Dishes

AN AROMATIC RICE DISH SERVED WITH VEGETABLE CURRY.

Chicken **D**

£16.95

Prawn **D C**

£18.95

Lamb **D**

£18.95

King Prawn **D C**

£21.95

Vegetable **D**

£13.95

Jumbo King Prawn **D C**

£26.95

Homestyle Biryani **D**

Served with homestyle yoghurt consisting of chilli, mint and fresh coriander

Ganges Special Biryani **C D**

£19.95

This dish is exclusively prepared for "Ganges" - based on onions and marinated in saffron with portions of meat, chicken, prawns and mushrooms

Nawabi Biryani **D N**

£18.95

Succulent chicken tikka infused with cashew nuts and raisins

Moonlit Chicken  	£14.95
Strips of chicken marinated overnight in a variety of fresh herbs and spices. Freshly cooked with a touch of ginger, garlic and chopped green chilli. Served with sprinkling of coriander	
Ganges Special Curry  	£16.95
Carefully created by our chef with a generous mixture of tender lamb, succulent chicken, mouth watering prawns, mushroom, garnished with tomato and is mildly spiced	
Chicken Karachi  	£14.95
Prepared with chillies to give that certain bite	
Shahi Jhal Bhuna  	£14.95
Chicken enhanced with tomato, spring onion, crushed green chillies, cooked in cream	
Paneer Makhani	£14.95
A popular Punjabi dish made with paneer, tomatoes, spices & cream	
Chicken Pathan Chooza  	£14.95
Homestyle bhuna sauce with chicken tikka, chick peas, methi, coriander and green chillies	
Green Herb Chicken 	£14.95
Marinated in garlic, ginger, garden mint and a touch of yoghurt. Slowly cooked in a clay oven, the chicken is then transferred to the pan to be flavoured with authentic herbs and green spices, including fresh coriander, methi and spring onions	
Chooza Laziz (Chicken Dish)  	£14.95
In Kashmir this dish is cooked at weddings. chicken tikka cooked with fine spices, yoghurt and homemade cream	
Chicken Royale  	£14.95
Cubes of marinated chicken cooked with chopped onions, garlic, tomatoes in a medium sauce with fresh coriander authentic spices	
Peppered Chicken (Chicken Dish)  	£14.95
Succulent pieces of chicken cooked with peppers, onions, yoghurt and lemon juice in a sweet and sour sauce garnished with coriander and spring onions	
Murgh Dhabha (Chicken Dish)   	£14.95
An excellent hot dish cooked with chicken tikka, green chilli, coriander and boiled egg. A fabulously tasty dish	
Achari Gosht (Lamb Dish) 	£16.95
Cooked in a spicy bhuna sauce with chopped peppers and chilles with a touch of mixed pickle	
Pathan Gosht  	£16.95
Homestyle bhuna sauce with lamb tikka, chick peas, methi, coriander and fresh chillies	
Methi Gosht	£16.95
A fantastic aromatic hearty dish consisting of spring lamb and fenugreek	
Aloo Gosht	£16.95
Tender pieces of spicy lamb and potatoes in a bhuna sauce	
Saag Gosht	£16.95
Spinach is cooked with cubes of succulent lamb	
Lamb Genius	£16.95
Tender lamb cooked in selected spices garnished with fresh garlic, mixed peppers and spring onions	
Chicken Garlic Chilli  	£14.95
Cooked with garlic and chilli mixed with peppers in a spicy sauce	
Chicken Rezala  	£14.95
Tender pieces of chicken cooked with chopped onions, green chilli, yoghurt, herbs and spices	
Saag Prawn 	£16.95
Spinach cooked with prawns and warm spices	
Mas Bangla  	£18.95
Marinated Salmon cubes cooked with green herbs and spices in a thick spicy sauce	
King Prawn Garlic Chilli   	£21.95
Cooked with garlic and chilli mixed with peppers in a spicy sauce	
Jumbo Fresh Water King Prawns 	£25.95
Indian fresh water king prawns marinated overnight in rich herbs and spices, an absolute delight!	

Original Curries

rice not included

Chicken	£12.95
Lamb	£14.95
Vegetable	£10.95
Chicken Tikka D	£13.95

Prawn C	£15.95
King Prawn C	£20.95
Jumbo King Prawn C	£25.95

Bhuna

Onions, tomato and peppers prepared in a thick medium strength sauce

Korma **D N**

This is one of the most exotic dishes from the North prepared with herbs and mild spices in cream with a sprinkling of saffron and cardamoms

Dupiaza

Reasonably hot and spicy with generous helpings of onions and peppers

Pathia

A slightly hot and sour concoction

Dhansak

Slightly sweet, sour & hot, cooked in lentils with pineapple

Rogan Josh

A specially prepared medium dish with onions and a tomato topping

Korai

Cooked in aromatic herbs and brought sizzling to your table

Madras

Spicy and fairly hot

Vindaloo

Extremely hot, cooked with care, eat with caution

Passanda **D N**

Cooked in fresh cream, natural yoghurt and cashew nuts

House Specialities

rice not included

Chicken Tikka D	£13.95
Lamb Tikka D	£15.95
Vegetable	£10.95

Prawn C	£15.95
King Prawn C D	£20.95
Jumbo King Prawn C D	£25.95

Jalfrezi **D**

Cooked in a rich medium to hot sauce with freshly chopped green chillies

Achari Tikka Masala **D**

Cooked with mixed pickle carefully brushed with other spices in a creamy sauce

Tikka Butter Masala **D N**

Strips of shashlik tikka cooked in a mild creamy butter sauce with diced onions and spices

Chasni **D**

Cooked in sweet & sour fruity sauce

Balti **D**

Cooked with northern and southern herbs and spices mixed with onions and peppers

Mazaedar **D**

Cubes of tikka with Worcestershire sauce, lemon juice and cream. Topped with cheese

Chilli Balti **D**

Cooked with northern spices

Jaipuri **D**

A stunning dry dish with succulent tikka cubes infused with stir fried mushrooms, onions and peppers with a delightful relish. Served with a separate mushroom sauce

Mirpuri **D**

Delightful minty chicken cooked with fresh mint leaves, lemon juice, ginger, fresh coriander and green chillies

Village Curry **D**

Specially prepared in a thick bhuna sauce with mixed vegetables & green chillies. Originates from the land of Punjab

Hawabi Garam Masala **D**

Cooked with garlic and a blend of warm spices and topped with garlic butter

Punjabi Masala **D**

A tasty dish cooked with diced onions, masala sauce and a touch of cream garnished with coriander and spring onions

Tikka Masala Curries

rice not included

Chicken Tikka Masala D N	£13.95	Jumbo King Prawn Tikka Masala D G	£25.95
Lamb Tikka Masala D N	£15.95	Chef's Special Masala D	£15.95
Vegetable Tikka Masala D N	£12.95	chicken, lamb and mince	
Prawn Tikka Masala C D N	£15.95	Spicy Chicken Tikka Masala D	£13.95
King Prawn Tikka Masala C D N	£20.95		

Fruit Curries

rice not included

Kashmir Chicken D N	£14.95
Tender chicken delicately flavoured, cooked with pineapple, banana and lychee's. Then cooked with fresh cream	
Chicken Gurkha Korma D N	£14.95
Tender chicken delicately flavoured, cooked with mixed fruit and fresh cream	

Thali Tapas

A meal made up of a selection of various dishes. It simply means a round platter used to serve food.
The idea behind a Thali is to offer all different flavours of sweet, sour, and spicy on one single plate.

Served with pilau rice **G**

Chicken D	£22.95	Vegetable D	£18.95
Lamb D	£24.95	Mixed Thali C F D	£26.95

The Gardeners Choice

side dish

main dish

Tazzi Sabzi D	£7.95	£11.95
Mixed fresh vegetables cooked in clarified butter with herbs		
Bhindi Bhaji	£7.95	£11.95
Okra fried off with onions		
Chana Bhaji D	£7.95	£11.95
Chick peas stir fried in various spices		
Mushroom Bhaji	£7.95	£11.95
Mushroom stir fried in various spices		
Saag Aloo	£7.95	£11.95
Fresh leafy spinach stir fried with potatoes		
Aloo Gobi	£7.95	£11.95
Fresh cauliflower and potato cooked with peppers and diced tomato		
Bombay Aloo E	£7.95	£11.95
Sautéed potatoes scrambled in egg with herbs and spices		
Tarka Dal D	£7.95	£11.95
Lentils cooked then finished with garlic butter		
Mattar Paneer D	£7.95	£11.95
Peas cooked with cottage cheese		
Saag Paneer D	£7.95	£11.95
Fresh leafy spinach cooked with cottage cheese		

European Dishes

ALL DISHES ARE SERVED WITH CHIPS

Grilled Sirloin Steak (8oz)	£20.95
Served with choice of wholegrain mustard, garlic butter, peppercorn sauce or steak diane sauce	
Fish & Chips F G	£13.95
Scampi C	£13.95
Omelette E	£11.95

Rice

Pilau Rice	£4.50	Egg Fried Rice E	£5.50
Boiled Rice	£3.95	Keema Fried Rice	£5.95
Fried Rice	£4.50	Vegetable Fried Rice	£5.50
Mushroom Fried Rice	£5.50	Chicken Fried Rice	£5.95
Lemon Rice	£4.95	Special Rice E	£5.95
Coconut Rice	£4.95	Eggs, Sultanas and peas	

Bread

ALL NAANS CONTAIN DAIRY, GLUTEN & EGG

Plain Naan D G	£4.25	Chapati D G	£2.50
Garlic Naan D G	£4.75	Garlic Chapati D G	£2.95
Peshwari Naan D G N	£4.95	Chilli Chapati D G	£2.95
Chilli Naan D G	£4.75	Peshwari Chapati D G N	£2.95
Fresh Coriander Naan D G	£4.75	Paratha D G	£4.95
Cheese Naan D G	£4.95	Vegetable Paratha D G	£5.50
Cheese & Onion Naan D G	£4.95	Garlic Paratha D G	£5.50
Keema Naan D G	£5.95	Peshwari Paratha D G N	£5.50
Vegetable Naan D G	£4.95	Chilli Paratha D G	£5.50
Spicy Chicken Naan D G	£5.95	Keema Paratha D G	£5.50
Cheese & Garlic Naan D G	£4.95	Tandoori Roti G	£2.95

Sundries

Poppadoms	£1.00	Raita D	£1.95
Spicy Onion Chutney	£1.95	Mixed Pickle	£1.95
Mango Chutney	£1.95	Mixed Chutney Tray D	£6.95
Curry Sauces	£4.95	Chips	£3.95

Choose from Bhuna, Korma, Pathia or Tikka Masala

Children's Corner

Child Under 12

£12.95

Starters

Chicken Pakora **G**

Vegetable Pakora

Onion Bhajii **G**

Main Courses

Curries can be prepared with chicken, lamb or veg and is served with pilau rice or chips

Curry

Korma **D N**

Bhuna

Tikka Masala **D N**

Fish Fingers & Chips **F G**

Scampi & Chips **C G**

Chicken Nuggets & Chips **G**

Omelette & Chips **E**

Pizza & Chips **G D**

Desserts

Ice Cream **D**

Tea Time Special

Available Sunday to Thursday 5pm - 7pm
Friday 5pm - 6:30pm
Not available on Saturdays

3 Course Meal
Adult £20.95 per person

Starters

Chicken Pakora **G**
Vegetable Pakora **G**
Vegetable Samosa **G**
King Prawn Tempura **C G**
Garlic Mushrooms **D**
Shammi Kebab
Onion Bhaji **G**

Main Courses

Curries can be prepared with chicken, lamb or veg and is served with pilau rice or chips

Korma D N	Chicken Tikka D
Bhuna	Scampi & Chips G C
Madras	Omelette & Chips E
Pathia	Fish & Chips F G
Tikka Masala D N	
Spicy Tikka Masala D	

Desserts

Ice Cream **D**
Cheesecake of the day **D**
Tea or Coffee

NOT AVAILABLE ON VALENTINES DAY, MOTHERS DAY, CHRISTMAS EVE, CHRISTMAS DAY, BOXING DAY, NEW YEARS EVE
OR NEW YEARS DAY



We provide outdoor catering for all types of events including birthdays, weddings, corporate events and more.

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